

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	2.5
Kalamata, Nocellara Olives	
Oven-Roasted Spiced Nuts	6
Rosemary, Sea Salt, Chili	
Blistered Padrón Peppers	7
Smoked Sea Salt, Lime, Olive Oil	
Sea Containers Fries	8
Lobster Oil, Grated Caviar	
Sea Containers Flatbread	13
Courgette, Mint Yoghurt, Watercress	
-Add Salmon +10	
-Add Organic Welsh Pork Belly Porchetta +6	
Seasonal Oysters	3
Yoghurt, Charred Apple, Amaretto	
Ceviche Tacos	15
Seabass, Seabream, Coriander Salsa	
Squid Fritters	9
Cornflakes, Polenta, Aioli	
Marinated Chicken	8
Worcestershire Sauce, Balsamic, Sweet & Sour Sauce	
Sea Containers Cheeseburger & Fries	17
Aged Cheddar, Smoked Bacon, Red Onion	

BOROUGH MARKET BITES

Focaccia from Bread Ahead	5
Goat's Cheese, Tomato, Basil	
Pulled Pork Belly from Rhug Estate	11
Brioche, Barbecue, Pickles	
Charcuterie from Cannon & Cannon	16
Cured British Meats, Sourdough, Apple Chutney	
Semi-Dried Fruit from Turnips	15
Marzipan, Fruit Jelly, Semi Dried Fruit	
Crispy Kale from Turnips	4
Sea Salt, Lime, Olive Oil	

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
Fiol Prosecco, Treviso DOC, Italy	38	8.5
Laurent-Perrier La Cuvée, France	70	13.5
Perrier-Jouët Grand Brut, France	75	
Laurent-Perrier Cuvée Rosé, France	120	19
Perrier-Jouët Blason Rosé, France	125	
Perrier-Jouët Belle Epoque, France	240	
Krug Grande Cuvée, France	260	
Perrier-Jouët Belle Epoque Rosé, France	350	

WHITE WINES

Le Rouleur, Blanc de Blancs, Languedoc, France	32	8
Mohua, Sauvignon Blanc, Marlborough, New Zealand	49	12.5
Bertani, Soave Vintage Edition, Veneto, Italy	55	13.5
Domaine de Vauroux, Chablis, France	60	14
ABC 'Wild Boy' Chardonnay, Santa Barbara County, USA	78	17.5

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WINES

RED WINES	BTL	GLS
Le Rouleur Carignan, Languedoc, France	32	8
El Esteco Don David, Malbec, Mendoza, Argentina	49	11
MacMurray, Pinot Noir, Sonoma Coast, California	50	12.5
Chianti Classico Villa Cerna, Primocolle, Tuscany, Italy	55	14
Edmeades Zinfandel, Mendocino County, California	60	13
Man O'War Merlot, Waiheke Island, New Zealand	69	16

ROSE WINES

Comte de Provence, La Vidaubanaise, France	36	9
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BEERS/CIDER

Heineken	Pale Lager	5%	5.5
1936	Pale Lager	4.75%	6
Schiehallion	Lager	4.8%	6.5
Mr Lyan	Session Ale	4.7%	7.5
Five Points	Pale Ale	4.4%	7.5
Beavertown Gamma Ray	APA	5.4%	7.5
Hallets	Cider	6%	7

VODKA

Grey Goose L'Original 40%	10.0
Grey Goose La Poire 40%	10.0
Grey Goose Le Citron 40%	10.0
Grey Goose L'Orange 40%	10.0
Grey Goose VX 40%	21.0
Finlandia 40%	9.0
Absolut Elyx 42.3%	10.5
Aylesbury Duck 40%	9.0
Beluga 40%	13.0
Belvedere 40%	10.5
Belvedere Grapefruit 40%	11.0
Ketel One 40%	10.0
Konik's Tail 40%	10.5
Mr Lyan 42%	9.0
Reyka 40%	10.0
Stolichnaya Elit 40%	12.0
Virtuous Vodka Blond 38%	9.0
Zubrowka 40%	9.0

