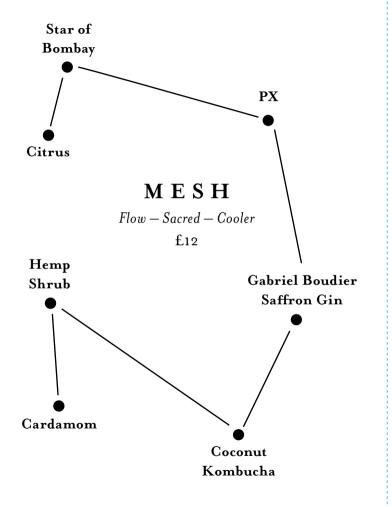


## **VEDIKA**

#### "The Restoring of Knowledge"

4,500 year old philosophies bound in mystique, planets, doshas and Gods; according to the ancient Hindu scriptures, Ayurveda and Vedic astrology closely intertwine throughout the lunar year, one powerful force interacting with the other.

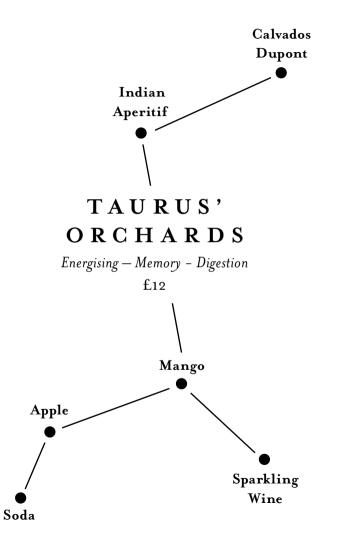
Our 12 Ayurvedically inspired tasty cocktails, and 3 non-alcoholic restoratives, use carefully selected tinctures, herbs and spices to playfully keep our lives in balance and our wellbeing in check.



#### ARIES

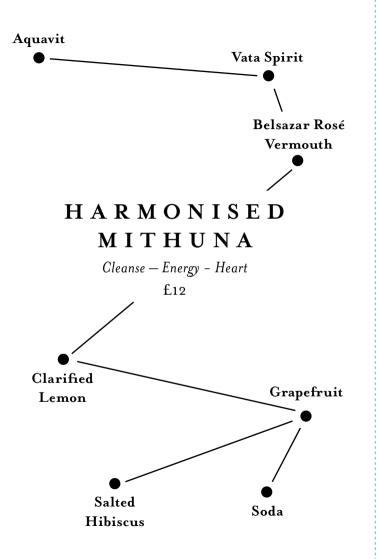
In Ayurveda, saffron is valued for its ability to soothe Aries' domination over the dosha of Pitta.

Made using our inhouse hemp shrub with a heady hit of coconut and cardamom, Mesh has added probiotic complexities from fermented kombucha.



#### **TAURUS**

A light, refreshing concoction with Kapha pacifying apple, our Indian aperitif adding herbal complexity with an elegant spritz to finish.



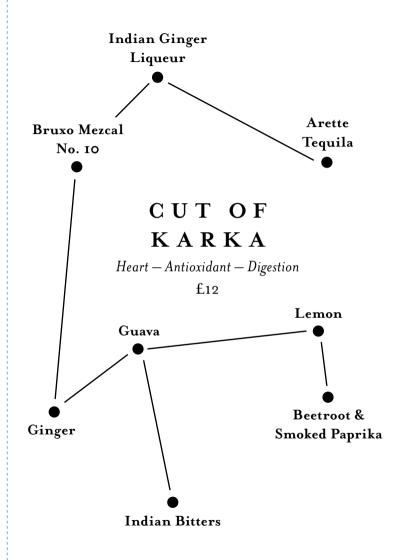
#### GEMINI

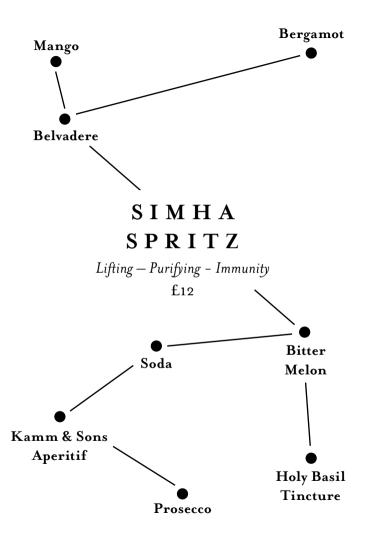
This long refreshing concoction with caraway spirit and a subtle saline finish helps pacify the Vata dosha and restores balance to Gemini's rule.

