

# 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 15

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 FIERY BILTONG 16.5

Biltong, spring onion, red onion, chilli, ginger & spicy mayo.

## 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.

## FIRE BREATHER 19

Bluefin tuna, snow crab, prawn katsu, avocado with Japanese mayo, sriracha & unagi sauce.

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# LE SPECIALE

## GINGERBREAD ESPRESSO MARTINI 14

42 Below Vodka, Borghetti Espresso liqueur, Workshop Espresso.

## GET LUCKY 14

Bombay Gin, Chambord, Raspberry purée, fresh lemon topped  
with Prosecco.

## 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.

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# SIGNATURE COCKTAILS

## LADY STARDUST 16.5

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

## ROCKSTAR'S PARADISE 15

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

## MORNING FURY 16

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 14.5

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 16

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

## SOHO 15

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 17

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

## GOTHIC FIRE 15

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 15

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.

## THIRTEEN'S NEGRONI 15

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

## THE OTHER NEGRONI 16

Salcombe Gin, Suze Gentian Liqueur & Lillet Blanc.

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# ALCOHOL FREE COCKTAILS

## MOUNTAIN NEGRONI 8.5

Everleaf Mountain, Everleaf Forest, Monin Orange Spritz syrup.

## 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

LUCKY SAINT 0.5% vol 6.5

BOLLE BLANC DE BLANC HALF BOTTLE 0.5% vol 35

TANQUERAY 0% 0% vol 8

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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 190

12.5% vol

RUINART ROSE NV 200

12.5% vol

VEUVE CLICQUOT, 2008 LA GRANDE DAME ROSE 425

12.5% vol

DOM PERIGNON 2015 VINTAGE 520

12.5% vol

KRUG GRAND CUVEE, EDITION 169 BRUT, NV 350

12.5% vol

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# WHITE

JOIE DE VIGNE MARSANNE & VERMENTINO 10/ 35

France 2024 13% vol

SAUVIGNON BLANC RESERVA, MORANDE PIONERO 12/ 38

Chile 2025 13% vol

PINOT GRIGIO, CASTEL FIRMIAN 11/ 42

Mezzacorona, Italy 2024 12.5% vol

SOAVE CLASSICO ROCCOLO DEL DURLO LE BATTISTELLE 19/ 65

Venetto, Italy 2020 12.5% vol

ALBARINO SERRA DA ESTRELA 14/ 48

Spain 2024 13% vol

CHABLIS, JEAN-MARC BROCARD 69

Burgundy, France 2024 12.5% vol

SCHOENHEITZ RIESLING LINSENBERG 65

Alsace, France 2018 13.5% vol

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# RED

PINOT NOIR RESERVA, MORANDE PIONERO 10/ 38

Chile 2023 13.% vol

PODERE MONTEPULCIANO D'ABRUZZO, UMANI RONCHI 11/ 42

Abruzzo, Italy 2024 13% vol

COTES DU RHONE, FERRATON PERE & FILS SAMORENS 12.5/ 46

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

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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# ROSE

PINOT GRIGIO ROSE, TERRE DEL NOCE 10/ 37

Italy 2025 12% vol

LADY A CHATEAU LA COSTE 58

Portes de Méditerranée, France 2024 12.5% vol

ROCK ANGEL COTES DE PROVENCE 87

Provence-Alpes-Côte d'Azur, France 2024 13.5% vol

# BEER & CIDER

NOAM LAGER 9

5.2% vol

MEANTIME LONDON LAGER 7.5

4.5% vol

MEANTIME LONDON PALE ALE 7.5

4.3% vol

MEANTIME ANYTIME IPA 7.5

4.7% vol

LUCKY SAINT 7

0.5% vol

SXOLLIE CIDER 8

4.5% vol

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# GIN

BOMBAY BRAMBLE 40% vol 11

BOMBAY SAPPHIRE 40% vol 11

BOMBAY SAPPHIRE PREMIER CRU 47% vol 13.5

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

OYSTER ADRIATIC GIN 42.5% vol 15.5

PLAYWRIGHT 26% vol 12

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 14.5

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 15  
SAMAROLI CAOL ILA 09 46% vol 64  
SAMAROLI ISLAY 46% vol 17

## ENGLISH

FIELDEN RYE WHISKY 48% vol 17

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# WHISKY

## ISLANDS (SKYE)

TALISKER 10yo 45.8% vol 15

## IRELAND

BUSHMILLS 10yo SINGLE MALT 40% vol 15

GREEN SPOT SINGLE POT 40% vol 16

METHOD AND MADNESS SINGLE GRAIN 46% vol 13.5

## USA

ANGELS ENVY BOURBON PORT-FINISH 43.3% vol 21

FOUR ROSES BOURBON 40% vol 11

FOUR ROSES SMALL BATCH 45% vol 13

JACK DANIELS 40% vol 12

WOODFORD RESERVE BOURBON 45.2% vol 15.5

RITTENHOUSE RYE 50% vol 13.5

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  
GREY GOOSE STRAWBERRY & LEMON 30% vol 15  
GREY GOOSE ALTIUS 40% VOL 32  
HAKU 40% vol 12  
WILD KNIGHT 40% vol 12  
42BELOW 40% vol 11  
TITO'S HANDMADE 40% vol 11.5  
MEILI 40% vol 11.5  
CRYSTAL HEAD 40% vol 14

# COGNAC / ARMAGNAC

BARON DE SIGOGNAC 20yo 40% vol 29  
HENNESSY VS 40% vol 11  
HENNESSY XO 40% vol 50  
HENNESSY PARADIS 40% vol 150  
MARTELL CORDON BLEU 40% vol 36  
MARTELL BLUE SWIFT 40% vol 16.5  
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 11  
DON PAPA SINGLE ISLAND 40% vol 12.5  
DROP WORKS CLEAR DROP 40% vol 12  
DROP WORKS SPICE DROP 40% vol 12  
DUPPY SHARE SPICED 37.5% vol 11.5  
EQUIANO 43% vol 20  
FOURSQUARE SPICED 37.5% vol 13  
GOSLINGS BLACK SEAL 40% vol 12  
PLANTERAY PINEAPPLE 41.2% vol 14  
PLANTATION XO 20yO 40% vol 19  
RON ZACAPA CENTENARIO 40% vol 35  
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 19  
SPIRITED UNION SPICED 38% vol 11.5

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# TEQUILA

EL RAYO PLATA 40% vol 11.5  
EL RAYO REPOSADO 40% vol 12  
CELOSA ROSE 40% vol 42  
CLASE AZUL REPOSADO 40% vol 50  
CASA NOBLE REPOSADO 40% vol 26  
MIJENTA ANEJO 40% vol 18  
MIJENTA CRISTALINO 40% vol 26.5  
PATRON ANEJO 40% vol 19  
PATRON REPOSADO 40% vol 18  
PATRON SILVER 40% vol 16  
PATRON EL ALTO 40% vol 56  
PATRON PLATINUM 40% vol 72  
TEREMANA BLANCO 40% vol 12  
TEREMANA ANEJO 40% vol 16  
1800 CRISTALINO 40% vol 18  
1942 DON JULIO 38% vol 54

# MEZCAL

CASAMIGOS MEZCAL 40% vol 22  
ROSALUNA MEZCAL 42% vol 13  
VERDE MOMENTO 42% vol 15  
ILEGAL JOVEN 42% vol 17  
ZACAL MANSO SAHUAYO - ENSAMBLE 45% vol 25

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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.