



# THE CHUBBY CHERUB DRINKS LIST



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Our drinks list & selection of  
Cocktails inspired by Italia

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VOLUME 6





## THE CHUBBY CHERUB DRINKS LIST

Volume 6

Heavenly sips, devilish fun.

Our new drinks list is bursting with mischief, charm, and a splash of Italian flair. Think bubbly Prosecco, juicy citrus, and cocktails cheekier than a first date in Rome. Whether you're here for a quick tippie or a full-blown flirt with the bar menu, we've got something to tickle your tastebuds and lift your halo (or knock it off entirely).

Drink up, cherubs — life's too short for boring beverages!



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Welcome to  
**THE CHUBBY CHERUB**  
BELFAST'S ENCHANTED ITALIAN

*Every Drink Has a Story...*

At The Chubby Cherub, we've always believed in a little magic — not just in the food we serve, but in every glass we pour. Inspired by the vineyards of Tuscany and the energy of Naples, our new drinks list blends Italian tradition with Belfast personality. It's bold, playful, and crafted to surprise. Some of these recipes have travelled far. Others were born behind our own bar. All of them are here to turn your night into something memorable. Here's to good company, great cocktails, and unforgettable moments.



## WHITE WINE

**Antonio Rubini Pinot Grigio** Glass **7.95** Bottle **29.50**

Antonio Rubini Pinot Grigio offers crisp citrus and green apple notes with a clean, refreshing finish

**Tuffolo Gavi DOCG** Glass **9.45** Bottle **39.50**

Tuffolo Gavi DOCG is a crisp, citrus-driven white wine with notes of grapefruit and lime, a lean body, and a clean, flinty finish

**Corte Vigna Chardonnay** Bottle **29.50**

Corte Vigna Chardonnay is a crisp and approachable Italian white wine, offering well-rounded citrus flavors with hints of peach and nectarine, culminating in a refreshing finish

**Petal & Stem Marlborough Sauvignon Blanc** Glass **8.45** Bottle **36.50**

A vibrant Sauvignon Blanc bursting with passionfruit, citrus, and fresh herbal notes on a zesty finish

**Villa del Fiori Pecorino d'Abruzzo** Bottle **32.50**

Villa dei Fiori Pecorino d'Abruzzo offers a crisp, citrus-driven white wine with notes of grapefruit and lime, a lean body, and a clean, flinty finish

**Solandia Grillo Sicilia** Bottle **34.00**

Solandia Grillo Sicilia DOC is a vibrant Sicilian white wine offering tropical notes of pineapple and mango, complemented by floral hints and a touch of vanilla, leading to a fresh, balanced finish

**Terre di Giumara Grecanico IGT Sicilia Caruso-Minini** Bottle **34.50**

Caruso & Minini Terre di Giumara Grecanico IGT is a fresh and zesty Sicilian white wine, offering aromas of pear, apple, and orange blossom, with a crisp, citrus-driven palate and a clean, flinty finish

## SESSION WINES 0% ALCOHOL

**Divin Sauvignon Blanc** Glass **5.45** Bottle **26.50**

A crisp, alcohol-free Sauvignon Blanc with vibrant citrus, white fruit, and floral notes, balanced by refreshing acidity

**Divin Pinot Noir** Glass **5.45** Bottle **26.50**

A delicate alcohol-free Pinot Noir with redcurrant, strawberry, and cherry notes, complemented by hints of vanilla and mint, offering a medium body and refreshing acidity



## RED WINE

**Corte Vigna Merlot** Glass 7.95 Bottle 29.50

Corte Vigna Merlot is a youthful, fruity Italian red wine with soft, fleshy character and gentle tannins, offering flavors of plum and cherry

**Villa dei Fiori Montepulciano d'Abruzzo** Glass 8.95 Bottle 34.50

Villa dei Fiori Montepulciano d'Abruzzo is a ripe, rounded, and slightly rustic Italian red wine, combining spicy black olive and morello cherry notes with refreshing acidity

**Masseria Borgo Dei Trulli Negroamaro** Bottle 36.50

Masseria Borgo dei Trulli Negroamaro is a rich and full-bodied Italian red wine, offering aromas of plum, wild strawberry, and black pepper, with notes of licorice and nutmeg on the palate, balanced by smooth tannins and a lingering finish

