

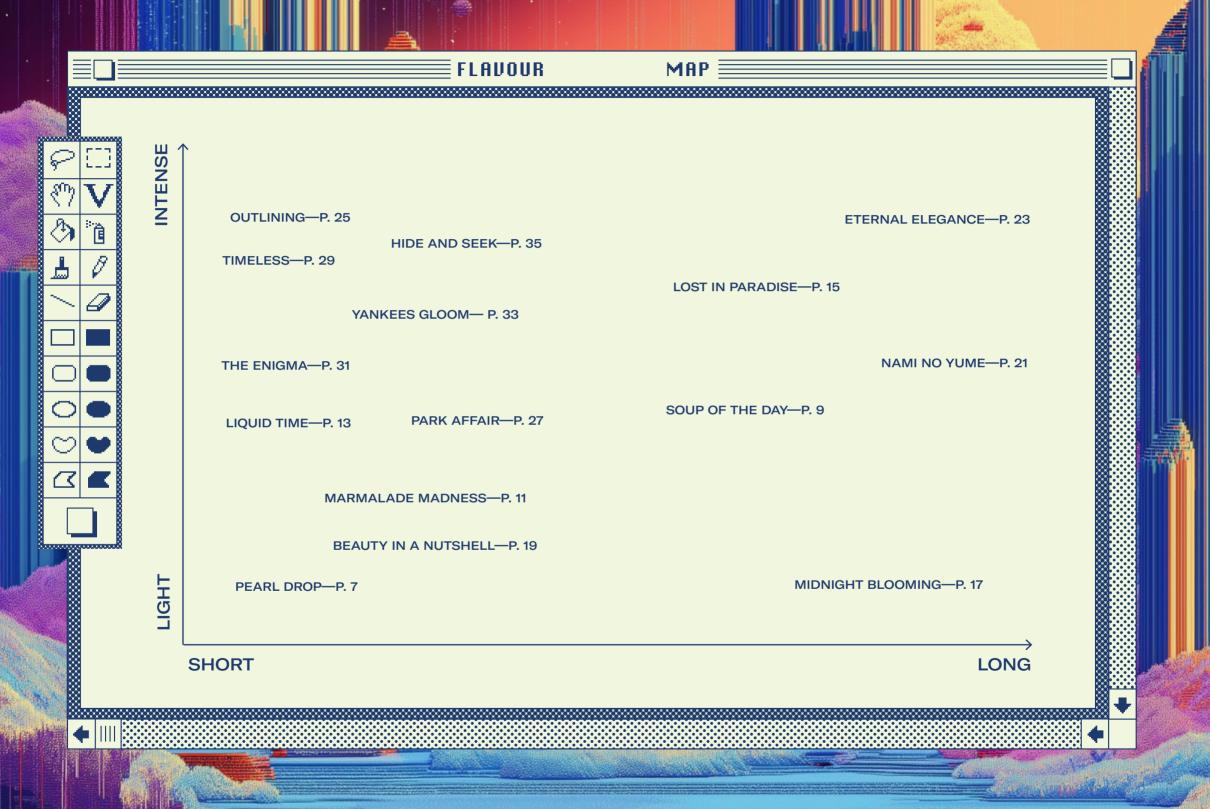
by SALVATORE CALABRESE

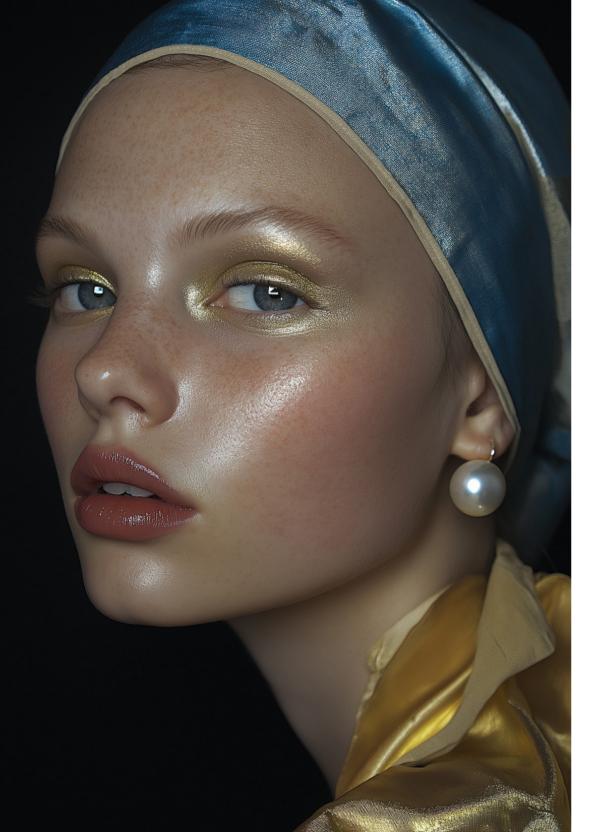
Our menu design was inspired by timeless masterpieces, reimagined and brought to life through AI. Paying homage to the original artists, we've transformed these classics into modern interpretations that echo the spirit of Velvet by Salvatore Calabrese.

