

jewel

RESTAURANT AND BAR

Jewel is available for private hire and party bookings
we can accommodate groups from 10 to 400

Table bookings also available

To make your reservations at either of our locations, please call

Jewel Covent Garden 020 7379 5900

Jewel Piccadilly 020 7439 4990



COCKTAIL MENU



COVENT GARDEN
29/30 Maiden Lane
London WC2E 7JS
Tel no 020 7379 5900
Fax no 020 7379 5519
www.jewel-bar.co.uk

PICCADILLY
4/6 Glasshouse Street
London W1R 5RP
Tel no 020 7439 4990
Fax no 020 7439 4796
www.jewel-bar.co.uk

JEWELS

Jewel In The Crown A blend of Smirnoff Blue, Midori, Passoa with fresh lemon and cranberry juice	6.50
Ruby Absolut Kurrant, strawberry liqueur & fresh cranberry juice with a strawberry & rose petal	6.00
Garnet Absolut Kurrant & Chambord garnished with fresh berries	7.00
Quartz Absolut Kurrant, lychee liquor, Krupnik, grapefruit juice	6.80
Pearl Absolut Vanilla, white chocolate liqueur & fresh strawberry	7.00
Emerald Smirnoff Blue, apple schnapps & fresh kiwi fruit finished with a slice of kiwi	6.70
Amber Absolut Mandarin, Krupnik & white cacao with a splash of fresh orange	6.70
Sapphire Havana Club rum, blue curacao with fresh squeezed lime juice	6.50

MARTINIS

Vodka Martini Shaken Ketel One Vodka, Noilly Pratt, touch of vermouth, olive garnish	7.00
Watermelon Martini Smirnoff, watermelon liquor, watermelon juice	7.00
Polish Martini Zubrowka, Krupnik, apple juice, fresh apple chopped & muddled	7.00
Espresso Martini Absolut Vanilla, white cacao & brewed espresso coffee garnished with coffee beans	6.80

CONTEMPORARY COCKTAILS

Caipirinha Crushed lime & sugar, muddled with a double shot of cachaca (other flavour variations available 6.70)	6.50
Caipiroshka Crushed lime & sugar, muddled with a double shot of Smirnoff Blue (other flavour variations available 6.90)	6.70
Mojito Crushed lime, Angostura bitters & sugar, muddled with Bacardi 8 year old rum, topped with soda (other flavour variations available 7.20)	7.00
Spiced Mojito Crushed lime, Angostura bitters & sugar, muddled with Morgans Spiced rum, topped with ginger beer	7.20

Ginger Mule 6.70
Fresh limes combined with sugar, fresh ginger, Smirnoff Blue, topped with ginger beer

Carnival 7.20
Cuervo Gold tequila & Midori, pineapple and watermelon juice, built in a glass with a sugar rim

Bramble 7.00
Bombay Sapphire gin served over crushed ice with lemon juice, Chambord & raspberries

Campirinha 6.50
Fresh lime and sugar muddled with Campari, topped with Passoa & garnished with passion fruit

Brasbon Cooler 7.00
Raspberries, blueberries, lime and sugar crushed with Woodward Reserve, Cherry Marnier, Cassis

Very Berry 7.00
Absolut Kurant, Cassis, Framboise over muddled raspberries, blueberries & strawberry puree, topped with bitter lemon

Fruit Tingle 7.00
Smirnoff Blue, Krupnik, Chambord, with fresh berries, topped with soda and fresh orange juice

Deep South Sours 7.20
Muddled citrus, Southern Comfort, Cherry Marnier, Goldschlager with a dash of bitters garnished with a peach slice

Bandito 7.00
Agavero tequila, Gran Marnier, apple juice and lime juice, garnished with an apple slice

Diablo 6.50
Cuervo Gold tequila, Cassis served over crushed ice, blueberries, fresh lime & top with ginger ale

Vodka & Red Bull 5.10

CLASSICS

Golden Margarita 7.00
Cuervo Tradicional tequila, Gran Marnier, orange juice with flamed orange oils

Bloody Mary 6.50
Absolut Peppar, housemade "Mary" mix, garnished with celery stick and lemon

Whiskey Sours 7.00
Chivas Regal, Gran Marnier, dash of bitters with crushed orange and lime fruit