**Melini Chianti Essenza** Bottle 37.50

Melini Chianti Essenza is a soft and harmonious red wine, offering aromas of cherries and currants with delicate tones of violet and figs, complemented by soft tannins and a slightly spicy finish

**Masseria Borgo dei Trulli Primitivo IGO Salento** Bottle 37.50

Masseria Borgo dei Trulli Primitivo IGP Salento is a full-bodied red wine with aromas of black cherries, prunes, spice, and white pepper, offering a velvety mouthfeel and a long, elegant finish

**Oscuro Malbec** Bottle 34.50

El Oscuro Malbec is a vibrant Argentinian red wine from Mendoza, showcasing juicy plum and blackberry flavors, complemented by hints of chocolate and vanilla from oak aging, and finishing with a long, elegant touch of spice

**Les Nauges Pinot Noir** Bottle 37.50

Les Nuages Pinot Noir is a light yet intense red wine offering redcurrant and sweet spice flavors, with a smooth, fresh finish

**Tremito Nero d'Avola** Bottle 36.50

Tremito Nero d'Avola Sicilia DOC is a bold Sicilian red wine featuring intense spicy cherry aromas and rich, ripe dark fruit flavors

## ROSÉ WINE

**La Maglia Rosa Pinot Grigio Blush** Bottle 28.50

La Maglia Rosa Pinot Grigio Blush is a light, dry rosé with delicate red fruit flavors and a soft, easy-drinking finish

Try our  
**Bottega 1.5L Magnum of Prosecco**  
it's perfect for large groups or celebrations

**£90.00**



## BUBBLES

### Vitelli Prosecco (House Prosecco)

Glass **9.25** Bottle **36.50**

Fruity & fragrant with ocean notes of citrus fruit, pear & apple. A crisp effervescence that characterises a top quality Prosecco

### Bottega Prosecco Gold Magnum 1.5L

Bottle **90.00**

When bigger is better! Refined with fruity green apples, pear, citrus fruits & floral white flowers, acacia, wisteria & lily notes, sage & spicy to finish

### Bottega Gold Snipes

1 Person Bottle **14.90**

Refined with fruity green apples, pear, citrus fruits & floral white flowers, acacia, wisteria & lily notes, sage & spicy to finish

### Bottega Gold

Bottle **56.50**

Refined with fruity green apples, pear, citrus fruits & floral white flowers, acacia, wisteria & lily notes, sage & spicy to finish

### Bottega Pink

Bottle **56.50**

Bottega Pink Prosecco offers delicate notes of wild berries and floral hints, with a crisp, refreshing finish and elegant bubbles

### Bottega O Sparkling (Non Alcoholic)

Glass **5.95** Bottle **26.50**

Fresh, fruity & floral experience with notes of apple, peach, delicate bubbles & a smooth refreshing taste



## SPRITZERS

### ITALIAN SPRITZERS

#### Florence Fizz

Glass **13.90**

Fiorente Italian Elderflower Liqueur - blended with a small amount of mint, lemon juice with Prosecco, soda water & infused with mint & lemon slices

#### Aperol Spritz

Glass **12.50**

Light, refreshing, and slightly bitter with a hint of citrus from the Aperol. The prosecco adds a bubbly sweetness, and the sparkling water provides a crisp, clean finish

### FLAVOURED SPRITZERS WITH PROSECCO

Cherry	13.90	Cranberry	13.90
Elderflower	13.90	Raspberry	13.90

### NON-ALCOHOLIC SPRITZERS

Cherry	6.45	Cranberry	6.45
Elderflower	6.45	Raspberry	6.45



APEROL

## SOFT DRINKS, SPRITZERS MIXERS & NON-ALCOHOLIC

### SOFT DRINKS

Coke	Glass Bottle 330ml	3.80	Eco Pure Still Water	450ml	4.00
Diet Coke	Glass Bottle 330ml	3.80	Eco Pure Sparkling Water	450ml	4.00
Coke Zero	Glass Bottle 330ml	3.80	San Pellegrino		
Fanta	Glass Bottle 330ml	3.80	Aranciata	330ml	3.80
Fanta Lemon	Glass Bottle 200ml	3.50	Aranciata & Pomegranite	330ml	3.80
Sprite Zero	Glass Bottle 330ml	3.80	Limonata	330ml	3.80

