



# MAHIKI

Eleven years ago, we fell in love with Tiki cocktails and Polynesian culture, creating an escape to paradise for all who walked through our doors.

Within these covers you'll find an ocean of flavour with award winning cocktails that will whisk you to a faraway land.

'Mahiki' means path to the underworld...

We invite you to escape and experience all the Tiki fun you can handle.

## Tiki Gods

Cocktails from the best bartenders in the world. Leave your choice of drink in the hands of our Tiki Gods.



### The Winchester

Created by Brian Miller at Death and Co. New York in honour of Angus Winchester, who was instrumental in the genesis of Mahiki. Tanqueray, Jindea & William Barentsz gins, fresh lime and grapefruits, elderflower, pomegranate, ginger syrups and aromatic bitters. 12.00



### **Formidable Dragon**

Created by Martin Cate of Smuggler's Cove in San Francisco, this combination of Mount Gay Eclipse and Plantation O.F.T.D. rums, honey, lime, lemon and homemade molasses syrup lives up to its name. 9.00



### **Beauty & Dalla Pola**

Created by the Bolognian Tiki beast, Daniele Dalla Pola, a blend of Mount Gay Black Barrel, Skipper, and Mahiki Coconut rum shaken with Re'al Mango, Orgeat Syrup, Velvet Falernum, Guava and citrus. 13.50



### **Tiki Daddy G.**

Created by our very own in house residence, Georgi Radev, this is a combination of Angostura Amaro, orange, apple, lime and Re'al pumpkin spiced. Deliciously Mad. 10.00



### **Deadbeat Daiquiri**

Created by Jeff 'The Beachbum' Berry the world's foremost expert on Tiki culture, this is a blend of Mount Gay XO, lychees, fresh lime, Maraschino liqueur, Mahiki Coconut Rum and Ms. Better's Chocolate Bitters. 14.00



### **Papa Nui Nui**

A Tiki twist on Don's classic Nui Nui cocktail. Yaguara Cachaca blended with homemade papaya syrup, fresh orange and lime, Nui Nui Mix and bitters. 13.00



### **Missionary's Rescue**

A classic twist on one of the most moreish Tiki cocktails ever! Plantation 5 shaken with peach, honey, fresh pineapple, mint leaves and citrus. 11.00



### **Co-Co Cumber**

A lush summer mix of Tanqueray Gin, citrus jam, elderflower and bergamot, coconut water and a touch of Absinthe. 9.00



### **Bajan Fire Bird**

A Caribbean concoction of Mount Gay Black Barrel shaken with fresh pineapple, homemade Sorrel wine, Aperol, and citrus. This Bird is on Fire! 12.50



### **Lover's Cup (serves 2)**

Lanique shaken with pear, cucumber and elderflower, topped with Rosé sparkling wine and garnished with scattered rose petals. Let's fall in love. 20.00



### **The Night Rattler**

A refreshing herbal and floral Tiki concoction that will make you rattle at night. Flor De Cana 7 shaken with elderflower, Green Chartreuse, pineapple and grapefruit juice. 10.00



### Zombie

Mahiki's twist on Don the beachcomber's original recipe. A blend of our homemade Grog shaken with Maraschino, fresh grapefruit, exotic syrups and Absinthe. Be careful or you may become a Zombie too... 15.00



### Mustique Fizz

Get transferred to the island Mustique and celebrate with Mahiki passion fruit sorbet and bubbles! 8.00



### Devil's Ukelele (serves 3)

The siren strumming of the Pacific demons will make you dance like a devil. A combination of Ciroc Pineapple, passion fruit, pear puree and lemonade that will leave you swinging to the beat. 30.00



### Pina Colada

Mahiki grog, a medley of the best rums in the world. Blended with Mahiki Coconut, coconut cream and fresh pressed pineapple. If that wasn't enough it's served in a whole pineapple. It's the drink of the Gods...trust us! 12.00



### Hanauma Bay-B

We locked the tropical flavours of the untouched Hanauma Bay paradise into a glass. Ketel 1 shaken with passion fruit, lychee, guava, fresh pineapple and lime. 10.00



