

THE LOBBY BAR



SNACKS

- 5 **Roasted house nuts** (H, K, L) (VG)
Smoked paprika, maple & sesame
- 5 **Citrus marinated olives** (VG)
- 5 **Homemade spicy popcorn** (G)
Sichuan peppercorn & chili butter flavored

SANDWICHES

- 14 **Club Sandwich** (A, C, G)
Brioche toast with grilled corn-fed chicken, iceberg lettuce, bacon, tomato & Fried Ucker egg
- 12 **Egg Sandwich** (A, C, F, G)
Brioche toast with baby gem lettuce, dill, miso mayonnaise & Tomato
- 12 **Golden cheese toast sandwich** (A, G)
Classic toast with 3 different cheeses, pickled onion, mango chili chutney
- 14 **Pastrami Sandwich** (A, E, J, O)
Juicy smoked pastrami on sourdough bread with mustard & cucumber relish
- 13 **Sriracha maple chicken brioche sandwich** (A, C, G)
Sweet and spicy buttermilk marinated chicken thigh on brioche layered with salad, tomato & bacon
- 18 **Smashed Australian Wagyu Burger** (A, G, K)
*Oxheart tomato, secret sauce & aged raclette cheese.
Add ons: fried egg +3, bacon +4, extra patty +6,
extra cheese +2*

SIDES

- 5 **Portion of fries** (a)
- 8 **Portion of truffle mayonnaise fries** (G)
- 5 **Mini chopped salad**
- 3,5 **Potato chips**

SALADS

- Small 11** **Seasonal Salad** (A, J, L) (VG)
Large 17 *Baby leaf lettuce with pickled vegetables, carrot dressing & sourdough crumble*
- Small 15** **Salad Niçoise – Hoxton Style** (A, D, J, K, C, F)
Large 21 *Fresh cut tuna fillet with baby gem lettuce, olives, grilled peppers, grated egg & fresh green beans*
- Small 12** **Caesar Salad - Chefs style** (A, G, D, C, J)
Large 17 *Crispy baby gem lettuce with cherry tomatoes, parmesan cheese & sourdough croutons*

ADD ONS

- 9** **Grilled corn-fed chicken**
12 **3 fried king prawns** (B, G)
9 **Braised mushrooms** (A, F) (VG)

BERLIN CLASSICS

- 18** **Original Berlin currywurst (160 g) from “Havelländer” apple-fed pork** (E, J)
with fruity curry sauce & French fries
- 11** **Berliner Boulette (Meat patty)** (A, C, G, j)
with sourdough bread & mustard
- 7** **Bread & Gold set** (A, G)
Freshly baked sourdough bread with butter of the day

DESSERTS

- 14** **French Tiramisu™** (A, C, G, L)
Brioche dough, mascarpone chantilly & espresso
- 11** **Chocolate Fondant™** (A, C, G)
with Yogurt ice cream
- 3 pieces 12** **Selection of cheeses from Käserei Kober** (A, G, J, L,)
5 pieces 16 *with fig mustard & fruit bread*
5 *Additional bread*

GULLY BURGER at the hoxton

‘Gully’, meaning ‘narrow alley’ in Hindi, captures the essence of India’s vibrant street food culture. Gully Burger was created to bring together the bold spices of Indian cuisine with the comforting flavors of classic American diner food.

- 16 The Gully Burger** (A, C, G, J, K, O)
Seekh kebab inspired tavern lamb burger with green pepper relish, American cheese & Madras aioli
- 16 The Maharaja** (A, G, J, K)
Chapli kebab inspired double beef burger with onions and green peppers. Served with bone marrow buttered bun, American cheese, tomato, pickles & masala ketchup
- 14 Kerala Fried Chicken** (A, G, J, K)
Fried chicken thigh marinated in Keralan spices, yoghurt & buttermilk. Served with curry leaf coleslaw, Massala ketchup & dill pickles
- 14 Khumb Royale** (A, C, G, K) (VE)
Fried Portobello mushroom filled with spiced curry and cheese, sweet onion jam, tomato, lettuce & green chutney

SIDES

- 5 Gully Fries** (A)
Special-cut fries made for dipping & tossed in our chatpata seasoning

1 SAUCES

Masala Ketchup (O)
Madras Aioli (C)
Green Chutney (G)