### MIXERS

Coke	Glass 200ml	3.00	Slim Line Tonic	Glass 125ml	3.00
Diet Coke	Glass 200ml	3.00	Ginger Ale	Glass 125ml	3.00
Tonic	Glass 125ml	3.00			

### PREMIUM MIXERS 3 CENTS

Pink Grapefruit Soda	Glass 200ml	3.90
Aegean Mediterranean Tonic	Glass 200ml	3.90
Mandarin & Bergamot Soda	Glass 200ml	3.90
Ginger Beer	Glass 200ml	3.90
Pineapple Soda	Glass 200ml	3.90

### ZERO LINE 3 CENTS

Dry Tonic Water (Zero Sugar)	Glass 200ml	3.90
Pink Grapefruit Soda (Zero Sugar)	Glass 200ml	3.90





## BEER & CIDER

### BOTTLED BEER

Birra Moretti (4.8% 330ml)	5.75
Peroni (5.1% 330ml)	5.75
Peroni Gran Riserva (6.6% 500ml)	7.65
Peroni Gluten Free (5.1% 330ml)	5.75
Peroni Libera (0.0% 330ml)	5.95

### BOTTLED CIDER

Angeliotti (5% 500ml)	8.45
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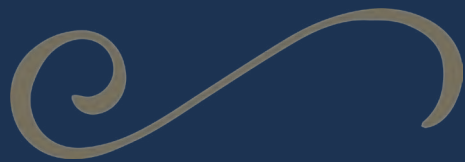
### DRAUGHT BEER

Heverlee (1 Pint)	6.50
Menabrea Italian Lager (1 Pint)	6.50

HOME OF THE

# NEGRONI & LEMON SPRITZ

"HIS & HERS DRINKS" "LUI E LEI"



£6.00 EACH



## Negroni

6.00

Straight outta Florence with a Belfast edge. Gin, Campari, and vermouth - equal parts, no messing. Bitter, bold, and built for grown-up palates

## Limoncello Spritzer

6.00

Sunshine in a glass. Zesty limoncello, sparkling prosecco, and a splash of soda - light, lively, and made for lingering afternoons (or pretending you're on one)



## SPIRITS

### ITALIAN LIQUOR & SPIRITS

Amaretto Disaranno	5.60	Sambucca	5.60
Amaro Montenegro	5.60	Elderflower Liqueur	5.60
Aperol	5.60	Limoncello Galliano	5.60

### LIQUEURS

Baileys (35ml)	5.40	Tia Maria (25ml)	5.40
Chambord (25ml)	5.40	Cointreau (25ml)	5.40
Frangelico (25ml)	5.40	Kahlua (25ml)	5.40

### ITALIAN BRANDY

Brandy Hennessy (35ml)	6.95
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### BOURBON & RYE

Jack Daniels (35ml)	5.40	Bulleit Rye (35ml)	5.40
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### COGNAC

Hennessy (35ml)	6.50
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## SPIRITS

### GIN (35ml)

Gordons 0% Non-alcoholic	4.80	Tanqueray	6.40
Gordons White Peach	5.80	Tanqueray Ten	7.20
Gordons Orange	5.80	Tanqueray Flor De Sevilla	7.20
Gordons Lemon	5.80	Tanqueray Rangpur	7.20
Gordons Pink	5.80	Tanqueray Malacca	7.20
Gordons	5.60		

### VODKA (35ml)

Smirnoff	5.60	Kettle One	6.40
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### RUM (35ml)

Bacardi	5.60	Havana 3 year	5.80
Spiced Rum (Morgans)	6.40		

### PORT (35ml)

Taylors Port LBV	6.00
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## MCCONNELL'S IRISH WHISKY

McConnell's 5-year-old is a fine blend of Irish malt and Irish grain whiskies that have been gently rested in select bourbon casks, bringing out beautiful overtones of vanilla sweetness, ripe fruits, butterscotch, and pepper spice, but how did it all begin? The original home of this iconic brand was the Cromac Distillery, with warehousing situated at Dunbar Street in the heart of Belfast.

