

The background features a stylized sunburst or fan-like pattern. It consists of numerous thin, light teal lines radiating from a central point at the bottom. Overlaid on these are thicker, gold-colored lines that form a semi-circular arc at the bottom and extend upwards as straight lines towards the top right corner. The overall color palette is a combination of light teal and gold.

PÉROLA



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Cocktail **BAR**



Every glass in this collection carries more than a drink—it carries a story. Each cocktail is inspired by an artefact that shapes how we dream, create, and understand the world. These are not just recipes, but encounters: moments where flavour meets history, where spice, smoke, and fragrance become symbols of memory, myth, and meaning. You may find one that feels familiar, or another that takes you somewhere unexpected. Each was crafted with care, using unusual ingredients chosen to spark curiosity, awaken the senses, and bring the past vividly into the present.

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The Sun Stone



The Sun Stone

£18

A calendar, a compass, a cosmic engine—the Aztec Sun Stone captured the rhythm of creation and destruction. This drink channels its sacred fire into a sharp, invigorating refreshment alive with hidden energy awakening the sun within.

SOUR



SWEET



BITTER



TASTING NOTES:

Peppery, Refreshing, Invigorating

INGREDIENTS:

Altos Blanco Tequila
Ojo De Dios Mezcal
Vetiver Liqueur
Mango and Black Pepper Cordial
Soda

*Non-alcoholic version available - £13

PÉROLA

Lascaux Caves



Lascaux Caves

£18

Long before words, images were painted deep in Lascaux's caves, where the first human dreams took shape. Evocative and floral, this drink carries the spirit of those ancient expressions, transporting you beyond time.

SOUR



SWEET



BITTER



TASTING NOTES:

Fragrant, Juicy, Round

INGREDIENTS:

Lillet Rosé
FAIR Vodka
Strawberry
Yoghurt
Lavender
Tonka

PÉROLA

Antikythera *Mechanism*



Antikythera *Mechanism*

£19

A marvel of ancient engineering, the Antikythera mechanism reveals the secrets of time and stars through its intricate gears. This drink echoes that brilliance with Greek flavours that surprise and intrigue, delivering an unexpected savoury twist in every sip.

SOUR



SWEET



BITTER



TASTING NOTES:

Herbal, Savoury, Zesty

INGREDIENTS:

Olive Oil washed Renais Gin
Oregano Mastiha
Caper & Lemon
FAIR Cucumber

*Non-alcoholic version available - £13

PÉROLA



Voynich *Manuscript*



Voynich *Manuscript*

£18

Mysterious and undeciphered, the Voynich Manuscript holds unknown languages and imagined flora – part science, part sorcery. This cocktail embodies that enigma: fragrant, herbal, and layered with a medicinal mystique. It does not promise a cure, but it feels like one.

SOUR



SWEET



BITTER



TASTING NOTES:

Sparkling, Botanical, Aromatic

INGREDIENTS:

Monkey 47 Sloe Gin
Chinotto
Italicus Bergamot
Alpine Botanicals
LE Grapefruit and Rosemary Tonic
Caves da Montanha
Lemon Verbena Foam

PÉROLA

Mask of *Tutankhamun*



Mask of *Tutankhamun*

£20

Buried in gold and myth, the mask of Tutankhamun guarded the boy king through the afterlife—an emblem of divine royalty and eternal rites. This drink channels the richness of ancient Egypt with flavours drawn from spice markets and sacred gardens. Bold, spiced and timeless, almost like it's crafted for kings.

SOUR



SWEET



BITTER



TASTING NOTES:

Spiced, Boozy, Nectarous

INGREDIENTS:

Woodford Reserve Blend
Sesame
Fig
Pomegranate
Fenugreek

PÉROLA

Golden Stool



Golden Stool

£18

The Golden Stool is more than a throne—it is the soul of the Ashanti people, a symbol of unity, strength, and heritage. This cocktail offers richness and warmth, each sip steeped in reverence and the power of tradition.

SOUR



SWEET



BITTER



TASTING NOTES:

Nutty, Scrumptious, Tropical

INGREDIENTS:

Rum P@blic Origins Ghana/Eswatini
Peanut Butter
Banana
Coconut & Cinnamon
Coffee Tincture

PÉROLA



Terracotta Army

£18

Silent sentinels of a forgotten empire, the Terracotta Warriors stand as eternal guardians—each uniquely crafted yet united in purpose. This aromatic drink weaves ancient Chinese spices and delicate tea into a long, contemplative sip, inviting you to explore the depths of history and savour its enduring spirit.