> A BAR IS LIKE A GREAT THEATRE, WELCOME TO OURS. SALUTE!

> > SALVATORE CALABRESE, THE MAESTRO







DELICATE FRAGRANT EXOTIC

PEARL DROP

Beluga Noble Vodka, Hibiscus and Rose Blush, Eve Mediterranean Liqueur, Saffron Infused Honey

(Alcohol-free available with Herb All)

23

INSPIRED BY *Girl with a Pearl Earring*, circa 1665, Johannes Vermeer



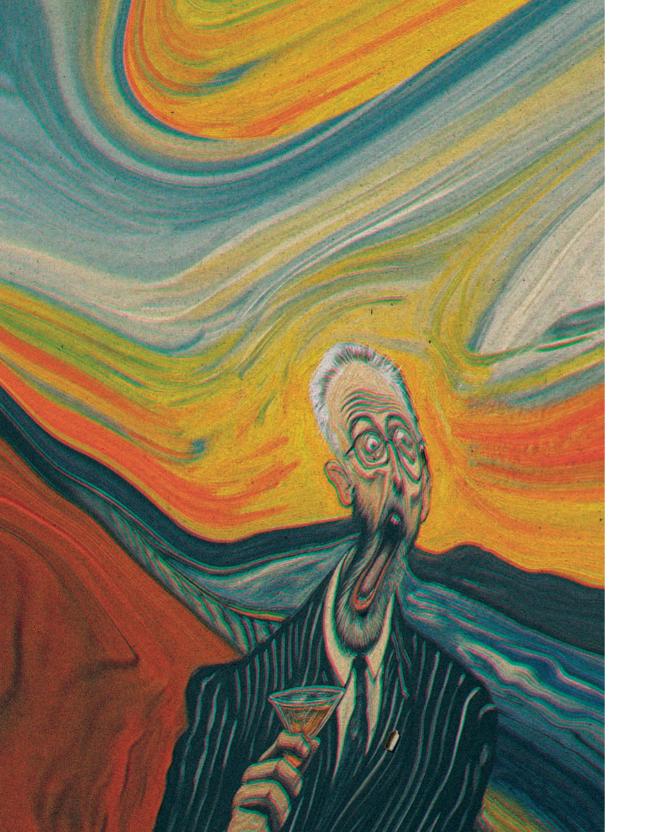
VELVETY TANGY SEASONAL

SOUP OF THE DAY

Lakes Whisky Colheita Cask, Season's Pick (Ask your Bartender for the flavour of the moment) (Alchool free available with Seedlip Garden)

24

INSPIRED BY Campbell's Soup Cans, 1962, Andy Warhol



SILKY TOASTY ZESTY

MARMALADE MADNESS

Haku Vodka, Distilled Chilly, Bread Jam, Verjus, Cointreau

25

INSPIRED BY *The Scream*, 1893, Edvard Munch



VELVETY RICH INDULGENT

LIQUID TIME

Altamura Vodka, Distilled Coffee, Flor de Caña Spresso Liquor, Tiramisu Air

26

INSPIRED BY The Persietence of Memory, 1931, Salvador Dalí



VIBRANT PUNCHY TROPICAL

LOST IN PARADISE

Appleton 12 Years Rum, Papaya and Black Cardamom, Eve Mediterranean Liquor, Amaro Santoni, Lime, Papaya Seeds Amaretto (Alcohol-free available with Tropic All)

27

INSPIRED BY Tahitian Women on the Beach, 1891, Paul Gauguin



CRISP EFFERVESCENT FLORAL

MIDNIGHT BLOOMING

Roku Gin, Acqua Bianca, Lavender, Lemonade, Laurent-Perrier Héritage Champagne, Cypress Essence (Alcohol-free available with Tanqueray 0.0%)

24

INSPIRED BY Starry Night, 1889, Vincent Van Gogh



NUTTY SMOOTH TANGY

BEAUTY IN A NUTSHELL

Cantucci Infused Casamigos Reposado Tequila, Lime, Vin Santo, Amaro Santoni

26

INSPIRED BY Venere di Botticelli (The Birth of Venus), circa 1484, Sandro Botticelli



