



Non-Alcoholic *All £4.45* MOCKTAILS



Virgin Mojito

Lime, mint, sugar and apple juice poured over crushed ice.



Cocolada

There's a party of flavours goin' on right here with a celebration of coconut, vanilla, cream and pineapple.



Sand Island

Float away to a heavenly idyll of mango, passion fruit, papaya and orange.



Passion Tropic

Abandon yourself to the exotic pleasures of lush strawberry, peach, pineapple and cream.



Magic Amazon

Drift along on an enchanting river of kiwi, aloe vera, green apple, banana and orange.



Royal Blue

Ride the ocean waves with splashes of pineapple, ginger, cactus, lemon and cream.



Berry Nice

Fresh strawberries muddled with strawberry syrup and a dash of lime, shaken with cranberry juice topped with lemonade.



COCKTAILS MENU

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COCKTAILS

All £6.50



Chocolate Heaven

Finlandia Vodka, Cacao and Baileys shaken with milk, cream and chocolate sauce garnished with hundred and thousands.



Margarita

The original Tequila based cocktail. Patrón Tequila mixed with Cointreau, with a balance of fresh lime and sugar served in a sea salted rimmed Martini glass.



Cosmo

New York's infamous creation, creating that modern pink drink loved by all. Finlandia Vodka and Cointreau shaken with a touch of lime and cranberry juice.



Mai Tai

A stunning combination of Bacardi Carta Oro, Bacardi Carta Negra and Bacardi Oakheart rums mixed with fresh lime, almond liqueur and triple sec and garnished with cherries, mint and limes to make this drink 'Out of this world'.



WooWoo

A party classic made with Finlandia Vodka, Peach Schnapps topped with cranberry juice and garnished with a lime wedge.



Chambord Royale

A simple yet wonderful creation. Chambord Black Raspberry liqueur topped with Prosecco. Simple yet sublime.



Woodford Old Fashioned

Woodford Reserve bourbon complimented by sugar syrup, Angostura Bitters and garnished with a zesty orange peel. Modern day classic.



Apple Martini

Finlandia Vodka shaken with pomme verte syrup, red apple Schnapps and apple juice.



Raspberry Collins

Bombay Sapphire shaken with raspberry syrup and purée, fresh lemon and sugar, topped with soda.



Cuba Libre

Bacardi Carta Oro rum, cola & fresh limes is used to create one of the most iconic drinks of all time, Por Cuba Libre.



Tennessee Iced Tea

Jack Daniel's Tennessee whiskey shaken up with Bacardi Carta Blanca rum, Finlandia vodka, triple sec and fresh lemon juice topped with cola and garnished with a lemon wedge.



Mojito

The Original Mojito made exactly how it was in 1931, BACARDÍ Carta Blanca rum added to lime, sugar and mint. Gently stirred with ice, with a dash of soda on top. *Why not try it with a twist of raspberry?*



Elderflower Bramble

Not just any bramble, Bombay Sapphire with the perfect balance of lemon juice and sugar syrup poured over crushed ice with a St.Germain Elderflower liqueur float.



Grey Goose Le Grand Fizz

Grey Goose vodka shaken up with St.Germain Elderflower liqueur and lime juice then topped with soda and garnished with a flying goose! *Flavour options available.*

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