SOUR



SWEET



BITTER



TASTING NOTES:

Flowery, Fruity, Sharp

INGREDIENTS:

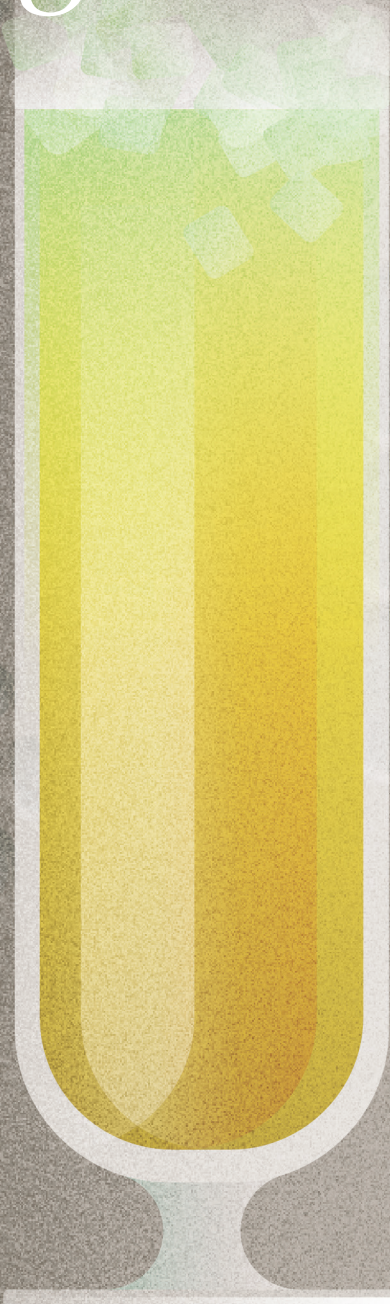
Monkey 47
Jasmine
Sakura
Lychee & Grapefruit
Szechuan Pepper
LE Soda

*Also available non-alcoholic

Terracotta Army

PÉROLA

Ingá Stone



Ingá Stone

£18

Etched in stone and bursting with life, the Ingá inscriptions speak to a civilization rich with rhythm, expression, and soul. This cocktail channels that spirit—vibrant, uplifting, and full of movement—capturing a moment that feels both timeless and alive.

SOUR



SWEET



BITTER



TASTING NOTES:

Uplifting, Exotic, Pineapple

INGREDIENTS:

Yaguara Cachaça
Diplomatico Planas Rum
Chamomile
Amontillado
Basil & Pineapple
LE Roasted Pineapple Soda

PÉROLA

Nazca Lines



Nazca Lines

£18

Drawn across arid earth and seen fully only from the sky, the Nazca Lines offer a vision both ancient and otherworldly. This drink follows that path—rooted in traditional Peruvian flavours yet reimagined with a mysterious twist. Familiar elements shift and shimmer, revealing something unexpected and evocative.

