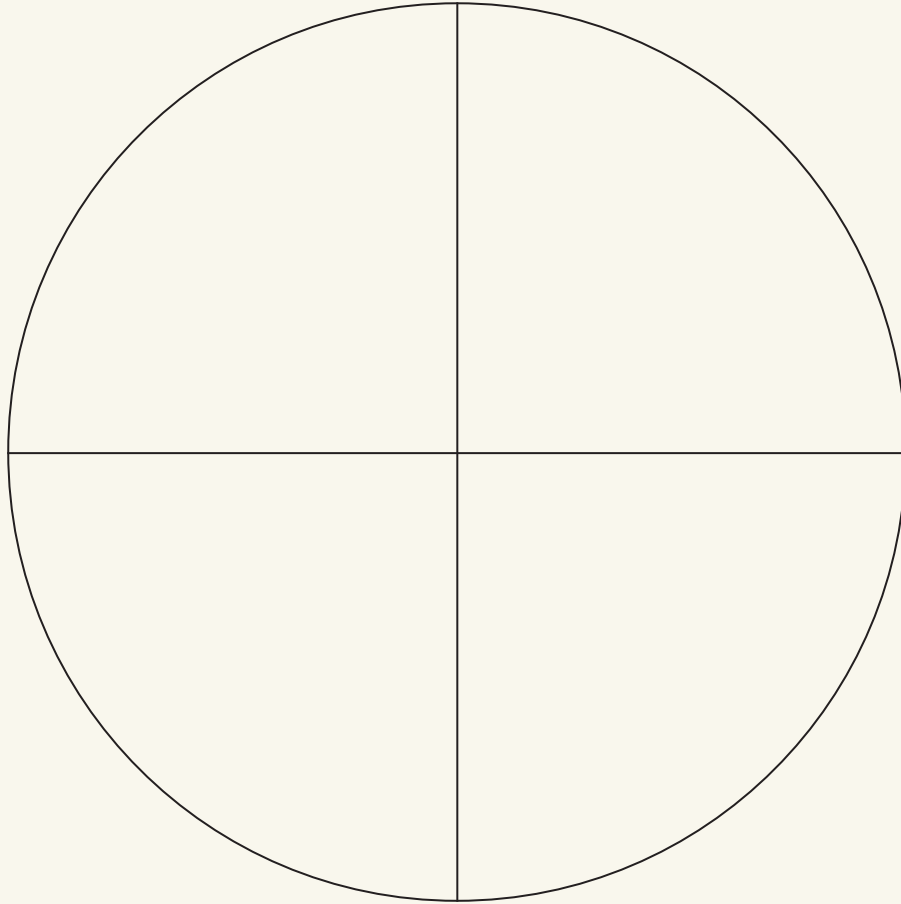


ETS. 2021

~~BEJU~~



# COCKTAIL MENU

GLOBAL HANDCRAFTED MIXOLOGY CREATIONS

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2024 NEW COCKTAIL MENU.

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COCKTAILS FROM AROUND THE WORLD.





# ABOUT US.

## ABOUT

At Beju Sheffield, our cocktail menu embodies the essence of our commitment to luxury dining and entertainment since our establishment in 2021. We pride ourselves on creating a selection of cocktails that reflect our dedication to innovation and excellence, setting the stage for Unforgettable experiences for our guests.

Each cocktail in our menu throw back our relentless pursuit of pushing boundaries, introducing guests to novel and captivating flavor profiles. From reimagined classics to daring concoctions, every sip is an Invitation to embark on a sensory journey. Our mixologists, experts in their craft, continuously explore unique ingredients and inventive techniques, ensuring each cocktail is not only a feast for the palate but also a work of art. At Beju Sheffield, we invite you to elevate your cocktail Experience, where tradition meets innovation, and every drink is a celebration of flavor and creativity.

