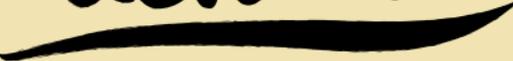






bar
Daskal





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
Lomito Ibérico	10

cocktails

Americano Royale 13

Rhubarb, Vermut, Campari, Manzanilla, Cadiz Fizz

Fruity, regal and a splash of bitterness. This riff on the classic Americano adds a touch of Manzanilla sherry and rhubarb - all lengthened with sparkling wine - the perfect aperitif!

Clara 7

Estrella Galicia, Grapefruit & Lemon Sherbet

'When in Spain - drink Clara con Limon' some might say. A refreshing marriage of grapefruit and lemon lengthened with Estrella Galicia. A citrusy twist on the iconic Spanish shandy.

Granada 12.5

Respirited Vodka, Pomegranate, Lemon, Orange, Soda

A true sun-kissed highball. Vodka is shaken with pomegranate and fresh lemon and orange juices before being lengthened with soda - delightfully refreshing.

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.

Lento

12.5

Gin, Pacharán, Campari, White Vermut

A Negroni taken at a slower pace. Gin and Campari held in check by crisp white vermouth, with a sloe undertone from Pacharán. Built for lingering over.

Con Sal y Humo

13

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, brought together with Rooftop Smokehouse Smoked Pipparra Brine. This dirty martini is served straight from the freezer.

Sol de Oro

14

Brugal 1888, Apricot, Pedro Ximenez, Bitters

Aged rum leads the way in this old fashioned style cocktail - with apricot lending a soft glow and a flicker of Pedro Ximénez for richness. Sunset in a rocks glass.

*Prefer to drink your favourite classic cocktail?
Just ask a member of our team!*



daskal's signature serves

Eduardo 12

Hart Bros Manzanilla, Palo Cortado, Vermut Blend, Bitters

Making a triumphant return from our first menu - named after Eddie Hart, the Eduardo sits somewhere between the classics 'Adonis' and 'Bamboo'. A blend of sherries, vermouths and bitters. Delicate, dry and decidedly elegant.

Agua de Valencia 13.5

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 12.5

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

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 / 74

Hidalgo La Gitana 750ml

Oloroso Cream 'Alameda' 12 / 56

Hildago La Gitana 500ml

el puerto de santa maría

Fino 'Balbaína' 13.5 / 47

Diatomists 375ml

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

Vibrant Ancestral 2023 70
PENEDÈS Xarel·lo Vermell

rosado & orange

Hart Bros Village Rosado 2023 10.5 14.5 59
NAVARRA Garnacha/Garnacha Gris

Llunari Orange Garnatxa 2023 11.5 15.5 65
TERRA ALTA Garnacha Blanca

Les Prunes 2023 69
VALENCIA Mandó



	125ml	175ml	bottle
blanco			
Cruceiro de Ferreiros 2024 VALLE DE MIÑO-OURENSE Godello/Loureiro	8.5	11.5	48
Sofía Cañizares 2024 ALICANTE Macabeu/Moscatel	9	12	51
Luna Beberide 2025 BIERZO Godello	10	13.5	56
Hart Bros Albariño 2024 RÍAS BAIXAS Albariño	13	17.5	73

tinto			
Sofía Cañizares Tinto 2023 ALICANTE Giró	9	12	51
Tanuki Bob 2022 MALLORCA Manto Negra/Syrah	11	15	62
Fundamentalista 2023 MANCHUELA Bobal/Field Blend	11.5	15.5	65
Hart Bros Rioja 2022 RIOJA Tempranillo/Garnacha	12	16.5	68

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
Hayman's London Dry		12
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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