### **Bikini Blast (serves 3)**

Fresh watermelon and pineapple blended with Don Julio Blanco, lemon juice and sugar. Served in an atomic watermelon with a shot for the brave soul that finishes first. 35.00



### **Baron Samedi's Brew**

A vicious voodoo blend of Mahiki Grog, Jules's honey cream, fresh lime, bitters and a hint of Absinthe, topped with ginger beer. 12.00



### **Pieces of Eight, The Mahiki Treasure Chest (serves 8)**

The original pirate booty, Mahiki Grog, Brandy and Peach liqueur, shaken with lime and sugar and topped with a bottle of Sparkling. Served for eight in a real treasure chest. 85.00

Turn your pieces of eight into gold with a bottle of Moet & Chandon. 140.00



### **Mahiki**

Our original signature cocktail. Green Island spiced rum and our own Mahiki Coconut Rum shaken with pear, strawberry, and citrus. Served long and topped with bubbles. 12.00



### **Coconut Grenade**

A fresh and explosive combination of Mahiki Grog, Mahiki Coconut Rum, passion fruit and lime, served in a frozen coconut. 9.00



### **Krakatoa (serves 4)**

A drink to recreate the largest volcano eruption of modern times. A mouthwatering combination of Mahiki Grog, berries, cloudy apple juice and citrus. Served with a flaming cascade and cinnamon sparks. 45.00



### **Coco Mojo**

A refreshing potion of Mahiki Coconut Rum swizzled with mint, citrus, crushed ice and topped up with Ginger Ale. Get some Coco to lift your Mojo. 8.00



### **Hurricane Hunter**

Mahiki Grog shaken with orange Curacao, Orgeat, cloudy apple, citrus and the addition of the herbal and spice notes of Jägermeister. 9.00



### **Pahulu Oki Oki**

A mystical Tiki potion of Don Julio Blanco, Vida Mezcal, fresh clementine juice, Re'al pineapple, homemade Orgeat & Lanai Bitters. 13.00

## **Mahiki Grog**

The life and soul of any great Mahiki Tiki drink... We blend our Grog in an old Cognac cask barrel made of French oak. The stellar list of Caribbean rums are Chairman's Reserve, Mount Gay Eclipse, Bacardi Ocho, Pirates 5 yr old Honduran Rum, Clément Canne Bleue, Appleton Signature, RumBar Gold, Skipper Rum and Eldorado 5 yr.

<b>Wines White</b>	<b>175ml</b>	<b>Bottle</b>
Ponte Miliano Trebbiano	7.50	28.00
Miolo Family Vineyards Chardonnay	10.50	40.00
Huia Sauvignon Blanc	13.00	50.00
Bhilar Plots Blanco Rioja Alavesa		55.00
Millton Riverpoint Viognier		65.00
Meursault Cuvée Charles Maxime		140.00

<b>Wines Rosé</b>	<b>175ml</b>	<b>Bottle</b>
Marotti Campi Lacrima Rosato	7.50	28.00
Whispering Angel, Cotes De Provence		60.00
Whispering Angel, Cotes De Provence Magnum		130.00
Garrus Chateau d'Esclans		195.00
Garrus Chateau d'Esclans Magnum		400.00

<b>Wines Red</b>	<b>175ml</b>	<b>Bottle</b>
Solarena Barrel Aged Tempranillo	7.50	28.00
Argento Reserva Organic Malbec	11.50	45.00
The Squid's Fist Sangiovese Shiraz	13.50	55.00
Gigondas Domaine de Font-Sane		70.00
Talenti Brunello di Montalcino		140.00

<b>Champagne</b>	<b>125ml</b>	<b>Bottle</b>
Moët & Chandon	18.00	120.00

<b>Beers</b>		
Heineken		5.00
Tiger		5.00
Hanalei IPA		5.00
Longboard Lager (Draught)		5.00

<b>Drivers</b>		
Non-alcoholic cocktail		5.00
Your bartender will design your perfect virgin cocktail using only the finest juices and fresh fruit purees		
Fiji Water		3.00
Voss Sparkling / Still		6.00
Smoothie		5.00
Ask your bartender to create you a mouthwatering fresh concoction!		



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All bottles shown are 70cl unless stated  
An optional 12.5% service charge will be added to all bills