





We operate a table service. Please note a discretionary 12.5% service charge is added to your bill for both table and bar service.

DRINK ALLERGIES AND INTOLERANCESBefore you order, please make us aware of any allergies. Our products are made in the same location as, and may also contain, known food allergens. We also utilise vegan pasta straws, that contain gluten, in many of our cocktails. Gluten-free straws available on request. For more information about our ingredients, please speak to our team.

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VODKA	50ml
Zubrowka-Bison Grass	12
Grey Goose	16
Ciroc	15
Stolichnaya Elite	18

TEQUILA	50m
Cazcabel Coffee Liqueur	11
Don Julio Blanco	18
Don Julio Añejo	21

GIN	50ml
Plymouth	12
Portobello Road No.171	12
Tanqueray London Dry Bombay	12
Sapphire	13
Hendrick's	15
Monkey 47	18
Gin Mare	15

DIGESTIF	50ml
Limoncello	8.5
Branca Menta	8.5
Sambuca	9.5
Jefferson	10.25
Grappa Nardini	10.5

LIQUEUR	50ml
Aperol	7.5
Martini Extra Dry	8.5
Campari	8.25
Bailey's	8.75
Disaronno	9.5
Cointreau	10.25
ST. Germain	11.5
Kahlua	8.5
Chambord	8.25

MARINATED OLIVES £6

Cerignola olives marinated in smoked paprika and lime juice

ALMONDS (N) £7

Roasted almonds with olive oil and salt

FOCCACIA OF THE DAY (V, G) £8

PAN CON TOMATE WITH IBERICO TOMATO

(G, V) **£13**

Toasted sourdough, rubbed with garlic. Marinated & grated iberico tomato.

BEEF TARTARE (G, F, E, SD) £16

Classic beef tartare served with Sourdough.

CALAMARI SALAD (SH, SE, N, G) £16

Frisee lettuce, green apple, radicchio, cashew nuts, banana crispy calamari with an orange soy vinaigrette.

SCALLOPS (SH, D, SO) £16

3 Seared scallops, served on the shell with ponzu butter with caramalised onion.

CAESAR SALAD (F, D, E, G) £15

Whole baby gem, packed with anchovies & dressing. Served with sourdough crumbs & shaved parmesan.

ADD CHICKEN + £5

SKIN ON FRIES & ROSEMARY AND PARMESAN (SD, C, D) £8

KEY TO ALLERGIES AND DIETS

Before you order, please make us aware of any allergies. Our kitchen uses nuts and regrettably we cannot guarantee that any of our dishes are completely free of traces. Genetically Modified Oil is used on our deep-fried dishes.

(D)Dairy, (E) Eggs, (F) Fish, (G) Gluten, (MO) Molluscs, (MU) Mustard, (N) Nuts, (L) Lupin, (P)Peanuts, (SE) Sesame, (SO) Soya Beans, (SH) Shellfish, (S) Sulphites, (C) Celery (VG) Vegan, (V) Vegetarian, (GF) Gluten free, (CR) Crustaceans, (SD) Sulphur Dioxide



RUM



TROPICAL SHOT - 6

Rum, passion fruit, mango, pineapple, orange & Absinthe

WAGWAN - 7

Wray & Nephew rum, sorrel, spices passionfruit & mango



OYSTER PINEAPPLE DAIQUIRI SHOTS

6 FOR 25 / 12 FOR 44

The ultimate pineapple sophistication; frosty cold daiquiri shots with Planteray Stiggins pineapple.



MARGARITA SHOT FIESTA 5 FOR 25 - SELECT 1 FLAVOUR

10 FOR 40 - SELECT 2 FLAVOUR

CLASSIC MARGARITA

Tequila, Cointreau, agave, lime & coconut water PORN STAR MARGARITA

Tequila, vanilla, passion fruit, lime & pineapple



BIRDS OF PARADISE - 36

(SERVES 2)

Your first class ticket to paradise! Rum shaken with Campari & Aperol bitter aperitifs, passion fruit, lime, pineapple juice & served with dry ice mist on top.

