



QUAGLINO'S

BAR

BACK
TO THE
ORIGINS

@QUAGLINOS

#Origins





QUAGLINO'S

A LOVE OF FANTASTIC FOOD, GREAT COCKTAILS,
AND EXCEPTIONAL ENTERTAINMENT.

A GRAND & LAVISH OPENING IN 1929.

HAILING ALL THE WAY FROM PIEDMONT, ITALY,
GIOVANNI BROUGHT A WORLD OF TIMELESS ELEGANCE
AND SOPHISTICATION TO THE LONDON SCENE.

QUAGLINO'S QUICKLY CAPTURED THE HEARTS OF
LONDON'S ELITE AS ONE OF THE HOTTEST SPOTS IN
THE CITY, TO SEE AND BE SEEN AT, FREQUENTED BY
THE ROYALTY OF STAGE, SCREEN, MUSIC AND,
OF COURSE, ACTUAL ROYALTY.

ILLUSTRIOUS PATRONS SUCH AS THE MOUNTBATTENS,
EVELYN WAUGH AND THE PRINCE OF WALES HIMSELF
FREQUENTED THE RESTAURANT. THE LEGENDARY
ENTERTAINER LESLIE "HUTCH" HUTCHINSON GRACED
THE STAGE WITH HIS MESMERIZING PERFORMANCES,
WHILE ROMANTIC NOVELIST BARBARA CARTLAND
FAMOUSLY DISCOVERED A PEARL IN AN OYSTER
SERVED AT THE RESTAURANT.



QUAGLINO'S

THE ALLURE OF QUAGLINO'S EXTENDED FAR
BEYOND ITS ILLUSTRIOUS PAST, WITH A ROSTER OF
ESTEEMED GUESTS CONTINUING TO VISIT. FROM
QUEEN ELIZABETH II, WHO MADE HISTORY AS THE
FIRST REIGNING MONARCH TO DINE AT A PUBLIC
RESTAURANT, TO MODERN-DAY ICONS LIKE NAOMI
CAMPBELL AND BENEDICT CUMBERBATCH, QUAGLINO'S
REMAINS A MAGNET FOR ROYALTY, CELEBRITIES,
AND DIGNITARIES ALIKE.

THE VISIONARY SIR TERENCE CONRAN REVIVED
THE LEGENDARY RESTAURANT IN 1993, EARNING
QUAGLINO'S A FIRM PLACE IN THE HEARTS OF
GENERATIONS OF LOYAL DINERS, ROYALTY,
CELEBRITIES, AND LUMINARIES OF THE ARTS.

TODAY THERE IS NO CONTEMPORARY RESTAURANT
QUITE SO INDULGENT THAT NODS TO THE UNABASHED
GLAMOUR OF ITS ORIGINS SO LAVISHLY.

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THE TEST OF TIME



Quagliros, Est 1929

'Everyone has a Quaglino's story'. It's a phrase we have been privileged enough to hear echo through the years, and not without a reason. Join us as we walk you through our rich history, era by era, drink by drink...

After all, what better way to celebrate the history of such an iconic venue than with a great drink!

VIA LACTEA | £19

Havana Club Selection de Maestros Rum, Goslings Black Seal Rum, Sweet Vermouth, Vanilla & Cinnamon, Lemon, Milk, Angostura - Orange & Chocolate Bitters

CLARIFIED | SILKY | SWEET

DAY OFF | £19

Corte Vetusto Mezcal Espadin, Homemade Falernum, Macadamia & Almond Orgeat, Lime Juice, Vanilla, Matcha Green Tea

NUTTY | MELLOW | SPICED

MAYBE DAISY | £18

William George Rum, Apricot Brandy, Aperitif Wine, Spiced Pineapple Falernum, Lime Juice, Pink Salt

CRISP | FRUITY | TROPICAL

NEGRONI RISPOSATO | £17

Maker's Mark Bourbon, Cambridge Dry Gin, Campari Bitter, Dry Vermouth, Frangelico Hazelnut, Coconut Water, Porcini Bitters

BITTERSWEET | SAVOURY | UMAMI

OLD BUT GOLD | £16

Ciroc Vodka, Cachaca, Coconut, Clarified Pineapple Juice

CLEAR | ELEGANT | SWEET

ART DECO



Our inspiration? The beautiful art deco touches of our restaurant from the bygone era when Quaglino's was born. The bar team has selected the best cocktails, reflecting the style and elegance of our marvelous venue.

Sit back and join us on a journey towards decorative art period imbibing some of our innovative and seductive booze-creations.