TEQUILA & MEZCAL

Olmecca Altos Plata 38%	9.0
Olmecca Altos Reposado 38%	9.0
Cabeza Blanco 43%	11.0
Casamigos Reposado 40%	18.0
Don Julio Anejo 38%	14.0
Don Julio Blanco 38%	11.0
Don Julio Reposado 38%	13.0
Don Julio 1942 38%	28.0
Fortaleza Blanco 40%	20.0
Ocho Blanco 40%	10.0
Patron Silver 40%	14.0
Patron Reposado 40%	14.5
Patron Anejo 40%	15.5
Tapatio Blanco 40%	9.0
Tapatio Reposado 38%	10.0
Tapatio 110 55%	12.0
Del Maguey Vida 42%	13.5
Del Maguey Minero 49%	24.0
Derrumbes Oaxaca 48%	16.0
Illegal Joven 40%	16.5
Pensador 48%	17.0
QuiQuiRiQui Matatlan 45%	10.0

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GIN

Bombay Sapphire 40%	9.0
Bombay Original 37.5%	9.0
Star of Bombay 47.5%	13.0
Beefeater London Dry 40%	9.5
Beefeater London Garden Edition 40%	10.0
Beefeater 24 45%	10.0
Bols Genever 42%	9.5
Colombo Single Batch 43.1%	13.5
Dodd's 49.9%	13.0
Ford's 45%	10.5
Four Pillars 41.8%	12.0
Hendrick's 41.4%	9.5
Hendrick's Orbium 43.4%	13.0
Ki No Bi 45.7%	15.0
Martin Millers Westbourne 45.2%	10.0
Mr Lyan 42%	9.0
N.3 London Dry 46%	11.5
Nikka 47%	15.0
Oxley 47%	17.0
Pink Pepper 44%	12.5
Plymouth 41.2%	9.0
Plymouth Navy Strength 57%	13.0
Porters 41.5%	12.0
Portobello Road 42%	9.5
Scapegrace 42.2%	12.0
St George Terroir 45%	13.0
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 18yr 40%	16.0
Compass Box Asyla 40%	12.0
Compass Box Great King Street - Artist's Blend 43%	12.5
Compass Box Hedonism 43%	21.0
Haig Club 40%	17.0
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
Mr Lyan 47.5%	12.5
Monkey Shoulder 40%	9.0
Naked Grouse 40%	9.0
Royal Salute 21yr 40%	32.0

SPEYSIDE

Aberlour A'bunadh 59.7%	14.0
Aultmore 12yr 46%	12.0
Aultmore 16yr 55.1%	24.0
Balvenie 15yr Single Cask 47.8%	28.0
Cragganmore 12yr 40%	11.5
Craigellachie 13yr 46%	15.0
Glenfiddich 15yr Solera 40%	12.0
Singleton 15yr Single Cask 40%	16.5
The Macallan Fine Oak 12yr 40%	15.0
The Macallan Old Sherry Oak 12yr 40%	17.0

HIGHLANDS

Aberfeldy 12yr 42%	12.5
Clynelish 14yr 46%	16.0
Glenfarclas 15yr 46%	16.0
Oban 14yr 43%	14.0

LOWLAND & CAMPBELTOWN

Auchentoshan Bartender's Malt 47%	14.0
Auchentoshan Three Wood 43%	14.0
Springbank 15 yr 46%	18.0

ISLAY & ISLANDS

Arran Madeira Finish 50%	14.0
Bn4 Elements of Islay 54.5%	16.5
Bowmore Small Batch - Bourbon Cask 40%	13.5
Bruichladdich The Laddie Ten 46%	22.0
Highland Park 21yr 47.5%	45.0
Lagavulin 16yr 43%	17.0
Lagavulin Distillers Edition 1999 43%	28.0
Laphroaig Quarter Cask 48%	14.0
Ledaig 11yr 48%	13.5
Port Askaig 8yr 45.8%	14.5
Port Charlotte Scottish Barley 50%	14.5
Talisker 10yr 45.8%	12.0

JAPANESE

Hibiki Harmony 43%	15.0
Hibiki 21yr 43%	50.0
Nikka Coffey Grain 45%	16.0
Nikka From The Barrel 51.4%	16.0
Nikka Pure Malt Black 43%	21.0
Suntory Chita 43%	16.5
Yamazaki Distillers Reserve 43%	14.0
Yamazaki 18yr 43%	40.0

IRISH

Green Spot 40%	12.0
Jameson 40%	9.0
Jameson 18yr 40%	42.0
Knappogue Castle 40%	24.5
Midleton Very Rare 40%	48.5
Powers St. John Lane 46%	16.0
Roe & Co 45%	15.0
Redbreast 12yr 40%	12.5
Redbreast 21yr 46%	50.0
Teeling Single Malt 46%	10.0
Yellow Spot 46%	19.0

