

Thirteen

In celebration of the bold and playful stories that have spanned from Marley to Chaplin, and even Rotten himself, Thirteen at Chateau Denmark channels Denmark Street's special lore and adds a little gothic drama.

Inspired by storied happenings, our drinks and Japanese inspired dishes champion the familiar and the novel. A collection of bold techniques and rich ingredients, menus celebrate flavours from nearby and far-flung places.

A fierce place found at the beginning of the one hundred yard Denmark Street, Thirteen is exclusively for everyone, while our underground haunt dial8 is for everyone else.

@thirteen_ldn
@chateaudenmark

OUR POKE BOWLS

Served weekdays 12 p m to 3 p m

CRISPY PRAWN KATSU 14

Prawn katsu, cucumber, mango, red radish, pickled onion, spring onion on sushi rice with sweet soy sauce.

SPICY SALMON 17

Salmon, orange, avocado, red radish, pickled onion, crispy onion on sushi rice with sriracha & poke sauce.

CRISPY CHICKEN KATSU 14

Chicken katsu, avocado, orange, red radish, pickled onion, spring onion on sushi rice with poke sauce & sweet soy sauce.

SPICY TUNA 14

Bluefin tuna, cucumber, mango, onion, red radish, pickled onion, crispy onion on sushi rice with sriracha & poke sauce.

TAMAGO (v) 12

Japanese omelette, cucumber, mango, red radish, pickled onion on sushi rice with poke sauce.

A 13.5% service charge will be applied to all food and beverage pricing.

If you have a food allergy or intolerance, please inform your server upon placing your order.

CHEF'S TACOS

4 pieces

THE WAGYU BILTONG 19

Wagyu biltong, spring onion, red onion, red chilli, pickled ginger
with red chilli paste & coriander cress.

SNOW CRAB 16

Snow crab, red pepper, yellow paper, carrot
with kimchi mayo, lime mayo & mint cress.

SMOKED DUCK 15

Smoked duck, spring onion, cucumber, red chilli, pomegranate
with Yakiniku sauce & coriander cress.

SPICY SALMON 13

Salmon, mango, red onion, red chilli with sriracha, spicy mayo & coriander cress.

SPICY TUNA 13

Bluefin tuna, spring onion, pineapple, red chilli, kizami wasabi with sriracha,
spicy mayo & coriander cress.

VEGETARIAN (v) 8

Tamago, spring onion, cucumber, red radish & orange.

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MAKI

6 pieces

CUCUMBER 5

AVOCADO 5.5

SALMON 7

PRAWN 8

TUNA 8.5

NIGIRI

3 pieces

PRAWN 7.5

SALMON 7.5

TUNA 9.5

SASHIMI

3 pieces

SALMON 7.5

TUNA 11

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APPETISERS

OLIVES 4.5

SALTED EDAMAME 6

SPICY EDAMAME 6

VEGETARIAN GYOZA (v) 6.5

4 pieces

CHICKEN GYOZA 7.5

4 pieces

DUCK GYOZA 7.5

4 pieces

& SOMETHING SWEET

DORAYAKI 6

Japanese pancakes – a choice of one flavour

Custard, Chocolate or Strawberry.

MOCHI 7

Japanese ice cream – a choice of two flavours

Chocolate & Hazelnut, Mango & Passion fruit, Lychee or Yuzu.

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CLASSIC ROLLS

8 pieces

CALIFORNIA 17

Snow crab, avocado with kimchi mayo, mint cress & tobiko.

PRAWN TEMPURA 17

Prawn tempura, avocado with Japanese mayo, mint cress & tobiko.

SPICY TUNA 17

Bluefin tuna, cucumber, spring onion, takuan with spicy mayo, sriracha & coriander cress.

SALMON AVOCADO 15

Salmon, avocado with lime mayo & red amaranth.

CRISPY CHICKEN 15

Chicken katsu, cucumber with sweet chilli, sweet soy sauce & crispy onion.

SALMON TERIYAKI 15

Pan-fried salmon, cucumber, spring onion with teriyaki sauce & coriander cress.

VEGAN (vg/v) 13

Cucumber, carrot, avocado, mango, red radish with vegan mayo & pomegranate.