Bacard iCarta Blanca 10.25 11.5 Plantation 3 Stars Jamaica 15 Ron Diplomático 12 Años Reserva Exclusiva Plantation Original Dark Rum 14 Ron Zacapa Centenario 23 Sistema 17 23-Year-old Plantation XO 20th Anniversary 15 Appleton Estate 21-Year-Old 42

50ml

12

COGNAC

Courvoisier V.S.O.P Remy

Martin V.S.O.P

18

50ml WHISKEY Johnnie Walkers Red Label 11 Jack Daniel's Single Barrel 15 12 The Glenlivet Founders Reserve 15 Glenfiddich 12 16 Hibiki Harmony 25 Woodofrd Reserve 14 Wild Turkey Rye 13

Wild Turkey





BOTTLE MENU

CHAMPAGNE & 125ml Bottle **SPARKLING** Santa Margherita Prosecco 12 48 Athesis Kettmeir Brut 15 62 Athesis Kettmeir Brut Rose 17 62

19

19

110

128

Champagne Laurent Perrier

WINE

Cuvee Rose

WHITE	125ml	175ml	Bottle
Ca Maiol Prestige Lugana D.O.P.	11	13	49
Santa Margherita Pinot Grigio	11.5	12.5	47
Valdadige D.O.C. Torressella	10	11.5	46
Sauvignon D.O.C. Cantina Mesa	11	13	46
Giunco D.O.C. Kettmeir	12	14	59
Chardonnay Alto Adige	12	14	33

ROSE	125m	l 175ml	Bottle
Ca Maiol Roseri Riviera del			45
Garda D.O.P.			
Torresella Pinot Grigio	11.5	12.5	47
Santa Margherita	12	14	59
Veneto I.G.T			

125m	l 175m	l Bottle
11	13	49
10	12	40
12	14	48
		EO
		59
	11 10	10 12

BEER & CIDER		
Poretti Lager Curious Brew		7
Session IPA Curious Brew		7
Apple Cider		7
Poretti Zero 330ml - 0.0%		6.5
Poretti Lager Draught	Pint Half	7.5
*Served only in The Garden	Pint	5 5

LAKI KANE CLASSICS

GIN THAI FIZZ - 15 Generous measure of Gin, kaffir lime, lemongrass, yuzu, Hybiscus flower & Double Dutch Pomegranate & Basil fizz.

OLD FASHIONED - 15

Choose between Woodford Reserve Bourbon or Diplomatico Reserva Exclusiva Rum stirred down with sugar & bitters. Served with orange

BELLINI - 14

Choose between Peach, Strawberry, Mango, Passionfruit or Blueberry chilled and mixed with Prosecco.

DAIQUIRI - 15
Rum shaken with fresh lime & sugar. Add
Strawberry, Passionfruit or Mango....OR have it

MOJITO - 15

Rum, Mint, Fresh lime, Sugar & a splash of soda churned with crushed ice. Available with Spiced Rum, Passionfruit, Strawberry or Mango.

ESPRESSO MARTINI - 15

Vodka shaken with Kahlua, sugar & espresso.

MAITAI - 14

Out of this world mix of Appleton 8 years old, Planteray OFTD 69%, Cointreau, orgeat, lime and candy sugar.



ONLY FANS MARTINI - 15

Vodka, Passoa liqueur, passionfruit, vanilla, La Quintinye sweet vermouth, yuzu, pineapple and coconut milk. Infused, clarified clear and chilled and topped with prosecco.

JALISCO DISCO - 15

Tequila, Aperol, Yuzu, Re'al Peach, Apple & Fresh Lime.

PORNSTAR MARTINI - 15

Duglas Ankrah recipe of a Passionfruit & Vanilla Martini served with a shot of bubbles on the side.

MISSION IMPOSSIBLE - 15 Gin shaken with peach brandy, falernum spiced liqueur, pineapple, lime & mint.

SOUR - 15

Choose between Pisco, Whisky or Gin.

CAIPIRINHA - 15

Cachaca, Fresh Lime & Sugar

MARGARITA - 15
Tequila shaken with Cointreau & fresh lime.
Available Spicy or with Passionfruit, Mango,
Peach, Strawberry.

PALOMA - 15

Tequila, Fresh Pink Grapefruit, Lime, Agave & Double Dutch Grapefruit Soda.

