

# THE CACAO BAR

## VELVETISED CREAMS BY HOTEL CHOCOLAT 50ml

### Chocolate Velvetised Cream £4

70% dark chocolate melted into vodka and cream, for a clean yet indulgent finish.

### Mint Chocolate Velvetised Cream £4

70% dark chocolate, vodka and cream, plus a refreshing tingle of peppermint.

### Salted Caramel & Clementine Velvetised Cream £4

Salted caramel, vodka and cream enlivened with a squeeze of zesty clementine.

### Salted Caramel Velvetised Cream £4

Caramel chocolate and a tingle of sea salt, melded into vodka and cream.

### Espresso Martini Velvetised Cream £4

Coffee-and-vodka kick, mellowed with smooth white chocolate and cream.

**We're the only chocolatier to run two bars; one in Borough Market and another on our Rabot Estate cacao farm in Saint Lucia. Surrounded by cacao, we started stirring it into cocktails; the nutty and buttery nib, the lychee-like pulp, the roasted shells and the creamy chocolate. The results were so good, we brought them to London.**

Our full collection is available at any Hotel Chocolat or at [hotelchocolat.com](https://www.hotelchocolat.com)

**ALLERGEN INFORMATION** If you have any allergies or dietary requirements, please speak to a member of our team.

## COCKTAILS

### VODKA

#### Bloody Mary £9

In-house cacao-infused vodka, Essence Spicy Mix, tomato juice, lemon juice. Halved lime, cacao nib and celery garnish. Rich, restorative; good for what ails you.

#### Cacao Martini £11

Vodka, cacao pulp. Dark chocolate truffle and lemon peel garnish. Strong, silky; that creaminess comes from the cacao pulp.

**Cacao Pulp** – The delicate, lychee-like pulp that surrounds cacao beans. Refreshing, with a subtle fruity flavour.

#### Dark Mint Soother £11

Hotel Chocolat Mint Chocolate Velvetised Cream, dark chocolate, vodka, coconut milk. Super-Thin Mint Truffle garnish. Cooling, creamy; yet exceptionally light.

#### Mocha Martini £11

Hotel Chocolat Chocolate Velvetised Cream, Kahlúa, vodka, espresso shot. Cacao nib and Rabot Estate Coffee bean garnish. Velvety, deep; a good coffee kick.

### FIZZ

#### Aperol Spritz £10

Hotel Chocolat Prosecco Superiore D.O.C.G., Aperol, cacao pulp, soda water. Edible pansy and orange peel garnish. Breezy, fragrant; not too bitter, not too sweet.

#### Cacao Bellini £9

Hotel Chocolat Prosecco Superiore D.O.C.G., cacao pulp. Chocolate square, fresh raspberry and lime twist garnish. Lively, light; cacao pulp builds a fruitier base.

### BOURBON & RUM

#### Saint Lucian Chocolate Piton £11

Hotel Chocolat Classic 70% Drinking Chocolate, Ice Cream of the Gods, Chairman's Reserve Rum, dark chocolate tartlet shell. Chocolate square garnish. Indulgent, theatrical; dessert in glass.

#### Cacao Old-Fashioned £11

In-house cacao-infused bourbon, Angostura bitters, agave. Orange twist garnish. Full-on, fiery; cacao brings balance.

#### Chocolate Daiquiri £11

Cacao, Chairman's Reserve Rum, triple sec, whipping cream, lime juice. Chocolate flake rim. Smooth, moreish; made with rum distilled by our neighbours in Saint Lucia.

#### White Chocolate Mojito £9

Hotel Chocolat Vanilla-White Chocolate, Chairman's Reserve Rum, agave, lime juice, fresh mint leaves. Mojito truffle and mint leaf garnish. Opulent, fresh; perfectly balanced.

### GIN & TEQUILA

#### Cacao Long Island Iced Tea £12

Hotel Chocolat Cacao Gin, Chairman's Reserve Rum, vodka, tequila blanco, triple sec, cacao-infused tea, lemon juice. Cacao shell and lemon wheel garnish. Tropical, mellow; deceptively so.

#### Cacao Negroni £12

Hotel Chocolat Cacao Gin, Campari, vermouth. Orange wheel and lavender garnish. Tawny, intense; has a fire in its belly.

#### Strawberry, Chilli & White Chocolate Margarita £12

White chocolate, tequila blanco, triple sec, lime juice, fresh strawberry, fresh chilli. Ground cacao nib and chilli salt rim, sliced chilli garnish. Sharp, spicy; not for the faint-of-heart.

#### Cacao Gin & Tonic £9

Hotel Chocolat Cacao Gin, Fever-Tree Tonic Water. Fresh orange garnish. Refreshing, fragrant; made with our award-winning, cacao-infused gin (50ml).

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## WINE

### WHITE 175ml/ 500ml/ BTL

**Te Quiero, Field Blend White £6.5 £18 £25**  
La Mancha, Spain, 2018  
Rich, vibrant, exotic old fashioned grapes.

**Bella Modella, Pinot Grigio £7 £19 £27**  
Colline teatine IGT, Abruzzo, Italy, 2019  
Light & zesty, citrus, green apple.