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SIGNATURE ROLLS

8 pieces

SEARED SALMON 19

Seared salmon, prawn tempura, surimi, cream cheese, avocado with spicy mayo, sweet soy sauce & coriander cress.

SMOKED DUCK 18

Smoked duck, avocado with unagi sauce, Japanese mayo, crispy onion & coriander cress.

THIRTEEN'S SIGNATURE 18

Shrimp, snow crab, salmon, cucumber with spicy mayo, lime mayo, unagi sauce, red chilli & tobiko.

RAINBOW 19

Snow crab, salmon, bluefin tuna, shrimp, avocado, cucumber with lime mayo & unagi sauce.

CATERPILLAR 17

Prawn katsu, takuan, avocado, cucumber with lime mayo, sweet soy sauce, crispy onion & tobiko.

SMOKED SALMON 14

Smoked salmon, cucumber, cream cheese with lime mayo, dill & pomegranate.

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CHEF'S PLAYGROUND

JFC BAO BUNS 12

Chicken karaage, pickled cucumber, spring onion, carrot with
Spicy mayo & sriracha sauce.

SPICY CRAB KANI SALAD 10

Crab, avocado, cucumber, carrot, red radish, pomegranate with spicy
mayo, crispy onion, tobiko, mint & coriander cress.

FIERY BILTONG TACOS 16.5

Biltong, spring onion, red onion, red chilli, pickled ginger
with red chilli paste & coriander cress.

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LE SPECIALE

WINTER MULLED MIMOSA 14

Orange, cloves, cinnamon, nutmeg & ginger syrup topped
with Prosecco.

DESSERT REVERB 14

Jasmine flower infused Koch Elemental Mezcal, peach liqueur, fresh
lime & Double Dutch Pink Grapefruit Soda.

ZOMBIE 16

DropWorks Spice Drop Rum, DropWorks Clear Drop Rum, Taylors Velvet
Falernum, orange juice, lime juice, cinnamon syrup, Pernod Absinth
& Angostura bitters.

UNDER PRESSURE 14

Xanate Cognac & Pear Liqueur, St Germain Elderflower Liqueur, mint
topped up with Prosecco.

STRAWBERRY LEMON DROP 14

Tito's Handmade Vodka, limoncello, lemon juice
& strawberry syrup.

BERRY BLOOM HIGHBALL 16

Grey Goose Vodka, Cointreau, Agave, nectar, lemon & lime juice,
raspberry puree topped up with prosecco.

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SIGNATURE COCKTAILS

LADY STARDUST 16

42below Vodka, Aperol, Cointreau, passion fruit, lychee
with sparkling wine.

ROCKSTAR'S PARADISE 14

El Rayo Plata tequila, mango & chilli syrup, lime juice with Aperol.

MORNING FURY 15

Chilli infused El Rayo Plata tequila, apricot liqueur, Aperol,
orange bitters, fresh lime.

SUAVEMENTE 15

El Rayo Plata Tequila, Mozart White Chocolate Liqueur, Frangelico
Hazelnut Liqueur, Borghetti Coffee Liqueur, espresso, salted caramel.

CRAVING FOR SUN 14

Bombay Sapphire Gin, Melon Liqueur, Limoncello, Sambuca, Double
Dutch Cucumber & Watermelon Soda.

ROCKNROLLER 14

Bacardi Reserva 8yo Rum, Amaretto Disaronno, pineapple,
Angostura bitters, lime juice with Double Dutch Ginger Beer.

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SIGNATURE COCKTAILS

GUILTY PLEASURE 15

Koch Elemental Mezcal, El Rayo Plata spiced tequila, clarified pineapple juice, Supasawa & cucumber syrup.

SOHO 14

Four Roses Original Bourbon, Martini Rubino Vermouth, peach liqueur, Luxardo Maraschino Cherry Liqueur, Peychaud bitters.

HELLO LOLA 14

Bacardi Carta Blanca Rum, Amaro Lucano, coconut, fresh mint, lime, Double Dutch Double Lemon.

VAPOUR TRAIL 16

Strawberry & Lemongrass Grey Goose Vodka, St. Germain Elderflower Liqueur, Galliano L'Autentico, almond syrup with lemon juice.

