

The cool glamour of Il Bar and its atmosphere of contemporary elegance is popular with visitors and Knightsbridge residents alike as a place for drinks and light food throughout the day. The bar menu is full of tempting bites to accompany your favourite drinks, small plates from our Rivea restaurant and more substantial plates ideal to pair with drinks for lunch or dinner. Delicious healthy dishes also play their part to deliver a menu to suit everyone's taste.

BAR BITES


Piadina Flatbread filled with bresaola, stracchino and rocket	14
Cheeseburger sliders (cooked well done) Tomato, onion, pickles, homemade sauce	16
Homemade spiced mixed nuts	8
Arancini Tomato/mozzarella and truffle/pancetta	12
Steamed shrimp dumplings	13
Fish fingers Served with tartar sauce	15
Selection of Italian cold cuts Parma ham 24 month aged, coppa gran reserva, speck, salami and soppresata with truffle	20

SMALL PLATES FROM



Roasted panisse	5
Stone bass carpaccio and pine nuts	12
Elbow pasta, truffle, ham and Pecorino cheese	12

FAVOURITES

Lobster roll Lobster, celeriac and green apple on brioche	24
 Crudités and dips Guacamole, hummus, sour cream with chive and paprika	15
Pizza Margherita Tomato, mozzarella and basil	19
Wagyu beef burger (cooked well done) French fries, caramelised onions, cheddar cheese, salad, Marie-Rose sauce	26





Selection recommended by the team at Workshop, our resident gymnasium
Please ask your waiter for information on food allergens or any special dietary requirements.

Available from 12pm to 10.30pm.

Prices are in £, inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.


Classic club sandwich and French fries Choice of white or brown bread, chicken, bacon, tomato, egg, salad with mayonnaise	20
New York steak Served with battered onion rings and peppercorn sauce	34
Roasted free-range chicken Served with roasted root vegetables	26
Grilled or steamed sole Courgette pearls, datterino and capers	48
Scottish smoked salmon Served with toasted country bread	20
Italian cheese board Gorgonzola, Taleggio, Pecorino di Fossa, Caciotta	17

SALADS

 Tomato, mozzarella and avocado salad	16
Chicken or Crab Caesar salad Romaine lettuce, crouton, Parmesan cheese and Caesar dressing	18/20
 Healthy salad Organic quinoa, radish, avocado, tomato, cucumber and olives	17
<i>To enhance your salad add</i>	6
<i>Roasted chicken / Prawns / Smoked salmon / Avocado / Goat Cheese</i>	

SIDES

Parmesan fries	6
Green herbs and garlic sweet potato fries	7
Green salad	5
Mashed potato and vegetable crisps	6

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DESSERTS

Tiramisù	10
Warm berry crumble	10
Cheesecake, raspberry jam, yogurt sorbet	12
Warm chocolate fondant and vanilla ice cream	12
<i>Please allow 15 minutes</i>	
Vanilla crème brûlée	10
Daily selection of ice cream and sorbets	8

HOMEMADE PASTRIES

7

Please ask your waiter for today's selection

BABBI WAFER BISCUITS

38

A gift box of 12 vanilla cream covered dark chocolate treats

Chocolates from 'Alain Ducasse Manufacture' in Paris 20

A box of 12 traditionally hand-crafted chocolates
enjoyable as a dessert or an afternoon treat

*Available also for take away,
please ask a member of our team for assistance.*

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any special dietary requirements.

BY THE GLASS...

BUBBLES

125ml 750ml 1.5lT

Champagne - R de Ruinart	nv	17	95	
Champagne - Ruinart Blanc de Blancs	nv	24	135	270
Champagne- Dom Pérignon	2009	48	275	
Franciacorta- Cazzago San Martino Cuvée brut	nv	15	78	
Champagne Rosé - Ruinart Rosé	nv	23	128	

CAVIAR STURIA 50g

Sturia is the flagship caviar brand of Sturgeon - the French leading caviar producer. The caviar is lightly salted, which releases all of its long hazelnut flavours on your palate. Served with Blinis

170

Prices are in £ incl. VAT. A discretionary 12.5% service charge will be added to your bill.

