





bar
Daskal





Bar Daskal is a Spanish wine and cocktail bar located in London Bridge's Borough Yards. The bar is named after owners, Sam and James Hart, and Anna Watkins' grandfather Vladimir Daskaloff, an artist who was Paul Klee's student head of class in Dusseldorf and hung out with the Surrealists in Paris, later becoming a Balearic painter, sculptor, designer and sailor. Daskaloff worked under the name 'Daskal' throughout.

The Bulgarian Vladimir and his Scottish wife, Helen, fell in love with the beautiful Mallorcan village of Estellencs and settled there after having lived a life on the seas aboard their sailing boat for years. In 1951, they built the house that the Hart brothers' mother Stefa, and Anna's mother Nadia grew up in, and that Sam, James and Anna visited each year as they grew up and still visit to this day. Daskal and his home inspired an abiding love of Spain, its produce and culture. At Bar Daskal we hope you will find a pocket of that in London.









para picar

Gilda	3
Almonds	3.5
Andalucian Olives	5
Crisps, Espinaler	5
Pintxo de Tortilla	5
Pan de Aceite	6
Manchego	6.5
Manteca Ibérica	8.5
Escalivada	10
Anchoas del Cantábrico	13
Chorizo	14
Salchichon de Vic	14
Lomito Ibérico	16
Torta de 'Cañarejal' Cheese	18

cocktails

Americano Royale 12.5

Rhubarb, Vermut, Campari, Manzanilla, Cadiz Fizz

Slightly regal, slightly bitter, slightly fruity. A riff on the classic Americano with the addition of Manzanilla sherry and rhubarb. All lengthened with a touch of Cadiz fizz - the perfect aperitif!

Pintoresca 12.5

Nomad Outland, Pet Nat Vermut, Blood Orange, Cherry

This cocktail can be found somewhere between a Sidecar and a Blood and Sand. House made sparkling wine vermouth is mixed with PX cask aged whisky, fresh blood orange juice and bitters.

Asados 12

Herradura Plata, Roasted Red Pepper, Campari, Grapefruit Soda

This drink may look and read like a Paloma but there is an added savoury kick by way of roasted red peppers, lovingly prepared by our sister venue, Parrillan. The red pepper is married with tequila, a touch of Campari and grapefruit soda.

Mira Mira 11

Respirited Vodka, Plum Cordial, Lemon, Cassis, Tonic

Long and refreshing, this drink will leave you wishing you were spending your time in the Mediterranean sun. Plum and blackcurrant are paired with vodka and lemon before being lengthened with tonic.

Brevas 10.5

Vermut Blend, Manzanilla, Fig

In true Daskal style we've combined sweet and dry vermouth with light Manzanilla and fig. Served up with a lemon twist for a fresh finish.

Con Sal y Humo 12

Gin Mare, La Copa Extra Seco, Smoked Pipparra Brine

A coming together of our nearest and dearest in the form of a martini. Split base of Gin Mare and La Copa extra dry vermouth, all brought together with Rooftop Smokehouse Smoked Pipparra Brine. This dirty martini is served straight from the freezer.

Maravilla 13

Brugal 1888, Overproof Rum, Crème de Cacao, Orange

An Old Fashioned riff, reminiscent of a Terry's Chocolate Orange in flavour but still packing the punch of aged rum. The perfect sipping cocktail for any time of the evening.

Prefer to drink your favourite classic cocktail?

Just ask a member of our team!



daskal's signature serves

Agua de Valencia 13

Gin, Fresh Orange, Cadiz Fizz

As the name suggests, this drink was popularised in Valencia throughout the 50s and 60s. Traditionally served in 'jarras' (jugs) this riff provides a little more punch and refinement than you might find in a café.

Uno Mas 11

Planteray Rum Blend, Sour Cherry, Spiced Lime

A Daiquiri twist, originally developed for Autumn but is a crowd favourite year-round! Tart sour cherry liqueur, falernum and overproof rum add generously to a classic.

Mertxika no.2 12

Respirited Vodka, Peach, Green Tea, Lemon

Not quite a long island, but certainly Balearic. Vodka is married with peach liqueur before adding crisp lemon & green tea. The perfect thirst quencher for Mediterranean afternoons.



non-alcoholic cocktails

Azafran

9

Everleaf Forest, Paragon Palo Santo, Ginger, Tonic

A combination of earthy Palo Santo and Everleaf Forest with spicy ginger and tonic. The perfect non-alcoholic drink to pair with your para picar!

