



COCKTAIL MASTERCLASS MENU £75PP

GUESTS WILL ENJOY:

Welcome nibbles including olives, bread basket and padron peppers
 A sharing selection of starters for the table
 Any main dish from our menu
 Dessert to finish
 Hands-on cocktail making, choosing three cocktails from our menu below:

Did you know?

We offer a private dining space for your big events.
Bibesia includes:
 DJ booth, Private bar, Dancefloor, Private entrance, Wi-Fi, TV/Display, Natural light
To find out more please contact us at
info@edesiabath.co.uk

Margarita

Tequila, Lime, Cointreau

Espresso Martini

Espresso, Kahlua, Vodka

Bramble

Beefeater Gin, Lemon Juice, Sugar Syrup, Briottet Crème de Mure

Mai Tai

Havana 7 yr, Lime Juice, Cointreau, Orgeat Syrup, Dash Angostura Bitters

Old Fashioned

Bourbon, Sugar, Angostura Bitters

Negroni

Martini Rosso, Gin, Campari

Pornstar Martini

Vanilla Vodka, Passoa, Ca di Alte Prosecco

Mojito

White Rum, Mint, Lime Juice, Brown Sugar, Soda Water

Moscow Mule

Vodka, Lime Juice, Ginger Beer

CHOOSE YOUR COCKTAILS

Strawberry Daquiri

Rum, Strawberry Syrup, Lime Juice

Amaretto Sour

Amaretto, Lemon, Egg White, Angostura Bitters

Long Island Iced Tea

Vodka, Rum, Gin, Tequila, Cointreau, Lime Juice, Coca-Cola

Cosmopolitan

Vodka, Cranberry Juice, Lime

Caipirinha

Cachaça, Lime, Sugar Syrup, Lime Juice

Jungle Bird

Dark Rum, Pineapple Juice, Campari, Sugar Syrup

Pumpkin Gaz

Raki, Plum Sake, Crème De Cassis, Ginger Ale

Piña Colada

Rum, Pineapple Juice, Cream, Coconut Cream

Sex on the Beach

Vodka, Peach Liqueur, Orange Juice, Cranberry Juice

Bloody Mary

Belvedere Vodka, Organic Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco, Celery

Clover Club

Beefeater Gin, Lemon Juice, Vermouth, Monin Raspberry Syrup, Foaming Solution

Perla

Raki, Amaro Montenegro, Chartreuse

Hugo Spritz

Elderflower Liqueur, Soda Water, Lime, Mint, Prosecco

Aperol Spritz

Aperol, Soda Water, Ca di Alte Prosecco, Orange Slice

Peach Bellini

Peach Purée, Ca di Alte Prosecco

Mimosa

Orange Juice, Ca di Alte Prosecco

CHOOSE YOUR MAINS

SEAFOOD PAELLA (GFOA)

Tomato sauce, garlic, clams, king prawns, mussels, peppers, parsley, white wine, peas

VEGETARIAN PAELLA (GFOA, V, VGOA)

Tomato sauce, aubergine, courgettes, artichokes, peppers, peas

MARINARA MUSSELS (GFOA)

Tomato sauce, capers, olives, garlic, served with fries

PASTEL DE CHOCLO (GFOA)

Chilean pie with sweetcorn purée, basil, coriander, ground beef, coconut, chicken, onions and black olives

KING TIGER PRAWNS (GF)

Chilli butter emulsion, garlic, lemon, served with house salad

MOQUECA (GF)

King prawns, diced fish, peppers & coconut stew, toasted farofa

EL DORADO CHICKEN BURGER

Golden crispy chicken, coriander & lime mayonnaise, lettuce, tomato, dill gherkin, served with fries

ALBONDIGAS (GFOA)

Meatballs cooked in gardiner sauce, pancetta & peas

GRATIN AUBERGINE (VG, V, GFO)

Mixed vegetables, topped with cheese, chimichurri sauce

CHICKEN SUPREME (GFOA)

Feijoada, slow cooked black bean casserole, chorizo

BRASA BEEF BURGER

Smoked cheese, firekick sauce, tomato, jalapeño relish, lettuce, dill gherkin, served with fries

RAINBOW VEGAN BURGER (V, VGOA, GFOA)

Brioche style bun, pickled onion, sliced cheese, smoked paprika, vegan mayonnaise, salad, fries, vegan patty

CHICKEN SKEWER

Red pepper marinade, house salad, fries

SALADS

QUINOA & TIGER PRAWN

Charred corn, avocado, jalapeno relish, rocket, broccoli, sweet cherry tomato, lemon dressing

ESCALIVADA (GFOA, V, VG)

Roasted peppers, aubergine, onion, garlic, tomato

FROM THE GRILL + £10 PP

(GFOA)

FILLET STEAK 8oz

Served with red wine jus, watercress, grilled tomato, mushroom

RIBEYE STEAK 10oz

Served with peppercorn sauce, watercress, grilled tomato, mushroom

FLAT IRON STEAK 10oz

Served with chimichurri, watercress, grilled tomato, mushroom

PICANHA STEAK SLICED 10oz

Served with chimichurri, watercress, grilled tomato, mushroom

T-BONE STEAK 14oz

Sirloin and fillet steak, cooked on the bone for extra flavour. Served with peppercorn sauce, watercress, grilled tomato, mushroom

SIDES

TRUFFLE FRIES (V, VG, GFOA) £8

Grana padano

REGULAR FRIES (V, VG, GFOA) £5.25

CHARRED TENDER STEM BROCCOLI (V, VGOA, GFOA) £6

PERUVIAN RICE (V, VGOA, GFOA) £5.50

GRILLED CORN RIBS

(V, VGOA, GFOA) £5.50
Cajun seasoning, paprika & garlic sauce

HOUSE SALAD (V, GFOA, VGOA) £5

Mixed leaves, cherry tomato, onion, cucumber, honey mustard dressing

ADD SAUCES

(£3.50 EACH)

RED WINE JUS (GF)

PEPPERCORN SAUCE (GF)

MUSHROOM SAUCE (GF)

CHIMICHURRI (VG, V, GF)

GIFT VOUCHERS



Available to buy here. From £25.00.

SUNDAY ROAST

Small Bites, Mains and Desserts. Available all day.



NEWSLETTER

Receive news about our events, menu launches, and offers.

(V) Vegetarian (VG) Vegan (VGOA) Vegan option available (GF) Gluten-free (GFOA) Gluten-free option available.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary service charge of 12.5% will be added to your bill.