





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 13

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!

Nativitas 12.5

Red Wine Vermut, Xoriguer, Spiced Pear, Campari

A twist on a classic Negroni, this seasonal sipper layers the warmth of spiced pear with the depth of our house-made red wine vermouth. Rounded out with the bitter notes of Campari (and a hint of holiday nostalgia!) it's perfectly rich and aromatic.

Con Sal y Humo 12.5

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

11.5

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.

Cosecha

11

Sherry and Vermut Blend, Prune

A true expression of the Daskal spirit - Palo Cortado meets our light Manzanilla and dry vermouth, lifted with a touch of prune. Stirred down and served up with a lemon twist.

Maravilla

13.5

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

12

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

12.5

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!

Tontillo

8.5

Pentire Seaward, Idyll Wild Gooseberry Soda

Pentire Seaward brings complex coastal notes to this zesty highball - lengthened with Gooseberry soda and finished with fresh lemon.

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 en Rama 'Hart Bros' 10.5 / 72

Hidalgo La Gitana 750ml

Oloroso Cream 'Alameda' 12 / 55

Hidalgo La Gitana 500ml

el puerto de santa maría

Fino 'Balbaína' 13.5 / 47

Diatomists 375ml

Amontillado 'del Castillo' 17 / 78

Lustau Almacenista 500ml

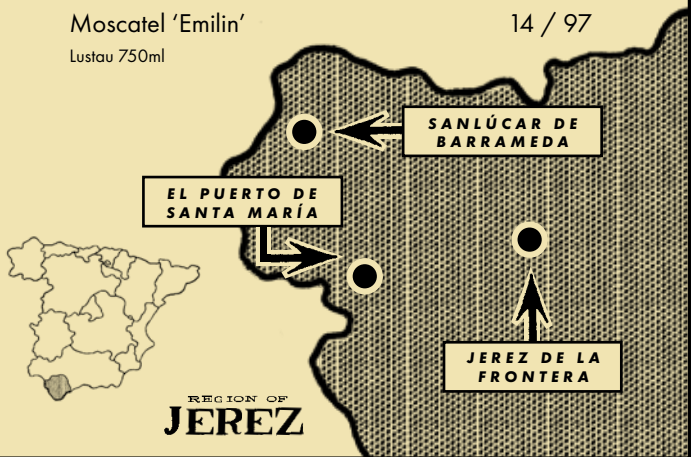
jerez de la frontera

Palo Cortado 10.5 / 72

Cayetano del Pino 750ml

Moscatel 'Emilin' 14 / 97

Lustau 750ml



wine

125ml 175ml bottle

vino espumoso

Toto Barbadillo 2022	11.5	65
CÁDIZ Palomino Fino/Chardonnay		
Vi·brant Ancestral 2023		75
PENEDÈS Xarel·lo Vermell		

rosado & orange

Hart Bros Village Rosado 2023	10.5	14.5	59
NAVARRA Garnacha/Garnaca Gris			
Llunari Orange Garnatxa 2023	11	15	62
TERRA ALTA Garnacha Blanca			
Les Prunes 2023			67
VALENCIA Mandó			



	125ml	175ml	bottle
blanco			
Cruceiro de Ferreiros 2023 VALLE DE MIÑO-OURENSE Godello/Loureiro	8.5	11.5	48
Sofía Cañizares 2024 ALICANTE Macabeu/Moscatel	9	12	51
Sa Cussa Antònia 2023 MALLORCA Prensà/Macabeu	10.5	14.5	59
Hart Bros Albariño 2024 RÍAS BAIXAS Albariño	12	16.5	68

tinto			
Sofía Cañizares Tinto 2023 ALICANTE Giró	9	12	51
Tanuki Bob 2022 MALLORCA Manto Negra/Syrah	10	13.5	56
Hart Bros Rioja 2022 RIOJA Tempranillo/Garnacha	11.5	15.5	65
Sensal 2021 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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