ALLERGEN INFORMATION

- A **Gluten - containing cereals**
Wheat, rye, barley, oats, spelt, kamut,
and products made from them
- B **Crustaceans**
Shrimp, crab, lobster, langoustines, and products made from
them
- C **Eggs**
Eggs from poultry and products made from them
- D **Fish**
All types of fish and products made from them
- E **Celery**
Celeriac (celery root), stalk celery, or leaf celery and products
made from them
- F **Soy**
Soybeans and products made from them
- G **Milk (including lactose)**
Milk from mammals and dairy products made from it
- H **Peanuts**
Peanuts and products made from them
- J **Mustard**
Mustard seeds, mustard powder, and products made from
them
- K **Sesame**
Sesame seeds and products made from them
- L **Tree nuts**
Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts,
pistachios, macadamia nuts
- M **Lupins**
Lupins and products made from them
- N **Mollusks**
Mussels, snails, squid, and products made from them
- O **Sulfur dioxide & sulfites**
In concentrations of more than 10 mg/kg or 10 mg/l

We prioritize seasonal, regionally sourced ingredients and responsibly sourced seafood from sustainable fisheries and trusted suppliers



HOT DRINKS

COFFEE

- 3.5 Espresso
- 4 Double Espresso
- 3.5 Americano
- 3.5 Macchiato
- 3.5 Cortado
- 4,5 Flat White
- 4 Cappuccino
- 4,5 Latte

TEA

- 4.5 Sri Lankan Black Tea
- 4.5 Himalayan Green Tea
- 4.5 Rare Ginger Tea
- 4.5 Earl Grey
- 4.5 Chamomile

NON COFFEE

- 4.5 Hot Chocolate
- 4.5 Fresh Mint
- 4.5 Chai Latte

LOBBY BEVERAGES

WATER

- 7 Spreequell Still 0,75L
- 7 Spreequell Sparkling 0,75L

SODAS

- 4,5 Coca-Cola
- 4,5 Coca-Cola Zero
- 4,5 Fritz Rhabarberschorle
- 4,5 Fritz Orange lemonade
- 4,5 Fritz Zitrone Limonade
- 4,5 Fever-Tree Dry Tonic Water
- 4,5 Fever-Tree Indian Tonic Water
- 4,5 Fever-Tree Soda Water
- 4,5 Fever-Tree Ginger Ale
- 4,5 Fever-Tree Ginger Beer
- 4,5 Fever-Tree Wild Berry

FRUIT JUICES

- 4,5 Apple
- 4,5 Orange
- 4,5 Grapefruit
- 4,5 Pineapple
- 4,5 Cranberry
- 4,5 Tomato Juice

RED BULL

- 5,5 Red Bull
- 5,5 Red Bull Sugar Free
- 5,5 Red Bull White Edition

COCKTAILS

HOX SIGNATURE

- 14 **The Hox Bee**
Created in Amsterdam by Lyndon Hachey
Reyka Vodka, honey cordial, Fever-Tree Soda
- 15 **Midsummer Night's Dream**
Created in Southwark by Cedric Wiegel
Bombay Sapphire, Noilly Prat Ambré, Tio Pepe, Pedro Ximénez
- 15 **From the Woods of the New World** created in Southwark
by Jesus Calvo
Martini Rubino, Woodford Reserve, banana, cocoa bitters
- 16 **Péché Mignon**
Created in Paris by Gaspard Mignon
St Germain, Pommery Brut Royal, poached peach
- 14 **La Jurado**
Created in Holborn by Tom Byrne
Patron Silver, pink grapefruit, citrus cordial, Fever-Tree Soda
- 15 **Ruby Woo**
Created in Rome by Ioana Pop
Bacardi Carta Blanca, Martini Bitter, Rabarbaro Zucca, lime, beetroot syrup, egg white
- 15 **Borrowed Time**
Bombay Sapphire, Lillet Blanc, San Cosme Mezcal, cucumber, honey, lime
- 15 **My cousin Guillaume**
Calvados, Italicus, Verjus, Peychaud's Bitters Rich
- 14 **Rot Blumen**
Woodford Rye, Calvados, peach, honey, Fritz Rhabarberschorle

