

D A N
D E L
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MODERN BOTANY

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In the early twentieth century, Botanists, Fruit Hunters and Bon Vivants explored the globe and brought tastes of foreign lands back to Britain. Dandelyan, the cocktail bar at Mondrian London, transports you back to this time, to a place where you can lose yourself in exotic flavours, magnetic conversation, and unexpected ideas.

More than a bar, Dandelyan is a journey of discovery where you can experiment with new tastes and enjoy unexpected combinations. Award-winning mixologist Ryan Chetiyawardana A.K.A Mr. Lyan, uses his extensive scientific, artistic, and nomadic background to create seasonal 'field guides' that lead you on a journey of spirit experimentation and taste amalgamation.

#Dandelyan

BAR BITES

Mixed Olives	4
Blistered Padron Peppers coarse sea salt, olive oil	7
Mondrian Chips mojo picón aioli	5
Truffled Mac & Cheese	7
Burrata heirloom tomatoes, grilled focaccia	11
Crab on Toast avocado, pickled jalapeños, coriander	15
Ceviche bream, brill, prawns, lime, red onion, chilli, coriander, corn nuts	14
Seasonal Oysters Choice of Maldon or Rock	MP
Oven-Roasted Lamb Meatballs soft sheep's milk cheese, Moroccan spiced vinaigrette	9

BAR SNACKS

Mondrian Ploughman's Platter cured English meats, mature Cheddar, pickle, toasted sourdough	15
Winter Flatbread caramelised onion & chestnut, purple kale, truffle	13
Mediterranean Flatbread puttanesca olives, aged cheddar, flat mushrooms, tomato, rocket, jalapeños	12
Sea Containers Cheese Burger & Chips ground hanger steak patty, smoked bacon, lettuce, red onion, mustard, ketchup, mayo	16

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.

WINES

CHAMPAGNE & SPARKLING WINES	BTL	GLS
Sacchetto, Prosecco Brut, Valdobbiadene DOC, Italy	45	9.5
Perrier-Jouët Grand Brut, France	65	12.5
Nyetimber, Blanc de Blancs, England	82	14
Perrier-Jouët Blason Rosé, France	98	17
Ruinart Brut, France	100	
Pol Roger Vintage, France	135	
Perrier-Jouët Belle Epoque, Vintage, France	240	
Krug Grande Cuvée, France	260	
Perrier-Jouët Belle Epoque Rosé, France	350	
WHITE WINES		
Gérard Bertrand '6ème Sens' Blanc Languedoc-Roussillon, France	34	8
Apostrophe, Stone's Throw, Riesling & Gewurz, W. Australia	42	9
Swartland Winery, Bush Vines Chenin Blanc, South Africa	46	11
Mahana Sauvignon Blanc, Nelson, New Zealand	49	12
Lockwood Vineyard, Chardonnay, Monterey, USA	56	
Birichino, Malvasia Bianca, Monterey, USA	59	
Moutard-Diligent, Chablis, Burgundy, France	62	14.5
Domaine Nadine Ferrand, Pouilly-Fuissé, Burgundy, France	78	
Morgan Winery, Double L Chardonnay, Santa Lucia Highlands, USA	90	
THE ICONS		
Cloudy Bay 'Te Koko' Sauvignon Blanc, New Zealand	105	
Domaine Marc Morey, Chassagne-Montrachet		
1er Cru 'Virondot' Burgundy, France	135	
Far Niente, Chardonnay, Napa Valley, USA	165	

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WINES

RED WINES	BTL	GLS
Gérard Bertrand '6ème Sens' Rouge Languedoc-Roussillon, France	34	8
Herdade do Rocim 'Mariana' Alentejo, Portugal	44	9.5
Vina Ventolera 'Litoral' Pinot Noir, Leyda Valley, Chile	50	12.5
Andeluna 'Altitud' Malbec, Mendoza, Argentina	55	13
Kendall-Jackson, Vintner's Reserve Merlot, Sonoma County, USA	60	14
Au Bon Climat, Pinot Noir, Santa Barbara County, USA	75	
Atalon, Cabernet Sauvignon, Napa Valley, USA	80	
Chateau Fortia, Chateauneuf-du-Pape	88	
'Cuvée du Baron Rouge' Rhone Valley, France		