NEGRONI - 14

A classic mix of Gin, Campari & Sweet Vermouth

SINGAPORE SLING - 15

Gin shaken with Benedictine, Cointreau, Cherry Brandy, Bitters, Grenadine, Lemon, Pineapple & a splash of soda

RUM

Bacardi Carta Blanca 150 Kraken Black Spiced Rum 180 Plantation 3 Stars Jamaica 180 Appleton Estate 21-Year-Old 180 Plantation Original Dark Rum 180

COGNAC

150 Courvoisier V.S.O. P 180 Remy Martin V.S.O. P

VODKA

Grey Goose 150 Ciroc 180

GIN

Bombay Sapphire 150 Hendrick's Gin 180

WHISKEY

Jack Daniels 150 Jameson Irish 180 Johnnie Walker Red Label 180

TEQUILA

150 Cazcabel Coffee Don Julio Blanco 200 Don Julio Añejo 200 Don Julio 1942 500

All bottles served with up to 10 mixers free of charge. Energy drinks charged at £3 per can.

SOFT DRINKS

ESPOAIR Still Water	5
ESPOAIR Sparkling Water	5
Apple/Cranberry/Orange/ Pineapple Juices	5
Coca-Cola/Diet Coca-Cola	5
Double Dutch Soft Drinks	5







LAKI KANE - 15

Moreish & fruity *Available as Mocktail £9

Our signature cocktail represents the true spirit of Laki Kane, rum combined with delicious, unique, rare tropical ingredients. Its a tropical escape from reality

Planteray 3 star rum shaken with Cupuacu, Sapodilla, freshly pressed apple juice, lime & passionfruit.



TROPICANTE - 15

Tropical, Spicy & flavourful with Tequila

A Full-flavored tropical twist on the modern classic Picante. Our Secret is in the Tropicante Chilli syrup with mix of chilli, yuzu, kaffir leaf, lemongrass passionfruit and agave.

Teremana Tequila shaken with Tropicante syrup & fresh lime.



PINUP ZOMBIE - 16.5 WARNING: WILL WAKE THE DEAD

Deceptively powerful, tropical & moreish.

Our flaming zombie is a real pinup. After the fire you'll find this stunner is full of rum, exotic syrups & flavours to die for.

A blend of Planteray Fiji, Barbados, and OFTD 69% rums mixed with absinthe, passionfruit, pomegranate and citrus. Flamed with cinnamon and Wray & Nephew



FATAL ATTRACTION - 15

Light & fresh, with hints of peach & berries *Available as Mocktail £9

Be seduced by aromatic peach, lured in by the sweet embrace of berries & pineapple, captured by the crisp bite of vodka. Will you succumb to the Siren of the Seas.

Vodka swizzled with Peach, Berries, Orange & Pineapple



PIÑA COLADA - 15

Pina Colada with our blend of rums Our delicious, refreshing and energetic spin on a time-honoured pineapple and coconut classic

Plantarey Fiji, Bacardi Coconut, coconut cream, pineapple, citrus and pinch of salt.



BIG DADDY G - 16

Strong & Fruity with a cherry on top.

This cheeky cock-tail will rock your booty & leave you breathless. Planteray Fiji and OFTD 69% rums shaken with absinthe morello cherry, blueberry, cacao white.



GRANADILLA COLLINS - 15

Long & Luscious with Passionfruit & Elderflower

An enhancing and lush take on a traditional Collins with Flavours that will have you

coming back for more. Vodka shaken with granadilla, passionfruit, elderflower, lemon & topped with Double Dutch cucumber & watermelon soda



PURPLE HAZE - 15

Tropical & punchy with prickly pear and watermelon

*Available as Mocktail £9

Unique mix of Purple Prickly Pear, watermelon, citrus & lots of Kraken and Las Olas spiced rums, served with a hazy smoke!

Kraken Rum, Purple Pricky Pear, Watermelon, Grapefruit Liquer, Fresh Orange & Lime.



GILLI SPRITZ - 15

Exotic Aperitivo with Pomelo & Passionfruit

Escape with our 5* holiday twist on the classic Aperol Spritz inspired by Indonesia's stunning Gilli Islands. Pompelmo pink grapefruit liquer, Aperol & Passionfruit stirred down with the rich bubbles of our prosecco.