## MISSION

Our mission is to craft an unparalleled experience of delight and discovery through innovative mixology. Inspired by flavors from around the globe, we aim to introduce an exciting array of cocktails that push the boundaries of creativity. With the expertise of our mixologists, we're dedicated to creating a menu that showcases unique flavor combinations and takes guests on a journey of sensory exploration. Join us as we redefine the art of cocktail crafting and invite you to indulge in a world of exciting new flavors and experiences.





## STORY.



Gabriel's illustrious career as a mixologist has seen him collaborate with some of the biggest names in the beverage industry, both nationally and internationally. His journey has taken him from renowned cocktail bars in Madrid to exclusive resorts in the Caribbean, where he has left an indelible mark with his unparalleled skills and innovative approach to mixology.

Throughout his career, Gabriel has had the privilege of working with prestigious beverage companies, partnering on product launches, brand activations, and special events. His expertise has been sought after by industry giants seeking to elevate their offerings and captivate audiences with unique and memorable cocktail experiences. We are honored to have Gabriel on our team, where his wealth of experience and creative prowess continue to inspire and delight our guests with each expertly crafted cocktail.

## GABRIEL THE MIXOLOGIST

11.00

**ABOUT COCKTAIL**

Each element of this innovative blend, from Shochu to Gari-Shisho shrub, passionfruit, lychee, Yuzu, and cream soda, is carefully selected to capture the essence of Japanese cuisine. With citrusy Yuzu and creamy cream soda, it's a flavorful journey through the vibrant streets of Japan in every sip.

**INGREDIENTS**

Shochu, Gari-Shisho shrub, Passionfruit, Lychee, Yuzu, Cream soda

**SWEET** ●●○○○  
**SOUR** ●●○○○  
**STRONG** ●●●○○

**FLAVOURS**

AROMATIC, FLORAL WITH ACIDIC NOTES



DO YOU YUZU?



11.50

**ABOUT COCKTAIL**

This cocktail blends Toki whisky, Umeshu, green tea, and elderflower soda, creating a harmonious and elegant Japanese-inspired drink. It's a refined fusion where the smoothness of Toki and the sweetness of Umeshu meet the earthiness of green tea and the floral fizz of elderflower soda, offering a sophisticated taste experience.

**INGREDIENTS**

Toki, Umeshu, Green tea, Elderflower soda

**SWEET** ●●●●○  
**SOUR** ●○○○○  
**STRONG** ●●●○○

**FLAVOURS**

EXOTIC, BRIGHT, DELICATE



MIDNIGHT JAPAN



10.90

**ABOUT COCKTAIL**

A cocktail masterpiece, marrying the bold flavors of blood orange gin and pomegranate with the tangy zest of lime, all sweetened by the unique Beju syrup. Served in an intricately designed bird-shaped glass, this drink is not just a beverage but a celebration of creativity and elegance, offering a taste experience that's as visually stunning as it is delicious.

**INGREDIENTS**

Blood orange gin, Pomegranate, Lime, Beju syrup.

**SWEET** ●●●●○  
**SOUR** ●●●●○  
**STRONG** ●●●●○

**FLAVOURS**  
TART, ZESTY,  
FLORAL, HERBAL



11.30

**ABOUT COCKTAIL**

Our Gin and Limoncello blend harmoniously with zesty passion fruit and citrus notes, heightened by a hint of ginger spice, and balanced with a touch of golden honey. Experience a symphony of taste in every sip.

**INGREDIENTS**

Gin, Limoncello, Passion fruit, Citrus, Ginger, Honey

**SWEET** ●●●●○  
**SOUR** ●●●●○  
**STRONG** ●●●●○

**FLAVOURS**  
ZESTY, MELLOW,  
HINT OF SPICY

**BIRD ON THE NEST**



**LEMON TREE**



12.00

**ABOUT COCKTAIL**

A vibrant cocktail that combines Tanqueray gin, cherry brandy, Benedictine, and triple sec with tropical notes of pineapple, citrus, and cranberry, served in a tall sling glass. This drink offers a refreshing and sophisticated taste experience, celebrating Singapore's iconic flavors in a single sip.