Palmita

8.5

Everleaf Marine, Fresh Lime, Grapefruit Soda

Based on a maritime inspired aperitif, this non-alcoholic spritz heralds Mediterranean flavours with the refreshing zest of Andalusian grapefruit.

Mariposa

9.5

Bitter Orange Blend, Tonic

Our answer to the call for a non-alcoholic spritz. A blend of 0% red vermut and bitter orange syrup - lengthened with tonic.



sherry

Sherry, the oldest Denomination of Origin in Spain (established even before Rioja), is a fortified wine exclusively produced in the region of Jerez - situated in a triangle of land formed by the towns of Jerez de la Frontera, Sanlúcar de Barrameda and El Puerto de Santa María. Its complex flavours and aromas are developed through barrel aging, either under the influence of 'flor' (yeast) or the oxidising effects of air (or a combination of the two).

The wines from this region have had a long diverse history - from being shipped and sold throughout the Mediterranean by the Phoenicians, to the British involvement in the 1600s that popularised the wine, not just at home, but in colonies around the globe. Most of the Sherry exported at this time was rich, dark and heavily fortified (like Oloroso Cream) but with time, drier styles like Manzanilla and Palo Cortado became available outside of Andalucía.

At *Bar Daskal* we keep a list of house Sherries as well as a constantly changing selection of wines we find interesting - and hope you do too.

sanlúcar de barrameda

Manzanilla 'Miraflores Baja' 12 / 41

Diatomists 375ml

Manzanilla en Rama 'Hart Bros' 10 / 69

Hidalgo La Gitana 750ml

Oloroso Cream 'Alameda' 11.5 / 53

Hidalgo La Gitana 500ml

el puerto de santa maría

Amontillado 'del Castillo' 17 / 78

Lustau Almacenista 500ml

jerez de la frontera

Palo Cortado 10.5 / 72

Cayetano del Pino 750ml



wine

125ml 175ml bottle

vino espumoso

Vibrant Ancestral 2022 60
PENEDÈS Xarel·lo Vermell

Toto Barbadillo 2021 11 62
CÁDIZ Palomino Fino/Chardonnay

rosado & orange

Brisat Natural 2022 11 15 62
COSTERS DEL SEGRE Macabeu

Hart Bros Village Rosado 2023 10 13.5 56
NAVARRA Garnacho/Garnacho Gris



	125ml	175ml	bottle
blanco			
Cruceiro de Ferreiros 2023 VALLE DE MIÑO-OURENSE Godello/Loureiro	8	11	45
Auzells 2022 COSTERS DEL SEGRE Macabeu/Riesling/Sauvignon Blanc	9.5	13	54
Sa Cussa Antònia 2023 MALLORCA Prensal/Macabeu	10	13.5	56
Hart Bros Albariño 2021 RÍAS BAIXAS Albariño	12	16.5	68

tinto

Las Dos Ces 2022 UTIEL-REQUENA Bobal	8	11	45
Tanuki Bob 2021 MALLORCA Manto Negra/Syrah	10	13.5	56
El Andén de la Estación 2021 RIOJA Tempranillo/Garnacha	11	15	62
Sensal 2021 VALENCIA Garnacha Tintorera/Monastrell	13	17.5	73

beer	330ml
Estrella Galicia <i>(Half pints also available)</i>	6.5
Estrella Galicia 0.0%	5

vermut	100ml
Casa Mariol	10
El Bandarra Rojo	11
Lustau Blanco	13

gin	50ml
Xoriguer	12
Rives Especial	14
Palma	15
Gin Mare	16
Gin Eva La Mallorquina	19
Tanqueray 0.0%	10

vodka	
Respirited	11
Ketel One	13
Basmoon	15



rum

Planteray 3 Stars	12
Palido Montero	12
Diplomatico Reserva Exclusiva	16
Brugal 1888	16
Ron Arehucas 12	18
Valdespino Ron Viejo	23

whisky

J&B Rare	11
Nomad Outland	14
Woodford Reserve	14
Equipo Navazos La Bota 104	26
Haran 12 Sherry Cask Finish	28

brandy

Lustau Solera Reserva	8
Torres 20	16
Jaime I	25

tequila and mezcal

Herradura Plata	14
Arquitecto Blanco	14
Herradura Añejo	18
El Pastor Batch 004	14

orujo & liqueurs

Pacharán Etxeko	6
Pazo Hierbas	7
Pazo Crema	7
Anis del Mono	7
Melody Crema Catalana	7
Calisay	8
Licor 43	8
Ponche Caballero	8
Pazo Blanco	8
Campari	10











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