

## ***About MAP Petite Maison***

*MAP Petite Maison is a dedicated cocktail and whisky bar in Stockholm. They have the largest selection of Japanese whiskies in Sweden, special relationships with whisky distilleries including the likes of the Macallan and international flare.*

*Behind the business is the founder of the renowned cocktail bar, MAP Maison in London. The London venue has one of the largest selections of whiskies in Europe, top-rated afternoon tea, unique masterclasses and their own premium bottled cocktails. The concept is to be a home away from home. A place where the guest will be reminded of their roots through the cocktails, spirits, music, art, interiors and flavours. They work exclusively with premium and limited editions of the spirit brands they serve. This same concept is now at MAP Petite Maison in Stockholm.*



***Please Ask our Staff about our Gift Voucher, Gin Masterclass, Whisky Tasting or Cocktail Making Masterclass.***

Some of our dishes contain allergens, please ask a member of staff for more details.

## **MAP Tapas Style Afternoon Tea Menu**

### **Savory**

#### **Caprese**

*Buffalo mozzarella, salt & chili avocado mash, sun dried tomato paste served on thin baguette.*

#### **The Spaniard**

*Sourdough baguette with buffalo mozzarella, Iberico ham & black olive tapenade.*

#### **Mini Iberico burger**

*Brioche bun filled with fresh basil pesto, chargrilled aubergine Iberico ham, & chili jelly.*

#### **The Tart**

*Red pepper & cream cheese, sweet potato crunch, spring onion & oven roasted Iberico ham.*

#### **Maison Bruschetta**

*Toasted sourdough, bacon jam, cherry tomatoes, white truffle oil & diced samphire. V available.*

### **Sweet**

#### **Assortment of Mini Choux**

*Pâte à choux covered with icing and garnished with custard cream.*

#### **Red Velvet Cake**

*Red velvet vegan sponge cake topped with cream cheese frosting and raspberry crumb.*

#### **Selection of Macarons**

*Daily changing selection of classic macarons, including strawberry, matcha green tea, black sesame and many more.*

#### **Chocolate Cake**

*Delightfully light and vegan chocolate cake made of chocolate mousse, passion fruit curd and almond base.*

## ***MAP Petite Maison Tea Menu***

### ***Traditional English Breakfast***

*Robust, deep and rounded, carries milk perfectly.*

### ***Classic Earl Grey***

*A traditional Earl Grey that will delight fans of this classic English tea.*

### ***Organic Chai***

*A blend of Assam and an aromatic mix of fresh herbs and spices.*

### ***Mi Lan Dan Cong***

*This sweet, honeyed oolong tea is bursting with floral flavor.*

### ***Jade Tips***

*An extremely high-quality green tea. Mao Jian grows in the misty mountain air of Zhejiang. It has a clean, refreshing vegetal taste.*

### ***Jasmine Pearls***

*Naturally fragrant and smooth.*

### ***Lemongrass & Ginger***

*Vibrant, zingy Egyptian lemongrass paired with the aromatic flavours of Chinese ginger root producing a harmonious yet slightly spicy blend.*

### ***Red Berry & Hibiscus***

*A beautiful scarlet infusion, caffeine-free and bursting with fruit notes.*

### ***Sweet Mint***

*Two complementary mints and the natural sweetness of wild liquorice root.*



## **Cocktails**

### **Lovely Bubbly**

*Blackberry liqueur, passionfruit syrup, topped up with champagne*

### **Jungle Bird #2**

*Havana Anejo, Kakuzo Cherry Blossom, Pedro Ximenes, fresh lime, roasted pineapple soda.*

### **Kanji in the Evening**

*Chita whisky, Aperol, yellow chartreuse, homemade pink pepper syrup & lime juice*

### **Black Cat**

*A clarified fresh basil, coconut liqueur, gin infused with lemongrass, fresh ginger and lime.*

### **Nutty Dread**

*Jameson, coffee liqueur, finished with coconut water.*

### **Mini Martini**

*A classic mini gin martini.*

## **Non-Alcoholic**

### **Like a Virgin**

*Earl Grey Tea, fresh lychee juice and lemon.*

### **Champagne**

### **Champagne de Saint-Marceaux Brut**

*Frankrike, Champagne*