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...BY THE GLASS

WHITE WINE

175ml 750ml

LIGHT AND CRISP

Pinot Grigio- Veneto- Tre Fili	2016	12	45
Trebbiano D'abruzzo- Abruzzo- G.Masciarelli	2016	13	53
Sancerre Blanc- Upper Loire - Domain Gérard Fiou	2015	19	75

DRY AND GENTLE

Chablis 1 ^{er} Cru- Côte de Lechet - Gerard Tremblay	2016	21	88
Chassagne Montrachet- La Canière - Patrick Miolane	2014	28	115

ROSÉ

CRISP AND DRY

Enzo- Cotes de Provence - Hermitage Saint-Martin	2015	14	59
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RED WINE

FRESH AND LIVELY

Montepulciano d'Abruzzo- Frentano DOC	2015	11	42
Cotes Du Rhone- Mathilde- Clos Saint-Michel	2014	12	47

FRUITY AND INTENSE

Chianti DOCG- Podere Gamba- San Ferdinando	2014	19	75
Givry 1er Cru Rouge Grandes Vignes- Domaine Parize	2016	21	88

RICH AND ELEGANT

Haut Medoc- Bourdeaux- Chateau Sénéjac	2012	20	80
Macchiona- Emilia-Romagna- La Stoppa	2007	21	85

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BY THE BOTTLE...

CHAMPAGNE ROSÉ

Champagne rosé - Laurent Perrier	nv	125
Champagne rosé - Krug	nv	600
Champagne rosé - Veuve Clicquot	2008	185
Champagne rosé - Dom Ruinart	2002	640
Champagne rosé - Dom Pérignon	2004	650

CHAMPAGNE BRUT

Champagne - Grand Brut - Perrier-Jouet	nv	122
Champagne - Special Cuvée - Bollinger	nv	125
Champagne - Veuve Clicquot	nv	130
Champagne - Rich - Veuve Clicquot	nv	155
Champagne - Grande Cuvée - Krug	nv	350
Champagne - Ace of Spades - Armand de Brignac	nv	950
Champagne - Vintage - Pol Roger	2004	195
Champagne - Belle Epoque - Perrier-Jouet	2007	235
Champagne - Dom Ruinart	2002	290
Champagne - Cristal - Louis Roederer	2007	450
Champagne - Vintage - Krug	1998	475
Champagne - P2 - Dom Pérignon	1998	675
Champagne - Salon	1995	2900

ITALIAN SPARKLING

Prosecco di Valdobbiadene - Bisol	2014	70
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...BY THE BOTTLE

WHITE WINE

ITALY

IGT Vigneti Delle Dolomiti - Fontanasanta - Foradori	2013	98
Colli Orientali Del Friuli- Terre Alte- Livio Feluga	2014	160

FRANCE

Alsace Riesling- Cuvée Frédéric Emile- Trimbach	2007	130
Condrieu- La Petite Cote- Yves Cuilleron	2015	195
Chablis 1er Cru- la Forest- Dauvissat	2008	260
Chassagne-Montrachet 1er Cru- Darviot-Perrin	2011	295
Corton Charlemagne - Bonneau du Martray	2010	370
Meursault 1er Cru Charmes - Comte Lafon	2000	550

RED WINE

ITALY

Montepulciano d`Abruzzo - Marina Cvetic - Masciarelli	2011	115
Barolo- Ginestra Riserva - Paolo Conterno	2006	230
Bolgheri- Tenuta San Guido- Sassicaia	2005	720
Barbaresco Sori Tildin- Angelo Gaja	2008	840

FRANCE

Nuits-Saint-Georges- Clos de la Marechale- Mugnier	2004	200
Hermitage- La Chapelle- P. Jaboulet Aîné	1997	300
Echezeaux- Dujac	2004	880
Pessac-Léognan- Château Haut-Brion	1999	1500
Pomerol- Pétrus	1988	3495

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INFLUENCES FROM THE COAST

Our creations are inspired by a journey along the curves of the coastline between France and Italy, starting from the Côte d'Azur and going all the way down to Calabria.

The flavours and fragrances collected during our travels have been translated into creations playing with textures and interesting combinations.

Our concoctions are carefully prepared with wild and harvested ingredients to capture the essence of the Mediterranean.

Creations that capture the flavours and aromas of the Mediterranean coast from Provence to Tuscany.

BULGARI COCKTAIL

Gin, aperol, fresh orange juice,
pineapple and lime juice

GARDEN STATE

Plymouth, cloves, thyme liqueur, Amalfi lemon, basil,
soda, geranium flower

BASILIANO

Havana Club 3y saffron, lime juice, basil sugar, aloe vera soda

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SUN KISSED FRUITS AND HINTS OF EARTH

17

Creations inspired by the native fruits of the coastal region between the Côte d'Azur and Calabria.

