

DANDELYAN





## MODERN

**In the early twentieth century, Botanists, Fruit Hunters and Bon Vivants explored the globe and brought tastes of foreign lands back to Britain. Dandelyan, the cocktail bar at Mondrian London, transports you back to this time, to a place where you can lose yourself in exotic flavours, magnetic conversation, and unexpected ideas.**

More than a bar, Dandelyan is a journey of discovery where you can experiment with new tastes and enjoy unexpected combinations. Award winning mixologist Ryan Chetiyawardana A.K.A Mr. Lyan, uses his extensive scientific, artistic, and nomadic background to create seasonal 'field guides' that lead you on a journey of spirit experimentation and taste amalgamation.

## BOTANY



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## CEREAL

**Taking the nuttier notes from grains, but also the sweetness trapped in kernels and seeds, and matching these with our favourite grain based products.**

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## PUFFED GRAINS & CHOCOLATE

**Compass Box Great King Street scotch, Pierre Ferrand Curacao, toasted grain soda, chocolate, pink peppercorn**

*Toasted nutty notes of malted grains, served long in an effervescent soda matched with spicy Compass Box scotch. A touch of pink pepper gives a floral lift, with a touch of chocolate acidity, but this is one to sip and let the layers of flavours unfold as they dilute.*

 Clean, nutty	 Uplifting all day pick-me-up	 12.5
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## EVIL MANHATTAN

**Mr Lyan English botanical beer 'vermouth', Rittenhouse Bonded Rye, bitters**

*Transforming the malty sweetness of pale ale and stout into a 'vermouth' by nuking a series of aromatic English botanicals into the beer base (us Brits with our warm beer...). This is simply stirred into a rich and boozy serve akin to a herbal Manhattan with all-American Rittenhouse Bonded Rye.*

 Rich, boozy, aromatic	 Night	 12.5
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## MONROE

**Ketel One vodka, pommeaux, lemon, wheat, passionfruit**

*Zesty, lightly sweet and floral, with the cereal richness of Ketel One vodka balanced with the sharpness of lemon, green wheat and fruity pommeaux.*

 Zesty, fruity, lightly sweet	 Pre/post dinner	 12.5
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## KOJI HARDSHAKE

**Mr Lyan scotch and Dewar's 12 scotch, lemon juice, koji and cream sugar, liquorice bitters**

*Our house cultured cream syrup takes on a rich umami underpinned by a nutty sweetness. Shaken in a whisky sour, it has a lasting finish, and is earthy yet fresh.*

 Rich, zesty, savoury, sweet	 Uplifting all day pick-me-up	 12.5
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## VEGETAL

**Drawing the greener, fresher notes from a range of vegetal sources, we use some seldom seen ingredients in a manner that lends a distinctive yet moreish edge to these serves. Familiar flavours coupled with the unexpected.**

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## DYNASTY

### **Ketel One vodka, cassis, saffron, Cocchi Americano**

*A classically inspired libation marrying nutty Ketel One vodka, hints of dried fruit and the complex aromatics of Saffron. A sophisticated sipping serve.*

 Dry, boozy, floral	 Pre/post dinner	 12.5
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## PATCHOULI FIZZ

### **Beefeater London Garden gin, basil, patchouli, Merlet apricot liqueur, green tea, lemon, quinine**

*A gin fizz with many interlocking layers of flavour. The green anise bite of basil sits alongside a herbal touch of patchouli, plumped up by some warmer apricot notes and the freshness of lemon and quinine.*

 Green, zesty, dry	 Day	 12.5
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## ELDERFIR

### **Tapatio tequila, douglas fir, Kamm & Sons, grapefruit and Fever-Tree Elderflower Tonic**

*A greener pairing of piney douglas fir and tequila is freshened with grapefruit and the herbal tang of British aperitif Kamm & Sons. Fever-Tree Elderflower Tonic lengthens the drink into a slightly floral serve, that develops as you sip. Oddly like eating a tree (in a good way).*

 Green, herbal, aromatic	 Day	 12.5
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## DRY-HOPPED GIMLET

### **Mr Lyan gin, house lime cordial, hops**

*Mr Lyan gin is simply paired with a fresh, homemade lime cordial but has the citrus bitter bite of local and new world hops.*

 Zesty, green, fresh	 Early evening	 12.5
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## MINERAL

**Exploring the flinty, chalk notes often found in fine (white) wines and complex spirits, and seeing how these textural elements can add to the complexity of modern and traditional serves.**

