



DRINKS MENU

VINO BIANCO WHITE WINE

Il Banchetto Bianco 5.95 11.00 17.50 19.95 34.50
Puglia

La Maglia Rosa 6.45 12.00 24.50 22.00 42.00
Pinot Grigio, Vento

Morgassi Superiore Tuffo 6.95 13.00 24.50 34.00 48.50
Gavi dei comune di Gavi DOCG, Piedmont

Fattori Danieli Soave D.O.C 29.00
Soave DOGC, Puglia

Legato 24.00
Inzolia, Sicily

Villa del Fiori 25.00
Pecorino, Abruzzo

VINO ROSATO ROSÉ WINE

Il Banchetto Rosato 5.95 11.00 17.00 19.95 34.50
Sangiovese/Negramora, Campania, Italy

VINO ROSSO RED WINE

Il Banchetto Rosso 5.95 11.00 16.00 19.95 34.50
Sangiovese, Puglia

Piccini Le Piazze Chianti 5.95 11.00 17.50 25.95 34.50
Chianti DOCG, Tuscany

Villa dei Fiori 6.95 12.00 24.00 22.00 42.00
Montepulciano, Abruzzo

Poderi Colla Nebbiolo d'Alba 45.00
Piedmont

Carusco & Minini Sachia 26.00
Sachia Perricone, Sicily

Masseria Borgo Dei Trulli 25.00
Negroamaro, Puglia

Legato Nero d'Avola 23.50
Nero d'Avola, Sicily

Masseria Borgo dei Trulli 29.50
Lucale Primitivo Appasimento, Puglia

VINO FRIZZANTE SPARKLING WINE

Maschio Del Cav Frizzante Rose

Veneto

🍷 32.50

Maschio Del Cav Frizzante Treviso

Vento

🍷 32.50

Trulli Prosecco Brut

Piedmont

🍷 7.95 🍷 29.50

Bottega Gold Prosecco

Sicily

🍷 49.00

Bottega Pink Prosecco

Abruzzo

🍷 49.00



BREAKFAST AT THE CHUBBY CHERUB SERVED DAILY

Monday - Friday 8am - 11am

Saturday 9am - 12pm

Sunday 9am - 2pm

Book your table today at
www.chubbycherubbelfast.com



SPRITZ AL PROSECCO PROSECCO SPRITZER

Sprizzato	10.50
Sprizzato Apertivo Italiano is a bitter citrus & rhubarb infused spirit designed to be served with Prosecco topped with ice, soda water & infused with slices of orange	
Florentine Fizz	10.50
Fiorente Italian Elderflower Liqueur - blended with a small amount of mint spearmint essence, lemon juice & beet sugar served with Prosecco, soda water & infused with mint & lemon slices	
Galliano Spritz	10.50
Galliano L'Apertivo Bitter - Made with infusions of mediterranean citrus, oranges, bergomats, chinotto, tangerine & grapefruit, anise, juniper, cardamon, sandal wood, sage, lavender, peppermint, cinnamon & vanilla served with Prosecco, soda water & infused with slices of orange & grapefruit	
Sofia Loren	15.50
Bepi Tosolini Vecchio 800 Italian Brandy - slightly sweet honeyed grape juice, vanilla, honeysuckle & dry spicy buttery oak served with Prosecco, soda water & cane syrup - garnished with an Amarena cherry	
Aperol Spritz	11.50
Aperol Apertivo by Fratelli Barberi, zesty orange cordial with a faint bitterness, marmalade & pink grapefruit predominate - served with Prosecco, soda water - Garnished with a pink grapefruit slice	



DATE NIGHT AT THE CHUBBY CHERUB

Available Sunday-Thursday from 4pm - 9pm. Enjoy a two-course meal for two, plus a glass of wine each for just £39.50 per couple.

BOTTLED BEER

Birra Moretti 4.6% ^{330ml}	4.75
Menabrea 4.8% ^{330ml}	4.70
Peroni Nastro Azzuro 5.1% ^{330ml}	4.75
Peroni Nastro Azzuro 5.1% Gluten Free ^{330ml}	4.75

BOTTLED CIDER

Angeliotti Italian Cider 5% ^{500ml}	6.95
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DRAUGHT BEER 160Z

Menabrea Blonde Italian Lager	4.50
Heverlee Guest Lager	4.25

ITALIAN APERITIFS

Aperol Soda ^{125ml}	2.20
Campari Soda ^{100ml}	2.20
Crodino ^{100ml}	2.20
Bens San Benedetto Bitter ^{100ml}	2.20
White Peach Bellini ^{180ml}	3.90