THE ICONS

Domaine Georges Vernay, Côte-Rôtie 'Blonde de Seingeur'		
Rhone Valley, France	135	
Roccolo Grassi, Amarone della Valpolicella, Veneto, Italy	168	
Far Niente, Cabernet Sauvignon, Napa Valley, USA	245	

ROSE & ORANGE WINES

Chateau de Campuget '1753' Syrah & Vermentino Rose,		
Costieres de Nimes, France	42	10
Attems, Orange Pinot Grigio, Veneto, Italy	50	12

BEERS/CIDER

Heineken	Pale Lager	5%	5.5
1936	Pale Lager	4.75%	6
Schiehallion	Lager	4.8%	6.5
Fourpure	Pilsner	4.8%	7.5
Mr Lyan	Session Ale	4.7%	7.5
Five Points	Pale Ale	4.4%	7.5
Beavertown Gamma Ray	APA	5.4%	7.5
Bullbeggan	Cider	6%	6.5

SPIRITS

VODKA

Grey Goose L'Original 40%	9.0
Grey Goose La Poire 40%	9.0
Grey Goose Le Citron 40%	9.0
Grey Goose L'Orange 40%	9.0
Grey Goose VX 40%	9.0
Absolut Elyx 42.3%	10.5
Aylesbury Duck 40%	9.0
Belvedere 40%	10.5
Crystal Head 40%	14.5
Ketel One 40%	9.0
Konik's Tail 40%	10.5
Mr Lyan 42%	9.0
Stolichnaya Elit 40%	12.0
Zubrowka 40%	9.0

SPIRITS

TEQUILA

Olmecca Altos Plata 38%	9.0
Olmecca Altos Reposado 38%	9.0
Cabeza Blanco 43%	11.0
Don Julio Blanco 38%	11.0
Don Julio Reposado 38%	13.0
Don Julio Anejo 38%	14.0
Don Julio 1942 38%	28.0
Hacienda De Chihuahua Reposado 38%	10.0
Ocho Blanco 40%	10.0
Ocho Extra Anejo 40%	22.0
Patron Silver 40%	14.0
Patron Reposado 40%	14.5
Patron Anejo 40%	15.5
Siete Leguas Blanco 38%	15.5
Tapatio Blanco 40%	9.0
Tapatio Reposado 38%	10.0
Tapatio 110 55%	12.0
Del Maguey Iberico 49%	57.0
Del Maguey Minero 49%	24.0
Del Maguey San Luis Del Rio 42%	16.0
Del Maguey Vida 42%	13.5
Illegal Joven 40%	17.0

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SPIRITS

GIN

Beefeater London Dry 40%	9.0
Beefeater London Garden Edition 40%	9.0
Beefeater 24 45%	9.0
Beefeater Burrough's Reserve 43%	15.0
Bombay Sapphire 40%	9.0
Bombay Original 37.5%	9.0
Star of Bombay 47.5%	13.0
Dodd's 49.9%	13.0
Ford's 45%	10.5
G'Vine Nouaison 43.9%	11.0
Hendrick's 41.4%	9.5
Kew Organic 46%	12.5
Junipero 49.3%	11.0
N.3 London Dry 46%	11.5
Martin Millers Westbourne 45.2%	10.0
Mr Lyan 42%	9.0
Old Raj 55%	11.0
Oxley 47%	13.0
Plymouth 41.2%	9.0
Plymouth Navy Strength 57%	13.0
Porters 41.5%	12.0
Sipsmith London Dry 41.6%	11.5
Tanqueray 43.1%	9.0
Tanqueray N.10 47.3%	10.0
Tarquin's Handcrafted Cornish Gin 42%	12.0
The Botanist 46%	11.0