#### CANCER

The tropic of cancer cuts itself through Mexico, home to the prized agave.

With added Kapha pacifying ginger and subtle earthy beetroot, Karka's Cut has a touch of the exotic with tropical guava and our own Indian bitters.





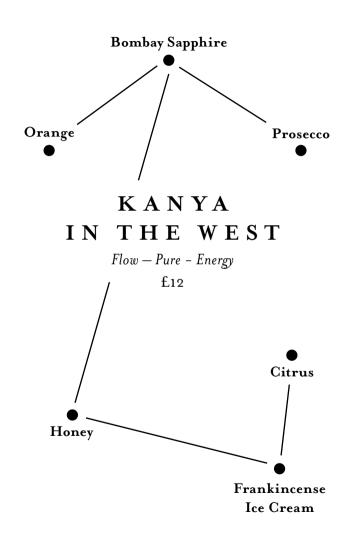
#### LEO

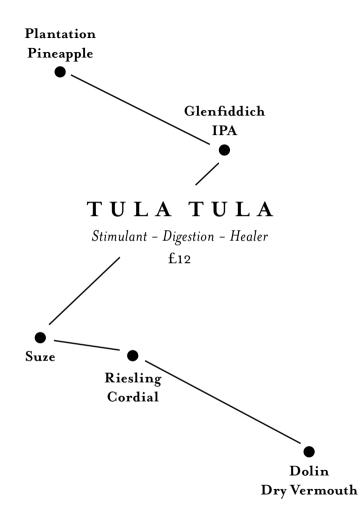
A delectably light and refreshing spritz, with aromatic bergamot lifting the subtle bitter flavours of our house made Amaro, served suitably long and over ice.

### VIRGO

Frankincense, valued over Millenia for its heady perfume and in Ayurveda for its ability to bring balance to the dosha of Vata.

This delectable concoction is a gin fizz of sorts with ingredients valued for their energising qualities.



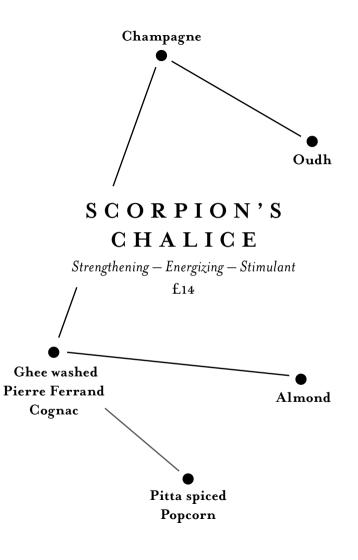


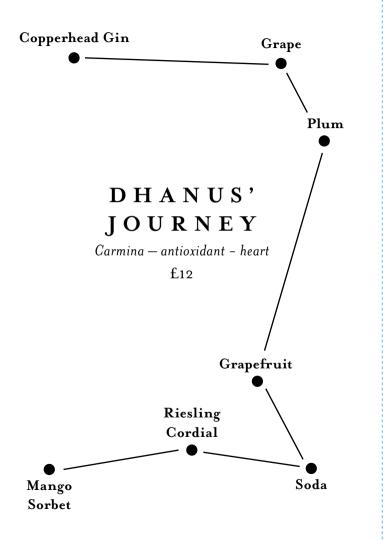
#### LIBRA

The subtle smokiness of Scotch whisky aged in IPA casks and pineapple, known for its Vata pacifying abilities, come together with a hint of bitterness and a crisp, Riesling finish.

### SCORPIO

The luxury of Champagne and Cognac meets the irreverence of our popcorn tincture, valued in Ayurveda for its Pitta pacifiying qualities, with the subtle headiness of exotic oudh.