The McConnell brothers, John and James, produced vast volumes of Irish whisky until they closed the distillery doors in 1930. It's fair to say the brand had its share of troubles over its 150 years of production, with a warehouse fire at Dunbar Street and prohibition bringing that significant era to an end.

However, today McConnell's is thriving in the City of Belfast. Belfast Distillery Company are building a state-of-the-art distillery and visitor centre so that McConnell's Irish Whisky will again be alive and flourishing in our great city. Play Your Part in restoring the legend!

### Chubby Cherub's House Pour

5.80

Somewhat floral, with notes of cedar, sweet spice and peppery oak, mace and earthy vanilla pod, with golden syrup and Crunchy bar

### Sherry Cask Finish

8.40

McConnell's Sherry Cask Finish is aged for 5 years in 1st fill select Bourbon barrels. It is then finished in the finest Oloroso Sherry Casks, which bring out rich aromas of dried figs, dark chocolate and lingering spice. Bottled at 46% ABV, non-chill filtered







## TUSCANY FLOWER

14.50

The Tuscany Flower is a poetic tribute to Italy's most romantic landscapes. With every sip, you're transported to a Tuscan meadow in spring, where wildflowers sway in the breeze, and the air is filled with the promise of love. The blend of vodka, Cointreau, and Limoncello captures the essence of Italian romance, making each sip a journey through Italy's most idyllic settings.

The cocktail is a burst of tropical flavours with a hint of Italian citrus, capturing the essence of a Florentine sunset. It's the perfect drink for those who want to experience the captivating allure of Italy, from its rolling hills to its romantic vistas.

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**Garnish:** Pineapple Leaf, Pineapple Wedge Edible Flower

**Equipment:** Cocktail Shaker, Hawthorne Strainer, Sling Glass

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35ml Vodka

25ml Cointreau

10ml Limoncello

10ml Blue Curaçao

15ml Crème De Cassis

35ml Pineapple juice

25ml Gomme Syrup

15ml Lemon Juice

Freshly Squeezed

01. Add ice to a cocktail shaker, vodka, Cointreau, Limoncello, pineapple juice, gomme syrup, and lemon juice. Shake vigorously
02. Add a few drops of Crème De Cassis to the bottle of a glass then add ice to the glass
03. Strain the contents of the shaker into the glass and top with ice
04. Garnish with blue curaçao, edible flower and a pineapple leaf



AMALFI COSMO



SANGRIA BIANCO





## BELLINI

15.90

Our Mimosa cocktail is a radiant homage to Italy's stunning sunrises. It's like watching the sun cast its first golden rays over the terracotta rooftops of Florence, promising a day filled with adventure and discovery. Prosecco and orange juice blend captures the essence of Italian mornings, making each sip a bright and zesty blend that sings of Italy's natural beauty.

The cocktail is a sparkling sip invigorating as a morning swim in the Mediterranean. It's the perfect drink for those who want to experience the radiant beauty of Italy, from its stunning sunrises to its golden beaches.

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**Garnish:** Orange Wedge, Raspberry

**Equipment:** Cocktail Shaker, Hawthorne Strainer, Champagne Flute

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120ml Prosecco	60ml Peach Purée
15ml Peach Schnapps	10ml Sugar Syrup

01. Add ice to a cocktail shaker, followed by orange juice, Cointreau and 10ml of prosecco. Shake vigorously
02. Take a chilled champagne flute and strain the contents of the shaker into the glass
03. Top the contents of the glass with the remaining prosecco
04. Skewer a piece of orange peel and a raspberry to garnish



## ROSSINI

15.90

The Rossini Cocktail is a tribute to Italy's grand operatic tradition. With flavours as melodious as a soprano's high note, this cocktail captures a night's drama, passion, and romance at the opera in Verona. Prosecco and strawberry purée blend captures the essence of Italian romance, making each sip a lyrical blend that sings of Italy's cultural richness.

The cocktail is a sparkling sip that captures the romance and drama of a Verdi opera. It's the perfect drink for those who want to experience the melodious beauty of Italy, from its grand operas to its romantic sonnets.

