



AYLLU

DRINKS MENU

Ayllu is about the coming together of friends and families and taking time to share an experience with loved ones.

Our restaurant represents the jungle of Amazonas, the mythical place in South America. The gorgeous lights at the back illustrate that the raindrops are never far away in the wilderness of Peru.

We will take you on an immersive experience like no other in London, using the best Peruvian and Japanese ingredients.

Thank you for being part of the Ayllu family.

ENJOY!

COCKTAILS

PISCO SOUR£10

The classic Peruvian cocktail

Pisco, sugar, lime juice, egg white, angostura

DIABLO£13

Legend states that a demon once had a house in a Peruvian cove. To get him out and defeat him the town used smoke.

Bulliet bourbon, orange bitters, brown sugar and orange

PINKU.....£13

The Japanese word for pink, this cocktail was created to give you a taste of summer.

White lychee pearls, raspberries, vodka, lime sherbert and sugar syrup.

SHINSEN.....£13

A Japanese geisha and a Cuban fisherman fall in love, the result is Shinsen, our Nikkei Mojito.

Shisho leaves bruised with monogatary plum wine, rum, fresh lime and liquified caramel sugar.

CUBANO.....£13

Our signature smoking Latin American hunk.

Rum, lenthened with fresh lime, pineapple, passionfruit syrup and fresh Latin American basil.

SCHEHRAZADE.....£13

A thousand and one nights we infused this perfumed cocktail.

Bombay Sapphire gin shaken with fresh lime, organic apple juice and finished of with vanilla liquer.

FLAMINGO.....£13

Pink, smooth, deliciously fluffy, elegant and light just like the Andean flamingos in Peru.

Pisco, fresh guava, lemon, angostura bitters, vanilla syrup and a foamer.

COQUITO.....£13

A sweet nickname used for a kid in Latin America, someone sweet but playful.

Tequila, coconut cream, dark chocolate with just a hint of spice at the end.

Allergen information available on request. All prices inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill

COCKTAILS

ACAPULCO.....£12

Sweet and flavoursome like nights in the Peruvian Riviera.
Hibiscus infused caramel, champagne cocktail

SAKURA NO HANA£13

Inspired by the famous cherry blossoms in Japan, this is not something you want to miss.
White rum, sake, lime sherbert, sugar, a dash of bitters and a splash of Latin American Malbec.

ODE TO THE LAND.....£13

In Peru the land is what provides us with all our colourful chillies and this cocktail has the perfect mix of spice from the chillies and a sweetness from pineapple.
3 type chilli infused mezcal, freshly squeezed pineapple juice with sage.

PERUVIAN NIGHTS.....£12

Bubbles popping like the stars in the sky and chicha morada like the nights in Cusco.
Chicha morada syrup, prosecco

LODO.....£13

Do not let yourself be fooled by this muddy looking cocktail, it is sweet and well balanced.
Tamarind infused tequila, orange liqueur, lime sherbert and flower water.

0% ALCOHOL COCKTAILS

CUBA£5.50

Fresh lime, pineapple, passion fruit syrup and fresh Latin American basil.

PERU£5.50

Fresh lime, organic apple juice and vanilla syrup

PINK DREAMS£5.50

Fresh guava, lemon, vanilla syrup and a foamer

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SPIRITS

VODKA	50ML	GIN	50ML
GREY GOOSE	£12.5	GIN MARE	£11.5
BELVEDERE	£12	MONKEY 47	£12
CIROC	£12	TANQUERAY NO.10	£11
		BLOOM GIN	£9
		HENDRICKS	£10.5
RUM	50ML		
KRAKEN	£10	WHISKY/WHISKEYS	50ML
WRAY & NEPHEW	£10.50	JAMESON	£9.5
BRUGAL	£9.50	BULLIET BOURBON	£10.5
		WOODFORD RESERVE	£11
TEQUILA	50ML	CHIVAS REGAL 12YO	£11
PATRON ANEJO	£10	MONKEY SHOULDER	£11
DON JULIO ANEJO	£18	TALISKER 10YO	£12
		CRAGGANMORE 12YO	£11.5
COGNAC	50ML	OBAN 14YO	£14
REMY MARTIN VSOP	£11.5	DALWHINNIE 15YO	£12
JANNEAU VSOP	£11.5	LAGAVULIN 16YO	£17
		NIKKA	£15

DRAUGHT BEER

	ABV	PINT
KIRIN ICHIBAN	4.80%	£6.50
SAN MIGUEL	4.50%	£5.40

BOTTLED BEER

	ABV	
PERONI	5.10%	£5.4
CORONA	4.50%	£5

All prices inclusive of VAT.
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