HARMONY | £19

Fettercairn 12YO Scotch Whisky, Crème de Cacao Dark, Dry Vermouth, Fernet Branca Bitter, Kummel Liqueur, English Breakfast Tea Syrup, Peanut Butter

NUTTY | SILKY | SMOOTH

EL SOMBRERO | £19

Casamigos Reposado & Don Julio Blanco Tequila, Chilli, Orange Liqueur, Coconut Rum, Aperitif Wine, Passion Fruit & Coconut Syrup, Grapefruit Juice

LIGHTLY SPICY | FRUITY | RICH

CARIBBEAN POTION | £18

Havana Club 7 YO Rum, St Benevolence Clairin Rum, Pineapple & Coriander Cordial, Lime Juice, Mango Puree, Macadamia & Almond Syrup

TROPICAL | NUTTY | COMPLEX

RUBY | £17

Sauvella Vodka, Saint Germain Elderflower Liqueur, Lillet Rose Aperitif, Grapes & Rhubarb Cordial

FLORAL | ELEGANT | BALANCED

PINK ROSE | £17

Amaro Santoni Aperitivo, Tanqueray Gin, Italicus Bergamot Liqueur, Stones Ginger Wine, Lime, Watermelon, Bubbles, Rosé Champagne Foam

REFRESHING | EFFERVESCENT | RICH

LIVE MUSIC



Quaglino's rich history of incredible live music goes all the way back to the British Jazz and Blues scene of the 30's. Which is why, today, we're incredibly proud to continue that wonderful legacy. From jazz bands to solo artists, the lineup varies, enhancing the dining and cocktail experience.

FIG ROYALE | £19

Remy Martin 1738 Acord Royal Cognac, Crème De Fig,
Plum & Fig Cordial, Champagne

SPARKLING | MELLOW | MEDIUM SWEET

GOLDEN HANDS | £19

Pure Scott Signature 106 Whisky, Muyu Jasmine Verte Liqueur, Lychee
& Jasmine Tea Syrup, Orange - Cherry & Whisky Barrel Bitters

STRONG | FLORAL | AROMATIC

THE RISING SUN | £18

Suntory Toki Whisky, Muyu Jasmine Verte Liqueur,
Cherry & Lychee Soda

LONG | REFRESHING | RICH

ST JAMES | £18

No.3 Dry Gin, Lillet Rose Aperitif Wine, Strega Liqueur,
Crème de Cassis, Camomile & Raspberry Cordial, Ginger Ale

FRUITY | FRESH | SLIGHTLY SWEET

METROPOLITAN | £17

Haku Vodka, Cointreau Orange Liqueur, Peach & All Spice Liqueur,
Cranberry & Pomegranate Cordial

FRUITY | SPICED | SWEET

OUR SPECIALS



From timeless classics with a sophisticated twist to innovative creations that push the boundaries of mixology, each cocktail is crafted with meticulous attention to detail and premium ingredients. Quaglino's specials menu is sure to offer something to tantalize your taste buds and elevate your cocktail experience.

THE ROSE | £45

Don Julio '1942' Tequila, Campari Bitter,
Dry & Sweet Vermouth, Lime

BITTERSWEET | ROUNDED | COMPLEX

WHITE ROB ROY | £35

Johnnie Walker Blue Label, Del Professore Classico Vermouth,
Nocino Walnut Liqueur, Walnut Bitters, Lemon

SMOOTH | BALANCED | NUTTY

SHERRY OLD FASHIONED | £35

The Macallan Double Cask 15 YO,
Grapes Old Fashioned Syrup, Orange

RICH | MELLOW | AROMATIC

CASA PICANTE | £25

Casa Dragones Blanco Tequila, Cointreau Orange Liqueur,
Chilly, Fresh Lime Juice

SHARP | CITRUSY | SPICY

AGED SAKURA MARTINI | £20

Suntory Roku Gin, Mancino Sakura Vermouth, Akashi - Tai Plum Sake
Liqueur, Luxardo Maraschino Liqueur, Dry Vermouth

STRONG | FLORAL | AROMATIC



NON- ALCOHOLIC COCKTAILS

We have created a selection of exquisite non-alcoholic cocktails that are visually stunning as they are delicious. Each sip tells a story, blending fresh, seasonal ingredients to create flavours that dance on the palate.

MOUNTAIN BREEZE | £10 *178 kcal*

Everleaf Mountain, Cranberry & Pomegranate Cordial,
Lime Juice, Lychee & Jasmine Tea Syrup

FRUITY | FRESH | FLORAL

THE WILD FOREST | £10 *159 kcal*

Everleaf Forest, Grapes & Rhubarb Cordial, Elderflower,
Lemon Juice, Fever Tree Lemonade

BOTANICAL | COMPLEX | ZESTY

AMAZONAS JOY | £10 *133 kcal*

Caleno Dark & Spicy, Raspberry & Camomile Cordial,
Lime Juice, Pandan Syrup, Fever Tree Ginger Ale

RICH | GRASSY | SWEET

THE TROPIC DREAM | £10 *329 kcal*

Caleno Light & Zesty, Pineapple & Coriander Cordial,
Passion Fruit & Coconut Syrup, Fever Tree Soda Water

FRUITY | REFRESHING | TROPICAL

CRODINO APERITIVO | £10 *143 kcal*

Crodino Aperitivo 'Biondo', Orange

BITTERSWEET | CITRUSY | FIZZY

*For allergen information please ask a member of staff.
(Traces of allergens may be present)
Adults need around 2000 kcal a day.*