ADDISON TREASURE

Zubrowka, Frangelico, Poire Williams, apple, baobab and lemon grass sorbet

UVA

Prosecco, aged Grappa , apricot purée, rosemary grapefruit bitters

HARVEST COCKTAIL

Pear eau-de-vie, Pommeau de Normandie, Amalfi lemon, smoked cinnamon

PALME D'OR

Havana 7y, saffron, pineapple juice, Nocino, pear eau-de-vie, Galliano, saffron cordial

FLAVOURS OF PARMA

Parmesan washed Buffalo Trace , Crème de Griottes chocolate, chocolate bitters

IN BLOOM

Absolut, blood orange liqueur, elderberry juice, lemon juice, mandarin and orange bitters, charcoal powder

AQUA DIVINA

Buffalo Trace, honeycomb, bergamot orange and lime, quince marmalade, salt, ginger and lavender soda

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HOMAGE TO COUNT CAMILLO NEGRONI

17

While the exact origins of the drink are unknown, it is largely reported that the Negroni was invented at Caffè Casoni in Florence in 1919. Count Camillo Negroni created the eponym drink by asking the bartender Fosco Scarselli to strengthen his favourite cocktail, the Americano, by replacing soda water with gin. These drinks offer an original take on a classic.

FOSCO'S FRUITS

Ferdinand's quince gin, Ferdinand's dry vermouth, peach and hop bitters

OAK NEGRONI (BARREL AGED)

Squadron 303 vodka, Dubonnet rouge, Aperol

NEGRONI IN GOLD

Plymouth, Kamm and Sons, Cocchi Vermouth di Torino

BULGARI NEGRONI TRAY

The Negroni Tray offers an immersive experience, allowing guests to work with Il Bar's talented bar team to tailor the perfect serve.

Plymouth and a choice of one of our home made Vermouths

21

Prices are in £ incl. VAT. A discretionary 12.5% service charge will be added to your bill.

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ALCOHOL FREE COCKTAILS

9

Full of flavour and every bit as delicious as their alcoholic alter egos, these cocktails have been designed by our bar team with the same love and attention as the rest of the menu to deliver a fresh and lasting taste.

LA CROISETTE

Coconut water, citrus, cream, strawberries and rooibos tea

SEA VIEW

Green tea, yogurt, vanilla, mint, Amalfi lemon syrup

FROSTED GRASS

Cranberry juice, apple juice, lime juice, baobab and lemongrass sorbet

ALCOHOL AND SUGAR FREE COCKTAILS

9

For those seeking a pure and guilt-free cocktail experience or simply a healthy alternative.

EXOTIC ENCLAVE

Agave extract, lime juice, coconut water, cucumber rolls and mint leaves

NATURAL ATTRACTION

Aloe vera, mango juice, lemon juice and eucalyptus

GREEN WITH ENVY

Avocado, spinach leaves, celery stick and coconut water

Prices are in £ incl. VAT. A discretionary 12.5% service charge will be added to your bill.

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VODKA

50ml

Absolut Blue	11
Ketel One	11
Zubrowka	11
Belvedere	12
Chase	12
Grey Goose	12
Potocki	12
Koniks Tail	13
Absolut Elyx	13
Wyborowa Exquisite	13
Stolichnaya Elit	14
Tito's	14
U'Luvka	14
Beluga	17
Grey Goose VX	25
Beluga Gold Line	38
Kauffman	45

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GIN

50ml

ENGLAND

Plymouth	11
Beefeater	12
Bombay Sapphire	12
Tanqueray	12
Beefeater 24	12
Sipsmith	12
Star of Bombay	13
Tanqueray N° Ten	14
Oxley	16
Beefeater Crown Jewel	17

GERMANY

Monkey 47	14
Ferdinand's Saar Dry Gin Gold Cap	36

SCOTLAND

The Botanist	11
Hendrick's	12

USA

209 Gin	13
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MEZCAL

50ml

Quiquiriqui	12
Del Maguey Chichicapa	20
Del Maguey Pechuga	45

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TEQUILA

50ml

BLANCO

Tapatio	10
Ocho	10
Olmecca Altos	11
Don Julio	12
Patron Silver	14
Casamigos	16
Patron Platinum	55

REPOSADO

Tapatio	11
Olmecca Altos	11
Patron	15
Siete Leguas	16
Casamigos	18

ANEJO

Tapatio	12
Patron	18
Don Julio - 1942	45
Siete Leguas D`Antano	50
Patron Burdeos	125
1800 Colección	350