GOTHIC FIRE 14

Amaretto Disaronno, Campari, passion fruit, orange zest with cranberry bitters.

SPICED PEAR BELLINI 14

Pear spiced with cinnamon & nutmeg topped up with Prosecco.

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OUR TWISTS & CLASSICS

MARGARITA 14

El Rayo Plata Tequila, Cointreau, lime.

PALOMA 17

Patron Silver Tequila, St. Germain Elderflower Liqueur, fresh lime, Double Dutch Pink Grapefruit Soda.

ESPRESSO MARTINI 14

42below Vodka, Borghetti Espresso liqueur, Workshop Espresso.

COSMOPOLITAN 14

42below Vodka, Cointreau, cranberry juice, fresh lime.

PISCO SOUR 14

ABA Pisco, pear liqueur with fresh lemon.

OLD FASHIONED 14

Four Roses Original Bourbon, Demerara Sugar, Angostura bitters.

TOMMY'S GOLDEN HOUR MARGARITA 17

Patron Silver, Agave nectar, fresh lime.

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SIGNATURE NEGRONI'S

THIRTEEN'S NEGRONI 14

Bombay Sapphire Gin, Martini Rubino Vermouth and the rest is classified, we could tell you but then we'd have to...

THE OTHER NEGRONI 14

Salcombe Gin, Suze Gentian Liqueur & Lillet Blanc.

CHOCOLATE NEGRONI 14

Playwright Gin, Sipello Bittersweet aperitif liqueur, Martini Speciale Bitters, Mozart dark chocolate liqueur & chocolate bitters.

ANEJO NEGRONI 16

Patron Anejo, Campari, Martini Rubino Vermouth.

MEZCALONI 17

Illegal Joven Mezcal, Campari, Martini Rubino Vermouth.

BEER & CIDER

NOAM LAGER 5.2% vol 9

MEANTIME LONDON LAGER 4.5% vol 7

MEANTIME LONDON PALE ALE 4.3% vol 7

MEANTIME ANYTIME IPA 4.7% vol 7.5

LUCKY SAINT 0.5% vol 6.5

SXOLLIE CIDER 4.5% vol 7.5

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ALCOHOL FREE COCKTAILS

MOUNTAIN NEGRONI 8.5

Everleaf Mountain, Everleaf Forest, Monin Orange Spritz syrup.

FERAGAIA APPLE SOUR 8.5

Feragaia, Cloudy apple juice, Fresh lemon juice, ginger syrup,
Ms. Better's Bitter foamer.

OUT OF OFFICE 8.5

Passion fruit, coconut, guava, fresh lime, Double Dutch
Indian Tonic Water.

PINEAPPLE & GINGER MOJITO 8.5

Pineapple juice, fresh lemon, almond syrup, fresh mint,
Double Dutch Ginger Beer.

THE VIRGIN PALOMA 8.5

Grapefruit, agave syrup, fresh lime & Double Dutch Pink
Grapefruit Soda.