Mai Tai 6.70
Bacardi rum, Gran Marnier, fresh lime juice & Orgeat, garnish with lime wheel & mint leaf

Old Fashioned 6.80
Woodford Reserve with maraschino liqueur, garnished with cherry & orange zest

Mint Julep 6.80
Fresh mint leaves & white sugar muddled with Woodford Reserve served over crushed ice

CHAMPAGNE COCKTAILS

Bellini 7.90
Fresh peach or strawberry & filled with Champagne

Champagne Cocktail 7.90
A classic served with Hennessy, Angostura soaked brown sugar cube filled with Champagne

Kir Royale 7.90
Blueberries muddled with Cassis and topped off with Champagne

Royal Passion 7.90
Fresh passion fruit & Passoa and stirred with Champagne

French 75 7.90
Champagne topped with Bombay Sapphire and garnished with a cherry

Strawberry Royale 7.90
Fresh strawberries mixed with Licor 43 & Champagne

NON-ALCOHOLIC COCKTAILS

Refresher 4.20
Cranberry & apple juice mixed with muddled mint leaves, lime wedges & sugar, filled with ginger ale

Peach Rush 4.20
Peach Iced Tea with fresh peaches, crushed, mint leaves and citrus & filled with Red Bull

Kiwi Burst 4.20
Muddled lime wedges, kiwi fruit & sugar cube, filled with apple & cranberry juice

SPIRITS

	Single (25ml)	Double (50ml)
House	3.50	7.00
Gold	4.00	7.80
Platinum	4.50	8.50

Vodka & Red Bull 5.10 25ml

BEERS

Half Pint 1.90
Kronenbourg 1664
Fosters

Bottled Beers 3.50
Becks
Budweiser
Sol
Miller Genuine Draft
Michelob

COFFEE & TEA

Cappucino, Latte, Mocha, Americano, Espresso 2.00
Tea & Herbal Teas 2.00

CHAMPAGNE

Pommery NV Riems	125 ml 7.00 / 35.00
Veuve Cliquot Riems	49.00
Laurent Perrier Rosé	59.00
Bollinger Special Cuvée Brut NV	69.00
Moët Chandon Brut 1995	85.00
Dom Perignon 1996 Epernay	149.00
Louis Roederer Cristal 1997 Riems	195.00

WHITE WINES

Fondateur Blanc Barton & Guestier Reserve 2001 Bordeaux Fresh, full of fruit and easy to drink	175 ml 3.60 / 13.50
Pinot Grigio Borgo Magredo 2001 Italy Vibrant with floral scents and an apricot finish	175 ml 4.20 / 16.50
Chardonnay Santa Carolina 2001 Chile Soft oak and creamy vanilla	175 ml 4.50 / 17.90
Chenin Blanc Santa Julia 2003 Argentina Full of juicy, spicy grapes with a firm bite	19.50
Sauvignon Blanc Babich Winemakers Reserve 2001 New Zealand Zingy tropical fruit and well finished	23.70
Chablis Vaucher Pere et Fils 2001 Burgundy Ripe, beastial flavours with a fine, lingering finish of violet	27.00

RED WINES

Merlot Barton & Guestier 2002 France Plummy wine oozing with red berries and field fruits	175 ml 3.60 / 13.50
Pinot Noir Santa Julia 2000 Argentina Gamey spice of this elegant red closes on a very herbaceous & earthy finish	175 ml 4.20 / 16.50
Shiraz-Cabernet Sauvignon Rosemount Founders Reserve 2003 Australia Fruity & plummy infused with soft earth tones	18.70
Cabernet Sauvignon Excelsior Estate 2001 South Africa Ripe flavour with lots of body showing fine chocolatey & oak influenced style	19.70
Rioja-Crianza Bodegas Breton 1999 Spain Fat, sweet, crunchy Rioja with plenty of strawberry nose	24.00

ROSÉ WINE

Rosado Bodegas Lurton Hermanos 2001 Spain Spicy, blackberry scented with peppery tones	15.00
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SOFTS

Fresh Squeezed Juice	2.00
Soft Drinks / Juices	1.90
Bottled Water	small 1.90 large 3.00
Red Bull	2.60