EXTRA ANEJO

Patron Piedra	70
Don Julio Real	110

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SCOTCH WHISKY - SINGLE MALT

50ml

HIGHLAND

Aultmore	12 yrs	15
Clynelish- 1982	27 yrs	30
Edradour	10 yrs	12
Dalmore	15 yrs	18
Dalmore	18 yrs	30
Dalmore King Alexander		45
Dalmore Constellation 1980 Cask 2140	31 yrs	750
Glenglassaugh 1975 PX Sherry Cask	40 yrs	175
Glenfiddich	15 yrs	15
Glenlivet	18 yrs	21
Glenmorangie The Original		12
Glenmorangie Nectar D'or		13
Glenmorangie	18 yrs	28
Glenmorangie Signet		38
Glenmorangie Malaga Wood	25 yrs	160
Macallan Sherry Cask	12 yrs	16
Macallan Sherry Cask	18 yrs	40
Macallan Rare Cask Black		150
Macallan Reflexion		235
Macallan Oscuro		265
Macallan Sherry Cask	30 yrs	550
Old Pulteney		16

LOWLAND

Auchentoshan Three Wood		15
Rosebank- 1990	21 yrs	85

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SCOTCH WHISKY - SINGLE MALT

50ml

SPEYSIDE

Aberlour A'bunadh		14
Aberlour	18 yrs	28
Balvenie Double Wood	12 yrs	13
Balvenie	30 yrs	190
Craigellachie	13 yrs	16
Springbank	18 yrs	25
Tomatin	30 yrs	60

ISLAND

Bruichladdich Black Art 2 1989	21 yrs	125
Highland Park	18 yrs	30
Highland Park	30 yrs	190
Scapa	16 yrs	18
Talisker	25 yrs	50
Talisker	30 yrs	110

ISLAY

Ardbeg Uigeadail		18
Bowmore	17 yrs	25
Caol Ila Distiller Edition		20
Lagavulin	16 yrs	16
Lagavulin 200th Anniversary	25 yrs	350
Laphroaig Quarter Cask		13
Laphroaig	30 yrs	310
Port Askaig	30 yrs	140
Port Ellen 1978	29 yrs	410
White Bowmore 1968	37 yrs	750

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SCOTCH WHISKY - BLENDED

50ml

Chivas Regal	12 yrs	12
Chivas Regal	18 yrs	18
Chivas Regal	25 yrs	50
Chivas Regal- Ultis		50
Johnnie Walker Black		13
Johnnie Walker Blue		40
Johnnie Walker King George V		150
Royal Salute	21 yrs	34

IRISH WHISKY

50ml

Bushmills	16 yrs	18
Jameson		12
Jameson	18 yrs	25
Powers Johns Lane		15
Red Breast	15 yrs	25

JAPANESE WHISKY

50ml

Suntory Hibiki Japanese Harmony		18
Suntory Hibiki	17 yrs	30
Suntory Hibiki	21 yrs	145
Suntory Hibiki	30 yrs	620
Suntory Hakushu	12 yrs	25
Suntory Yamazaki	12 yrs	23
Suntory Yamazaki	18 yrs	56
Suntory Yamazaki	25 yrs	700
Suntory Yamazaki - Limited Edition 2016		107

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AMERICAN WHISKEY

50ml

TENNESSEE

Jack Daniel's Single Barrel 20

BOURBON

Buffalo Trace 12

Corner Creek Reserve Bourbon 13

Woodford Reserve 13

Eagle Rare 10 Year Old Single Barrel 14

Bakers 15

Jefferson's Reserve Very Old 21

Noah's Mill 25

Four Roses Small Batch Limited Edition 26

Heritage 55

William Heavenhill 150

RYE

Rittenhouse 100 proof 12

Bulleit 95' 12

Rebel Yell Straight Rye 12

Sazerac Rye 14

Woodford Reserve Rye 14

Michter's Straight Rye 12 yrs 14

Woodford Reserve Rye- Master Collection- New and Aged (2x2.5cl) 39

CACHACA

50ml

Germana 2 yrs 10

Germana 10 yrs 16

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RUM

50ml

Bacardi Carta Blanca		11
Bacardi - Facundo Paraiso XA Rum		65
Botran		15
Diplomatico Mantuano		13
Diplomatico Reserva Exclusiva		14
Diplomatico Ambassador		65
El Dorado	12 yrs	12
Gosling Black Seal		11
Havana Club	3 yrs	11
Havana Club	7 yrs	12
Havana Club Seleccion de Maestros		17
Havana Club Tributo 2016		55
Havana Club Maximo		300
Myers		12
Mount Gay Black Barrel		12
Mount Gay	x.o.	14
Mount Gay 1703		35
Plantation	2000	14
Pussers	15 yrs	14
Ron Abuelo Centuria		38
Santa Teresa- 1796		16
Wray and Nephew		13
Zacapa	23 yrs	18
Zacapa	x.o.	30

