



Thank you for dining at BiBi.

The name of this restaurant is an incredibly meaningul one. Not least because it is named after the two biggest influences on my cooking - my grandmothers - but also because I can think of no greater stalwarts of generous hospitality than matriarchs across the Indian subcontinent.

What we serve (and how we serve it) is based on memories and stories from a life split across India and England. Much like myself, we are actually neither 'authentically' Indian or English. Instead, we allow our suppliers and partners to lead us with the world's very finest produce, while remaining true to our heritage.

We are truly excited to have you with us, in no small measure, it allows us to do what we love.

British colonial presence in India during the Victorian era played a significant role in shaping a growing drinking culture across the country, bringing a taste for spirits and mixed drinks.

No cocktail better exemplifies this history than the "Gin and Tonic," developed in India as a way to make quinine (used to treat malaria) more palatable by mixing it with gin and soda water.

This eventually became a staple of colonial-era cocktail culture in India.

Which is exactly why we don't feature one on our list.

# Mixed Drinks



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Calamansi Margarita Tapatio Tequila & Chaat Masala	18
Curry Leaf Martini Desi Daru Vodka, Mango & Lemon Oil	18
Mysore Negroni Tanqueray No. Ten Gin, Toasted Coffee Campari & Vermouth	16
Clarified Colada Damoiseau Rhum, Coconut, Sri Lankan Bitters	18
Chet's Manhattan Glenfarclas 15 Year Whisky & Sandalwood	20
Jaggery Old Fashioned Ghee Washed Eagle Rare 10yo Bourbon & Fennel Seeds	18
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Kulukki Sharbath Indian Lemon Juice & Green Chilli Soda	10
Hazel Highball Sylva Labs & Soda	16
Vault Non-Alcoholic Aperitivo Bitter Egnlish Botanical & Tonic	14

## Hot Infusion Tea



The popularity of tea across the Indian subcontinent is well documented - which means sourcing the very best examples is a job we entrust only to Henrietta Lovell of the Rare Tea Company. An old friend of Chet's from his time at Mugaritz, Henrietta's choices of the finest, sustainably-produced and fair trade of artisan teas can be found below.

#### GREEN

Nepalese Himalayan Spring Green Jun Chiyabari Tea Garden, Nepal	8
BLACK	
Sikkim 2 <sup>nd</sup> Flush Muscatel Temi Estate, Sikkim, India	6
HERBAL	
Sri Lankan Lemongrass  Dambulla, Sri Lanka	6



## Difference Coffee



If legends are to be believed, coffee made its way to India by virtue of seven beans smuggled out of Arab-ruled Ethiopia in the 1670s.

Difference Coffee specialise in sourcing the world's most prized beans, from rare and award winning plots. Due to the delicacy of these coffees, we recommend enjoying it pure, as an espresso or americano.

Wallenford Estate 'Jamaica Blue Mountain' Blue Mountains, Jamaica	8
Hacienda La Esmeralda 'Panama Geisha Washed' Boquete, Panama	14
Daterra Estate 'Brazil Swiss-Water Decaf' Cerrado, Brazil	8

# **Spirits**



A patiala Peg is a generous measure - about the width of your four fingers when your hand is held parallel to a glass - and the best way to finish a meal.

The origins of the moniker lie with Maharaja Bhupinder Singh of Patiala, whose polo team used a rather underhand tactic to ensure their win in a match against the 'Viceroy's Pride'.

You're not likely to find these choices on many other drinks lists. What we choose to list here are often special vintages, small batch releseases, or bottles gathered from Chet's travels overseas.

#### **VODKA**

Desi Daru Oxfordshire, England, 41%	12
Desi Daru 'Alphonso Mango' Oxfordshire, England, 41%	12
Belvedere '10' Poland, 40%	45
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Booth's 'Sherry Cask Mellowed' London, England , 47%	14
Stranger & Sons Goa, India, 42.8%	16
Garden Swift Circencester, England , 47%	18



### **AGAVE**

The Lost Explorer 'Espadin' Oaxaca, Mexico, 42%	18
The Lost Explorer 'Tobala' Oaxaca, Mexico, 42%	30
Neta 'Bicuixe' Oaxaca, Mexico, 48%	26
Lalocura 'Mexcla - San Martinero, Tobasiche, Espadin' Oaxaca, Mexico, 47.9%	31
Pal'Alma 'Salmiana' San Luis Potosí, Mexico, 53%	27
Don Fulano 'Anejo Imperial' Jalisco, Mexico, 40%	38
Tapatio 'Excelencia' Jalisco, Mexico, 40%	48
AMAROS, BITTERS & LIQUEURS	
Khoosh 'Exotic Orange Bitter' Surrey, England, 20%	10
Chartreuse 'Jaune' France, 43%	14
Chartreuse 'Vert' France, 55%	13

### RUM

Sitara 'Spiced Rum' Goa, India, 40%	11
William George 'White Rum' Jamaica & Trinidad, 43%	14
Vidya 'Single Vintage 2019' Ghana, 61.2%	28
Diplomatico 'Single Vintage 2008' La Miel, Venezuela, 43%	40
BRANDY, EAU DE VIE & POMACE	
Capreolous '1000 Trees Apple Eau de Vie' Gloucestershire, England, 43%	29
Somerset Cider Brandy 'Shipwreck Cider Brandy 8 Year Old' Somerset, England, 43%	17
Adrien Camut '12 Year Old' Calvados Pays d'Auge, France, 41%	35
Lemorton 'Vieux Calvados 1985' Calvados Domfrontais, France, 40%	67
Seven Tails 'XO' Multi-Regional, France, 41.8%	14
Hine 'Antique XO' Cognac, France, 40%	60



### WHISKY & WHISKEY

Rampur 'Single Malt' Uttar Pradesh, India, 45%	22
Amrut 'Single Malts of India Kurinji' Kurinji, India, 46%	30
Amrut 'Two Continents 4th Edition' Bangalore, India, 46%	48
Paul John 'Select Cask Peated' Goa, India, 46%	26
Oban '14 Year Old' Highland, Scotland, 43%	30
Glenfarclas '12 Year Old' Speyside, Scotland, 46%	21
Glenfarclas '25 Year Old' Speyside, Scotland, 43%	60
Macallan 'Harmony' Speyside, Scotland, 44%	60
Springbank '10 Year Old' Campbeltown, Scotland, 46%	22
Bowmore 'Single Malt' Islay, Scotland, 40%	28
Bruichladdich 'Bere Barley 2013' Islay, Scotland, 50%	27
Redbreast 'Lustau Edition' Cork, Ireland, 46%	24
Yellow Spot '12 Year Old' Cork, Ireland, 46%	28
Midleton 'Very Rare 2022' Cork, Ireland, 40%	86
W L Weller 'Special Reserve' Kentucky, USA, 45%	15
Four Roses 'Limited Edition 2022' Kentucky, USA, 54.5%	68
Sazerac 'Rye' Kentucky, USA, 45%	13
Michter's 'Rye' Kentucky, USA, 42.4%	18
OTHER SPIRITS	
Sylva Labs 'Hazel' Essex, England, 0.5%	16
Sylva Labs 'Orchard' Essex, England, 0.5%	16

All spirits are served as 50ml measures, 25ml available on request. Wines by the glass are served as 125ml measures.



If you have any allergies or require any nutritional information, please notify a member of staff. A discretionary 15% service charge will be added to your bill. All prices include vat.