CRISP UMAMI REFRESHING

波の夢

(NAMI NO YUME) WAVE OF DREAMS

Hibiki Harmony Whisky, Waka Waka Cordial, Kay Sake, Akashi-Tai Junmai Sparkling Sake

25

INSPIRED BY *The Great Wave off Kanagawa*, 1831, Katsushika Hokusai



CITRUSY REFRESHING SPICED

ETERNAL ELEGANCE

Siete Misterios Doba-Yej Mezcal Infused Kefir Lime Leaves, Lime, Agave Infused Timur Pepper, Madagascan Cola, Coconut Charcoal

(Alcohol-free available with Seedlip Spice)

25

INSPIRED BY *La Calavera Catrina*, circa 1910–12, José Guadalupe Posada



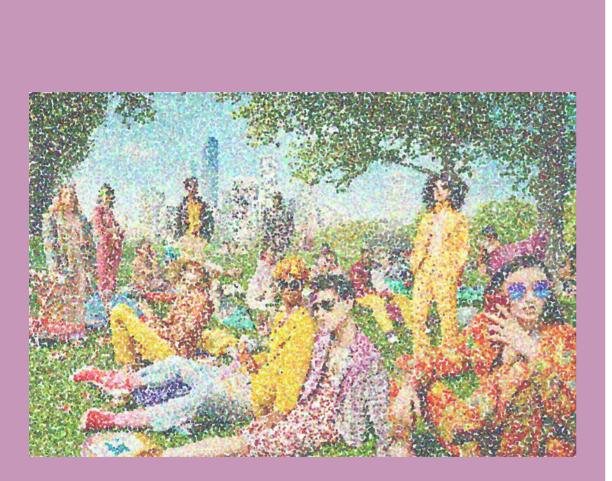
BOLD FRUITY WARMING

OUTLINING

Michter's US*1 Small Batch Bourbon, Berries Liquor, Flor de Caña 18 Rum, Stout Beer Reduction, Nettle Tincture

26

INSPIRED BY Blue Poles, 1952, Jackson Pollock



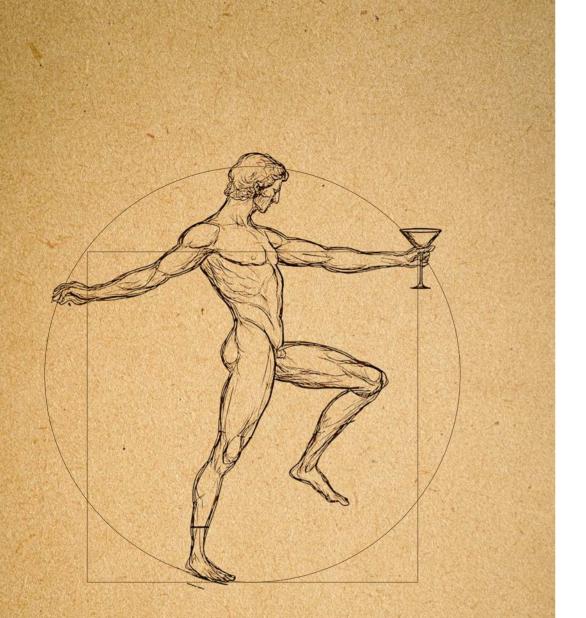
NUTTY FRESH FRUITY

PARK AFFAIR

Walnut & Parmesan Infused Hendrick's Gin, Apricot, Laurent-Perrier Héritage Champagne, Honey

25

INSPIRED BY A Sunday Afternoon on the Island of La Grande Jatte, 1884–1886, Georges Seurat



A cocktail as rich in depth as its name suggests. Timeless is a masterful fusion of flavours. The crisp purity of Boatyard Gin meets the unexpected savoury allure of sun-dried tomato shrub, deepened by the velvety warmth of Mancino-Vermouth Amaranto. Finished with the dark, bittersweet complexity of Bitter Fusetti Cacao, it 's an intense and layered experience -an ode to the art of balance.

