





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 |
| Pintxo de Tortilla | 4   |
| Pan de Aceite      | 4   |
| Crisps, Espinaler  | 5   |
| Smoked Olives      | 5.5 |
| Manchego           | 7.5 |
| Chorizo            | 7.5 |
| Salchicon de Vic   | 8   |
| Manteca Ibérica    | 8.5 |
| Lomito Ibérico     | 10  |
| Escalivada         | 10  |

## 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!

### Vides 11.5

*Verdejo, Vermut Blend, Lime Sherbet, Mint, Soda*

A mojito by way of Spain. Fresh, dry white wine with a touch of both blanco and dry vermouth, brought together by the mojito classics, lime and mint before being finished with soda.

### 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.

### Asados 13

*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

11

*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.

## 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

|                                |    |    |
|--------------------------------|----|----|
| Toto Barbadillo 2021           | 11 | 62 |
| CÁDIZ Palomino Fino/Chardonnay |    |    |
| Vi·brant Ancestral 2022        |    | 75 |
| PENEDÈS Xarel·lo Vermell       |    |    |

## 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 |    |      |    |
| Les Prunes 2023                |    |      | 67 |
| VALENCIA Mandó                 |    |      |    |





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

|  |     |      |    |
|--|-----|------|----|
| <b>tinto</b>   |     |      |    |
| Al-Muvedre 2023<br>ALICANTE Monsatrell                     | 8.5 | 11.5 | 48 |
| Tanuki Bob 2021<br>MALLORCA Manto Negra/Syrah              | 10  | 13.5 | 56 |
| El Andén de la Estación 2021<br>RIOJA Tempranillo/Garnacha | 11  | 15   | 62 |
| Sensal 2021<br>VALENCIA Garnacha Tintorera/Monastrell      | 13  | 17.5 | 73 |

## beer

330ml

Estrella Galicia *(Half pints also available)*

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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