WORLD WHISKEY

Amrut Sherry Matured 57.1%	28.0
Starward Malt Whisky 43%	12.0

SPIRITS

BOURBON

Maker's Mark 45%	9.0
Maker's 46 47%	12.5
Basil Hayden 40%	12.0
Blanton's 46.5%	12.0
Bulleit 10yr 45.6%	14.0
Eagle Rare 10yr 45%	12.0
Eagle Rare 17yr 45%	40.0
Knob Creek 50%	10.0
Mellow Corn 50%	9.5
Mr Lyan 45%	15.0
Noah's Mill 57.2%	18.0
Old Forester 43%	12.0
Rowan's Creek 50.05%	18.0
Smooth Ambler Bourbon 49.5%	13.0
Willett 47%	16.0
William Larue Weller 45%	40.0
Woodford Reserve 43.2%	9.5
Woodford Reserve Double Oak 43.2%	16.5

RYE WHISKEY

Jack Daniel's Single Barrel Rye 45%	18.5
Mitcher's Rye 42.4%	17.0
Rittenhouse Bottled in Bond 50%	11.5
Woodford Reserve Rye 45.2%	14.5

TENNESSEE WHISKEY

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

BOUTIQUE-Y WHISKY

Bruichladdich 15yr 52.2%	25.0
Ledaig 18yr 51.7%	32.0
NYDC Rye 2yr 53%	16.0
TBWC Invergordon 48%	45.0
TBWC Secret Distillery #1 9yr 51.7%	27.0

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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 8yr 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 2002 43%	19.5
El Dorado 12yr 40%	11.5
Facundo Neo 40%	12.0
Facundo Eximo 10YO 40%	15.0
Facundo Exquisito 40%	29.0
Facundo Paraiso XA 40%	64.0
Gosling's Black Seal 40%	9.0
Havana Club 7yr 40%	9.0
Havana Club Seleccion de Maestros 45%	16.0
Mr Lyan 42%	9.0
Plantation Grande Réserve Barbados 5yr 40%	9.0
Port Morant 46%	22.0
Pusser's Gunpowder British Navy 54.5%	11.5
Ron Zacapa Centenario XO Grand Reserva Especial 40%	24.0
Ron Zacapa Centenario Sistema Solera 40%	14.5
Trois Riviere Blanc 50%	9.5
West India Distillers 2000 Barb. SB - The Rum Swedes 58.8%	21.0
Wray and Nephew Overproof 63%	9.0
Leblon Cachaça 40%	11.0
Yaguara Cachaça 41.5%	9.0

BRANDY & COGNAC

Courvoisier VSOP 40%	12.5
Courvoisier VSOP Exclusif 40%	13.0
Courvoisier XO Imperial Cognac 40%	30.0
Augier Le Singulier 41.7%	13.5
Augier Le Sauvage 40.8%	13.5
Barsol Pisco 41.3%	9.0
Drouet Et Fils Cognac 40%	18.0
Hennessy Fine de Cognac 40%	11.0
Martell VSOP 40%	13.5
Martell XO 40%	32.0
Martell Cordon Bleu 40%	28.0
Paul Beau Vieille Reserve 40%	20.0
Pierre Ferrand 1840 45%	16.0
Ragnaud Sabourin N.35 Fontvieille 43%	28.0
Remy Martin XO 40%	40.0
Somerset Cider Brandy 42%	9.0
Laird's Applejack 40%	9.0
Adrien Camut Privilège 12yr 41%	20.0
Dupont Hors D'age 42%	18.0
Louis Lemorton 25yr 40%	40.0
Baron de Sigognac 20yr 40%	19.0
Domaine de Cassagnole 5yr 40%	13.5

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SPIRITS

ABSINTHE/PASTIS

La Maison Fontaine Absinthe 56%	18.0
Tarquin's Cornish Pastis 42%	12.0

LIQUEURS

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

NON-ALCOHOLIC

Seedlip Spice 0%	6.5
Seedlip Garden 0%	6.5

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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 45

BOOZELESS WYLD TEA 35

THURSDAY TO SUNDAY
12PM TO 5PM

Mondrian gift cards are available to purchase - the perfect gift for any occasion.
Please ask your server for more information.

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www.dandelyanbar.com