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## CONCRETE SAZERAC

**Martell VSOP cognac, fermented Peychaud, absinthe, concrete**

*Using a classic cocktail base of the iconic namesake, but adding in a crisp, stony edge. Our fermented bitters give a light sharpness as a welcome twist to the drink. Boozy, aromatic and complex.*

 Aromatic, boozy, rich	 Later evening/night	 13.5
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## DEFRUTUM

**Mr Lyan vodka, Tio Pepe sherry, clay, Peychaud bitters**

*Taking inspiration from the herbal wines of the Romans, and also the detoxifying elements of mineral clays (and their incredible taste), we present a crisp botanical cocktail with a hint of sea air, and a gentle sweetness. Unusual, but sometimes the best things are.*

 Dry, mineral, complex	 Lighter, early & with food	 12.5
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## SOUTHBANK

**Bacardi Heritage Edition rum, lemon verbena, lemon, grapefruit & honey bitters, pink salt soda**

*Elegant, green and light, this rum serve is a distinctly British take on a mojito. The minerality of a pink salt soda adds lightness.*

 Light, green, uplifting	 Day & throughout the evening	 12.5
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## CHABLIS

**Mr Lyan gin, Fino sherry, lemon, chalk bitters**

*A tongue in cheek re-imagining of the classic Burgundian character of flint and minerality – adding in a sour freshness. Crisp gin sits alongside bone dry sherry with a mineral hint from some chalk bitters and zestiness of lemon.*

 Zesty, clean & aromatic	 Early evening pick-me-up	 12.5
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## FLORAL

**Avoiding the heavily perfumed and cloying connotations of floral serves, but using the complex nectar of various prized blossoms to add a gentle twist.**

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## CRYSTAL LYAN

**Sparkling Grey Goose vodka, crystal peach nectar, lime-flower blossom, vanilla**

*Peach honey is matched with soft vanilla and delicate tilia blossom before being mixed with soft, creamy Grey Goose vodka and carbonated. Served like the finest champagne with a delicate and fine effervescence.*

 Bubbly, fresh	 Uplifting all day pick-me-up	£ 11.5
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## DANDELYAN SOUR

**Beefeater London Garden gin, lemon, lime, dandelion capillaire, garden bitters**

*Fresh and moreish, our signature sour has a vibrant green note that compliments its complex aromatics. It has a hint of sweetness, but the combination of citrus fruits balances the dandelion and fern notes.*

 Lightly sweet, zesty, green	 Early evening	£ 12.5
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## YELLOW & GREEN FIZZ

**Merlet pear liqueur, grass, yuzu vinegar, Perrier-Jouet champagne**

*Ultra zesty yuzu lifts pear and grassy notes to help create an unfolding harmony based around Perrier-Jouet champagne.*

 Green, fresh & aromatic	 Pre/post dinner	£ 14.5
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## FORD & WARNER

**Ford's gin, bittered blackcurrant, dandelion flower, lemon**

*Earthy and floral Ford's gin is paired with bittered British blackcurrants, and the citrus yet floral touch of dandelion.*

 Fruity, zesty, bittersweet	 Pre/post dinner	£ 12.5
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L I G H T E R

  
*Puffed Grains  
& Chocolate*

  
*Crystal Lyan*

  
*Defrutum*

  
*Southbank*

  
*Elderfir*

  
*Chablis*

  
*Dandelyan Sour*

  
*Patchouli Fizz*

  
*Monroe*

  
*Dry-hopped Gimlet*



DAY



NIGHT

  
*Koji Hardshake*

  
*Yellow & Green Fizz*

  
*Ford & Warner*

  
*Dynasty*

A comparative guide to  
taste (light vs rich) &  
suggested drinking times  
(daytime to late evening)

R I C H E R

  
*Concrete Sazerac*

  
*Evil Manhattan*

**ALLERGY INFORMATION** *For Food Allergies and Intolerances, please speak to a member of our team about your requirements before ordering.*

*A full list of all allergens contained in each drink is available upon request. We craft our cocktails in house, and use a variety of ingredients to create the complexity of our serves which may mean certain ingredients are not listed.*

£ *All prices are in £ and inclusive of VAT at the current prevailing rate.*

*Please note that a discretionary service charge of 12.5% will be added to your bill.*

♥ *Please ask if you would like a copy of our menu to take with you.*

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MODERN BOTANY