OUR CLASSICS

- 14 Classic Margarita
Herradura Tequila Blanco, Cointreau, lime Juice & salt
Spicy 15 *adding Ancho Reyes liqueur*
- 14 Amaretto Sour
Amaretto di Saronno, egg white, lemon juice,
sugar syrup
- 14 Basil Smash
Bombay Sapphire gin, fresh basil, lime juice
- 14 Mojito
Bacardi Carta Blanca rum, fresh lime, sugar, mint,
Fever-Tree Soda
- 14 Aperol Spritz
Aperol, prosecco, Fever-Tree Soda
- 15 Negroni
Bombay Sapphire gin, Campari, Martini Rubino
vermouth, orange twist
- 14 Old Fashioned
Woodford Reserve bourbon, sugar, Angostura bitters,
orange twist
- 15 Rob Roy
Chivas Regal 12, Antica Formula, Angostura Bitters,
orange twist
- 16 Passion Fruit Martini
Grey Goose Wodka, Passoã, passion fruit purée, fresh
lime juice, Shot of Prosecco
- 16 Espresso Martini
Grey Goose Wodka, fresh espresso, Kahlúa, sugar syrup
- LOW & NO
- 11 Peachy Mule
Martini Floreale, peach, honey, lime, Fever-Tree Ginger
Beer
- 13 Pentire Coastal Spritz
Pentire Coastal Spritz & Fever-Tree Tonic
- 13 Pentire Seaward Paloma
Pentire Seaward, grapefruit juice, fresh lime, agave
syrup, Fever-Tree Soda

WINE

SPARKLING 0,11/0,75l

- 8 45 Villa Sandi
Glera, Veneto, Italy, NV
- 9 55 Villa Sandi Rosé
Glera, Pinot Noir, Veneto, Italy, NV
- 14 90 Pommery Brut Royal
Pinot Noir, Pinot Meunier, Chardonnay, France, NV
- 17 105 Pommery Brut Rosé
Pinot Noir, Chardonnay, France, NV
- 105 Pommery Apanage Blanc de Blanc
Chardonnay, France, NV

WHITE 0,15l/0,75l

- 6,5 31 Villa Sandi
Pinot Grigio, Venezia, Italy, 2024
- 7 34 Matthias Gaul
Sauvignon Blanc, Pfalz, Germany, 2024
- 7,5 35 Bischöfliche Weingüter Trier
Riesling, Mosel, Germany, 2024
- 7.5 35 La Baume
Viognier, Rhône, France, 2023
- 8 37 Bassermann-Jordan
Weissburgunder, Pfalz, Germany, 2024
- 8 37 Roseblood d'estoublon White
*Rolle, Sauvignon Blanc, Sémillon
Coteaux d'aix en Provence, France, 2024*
- 10 49 Dominique Piron
Chardonnay, Beaujolais France, 2023

ORANGE

- 9.5 46 Tragolago
Muscatel, Malvasia, Alicante, Spain, 2024

ROSE

- 7 34 Dune
Grenache blend, Languedoc, France, 2024
- 8 37 Roseblood d'estoublon Rosé
*Grenache, Cinsault, Syrah, Rolle
Coteaux Varois en Provence, France, 2023*
- 9 43 Mirabeau "X"
*Syrah, Grenache, Cinsault, Coteaux d'Aix en
Provence, France, 2023*
- 72 Mirabeau Étoile
*Grenache, Cinsault, Syrah, Coteaux de Provence,
France, 2021*

RED

- 7 34 A Mano
Primitivo, Puglia, Italy 2023
- 8 37 Les Costières de Pomérols
*Merlot, vieilles vignes Côtes de Thau, Languedoc,
France, 2023*
- 9 43 Figure Libre
Syrah Blend, Languedoc, France, 2024
- 10 47 Bamberger
Spätburgunder, Nahe, Germany, 2023
- 10 47 Clos du Caillou
Grenache Blend, Côtes du Rhône, France, 2024

BEER

DRAFT

Hoxton Lager 'by Coalition Brewery'

5 0,3l

7 0,5l

BRLO IPA

5 0,3l

7 0,5l

BRLO Helles

5 0,3l

7 0,5l

BRLO 'Weizen my Ass'

5 0,3l

7 0,5l

BOTTLES (33CL)

5,5 BRLO Happy Pils

5,5 BRLO IPA

5,5 Brooklyn Lager

5,5 BRLO Helles

5,5 BRLO Naked 0%

SPIRITS (5cl + MIXER)

