



DAKOTA

BAR FOOD

NATIVE OYSTERS mignonette & Dakota hot sauce	3	MIXED OLIVES lemon, chilli, rosemary	3
SMOKED NUTS	3	VENETIAN DIP sourdough bread	4
CAESAR SALAD	5	BUTTERMILK CHICKEN wasabi mayonnaise & pickles	7
SMOKED SALMON soda bread & herb emulsion	10	HOUSE HAMBURGER Emmental, gem & tomato	15
RUMP STEAK (225G) chips	20	FISH & CHIPS pea purée & tartar sauce	16

APÉRITIFS

CLASSIC CHAMPAGNE COCKTAIL
Remy Martin V.S.O.P, Angostura bitters, Champagne, sugar, orange zest 10

THE MARTINI
Two ingredients to make the quintessential cocktail - a perfect place to start. Allow us to propose the following...

Tanqueray 10,
Lillet Blanc & grapefruit twist 10

Reyka Icelandic Vodka,
Cinzano dry & olives 10

or for those who know exactly how they like it:
Olives - Gin or vodka garnished with 3 olives
Dirty - Gin & olive brine with 3 olives
Gibson - Gin, vermouth & cocktail onion
Twist - Gin or vodka with lemon twist
Churchill - Gin, glance at France, olive
Vesper - Gin, Vodka, Lillet & twist (a la Bond)

If you have an allergy or dietary requirement please let us know.

A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team. Thank you.



@dakotahotel_eur



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Dakota Eurocentral



Dakota Bar & Grill