ITALIAN LIQUOR & SPIRITS 25ML

Amaretto Disaranno	4.20
Amaro Montenegro	4.20
Aperol	4.20
Bepi Tosolini Veccho 800 Italian Brandy	4.75
Black Sambucca	4.20
Fiorente Italian Elderflower Liqueur	4.50
Galliano L'Apertivo Bitter	4.20
Galliano Vanilla	4.20
Grappa Galliano	4.20
Lemonchello Galliano	4.20
Sambucca Galliano	4.20
Sprizzato Apertivo Italiano	4.20
Strega	4.20
Vecchia Romagna	5.25
Vecchia Romagna 10Yr	5.75

Looking for a great gift idea? Ask about our gift and date night vouchers

COGNAC 35ML

Hennessey 5.25

GIN 35ML

Beefeater 4.40

Hendricks 5.60

Malfy Gin 4.90

Malfy Gin Con Limone 4.90

Tanqueray 10 6.70

LIQUERS 25ML

Baileys 4.50

Chambord 4.50

Frangelico 4.90

Kaluha 4.50

Tia Maria 4.50

RUM 35ML

Bacardi 4.40

Havana 3 Yr 4.40

PORT 35ML

Sandemans Late Bottled Vintage 4.95

TEQUILA 25ML

Patron 5.40

Patron Chocolate 5.70

WHISKEY / WHISKEY 35ML

Jack Daniels

Jameson 4.20

Johnny Walker Red 4.20

VODKA 35ML

Absolut Vodka 4.30

Kettle One 5.25

Kettle One Grapefruit & Rose 5.25

Kettle One Peach, Orange & Blossom 5.25



Difford's cocktail guide describes the Tiramisu cocktail as the point where chef meets bartender with this rich dessert cocktail.

1. Take a cocktail shaker filled with ice, to this add Cognac, Kahlua, Creme de Cacao, Single Cream, and Egg Yolk

2. Take a Martini Glass and strain the mixture from the cocktail shaker into the glass

3. Top with Amaretto cream

4. Garnish with chocolate powder

30ml Bepi Tosolini Veccho 800 Italian Brandy

15ml Kaluha

15ml Crème de Cacao

30ml Baileys

1 Egg yolk

Amaretto Cream

Garnish

Powdered Chocolate and chocolate shaving

AMARETTO SOUR

9.50

Sweet ‘n’ sour with a frothy almond buzz with a hint of angostura bitters to help balance the drink and to add an extra burst of flavour.

1. Add ice to a cocktail shaker
2. Add whiskey/amaretto/tequila, lemon juice, sugar syrup, bitters and egg white to your cocktail shaker then shake
3. Take a goblett/old fashioned glass and fill with ice
4. Strain mixture from cocktail shaker into the glass
5. Garnish with dehydrated lemon, and a maracino cherry

50ml Amaretto

15ml Sugar Syrup

Dash Angostura Bitters

1 Egg white Pasturised

30ml Lemon juice Freshly squeezed

Garnish

Dehydrated orange, marachino cherry





A twist on a margarita, a sherbet flavour with a lemony citrus bite.

1. Rim a coupe glass with sugar syrup then lemon zest
2. Add ice to a cocktail shaker, then add tequilla, lemongello, lime and sugar syrup, then shake
3. Strain into a chilled coupe glass
4. Garnish with a melon baller scoop of lemon sorbet and a twisted coil of lemon rind

35ml Patron Silver Tequilla

25ml Lemongello

25ml Lime juice Freshly squeezed

10ml Sugar Syrup

1 Scoop Lemon Sorbet

Garnish

Lemon zest on rim and lemon rind twisted into a coil

Named after the dessert of the same name, this after dinner cocktail blends coffee, chocolate and ice-cream and of course fortified with Grappa.

1. Add Bepi Tosolini Grappa di Moscato, Sugar Syrup, Kaluha, Creme de Cacao, espresso, Ice cream and 3 ice cubes to a blender and blend

2. Pour mixture into a coupe glass

3. Garnish with 3 coffee beans

20ml Bepi Tosolini Grappa di Moscato

20ml Kaluha

20ml of Edmond Brittet crème de Cacao

30ml of Espresso coffee Freshly made & hot

1 Small scoop of vanilla ice cream

1tbsp Sugar Syrup

Garnish

Chocolate shaving and chocolate powder





A seriously-smooth, ruby-red gin with Italian cherry Syrup just bursting with fruit.