**INGREDIENTS**

Tanqueray, Cherry brandy, Benedictine, Triple sec, Pineapple, Citrus, Cranberry

<b>SWEET</b>	●●●●○	<b>FLAVOURS</b>	
<b>SOUR</b>	●●●●○		SLIGHT NOTES OF SPICE AND HERBAL, NUTTY, SOUR
<b>STRONG</b>	●●●●○		



**SINGAPORE FLING**



12.00

**ABOUT COCKTAIL**

Savor the magic of your favorite cocktail, the "City of Stars," under the twinkling Beju sky. With each sip of this exquisite blend of white rum, triple sec, strawberries, grenadine, lime, and lemonade, you're transported on a journey of sweet and sour delight. As the stars shimmer above, indulge in the enchantment of this beloved libation, perfectly complemented by the celestial ambiance.

**INGREDIENTS**

White rum, Triple sec, Strawberry, Grenadine, Lime, Lemonade, Candy floss

<b>SWEET</b>	●●●●○	<b>FLAVOURS</b>	
<b>SOUR</b>	●●●●○		SOFT, JAMMY, BRIGHT RED BERRIES
<b>STRONG</b>	●●●●○		



**CITY OF STARS**



11.00

**ABOUT COCKTAIL**

Sip on the essence of Italy with "DOLCE VITA" - a delightful blend of Aperol, black chocolate liqueur, strawberries, and lime, topped with mango foam. Cheers to the sweet life!

**INGREDIENTS**

Aperol, Black chocolate, Strawberry, Lime, Mango foam.

<b>SWEET</b>	●●●●●	<b>FLAVOURS</b>
<b>SOUR</b>	●●●●○	SUCCULENT, SLIGHT
<b>STRONG</b>	●●●●○	BITTERSWEET, SMOOTH & VELVETY



**DOLCE VITA**



13.00

**ABOUT COCKTAIL**

This cocktail was inspired by a desire to craft a complex balanced drink, enhanced by citrus, and finished with a touch of creamy vanilla and grapefruit soda for a truly unique and unforgettable experience.

**INGREDIENTS**

Brandy, Saint Germain, Liqueur43, Hazelnut liqueur, Mandarin napoleon, "Pasilla" chili syrup, Lemon, Creamy vanilla, Plum bitter, Grapefruit soda.

<b>SWEET</b>	●●○○○	<b>FLAVOURS</b>
<b>SOUR</b>	●●●○○	FRUITY, PEPPERY, SWEET,
<b>STRONG</b>	●●●○○	VIBRANT



**LOLA ROSE**





13.00

**ABOUT COCKTAIL**

This cocktail is a celebration of Japanese culture, blending Roku gin and plum wine with notes of ginger, yuzu, and lemongrass for a refreshing taste. Blood orange and Peychaud's bitters add depth and complexity, while a splash of ginger beer introduces a fizzy spice, creating a harmonious and vibrant fusion of flavors.

**INGREDIENTS**

Roku gin, Plum wine, Ginger, Yuzu, Lemongrass, Blood orange, Peychaud bitter, Ginger beer.

<b>SWEET</b>	●●●●○	<b>FLAVOURS</b>	
<b>SOUR</b>	●●●●○		FRUITY, SLIGHTLY PEPPERY & SWEET, DELICATE & VIBRANT FRUITY,
<b>STRONG</b>	●●●●○		



**SAKURA MULE**



12.50

**ABOUT COCKTAIL**

This cocktail is inspired by Barberian flavors, blending Barbados rum and brandy with Angostura bitters for a hint of spice. Sweet maraschino, creamy vanilla, and toasted coconut add depth and richness, while lime and a dash of nutmeg bring a bright, aromatic finish. This blend creates a luxurious sip that encapsulates the warmth and complexity of Barberian culinary traditions.