ALCOHOL FREE BOTTLES

LUCKY SAINT 0.5% vol 6.5

BOLLE BLANC DE BLANC HALF BOTTLE 0.5% vol 35

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CHAMPAGNE

VEUVE CLICQUOT, YELLOW LABEL NV 23/ 115

12% vol

PROSECCO AMORE DELLA VITA EXTRA DRY 10/ 50

12.5% vol

RUINART BLANC DE BLANC NV 185

12.5% vol

RUINART ROSE NV 195

12.5% vol

VEUVE CLICQUOT, 2008 LA GRANDE DAME ROSE 425

12.5% vol

DOM PERIGNON 2015 VINTAGE 425

12.5% vol

KRUG GRAND CUVEE, EDITION 169 BRUT, NV 350

12.5% vol

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WHITE

JOIE DE VIGNE MARSANNE & VERMENTINO 9.5/ 35

France 2024 13% vol

SAUVIGNON BLANC RESERVA, MORANDE PIONERO 9.75/ 37

Chile 2024 13% vol

PINOT GRIGIO, CASTEL FIRMIAN 10.5/ 40

Mezzacorona, Italy 2024 12.5% vol

SOAVE CLASSICO ROCCOLO DEL DURLO LE BATTISTELLE 18/ 60

Venetto, Italy 2020 12.5% vol

ALBARINO SERRA DA ESTRELA 13/ 46

Spain 2024 13% vol

CHABLIS, JEAN-MARC BROCARD 66

Burgundy, France 2024 12.5% vol

DRY RIESLING, QUAILS GATE 70

Okanagan Valley, Canada 2023 12.5% vol

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WHITE

SCHOENHEITZ RIESLING LINSENBERG 65

Alsace, France 2018 13.5% vol

CHARDONNAY, BUENA VISTA CARNEROS 79

California, USA 2020 14.5% vol

ROSE

PINOT GRIGIO ROSE, TERRE DEL NOCE 9.5/ 35

Italy 2024 12% vol

LADY A CHATEAU LA COSTE 57

Portes de Méditerranée, France 2024 12.5% vol

ROCK ANGEL COTES DE PROVENCE 82

Provence-Alpes-Côte d'Azur, France 2023 13.5% vol

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RED

PINOT NOIR RESERVA, MORANDE PIONERO 9.5/ 37

Chile 2023 13.% vol

PODERE MONTEPULCIANO D'ABRUZZO, UMANI RONCHI 10.5/ 42

Abruzzo, Italy 2024 13% vol

COTES DU RHONE, FERRATON PERE & FILS SAMORENS 11.5/ 43

Rhône, France 2024 13.5% vol

PINOT NOIR, MT HOLDSWORTH 55

Wairarapa, New Zealand 2020 12.5% vol

NEBBIOLO, THE HAIRY ARM 60

Heathcote, Australia 2017 14.7% vol

MALBEC CABERNET FRANC, AMANCAYA, BODEGAS CARO 68

Mendoza, Argentina 2018 14.5% vol

CABERNET FRANC, DAMASCENE VINEYARD 80

Stellenbosch, South Africa 2020 13.5% vol

CABERNET SAUVIGNON, SILVERADO VINEYARDS 99

Napa Valley, USA 2018 13.5% vol

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GIN

BOMBAY BRAMBLE 40% vol 11

BOMBAY SAPPHIRE 40% vol 11

BOMBAY SAPPHIRE PREMIER CRU 47% vol 12.5

BROCKMANS 40% vol 12

BROCKMANS AGAVE CUT 41.25% vol 14

KI NO BI KYOTO DRY GIN 45.7% vol 16

COPPERHEAD 40% vol 14

FOUR Pillars RARE 41.8% vol 12.5

GARDEN SHED 45% vol 13

GARDEN SWIFT 47% vol 15

GIN D'AZUR 43% vol 14.5

HENDRICKS 41.4% vol 12

MERMAID 42% vol 14.5

MERMAID PINK 47% vol 13.5

PLAYWRIGHT 26% vol 11.5

PLYMOUTH SLOE 26% vol 12.5

PLYMOUTH ORIGINAL 41.2% vol 13

PROCERA BLUE DOT 43% vol 27

ROKU 43% vol 13

SALCOMBE STAR POINT 44% vol 13

THEODORE PICTISH 43% vol 15

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WHISKY

SCOTLAND

JOHNNIE WALKER BLACK 40% vol 13
WOLFIE'S BLENDED SCOTCH 40% vol 14

LOWLANDS

BLADNOCH 11yo 46.7% vol 18
BLADNOCH 14yo 46.7% vol 26
BLADNOCH VINAYA 46.7% vol 16

HIGHLANDS

ABERFELDY 16yo 40% vol 18
ARBIKIE 1794 HIGHLAND RYE 48% vol 37
GLENMORANGIE 12yo 43% vol 14

SPEYSIDE

SAMAROLI MACDUFF 97 GREEN 46% vol 108
SAMAROLI SPEYSIDE 46% vol 16

ISLAY

BRUICHLADDICH ISLAY BARLEY 12/13 50% vol 21
BRUICHLADDICH 'THE CLASSIC LADDIE' 50% vol 14
OCTOMORE 12.1 5yo 59.9% vol 32.5
SAMAROLI CAOL ILA 09 46% vol 64
SAMAROLI ISLAY 46% vol 17

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WHISKY

ISLANDS (SKYE)