1. Add ice to a cocktail shaker
2. Add gin, lemon juice and Amarena Cherry syrup to the cocktail shaker then shake
3. Add crushed ice to a goblett
4. Strain shaken mixture into the glass with ice
5. Gently add Crème de mure to the to the glass over the ice
6. Garnish with cherries, a lemon wedge and mint leaf

50ml Gin

30ml Lemon Juice Freshly squeezed

15ml Crème de mure

15ml Amarena Cherry Syrup

Garnish

Cherries, Lemon Wedge, Mint

A bitter, fizzy, long refreshing drink, which you'll love if you like Campari

1. Take an old fashioned glass and fill with ice
2. Pour Campari and vermouth into the ice filled glass, top with soda water and gently stir
3. Garnish with orange peel and a dehydrated orange wheel

35ml Campari

35ml Martini Rosso

30ml Soda Water

Garnish

Orange peel and Dehydrated Orange





The Negroni was a favourite tippie of legendary actor Orson Welles who discovered the cocktail while shooting Black Magic in Rome in 1947. He is quoted as lauding the drink's balance, saying, "The bitters are excellent for your health, the gin is bad for you. They balance each other."

1. Select a Lowball or Old fashioned glass
2. Add ice to the glass and all ingredients and stir
3. Garnish with orange peel and dehydrated orange

35ml Gin

35ml Campari

35ml Martini Rossi

Garnish

Orange peel and dehydrated orange

Invented in the 1930s by Giuseppe Cipriani, founder of Harry's Bar in Venice, Italy the Bellini is a refreshing cocktail of peaches and sparkling wine, it gets its name from the pink colour of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini.

1. Add ice to a cocktail shaker, then add peach purée, peach schnapps and lemon juice to the cocktail shaker and shake
2. Take a chilled champagne glass and strain the contents of the cocktail shaker to the glass
3. Top the contents of the glass with prosecco
4. Garnish with a peach slice

60ml Peach Purée

15ml Peach Schnapps

120ml Prosecco

1 tbsp Lemon Juice Freshly Squeezed

Garnish

Peach Slice





A refreshing cocktail of strawberries and sparkling wine

1. Add ice to a cocktail shaker, then add strawberry purée to the cocktail shaker and shake

60ml Strawberry Purée

120ml Prosecco

Garnish

Strawberry

2. Take a chilled champagne glass and strain the contents of the cocktail shaker to the glass

3. Top the contents of the glass with prosecco

4. Garnish with a strawberry

A refreshing cocktail of orange and sparkling wine

1. Pour half of the prosecco into a chilled champagne glass followed by the orange juice

90ml Orange Juice

90ml Prosecco

Garnish

Orange peel, raspberry

2. Then top with the remaining prosecco

3. Garnish with an orange peel and a raspberry





A refreshing cocktail of grape juice, strawberries and sparkling wine

1. Add ice to a cocktail shaker, then add strawberry purée and grape juice to the cocktail shaker and shake
2. Take a chilled champagne glass and strain the contents of the cocktail shaker to the glass
3. Top the contents of the glass with prosecco
4. Garnish with a strawberry

30ml Strawberry Purée**30ml Grape Juice****120ml Prosecco****Garnish**

Strawberry

A baby blue cocktail that is sweet and worthy of any instagram feed

1. Add ice to a cocktail shaker, then add gin, elderflower liqueur, sugar syrup and blue curacao, egg and vigorously shake

2. Add crushed ice to a wine goblet

3. Strain the contents of the cocktail shaker into the glass

4. Garnish with a cherry, mint leaf and lemon wedge

35ml Gin**20ml Elderflower Liqueur****5ml Blue Curacao****10ml Sugar Syrup****1 Egg White****Garnish**

Marachino cherry, mint leaf, lemon wedge





A simple full bodied drink with a fabulously tasty combination of botanicals, wine and spirit

1. Add ice to a cocktail shaker, then add gin and vermouth to the cocktail shaker and shake
2. Strain into a martini glass
3. Garnish with orange peel and Marachino cherry

50ml Gin

50ml Martini Rosso Sweet Vermouth

1 Dash Angostura Orange Bitters

Garnish

Orange peel, Marachino cherry

Enjoy a choice of Martini from our mixologists here at The Chubby Cherub.

To please a sweettooth our Sweet Martini, is sweet in name but drier than the cherry garnish might suggest. For Scotch lovers our Smoky Martini is a smoky almost sweet twist on a dry martini or enjoy a classic Vodka Martini, A Dirty Martini with Olive brine, and the Espresso Martini. The recipe below is for a classic martini.

1. Add ice to a cocktail shaker
2. Add gin and vermouth to the cocktail shaker and stir for 30 seconds
3. Strain into a martini glass
4. Garnish with an olive and lemon peel

60ml Gin

30ml Vermouth

Garnish

Olive, Lemon peel





A simple mix of Scotch and Amaretto that does not disguise the Scotch but merely enhances it with a little flavour.