SPIRITS

WHISKY

Dewar's 12yr 40%	9.0
Dewar's 18yr 40%	17.0
Chivas 12yr 40%	9.0
Chivas 18yr 40%	16.0
Compass Box Asyla 40%	12.0
Compass Box Great King Street - Glasgow Blend 43%	13.0
Compass Box Hedonism 43%	21.0
Johnnie Walker Black Label 40%	9.0
Johnnie Walker Gold Label Reserve 40%	13.0
Johnnie Walker 18yr Platinum Label 40%	21.0
Johnnie Walker Blue Label 40%	33.0
Haig Club 40%	17.0
Mr Lyan Scotch 47.5%	12.5
Monkey Shoulder 40%	9.0
Royal Salute 21yr 40%	32.0

LOWLAND & CAMPBELTOWN

Auchentoshan Three Wood 43%	14.0
Springbank 15 yr 46%	18.0

SPEYSIDE

Aberlour A'bunadh 59.7%	14.0
Ardmore - Legacy 40%	9.5
Aultmore 12yr 40%	14.0
Aultmore 16yr 55.1%	24.0
Craigellachie 13yr 46%	15.0
Cragganmore 12yr 40%	11.5
Glenfiddich 12yr 40%	10.0
Glenfiddich 15yr Solera 40%	12.0
The Macallan Gold 1824 40%	12.0
Mortlach 25yr 43.4%	200.0

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SPIRITS

HIGHLANDS

Aberfeldy 12 YO 42%	
Clynelish 14yr 46%	16.0
Oban 14yr 43%	14.0
Old Pulteney 17yr 46%	16.0
Tomatin 18yr 46%	19.5

ISLAY & ISLANDS

Bowmore Small Batch - Bourbon Cask 40%	13.5
Caol Ila 12yr 43%	14.5
Highland Park 21yr 47.5%	45.0
Lagavulin 16yr 43%	17.0
Laphroaig Quarter Cask 48%	14.0
Port Charlotte Scottish Barley 50%	14.5
Talisker 10yr 45.8%	12.0

JAPANESE

Hakushu 12yr 43.5%	17.0
Hibiki 12yr 43%	13.0
Hibiki Harmony 43%	15.0
Nikka From The Barrel 51.4%	16.0
Yamazaki Distillers Reserve 43%	14.0

IRISH

Green Spot 40%	12.0
Jameson 40%	9.0
Redbreast 12 YO 40%	12.5
Teeling Single Malt 46%	10.0
Yellow Spot 46%	19.0

SPIRITS

BOURBON

Bulleit 45%	9.0
Blanton's Original 46.5%	12.0
Buffalo Trace 40%	9.0
Evan Williams Single Barrel 43.3%	14.0
Knob Creek 50%	10.0
Maker's Mark 45%	9.0
Mr Lyan 45%	15.0
Noah's Mill 57.2%	18.0
Old Forester 43%	12.0
Rowan's Creek 50.1%	13.5
Smooth Ambler Bourbon 49.5%	13.0
Woodford Reserve 43.2%	9.5
Woodford Reserve Double Oak 43.2%	16.5

RYE WHISKEY

Bulleit 45%	10.0
Mr Lyan 45%	15.0
Rittenhouse Bottled in Bond 50%	11.5
Smooth Ambler Rye 49.5%	13.0
Wordford Reserve Rye 45.2%	14.5

TENNESSEE WHISKEY

Gentleman Jack 40%	11.0
Jack Daniel's N.7 40%	9.0
Jack Daniel's Single Barrel 45%	13.5