**Aloe Tree, Chenin Blanc £7.5 £20 £29**  
Western Cape, South Africa, 2019  
Zesty, tropical fruits, green apple, fig.

**Mont Rocher, Viognier £8 £22 £31**  
IGP Pays D'OC, France, 2019  
Refreshing, aromatic, peachy, honeysuckle & apricot.

**Finca Manzanos, Tempranillo Blanco £8.5 £23 £34**  
Doca Rioja, Spain, 2018  
Lightly oaked white Rioja, floral fruit & a creamy finish.

**Cuvée Caroline, Picpoul De Pinet £9 £25 £36**  
Famille Morin, Languedoc, France, 2019  
Bright & pale yellow, white flowers, acacia & hawthorn.

**Zephyr Wines, Sauvignon Blanc £11 £30 £44**  
Marlborough, New Zealand, 2018  
Tropical fruits, gooseberry, nettle, sweet peppers.

**Domaine De Fussiacus, Mâcon-Fuissé £11.5 £31 £45**  
Burgundy, France, 2018  
Round smooth mouthfeel with apple & lemon.

**Domaine Jean Paul Blanc, Sancerre £12 £34 £49**  
Loire Valley, France, 2018  
Fresh, pure & elegant.

**Tenuta Olim Bauda, Gavi Di Gavi £14 £38 £55**  
DOCG, Piedmont, Italy, 2018  
Pure & crisp, citrus with floral notes.

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### RED 175ml/ 500ml/ BTL

**Palazzo Del Mare Rosso £6.5 £18 £25**  
IGP Sicily, Italy, 2019  
Ripe plum, warming spice.

**Los Espinos Merlot £7 £19 £27**  
Espinosa Y Cardos, Central Valley, Chile 2019  
Soft super-juicy ripe plummy fruit.

**Montepulciano D'abruzzo Dop £7.5 £20 £29**  
ALTOPIANO, Abruzzo, Italy, 2018  
Delicate & spicy, wild cherry.

**Côtes Du Rhône Rouge £8.5 £23 £34**  
GUILLAUME GONNET, Southern Rhône, France, 2017  
Fleshy, ripe & finishes with impressive forest floor sweetness.

**Chateau Chocolat £9 £27 £36**  
Alentejano, Portugal, 2014  
Rich & spicy with a freshness in the mouth & a long finish.

**Cunning Plan Shiraz £10 £28 £40**  
McLaren Vale, Thistledown, Australia, 2018  
Vibrant, elegant & juicy, fresh berry & spice.

**Felino Malbec £11.5 £32 £46**  
Viña Cobos, Mendoza, Argentina, 2018  
Black fruit, fresh plum mixed with graphite notes.

**Bodegas Luis Canas, Rioja Reserva £13 £36 £53**  
DOC Rioja, Spain, 2013  
Subtle & elegant, notes of wood, ripe fruit & coffee.

**Château Lamothe-Cissac, Bordeaux £13.5 £38 £55**  
Haut-Medoc, France, 2016  
Blackcurrant & jammy fruits, soft spices, subtle vanilla.

**Mount Edward Pinot Noir £76**  
Central Otago, New Zealand, 2017  
Silky, herb, spice, red & dark fruits.

**Amarone Della Valpolicella £105**  
Campo León, DOCG, Latium Morini  
Veneto, Italy, 2014  
Intense, broad black fruit ripe, sour cherries, herbaceous & earthy.

### ROSÉ 175ml/ 500ml/ BTL

**Bella Modella, Pinot Grigio Rosé £7.5 £20 £30**  
IGT, Italy, 2018  
Strawberry aroma, crisp, juicy, creamy fruit.

**B By La Grande Bauquiere, Cotes De Provence Rosé £10 £28 £40**  
Domaine La Grande Bauquiere, France, 2018  
Dry, fresh & appealing, ripe tropical fruits.

### SPARKLING 125ml/ BTL

**HC Prosecco Superiore DOCG £7.5 £31**  
Doc Brut, Italy NV.  
Apricot, green apple.

**Champagne Perrier-Jouet £12 £70**  
Grand Brut, NV.  
White cherry, ripe apricot, lively.

**Champagne Perrier-Jouet £12 £70**  
Blason Rosé.  
Fresh and intense, full of berries and blossoms.

## BEERS AND CIDER

**HC Cocoa Blonde W-Ipa, Suffolk, 4.4% 330ml £6**  
A pale, fruity ale, with a malty edge.

**Crate Lager, London, 4.8% 330ml £6**  
Pilsner-style with new world hop aromas.

**HC Cocoa Beer, Suffolk, 4.7% 330ml £6**  
A dark, not sweet, porter-style ale.

**Crate IPA, London, 6.0% 330ml £6**  
A pale ale, huge aromas and low bitterness.

**Cidre Breton, France, 5% 330ml £6**  
Full-flavoured cider, cloudy apple.

**Old Mout Cider, New Zealand, 4% 500ml £7**  
Pomegranate & strawberry cider.

**Brewdog Nanny State, Scotland, 0.5% 330ml £6**  
Pale ale with malty and plummy flavours.