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**Garnish:** Strawberry, Maraschino Cherry

**Equipment:** Cocktail Shaker, Hawthorne Strainer, Champagne Flute

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120ml Prosecco

30ml Strawberry Purée

15ml Cointreau

10ml Sugar Syrup

01. Add ice to a cocktail shaker, followed by strawberry purée, Cointreau and 10ml of prosecco. Shake vigorously
02. Take a chilled champagne flute and strain the contents of the shaker in to the glass
03. Top the contents of the glass with the remaining prosecco
04. Garnish with half a strawberry





## MIMOSA

15.90

Our Mimosa cocktail is a radiant homage to Italy's stunning sunrises. It's like watching the sun cast its first golden rays over the terracotta rooftops of Florence, promising a day filled with adventure and discovery.

The vibrant blend of prosecco and fresh orange juice captures the essence of Italian mornings — bright, zesty, and full of promise. With every sparkling sip, the Mimosa evokes the warmth of golden beaches and the charm of morning piazzas alive with espresso and laughter.

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**Garnish:** Orange Wedge, Raspberry

**Equipment:** Cocktail Shaker, Hawthorne Strainer, Champagne Flute

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90ml Prosecco  
15ml Cointreau

75ml Orange Juice  
10ml Sugar Syrup

01. Add ice to a cocktail shaker, followed by fresh orange juice, Cointreau, and 10ml of prosecco. Shake vigorously
02. Take a chilled champagne flute and strain the contents of the shaker into the glass
03. Top the contents of the glass with the remaining prosecco
04. Skewer a piece of orange wedge and a raspberry to garnish



## BLOOD ORANGE MOJITO

13.90

Refresh your palate with this vibrant twist on a classic Mojito.

The tangy sweetness of blood oranges paired with mint makes for an unforgettable drink. Perfect for summer evenings or anytime you need a splash of citrus magic!

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**Garnish:** Blood Orange Slice, Mint Leaves

**Equipment:** Cocktail Shaker, Hawthorne Strainer, Sling Glass

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75ml	Blood Orange Juice	60ml	White Rum
15ml	Lime Juice	75ml	Orange Juice
8-10	Fresh Mint Leaves	Top with Soda Water	

01. Muddle mint leaves, sugar and lime juice in glass
02. Add blood orange juice and white rum, then stir
03. Fill glass with ice and top with soda water
04. Garnish with a sprig of mint and a slice of blood orange



## SANGRIA BIANCO

14.90

The Sangria Bianco is a celebration of Italy's lush gardens and orchards. It's like a leisurely stroll through a fragrant garden in full bloom, where every scent and flavour tells a story of tradition and elegance. Pinot Grigio and Prosecco blend captures the essence of Italian gardens, making each sip a light and effervescent blend that sings of Italy's natural beauty.

The cocktail is a refreshing sip invigorating as the Tuscan air after a summer rain. It's the perfect drink for those who want to experience the lush beauty of Italy, from its fragrant gardens to its blooming orchards.

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**Garnish:** Mint Leaves, & Dehydrated Lime

**Equipment:** Bar Spoon, Sling Glass

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60ml Pinot Grigio

60ml Cassis

60ml Prosecco

12 Mint Leaves

60ml Lemonade

01. Add ice to the bottom of a sling glass and mint leaves; repeat by adding more ice and mint leaves
02. Pour Pinot Grigio lemonade into the glass, top with prosecco and gently stir
03. Garnish with mint leaves and dehydrated lime



TANQUERAY



BOTTEGA



## ITALIAN BRAMBLE

1350

The Italian Bramble is a rustic ode to Italy's picturesque countryside. A berry-infused delight transports you to rolling vineyards, where the sun kisses the horizon and the air is filled with the sweet scent of ripening fruit. The blend of gin and Crème de mûre captures the essence of the Italian countryside, making each sip a berry-infused delight that sings of Italy's natural beauty.

The cocktail is a refreshing sip invigorating as a walk through a Tuscan vineyard. It's the perfect drink for those who want to experience the rustic beauty of Italy, from its rolling vineyards to its picturesque countryside.