**INGREDIENTS**

Barbados rum, Brandy, Angostura bitters, Maraschino, Creamy vanilla, Toasted coconut, Lime, Nutmeg

<b>SWEET</b>	●●●●○	<b>FLAVOURS</b>	
<b>SOUR</b>	●●●●○		NUTTY, TROPICAL, SMOOTH WITH SLIGHT NOTES OF MELTED
<b>STRONG</b>	●●●●○		



**BLACK PANTHER**



12.00

**ABOUT COCKTAIL**

Beautifully highlights Persian culinary tradition with Arak, a beloved spirit known for its bold anise flavors, which are integral to Persian dining and hospitality. This choice reflects the rich heritage of Persian distillation and flavor preferences, connecting deeply to the cultural significance of using aromatic spices and herbs in Persian cuisine.

**INGREDIENTS**

Arak, Lapsang -souchong, Coffee & Pimento bitter, O.F.T.D rum

<b>SWEET</b>	●●○○○	<b>FLAVOURS</b>	
<b>SOUR</b>	●○○○○		FRUITY, PEPPERY & SWEET, DELICATE & VIBRANT
<b>STRONG</b>	●●●●●		



**SMOKED PEYK**



12.00

**ABOUT COCKTAIL**

The "Nostalgia en España" cocktail combines Spanish Torres 10 brandy with the youthful flavors of Concord grape and cherry cola. Enhanced with a dash of lime and Angostura bitters, and sweetened with banana, black chocolate, and strawberry, it's a nostalgic blend that evokes cherished Spanish memories.

**INGREDIENTS**

Torres 10 brandy, Concord grape, Angostura bitter, dash lime, Banana, Black chocolate, Strawberry, Cherry cola

<b>SWEET</b>	●●●●●	<b>FLAVOURS</b>	
<b>SOUR</b>	●●○○○		FRUITY, PEPPERY & SWEET, DELICATE & VIBRANT
<b>STRONG</b>	●●●○○		



**SPANISH BREEZE**



12.50

**ABOUT COCKTAIL**

The "Island Harmony" cocktail captures the Caribbean spirit with a blend of Cachaça, Koko Kanu, and Wray & Nephew rum. Banana liqueur adds fruitiness, while blood orange and lime offer a citrusy zest. Butter syrup smooths it all into a tropical delight, perfect for savoring the essence of island living.

**INGREDIENTS**

Cachaca, Koko Kanu, Wray & nephew, Banana liquor, Blood orange, Lime, Butter syrup

**SWEET** ●●●●● **FLAVOURS**  
**SOUR** ●●●●● CREAMY, MELLOW & RICH  
**STRONG** ●●●●●



**LOST TREASURE**



13.30

**ABOUT COCKTAIL**

Our cocktail, an ode to the Caribbean, blends white rum with the tropical sweetness of young coconut and pink guava, balanced by a tangy pineapple sour. This vibrant mix captures the essence of a tropical paradise, offering a refreshing and sunlit taste experience.

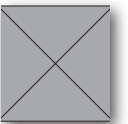
**INGREDIENTS**

Torres 10 brandy, Concord grape, Angostura bitter, dash lime, Banana, Black chocolate, Strawberry, Cherry cola

**SWEET** ●●●●● **FLAVOURS**  
**SOUR** ●●●●● TROPICAL NOTES,  
**STRONG** ●●●●● SLIGHTLY FLORAL &  
SWEET TASTE



**SEXY CARIBBEAN**



12.50

**ABOUT COCKTAIL**

The "Island Harmony" cocktail captures the Caribbean spirit with a blend of Cachaça, Koko Kanu, and Wray & Nephew rum. Banana liqueur adds fruitiness, while blood orange and lime offer a citrusy zest. Butter syrup smooths it all into a tropical delight, perfect for savoring the essence of island living.