The Maestro

BITTERSWEET INTENSE ROBUST

TIMELESS

Boatyard Double Gin, Sundried Tomato Shrub, Mancino Vermouth Amaranto, Bitter Fusetti Cacao

25

INSPIRED BY *Vitruvian Man*, circa 1490, Leonardo da Vinci



DRY LINGERING SAVOURY

THE ENIGMA

Grey Goose Vodka, Nitro Champagne Vermouth, Olive Distillate, Hazelnut Brine, St. Germain Elderflower Liquor

24

INSPIRED BY *Mona Lisa*, circa 1503–1519, Leonardo da Vinci



EARTHY TART SMOKY

YANKEE'S GLOOM

Black Tot Historic Solera Infused Woodruff, Corn, Pear Liquor, Salted Maple

24

INSPIRED BY Nighthawks, 1942, Edward Hopper



BOLD EARTHY DEEP

HIDE AND SEEK

Johnny Walker Blue Label Whisky, Don Julio 1942 Tequila, Beetroot, Showerings Cider, Cocchi Rosa

50

INSPIRED BY The Son of Man, 1964, René Magritte



SALVATORE MARTINI

CHOICE OF FROZEN GIN (TANQUERAY NO TEN, BOATYARD DOUBLE, SIPSMITH, ROKU) OR VODKA (ALTAMURA, HAKU, BELUGA NOBLE, GREY GOOSE) LEMON TWIST OR OLIVE CHOICE

Salvatore's masterpiece using a method that he developed in the 1980's 24

BREAKFAST MARTINI

TANQUERAY NO. TEN, COINTREAU, LEMON JUICE, ORANGE MARMALADE A modern classic popular all over the world, dry with a hint of citrus and lingering bittersweet marmalade flavour 24

SPICY FIFTY

KETEL ONE VODKA, REAL VANILLA SYRUP, ELDERFLOWER, HONEY SYRUP, FRESH CHILLY, LIME JUICE An intriguing journey of flavours on the palate, sweet and sour with a warm spicy finish 24

NEGRONI SVEGLIATO

TANQUERAY NO. TEN, CAMPARI, MOKA COFFEE MADE WITH MANCINO AMARANTO VERMOUTH The drink combines two of Salvatore's favourites the classic Negroni and his morning wake-up call 24

BOURBON PICK-ME-UP

BULLEIT BOURBON, FERNET BRANCA, ACQUA BIANCA, LEMON JUICE, SALVATORE'S BITTER This cocktail expresses the woody and earthy character of the whiskey 24

GABRIELLE

SEVENTY-ONE GIN, ANDALIMAN PEPPER-INFUSED CIROC VODKA, CADELLO LIQUOR, VANILLA, WHITE WINE, LAURENT-PERRIER HÉRITAGE CHAMPAGNE, PASSION FRUIT CAVIAR A zesty sparkling cocktail inspired by the luxury lifestyle of Coco Chanel 25

GOLDEN ERA VINTAGE COCKTAILS

ROB ROY

JOHNNIE WALKER WHISKY (C.1980), MARTINI ROSSO VERMOUTH (C.1970), ANGOSTURA BITTER (C. 1950) A variation on the classic sweet Manhattan cocktail, created in 1894 at New York's Waldorf-Astoria Hotel. Named after the Broadway show that was showing that time 200

DUBONNET

BOOTH'S GIN (1939), DUBONNET APERITIF (C. 1940) A royal favourite classic cocktail that was popular in Britain during the 1920's and appeared in Harry Craddock's 1930 "The Savoy Cocktail Book" 250

EL PRESIDENTE

HAVANA RUM PLATA (1980), NOILLY PRAT DRY VERMOUTH (C. 1970), GRENADINE (C. 1930), COINTREAU (C. 1930) Originating in 1920s Havana, this beautifully balanced cocktail is linked to Cuban president Gerardo Machado. Trader Vic dubbed it "the Martini of Cuba" 250

SIDECAR

HINE COGNAC (1938), COINTREAU LIQUEUR (C. 1930), LEMON JUICE The Sidecar was likely invented around World War I. It graced the pages of two books in 1922: "Harry's ABC of Mixing Cocktails" by Harry MacElhone and "Cocktails and How to Mix Them" by Robert Robert Vermeirh 350

JACK ROSE

APPLE JACK BRANDY (C. 1920), GRENADINE (C. 1930), LEMON JUICE, ANGOSTURA BITTER

> The Jack Rose is named after a French general Jean-François Jacqueminot. According to the Waldorf-Astoria Bar Book 1935, it is so-called because of its pink colour, the exact shade of Jacqueminot Rosé 250

NEGRONI

BEEFEATER GIN (C. 1930), MARTINI ROSSO VERMOUTH (C. 1970), CAMPARI (C. 1970) Invented in 1919 at the Caffe Casoni in Florence. Count Camillo Negroni demanded that Bartender Fosco Scarselli strengthen his favourite cocktail "Americano" by replacing Soda Water with London Dry Gin 250

A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL. ALL PRICES INCLUDE VAT. A £5 COVER CHARGE APPLIES FROM 9PM UNTIL MIDNIGHT.