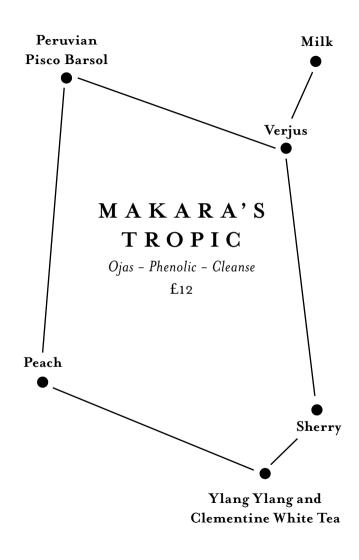


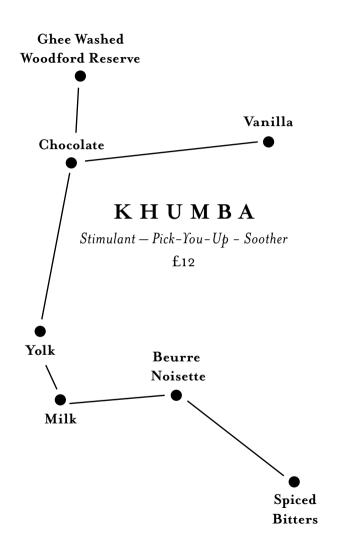
#### SAGITTARIUS

A Truly exceptional infusion of grapes with Copperhead Gin, providing a refreshing, fruity and floral flavour while perfectly balanced with grapefruit, plum and a side of home-made mango sorbet. Valued for its extensive heart health benefits.

### CAPRICORN

The tropic of Capricorn slices through Peru, from here the grape based spirit of Pisco dances headily with ylang ylang, known for its aphrodisiac qualities, in this exotic clarified milk punch.



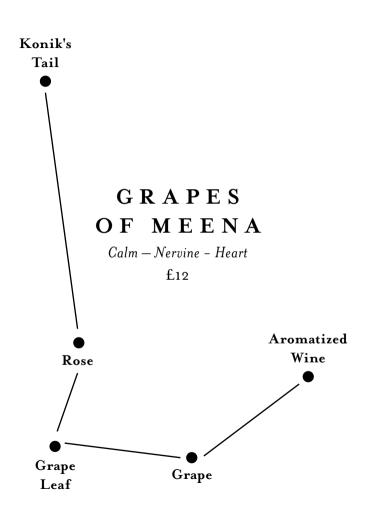


#### AQUARIUS

A truly decadent pick me up served warm with a base of bourbon washed with clarified butter, known for its ability to soothe Vata, with a hint of chocolate and sweet spice.

#### PISCES

The wonderfully aromatic muscatel grape is balanced with subtle florals of rose and a touch of aromatized wine in this elegant, Vata pacifying martini of sorts.



### RESTORATIVE NON-ALCOHOLICS

# VATA

Citrus water-spirit, lemon, grapefruit, mango, strawberry, maple, Indian bitters, coconut kombucha

### £7

## ΡΙΤΤΑ

Amaro, vermouth, spiced water-spirit, Lemon tonic

#### £7

## KAPHA

Alkaline rose cordial, cardamom water, yoghurt £7

#### What's in a dosha?

In Ayurvedic medicine, three dosha exist; Vata, Pitta and Kapha. Each dosha has an energy that circulates through the body and governs physiological activity. Their differing proportions determine individual temperament, physical constitution and, when unbalanced, are capable of causing a disposition to both physical and mental disorders.

Each of us are born with a dominating dosha and different ingredients we either eat or drink will either pacify or aggravate the energies the dosha emit.

Every ingredient we consume is made up of a combination of six Ayurvedic 'tastes'; salt, sweet, sour, astringent, bitter or pungent, and each dosha will be either aggravated or pacified by whatever combination of these 'tastes' the ingredient has...

#### What's in a dosha?

...As if this wasn't complex enough, throughout the course of the year the star sign of any given lunar phase is capable of unbalancing our wellbeing by aggravating the particular dosha that star sign dominates.

For example, during the early month of May, Rishaba (Taurus) dominates the dosha Kapha, so in Ayurveda we should consume food and drink that are considered pungent, bitter and astringent to pacify, rather than aggravate, the Kapha dosha.

By applying Ayurvedic practice throughout the year and working with carefully selected ingredients, we are able to pacify the dominating dosha so we can get on with our lives with our wellbeing in check.

Simple really.