**INGREDIENTS**

Cachaca, Koko Kanu, Wray & nephew, Banana liquor, Blood orange, Lime, Butter syrup

<b>SWEET</b>	●●●●●	<b>FLAVOURS</b>	FLORAL, EXOTIC, MELLOW VEGETAL GRASSY NOTES WITH A PLEASANT SAVOURY ENDING
<b>SOUR</b>	●○○○○		
<b>STRONG</b>	●●●●●		



**LOST TREASURE**



10.80

**ABOUT COCKTAIL**

The "BANDIT" cocktail blends Hatozaki whisky and Don Julio reposado with exotic flavors like pasilla chili, lapsang syrup, and Thai bitters. It's a daring drink that embodies a bold fusion of East and West, offering a taste adventure that's as rich in story as it is in flavor

**INGREDIENTS**

Hatozaki whisky, Don Julio reposado, "pasilla" chilli, lapsang syrup, Thai bitter.

<b>SWEET</b>	●●●●●	<b>FLAVOURS</b>	SPICY & SMOKY, WOODY, EARTHY & FRUITY
<b>SOUR</b>	●○○○○		
<b>STRONG</b>	●●●●●		



**BANDIT**



# CLASSICS



SWEET ●●●●○  
 SOUR ●●○○○  
 STRONG ●●●●○



10.25

## PORN STAR MARTINI

The Porn Star Martini emerged in the early 2000s, created by bartender Douglas Ankrah in the United Kingdom. With its seductive blend of vanilla vodka, passion fruit, and prosecco, it quickly became a global sensation.



SWEET ●●●●○  
 SOUR ●●○○○  
 STRONG ●●●●○



9.75

## PINA COLADA

Transport yourself to Puerto Rico with the iconic Piña Colada, originating in the 1950s. Crafted with white rum, pineapple juice, coconut syrup, and double cream, it's a taste of Caribbean bliss



SWEET ●●●●○  
 SOUR ●●●●○  
 STRONG ●●●●○



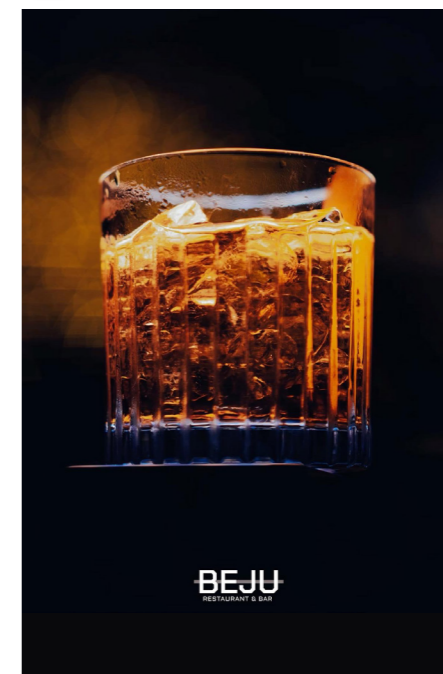
£9.90

## MARGARITA

Experience the classic Margarita, originating in Mexico, blending Silver Tequila, Triple sec, lime, and a hint of simple syrup. A timeless concoction with roots in tradition, crafted for pure enjoyment.



SWEET ●○○○○  
 SOUR ●●●●○  
 STRONG ●●●●○



£13.33

## OLD FASHIONED

Savor the timeless allure of the Old Fashioned, a classic cocktail crafted in the United States in the 19th century. With Bourbon, sugar cube, orange peel, and a dash of Angostura bitters, it's a true taste of history. The Old Fashioned is renowned for its robust flavor profile, making it a go-to choice for those who appreciate a strong and sophisticated cocktail experience.



#### TERMS AND CONDITION

All prices are in GBP and include VAT at the current rate. Any offers should not be used in conjunction with any other offers. A discretionary 10% service charge will be added to your bill. Our dishes may contain nuts or nut traces. Allergen information is available on request; please let your server know if you have any allergies or dietary requirements.

#### Opening Times:

Monday - Friday - 10am - late

Saturday - Sunday - 12 pm - late

Bank Holiday Monday 10pm - late



Follow me

#### DRESS CODE

Smart casual dress only, no shorts, sportswear, loungewear, beachwear or fancy dress.



#### GET IN TOUCH

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