SOUR



SWEET



BITTER



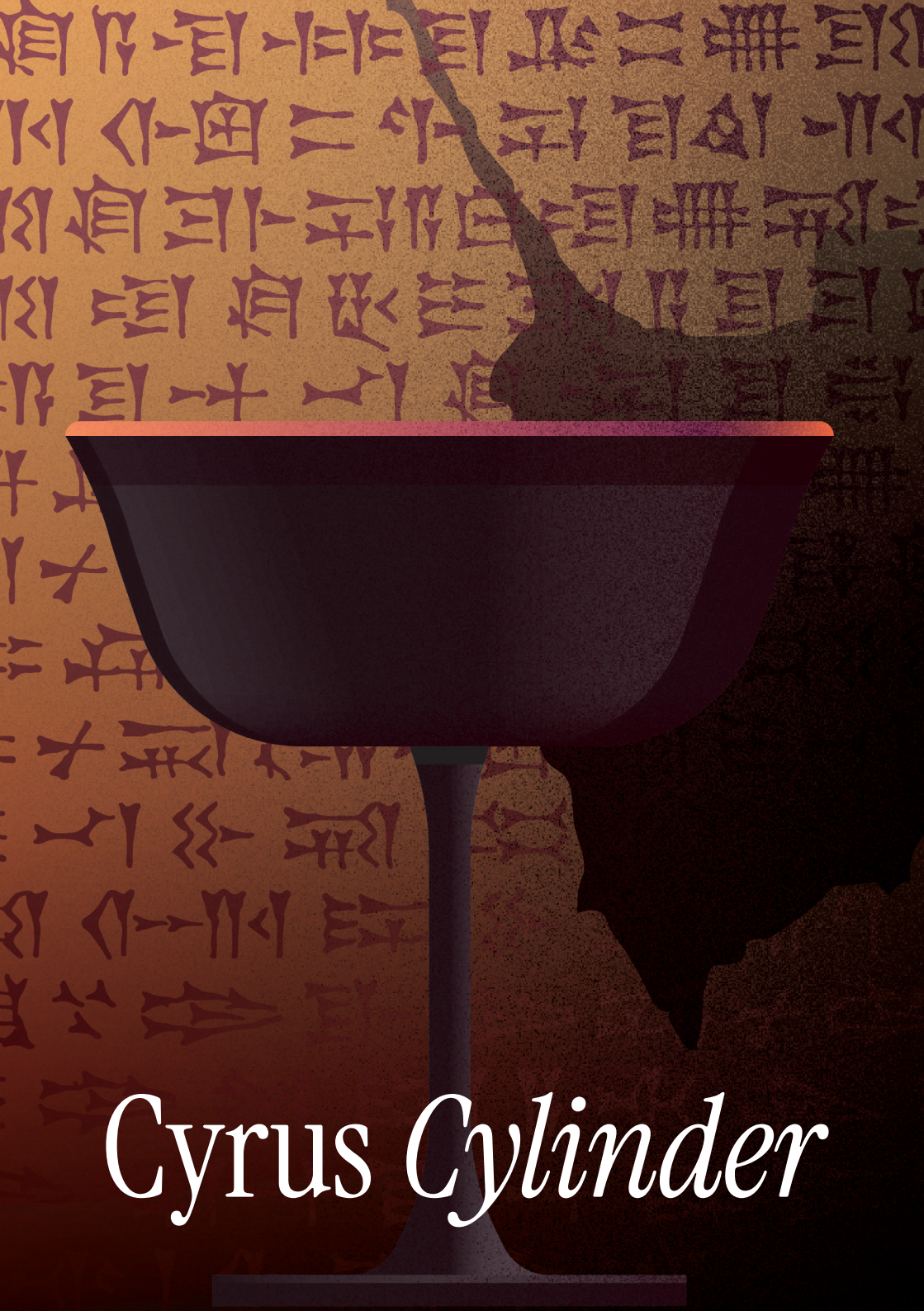
TASTING NOTES:

Fruity, Bittersweet, Expressive

INGREDIENTS:

Aba Pisco
Coriander Seed
Passion Fruit
Gooseberry Aperitif
Honey

PÉROLA



Cyrus Cylinder

£18

The Cyrus Cylinder speaks of vision—an ancient promise of dignity, unity, and a world made better through understanding. This drink offers a moment to celebrate this universal spirit with quiet indulgence. Rich, silken and generous, it feels like a toast to the sweetness of progress.

SOUR



SWEET



BITTER



TASTING NOTES:

Indulgent, Creamy, Rich

INGREDIENTS:

Jack Daniel's Bonded
Pistachio & Date
Almond Milk
Apricot
Oloroso

Cyrus Cylinder

PÉROLA

Fabergé Egg



Fabergé Egg

£22

Crafted to dazzle, the Fabergé Egg was more than ornament—it was a secret, a gesture, a masterwork hidden in plain sight. This sparkling, decadent cocktail is woven with indulgence, a celebration of opulence designed to surprise and delight.

SOUR



SWEET



BITTER



TASTING NOTES:

Luxurious, Vibrant, Delicious

INGREDIENTS:

Absolut Elyx
Cacao Blanc
Mint
Maple Verjus
Telmont Réserve Brut
Orange Foam

PÉROLA

Yata No Kagami



Yata No *Kagami*

£20

Said to reveal the soul through its reflection, the Yata no Kagami is a symbol of clarity, introspection, and quiet strength. This cocktail honours that with subtle depth and green complexity—balanced, poised, and made for moments that linger in thought.

SOUR



SWEET



BITTER



TASTING NOTES:

Earthy, Bittersweet, Electrifying

INGREDIENTS:

Roku Gin
Yuzu
Sansho Pepper
Sake
Matcha

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