1. Add ice to an old fashioned glass then pour scotch and amretto into the glass and stir well

50ml Scotch

50ml Amaretto

Garnish

Orange Peel, marachino cherry

2. Garnish with a slice of orange peel and marachino cherry

SANGRIA BIANCO

11.50

The beverage is made with dry white wine. It has a gentle and refreshing flavour.

1. Add ice to tall cocktail glass
2. Add dehydrated orange and mint leaves to the glass
3. Add Pinot Grigio, Prosecco and lemonade to the glass and gently stir

60ml Pinot Grigio

60ml Prosecco

60ml Lemonade

Garnish

Mint leaves, dehydrated orange



AQUA SPRITZ NON ALCOHOLIC

Dandelion & Burdock	4.00
Blood Tonic	4.00
Lemon & Ginger Punch	4.00
Strawberry & Kiwi	4.00
Lime & Lemongrass	4.00
Plum, Pear & mixed spice	4.00
Sour cherry, red grape & hibiscus	4.00
Rhubarb & Rosehip	4.00
Elderflower & apple	4.00
Cranberry & pomegranate	4.00
Blackcurrant & Lquorice	4.00
Gooseberry & Elderflower	4.00

AQUA SPRITZ NO ADDED SUGAR

Clementine oranges with bergamot	4.00
Lemon, cucumber & mint	4.00
Raspberry & lavender	4.00
Rhubarb & Rose	4.00
Dandelion & Burdock	4.00
Sour cherry, red grape & hibiscus	4.00
Gooseberry & Elderflower	4.00
Cranberry & Pomegranate	4.00
Elderflower & Apple	4.00

GALVANIA ITALIAN MIXERS

Galvania Ginger Ale ^{200ml}	2.50
Galvania Ginger Beer ^{200ml}	2.50
Galvania Cola ^{200ml}	2.50
Galvania Bitter Lemon ^{200ml}	2.50
Galvania Bitter Orange ^{200ml}	2.50

Our range of luxury teas and Chubby Cherub Coffee are available to purchase and take home. Ask your server for more information

SAN PELLEGRINO

San Pellegrino Lemon	2.50
San Pellegrino Orange	2.50
San Pellegrino Grapefruit	2.50
San Pellegrino Blood Orange	2.50
San Pellegrino Orange & Pomegranate	2.50

SAN BENEDETTO

San Benedetto Green Tea	2.50
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STERILGARDA

Apple Nectar Juice	2.50
Pear Nectar Juice	2.50
Orange Nectar Juice	2.50
Peach Nectar Juice	2.50
Apricot Nectar Juice	2.50

SOFT DRINKS

Coca Cola ^{330ml / 200ml}	2.30 / 2.90
Diet Coke ^{330ml / 200ml}	2.30 / 2.90
Tonic ^{125ml}	2.20
Soda ^{125ml}	2.20
Ginger ^{125ml}	2.20
Bitter lemon ^{125ml}	2.20
White Lemonade ^{125ml}	2.20

CHILDREN'S DRINKS

Apple Nectar Juice	1.60
Pear Nectar Juice	1.60
Orange Nectar Juice	1.60
Peach Nectar Juice	1.60

Now accepting bookings for Christmas 2019

Remember to leave us a review on TripAdvisor, Facebook and Google,
If you require anything please don't hesitate in asking your server as they'll be happy
to help with any

CAFFETERIA COFFEE BAR

Americano	2.70
Cappuccino	2.80
English Breakfast Tea	2.60
Espresso	2.60
Macchiato	2.80
Mocha	2.90

PREMIUM COFFEES

Affagato	5.00
Espresso poured over vanilla ice cream	
Marocchino	3.50
Espresso, cocoa powder & frothed milk	
The Venetian	3.75
Large espresso with whipped cream	
The Trevi	3.75
Long espresso, with steamed milk and whipped cream	
The Leonardo	4.95
Hazelnut liqueur, espresso, hot chocolate with crème chantilly and almond flakes	
The Italiano Imperial	8.50
Italian brandy, long espresso, hot milk topped with chocolate and whipped cream	

GATAMO LUXURY TEAS

Berry Dream	3.00
CappucChai	3.00
Creamy Grey	3.00
Detox Tea	3.00
English Breakfast Tea	3.00
Green Tea Jasmine	3.00
Hello Mint	3.00
Matcha Powder	3.50
Oolong Tea	3.00
Strawberry Oolong	3.00
Vanilla Rooibos	3.00

Our range of luxury teas and Chubby Cherub Coffee are available to purchase and take home. Ask your server for more information