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SPIRITS

RUM

Bacardi Carta Blanca 37.5%	9.0
Bacardi Carta Oro 40%	9.0
Bacardi Carta Negra 40%	9.0
Bacardi 'Ocho' 8yr 40%	9.0
Bacardi Reserva Limitada 40%	40.0
Bacardi Heritage 44.5%	14.5
Banks 5 Island 43%	13.5
Banks 7 Golden Age 43%	15.0
Barbancourt 5 Star 43%	14.0
Cana Brava 3yr 43%	9.5
Caroni 12 yr 50%	14.0
Caroni 18 yr 55%	28.0
Diplomático Reserva Exclusiva 40%	11.0
Diplomático Single Vintage 2000 43%	19.5
El Dorado 12yr 40%	11.5
Leblon Cachaca 40%	11.0
Gosling's Black Seal 40%	9.0
Havana Club 3yr 40%	9.0
Havana Club 7yr 40%	9.0
Havana Club Selección de Maestros 45%	16.0
Facundo Neo 40%	12.0
Facundo Eximo 10YO 40%	15.0
Facundo Exquisito 40%	29.0
Facundo Paraiso XA 40%	64.0
Mr Lyan 42%	9.0
Plantation 3 Star White 41.2%	9.0
Plantation Grande Réserve Barbados 5yr 40%	9.0
Plantation Jamaica 2001 42%	11.5
Port Morant 46%	22.0
Pusser's 15yr 40%	14.0
Trois Riviere Blanc 50%	9.5
West India Distillers 2000 Barb. SB 58.8%	21.0
Wray and Nephew Overproof 63%	9.0
Wood's 100 57%	9.0

SPIRITS

BRANDY & COGNAC

Delamain Pale & Dry 40%	16.0
Hennessy Fine De Cognac 40%	11.0
Martell VSOP 40%	12.5
Martell XO 40%	32.0
Martell VSOP 40%	12.5
Martell Cordon Blue 40%	28.0
Merlet Selection Saint-Sauvant 45.2%	24.0
Paul Beau Vieille Réserve 40%	20.0
Ragnaud Sabourin N.35 Fontvieille 43%	28.0
Baron de Sigognac 20yr 40%	19.0
Domaine de Cassagnole 5yr 40%	13.5

EAU DE VIE

Luigi Francoli Grappa di Moscato 40%	14.0
Marolo Grappa Di Gewurztraminer 40%	10.0
G. Miclo Poire William 40%	14.0
Metté Eau de Vie Dandilion 45%	22.0
O.P Anderson Aquavit 40%	11.5

AMARO

Amer Picon Biere 21%	6.0
Aperol 11%	6.0
Averna 32%	6.0
Campari 25%	6.0
Cynar 16.5%	7.5
Fernet Branca 40%	6.0
Kamm & Son's 33%	6.0
Suze 15%	6.0
Rin Quin Quin 15%	6.0

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SPIRITS

ABSINTHE/PASTIS

La Maison Fontaine Absinthe 56%	18.0
Pernod Absinthe 68%	13.5
Ricard Pastis 45%	8.0
Tarquin's Cornish Pastis 42%	12

LIQUERS

Baileys	7.0
Benedictine	8.0
Chambord	8.0
Chartreuse Green	11.0
Chartreuse Yellow	11.0
Cointreau	8.0
Disaronno	8.0
Drambuie	9.0
Grand Marnier Cordon Rouge	9.0
Kahlua	7.0
Koko Kanu	9.0
Luxardo Maraschino Liqueur	8.0
Plymouth Sloe Gin	9.0
Patron XO	11.0
Southern Comfort	8.0
St Germain	8.0
Wolfschmidt Kummel	8.0

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WYLD TEA

Wyld Tea emulates the botanical influences, stylish design and experimental nature that Dandelyan is known for. In a nod to the original Platner designed Sea Containers building, our Afternoon Tea includes retro inspired cakes and savouries enthused by the 1970's served alongside cocktails, course by course.

WYLD TEA 55

CHAMPAGNE WYLD TEA 65

BOOZELESS WYLD TEA 35

THURSDAY TO SUNDAY
12PM TO 5PM

#Dandelyan
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www.dandelyanbar.com