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CALVADOS

50ml

Château du Breuil VSOP		14
Pierre Huet	1945	175
Domaine Dupont	1930	210

COGNAC

50ml

Camus- Dark and Intense		115
Courvoisier XO		33
Ducasse	1908	250
Hennessy Fine de Cognac		12
Hennessy XO		45
Hennessy- Paradis		150
Hennessy- Paradis Imperial		350
Hennessy- Richard		550
Hine	1928	450
Martell Silver Jubilee - Special Reserve		200
Remy Martin VSOP		13
Remy Martin XO		35
Remy Martin- Louis XIII		290
Remy Martin- Centenaire Cristal XO		250

ARMAGNAC

50ml

Baron de Sigognac	20 yrs	20
Domaine de Bertruc	1984	35
Domaine de Lasgraves	1981	30
Château de Gaube	1970	65
Château de Gaube- Darroze	1962	70

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PORT

	100ml	750ml
Niepoort - L.B.V.	8	60
		500ml
Quinta do Vallado- Tawny	10 yrs	13 65

VERMOUTH

	50ml
Dolin Dry / Noilly Prat	9
Cocchi Vermouth Originale / Cocchi Americano	9
Martini Rosso / Bianco	9
Cocchi Barolo Chinato / Pastis Ricard / Cynar	10
Antica Formula	12

LIQUEUR

	50ml
Limoncello Strega	8
Aperol/Campari	9
Absinthe Pernod / Pimm's N° 1 / Benedictine	9
Amaretto Disaronno / Galliano l'Authentico	10
Sipsmith Sloe Gin	10
Strega	10
Chartreuse Green / Chartreuse Yellow	10
Sambuca Colazingari	12
Patron XO Cafe	12
Liquore alle Erbe Berta	13
Chartreuse VEP	30

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BEER

Peroni Red	330ml	6
Peroni Gran Riserva	330ml	7
Brewdog Vagabond Gluten Free IPA	330ml	8

NON-ALCOHOLIC APERITIVO

7

Crodino
Bitter Bianco
Bitter Rosso

JUICES

7

A choice of orange, grapefruit, apple, pineapple,
cranberry, carrot and tomato

SODAS

250ml 6

Coca-Cola / Diet Coke
Fever-Tree: Tonic- Ginger Ale- Ginger Beer- Bitter Lemon- Soda
Cedrata Tassoni

WATER

250ml 750ml

STILL

Acqua Panna 4 6

SPARKLING

San Pellegrino 4 6
Perrier (330ml) 5

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HOT BEVERAGES

COFFEES 7

Espresso / Decaf Espresso / Macchiato / Cappuccino / Latte
Double Espresso / Double Macchiato / Flat White / Americano

HOT CHOCOLATE 8

Homemade Hot Chocolate from Alain Ducasse manufacture in Paris

BLACK TEAS 7

Bulgari 1884 Royal English / Bulgari Earl Grey
Darjeeling 1st Flush / Lapsang Souchong Imperial

GREEN TEAS 7

Sencha Fukujyu
Dragon Well / Lung Ching
Jasmine Pearls / Green Tea with Citrus & Ginkgo

FLAVOURED TEAS 7

Bulgari Caramel and Chocolate
Bulgari Pear and Apple
Orange Blossom Oolong

HERBAL AND THEINE FREE TEAS 7

Rooibos / Fruits of the Forest / Lime Leaf
Egyptian Camomile / Peppermint Rubbed / Decaffeinated Ceylon

FRESH INFUSIONS - (subject to availability) 7

Mint / Lemongrass / Thyme / Verbena

LUXURY TEA COLLECTION 10

Hu Shan Yellow Buds / Emerald Green Gyokuro Precious Drew
Diamond

Prices are in £ incl. VAT. A discretionary 12.5% service charge will be added to your bill.

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**CIGAR SHOP
&
INDOOR SAMPLING ROOM**

Opening Hours

Monday to Saturday

16:00 - 00:00

Sunday

16:00 - 23:00

Winner of 'World's Best Cigar Lounge 2015' - Cigar Journal

The Bulgari Hotel, London, in association with Edward Sahakian (owner of Davidoff of London and one of the world's foremost cigar aficionado's) is proud to present a bespoke collection of current Cuban cigars, New World cigars and rare & vintage cigars (sourced exclusively from Edward's private humidor), which you can enjoy in the UK's first hotel with an indoor sampling room.

For reservations or further information please contact
Cigar Shop Manager, Attila Szabo
via email attila.szabo@bulgarihotels.co.uk or on 020 7151 1101