**Garnish:** Lemon, Amarena cherry, Sprig of Mint

**Equipment:** Cocktail Shaker, Hawthorne Strainer, Goblet

35ml Gin

20ml Amarena Sugar Syrup

25ml Crème de mûre

30ml Lemon Juice

Freshly Squeezed

01. Add ice to a cocktail shaker, followed by gin, Crème de mûre lemon juice, and 4-5 dashes of Amarena cherry syrup. Shake vigorously
02. Add ice to a goblet
03. Strain the contents of the cocktail shaker into the glass
04. Gently add Crème de mûre over the ice
05. Garnish with an Amarena cherry, lemon & a sprig of mint





## AMALFI COSMO

1350

The Amalfi Cosmo is a chic tribute to Italy's glamorous coastal towns. Its dazzling blend of flavours is reminiscent of star-studded nights in Positano, where the glitterati come to play under the Mediterranean moon. The mix of vodka and Cointreau captures the essence of Italian glamour, making each sip a vibrant blend that sings of Italy's glamorous allure.

The cocktail is a vibrant sip that's as dazzling as the lights of the Italian Riviera. It's the perfect drink for those who want to experience the glamorous allure of Italy, from its star-studded nights to its Mediterranean moon.

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**Garnish:** Dehydrated Lime Wheel

**Equipment:** Cocktail Shaker, Hawthorne Strainer, Coupe Glass

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50ml Vodka

25ml Sugar Syrup

25ml Cointreau

20ml Lime Juice

50ml Cranberry Juice

Freshly Squeezed

01. Add ice to a cocktail shaker, then add vodka, Cointreau, lime juice, cranberry juice and sugar syrup. Shake vigorously
02. Strain into a chilled coupe glass
03. Garnish with dehydrated orange





## ITALIAN MARGHERITA

12.90

Nestled between the embrace of Tuscany's amber sunsets and the spirit of Mexico's vibrant fiestas, our Amaretto Margarita is a symphony of worlds united. This cocktail is a bold reinterpretation of the beloved Margarita, where the robust warmth of tequila meets the sweet, nutty whispers of Amaretto, echoing Italy's rich, almond orchards. Triple Sec infuses a touch of citrus mystery, while lime juice and sugar syrup meld into a zesty and sweet serenade, capturing the fleeting magic of an Italian sunset.

Ideal for those who savour the thrill of discovery, it's a tribute to the fiery passion of Italian evenings and the joy of exploration.

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**Garnish:** Dehydrated Lime Wheel

**Equipment:** Cocktail Shaker, Hawthorne Strainer, Coupe Glass

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35ml Tequila

15ml Sugar Syrup

25ml Amaretto

25ml Lime Juice

15ml Triple Sec

Freshly Squeezed

01. Take a coupe glass and rim with salt
02. Add ice to a cocktail shaker, followed by tequila, amaretto, triple sec, sugar syrup and freshly lime juice
03. Strain the contents of the shaker into a chilled coupe glass



## AMARETTO SOUR

13.50

Our Amaretto Sour is a liquid love letter to Italy. Imagine yourself in a sun-drenched piazza, where the air is filled with guitars' strumming and locals' laughter. The blend of Amaretto and freshly squeezed lemon juice captures the essence of Italian romance, making each sip a harmonious dance on your palate.

The cocktail is as refreshing as a Mediterranean sea breeze and sweet as a Neapolitan love song. It's the perfect drink for those who want to experience the vibrant energy of Italy, from its bustling marketplaces to its romantic sunsets.

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**Garnish:** Dehydrated Orange, Angosture Bitters, Amarena Cherry  
**Equipment:** Cocktail Shaker, Hawthorne Strainer, Old-fashioned Glass

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50ml	Amaretto	1	Egg White
15ml	Sugar Syrup		Pasteurised
2d	Angostura Bitters	25ml	Lime Juice
			Freshly Squeezed

01. Add Amaretto, sugar syrup, 1-2 dashes of Angostura bitters, egg white and lemon juice to a cocktail shaker
02. Shake vigorously for 30 seconds until the egg white is frothy
03. Add ice to the cocktail shaker and shake again for 30 seconds
04. Strain the contents of the shaker into the glass
05. Garnish with dehydrated orange, and a few dashes of Angostura Bitters

## FRENCH MARTINI

1350

By popular request, the Chubby Cherub's menu now features the French Martini, a cocktail wrapped in the allure of urban legends and cosmopolitan origins. Though whispers of its creation hint at the whims of a marketing genius, the truth leads us to the vibrant cocktail scenes of 1980s New York. Here, amidst the renaissance of cocktail culture, the French Martini was born, a nod to its French liqueur essence yet cradled in the sleek silhouette of a martini glass. This concoction is not just a drink; it's a statement—of style, sophistication, and the joy of the unexpected. Perfect for those seeking a sip of the extraordinary, it's a taste of Parisian chic with a New York twist, a cocktail that celebrates the art of the moment and the legacy of the night.