TALISKER 10yo 45.8% vol 16

IRELAND

BUSHMILLS 10yo SINGLE MALT 40% vol 15

GREEN SPOT SINGLE POT 40% vol 13

METHOD AND MADNESS SINGLE GRAIN 46% vol 13.5

USA

ANGELS ENVY BOURBON PORT-FINISH 43.3% vol 21

BALCONES BABY BLUE CORN WHISKEY 46% vol 14.5

FOUR ROSES BOURBON 40% vol 11

FOUR ROSES SMALL BATCH 45% vol 13

JACK DANIELS 40% vol 12

WOODFORD RESERVE 45.2% vol 14

RITTENHOUSE RYE 50% vol 15

WESTLAND AMERICAN OAK SINGLE MALT 46% vol 14

JAPAN

FUJI BLENDED 43% vol 18

NIKKA FROM THE BARREL 51.4% vol 15

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VODKA

BELVEDERE 40% vol 13
DINGLE POT STILL IRISH VODKA 40% vol 11
GREY GOOSE 40% vol 14.5
GREY GOOSE STRAWBERRY & LEMON 30% vol 15
GREY GOOSE ALTIUS 40% VOL 26
HAKU 40% vol 12
WILD KNIGHT 40% vol 13
42BELOW 40% vol 11
TITO'S HANDMADE 40% vol 11
MEILI 40% vol 11.5

COGNAC / ARMAGNAC

BARON DE SIGOGNAC 20yo 40% vol 28
HENNESSY VS 40% vol 11
HENNESSY XO 40% vol 36
HENNESSY PARADIS 40% vol 180
MARTELL CORDON BLEU 40% vol 28
MARTELL BLUE SWIFT 40% vol 18
SEVEN TAILS XO 41.8% vol 15

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R U M

BACARDI CARTA BLANCA 37.5% vol 11
BACARDI RESERVA OCHO 8yo 40% vol 13
CACHACA SAGATIBA 38% vol 13
DROP WORKS CLEAR DROP 40% vol 12
DROP WORKS SPICE DROP 40% vol 12
DOORLYS XO 40% vol 14
DUPPY SHARE SPICED 37.5% vol 11.5
FOURSQUARE SPICED 37.5% vol 13
GOSLINGS BLACK SEAL 40% vol 12
PLANTERAY PINEAPPLE 41.2% vol 14
PLANTATION XO 20yo 40% vol 25
RON ZACAPA CENTENARIO XO 40% vol 33
SAMAROLI JAMAICA RHAPSODY 45% vol 27
SAMAROLI SAMBA 45% vol 31
SAMAROLI SPQR 45% vol 18
SAMAROLI TRINIDAD CARNIVAL 45% vol 70
SANTA TERESA 1796 40% vol 18
SPIRITED UNION SPICED 38% vol 11

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TEQUILA

EL RAYO PLATA 40% vol 11.5
EL RAYO REPOSADO 40% vol 12
CELOSA ROSE 40% vol 29
CLASE AZUL REPOSADO 40% vol 34
CASA NOBLE REPOSADO 40% vol 26
MIJENTA ANEJO 40% vol 12
MIJENTA CRISTALINO 40% vol 23
PATRON ANEJO 40% vol 18
PATRON REPOSADO 40% vol 18
PATRON SILVER 40% vol 17
PATRON EL ALTO 40% vol 48
PATRON PLATINUM 40% vol 65
TEREMANA BLANCO 40% vol 12
TEREMANA ANEJO 40% vol 14
1800 CRISTALINO 40% vol 18
1942 DON JULIO 38% vol 48

MEZCAL

CASAMIGOS MEZCAL 40% vol 22
KOCH ELEMENTAL MEZCAL 42% vol 13
VERDE MOMENTO 42% vol 15
ILEGAL JOVEN 42% vol 15

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EDDIE
ATE
DYNAMITE
GOOD
BYE
EDDIE

@thirteen_ldn
@chateaudenmark

Wines and Vintages are subject to change, Spirits and liqueurs are served at 50ml (25ml available upon request). Fortified wines are served at 75ml, Wines by the glass are served at 175ml (125ml available upon request). Champagne by the glass is served at 125ml.