VODKA

- 13 Reyka Vodka
- 13 Ketel One
- 15 Ciroc
- 14 Grey Goose
- 15 Nikka Coffee
- 16 Absolut Elix

GIN

- 13 Bombay Sapphire
- 13 Bombay Bramble
- 13 Bombay Premier Cru
- 14 Hendrick's
- 16 Another Hendrick's
- 16 Hendrick's Flora Adora
- 16 Hendrick's Neptunia
- 17 Ki No Bi
- 17 Monkey 47
- 12 Beefeater
- 15 Plymouth
- 15 Tanqueray 10
- 13 Malfy
- 13 Fords
- 17 Gin Mare

RUM

- 11 Bacardi Carta Blanca
- 12 Bacardi Cuatro
- 14 Bacardi Ocho
- 15 Bacardi Diez
- 11 Bacardi Spiced
- 16 Santa Teresa 1796
- 13 Havana 7
- 16 Havana Selection Maestro
- 14 Veritas
- 13 Appleton Estate
- 18 Diplomatico Reserva exclusiva
- 16 Zacapa 23
- 12 Goslings Black Seal
- 12 Wray & Nephew

TEQUILA & MEZCAL

- 13 Herradura Plata Blanco
- 12 El Jimador Blanco
- 12 Olmeca Altos Plata
- 13 Olmeca Altos Reposado
- 16 Patron Silver
- 18 Patron Reposado
- 19 Patron Anejo
- 19 Don Julio Blanco
- 20 Don Julio Reposado
- 21 Don Julio Anejo
- 45 Don Julio 1942
- 20 Codigo 1530 Reposado
- 18 Codigo 1530 Rosa
- 14 Del Maguey
- 13 San Cosme
- 14 Amares Verde
- 16 Derrumbes Durango

SPIRITS (5cI + MIXER)

SCOTCH

- 11 Chivas 12
- 18 Chivas 18
- 16 Chivas Mizunara
- 50 Chivas Regal Ultis
- 12 Johnnie Walker Black Label
- 12 Singleton 12
- 14 Aberfeldy
- 14 Laphroaig 10
- 22 Aberlour 12
- 19 Glenfiddich 15
- 29 Lagavulin 16
- 25 Glenlivet 18
- 30 Glenmorangie 18
- 13 Dewars 12

IRISH

- 13 Teeling Small Batch
- 11 Jameson
- 14 Redbreast 12
- 25 Green Spot

JAPANESE

- 14 Suntory Toki
- 16 Nikka From The Barrel
- 18 Nikka Coffey Grain
- 26 Nikka Yoichi
- 17 Kamiki Sakura

AMERICAN

- 13 Woodford Reserve
- 13 Maker's Mark
- 15 Woodford Reserve Rye
- 10 Jack Daniels
- 12 Buffalo Trace
- 33 Blanton's Original
- 14 Basil Hayden's
- 14 Rittenhouse
- 18 FEW Immortal Rye
- 22 Whistlepig 10
- 24 Westward Single Malt

SPIRITS (5c1 + MIXER)

COGNAC & BRANDY

12	Martell VS
14	Martell VSOP
40	Martell XO
14	Merlet Brothers Blend
13	PM VSOP Calvados
12	Christian Drouin AOC
13	Waqar

APERITIF & VERMOUTH

9	Martini Rubino
9	Noilly Prat Ambré
9	Lillet Blanc
9	Lillet Rosé
9	Lillet Rouge
9	Noilly Prat
8	Tio Pepe
8	Punt E Mes
8	Aperol
8	Campari
7.5	Suze
8	Cynar

LIQUEUR & AMARO

8	Chambord
8	Cointreau
9	St. Germain
9	Grand Marnier
9	Luxardo Maraschino
9	Italicus
7	Villa Massa Limoncello
8	Pierre Ferrand Dry Curacao
7	Amaretto DiSaronno
9	Adriatico Bianco
9	Quaglia Nocciola
8.5	D.O.M. Bénédicte
8	Fernet Branca
12	La Gauloises Verte
12	La Gauloises Jaune
8	Averna
8	Amaro Montenegro
9	Pernod
8	Ricard
8	Kahlua
7	Bailey's

NON ALCOHOLIC

13	Pentire Coastal Spritz
13	Pentire Seaward
6	Martini Floreale
6	Martini Vibrante