**Garnish:** Raspberry, Sprig of Mint

**Equipment:** Cocktail Shaker, Hawthorne Strainer, Martini Glass

50ml Vodka

45ml Pineapple Juice

25ml Chambord

01. Add vodka, Chambord, pineapple juice, and sugar syrup to a cocktail shaker, then add ice
02. Shake vigorously
03. Strain into a chilled martini glass
04. Garnish with a raspberry and a sprig of mint





## ESPRESSO MARTINI

12.50

The Brandy Alessandro is a luxurious blend as opulent as a night in a Venetian palazzo. It's a velvety sip that transports you to Italy's most lavish settings, from grand ballrooms to exclusive VIP lounges. The Hennessy and Crème de Cacao blend captures the essence of Italian luxury, making each sip a velvety blend that sings of Italy's opulent allure.

The cocktail is a velvety sip that's as smooth as the marble floors of a Roman villa. It's the perfect drink for those who want to experience the opulent allure of Italy, from its grand ballrooms to its exclusive lounges.

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**Garnish:** Cocoa Powder, Coffee Beans

**Equipment:** Cocktail Shaker, Hawthorne Strainer, Old-Fashioned Glass

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35ml Vodka

35ml Kalúha

35ml Espresso

Freshly Squeezed

10ml Sugar Syrup

01. Add vodka, Kahlúa, freshly made espresso, and sugar syrup to a cocktail shaker, then add ice
02. Shake vigorously
03. Strain into a chilled martini glass
04. Garnish with cocoa powder and three coffee beans

Try our  
**McConnell's Sherry Cask**  
Irish Coffee with Vanilla Cream

Discover the spirit of Ireland at The Chubby Cherub with our Signature Irish Coffee, infused with the exquisite McConnell's Irish Sherry Cask Finish Whisky. Meticulously aged in bourbon barrels before being caressed to perfection in Oloroso Sherry casks, this whisky blooms with the lavish scents of dried figs, dark chocolate, and a hint of spice, harmoniously melded with our rich, velvety coffee.

**£13.50**



Try our  
**Affogato**  
Vanilla gelato with pistachio nut crust  
& americano

Only **£4.90**





## HOT & COLD COFFEE

### ITALIAN INSPIRED COFFEES

Brandy	9.50	The Trevi	4.70
Espresso, vanilla ice cream		Long espresso with steamed milk and whipped	
The Venetian	4.70	Marocchino	4.40
Large espresso with whipped cream		Large espresso with whipped cream	

### SPECIALITY COFFEES

Baileys Coffee 35ml	9.50	Coffee Royale 35ml	10.90
With Baileys		With Brandy	
Calypso Coffee 35ml	9.50	Italian Coffee 35ml	9.50
With Tia Maria		With Amaretto	

### COFFEE

Americano	3.80	Latte	3.90
Cappuccino	3.80	Macchiato	3.80
Espresso	3.80	Mocha	3.90
Flat White	3.90	Hot Chocolate	3.80

### ICED COFFEES

Iced Latte	3.80	Iced Pistachio Latte	4.00
Iced Mocha Latte	4.00	Iced Chai	4.50
Iced Matcha Latte	4.50	Syrup vanilla, hazelnut, caramel each	0.40

### TEA

*Ask your server for our selection of teas*

Pot of Tea	4.00
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The Chubby Cherub  
11 Chichester Street, Belfast BT1 4JQ

The Chubby Cherub  
491-495 Lisburn Road, Belfast BT9 7EZ

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[www.chubbycherubbelfast.com](http://www.chubbycherubbelfast.com)



RRP £25.00