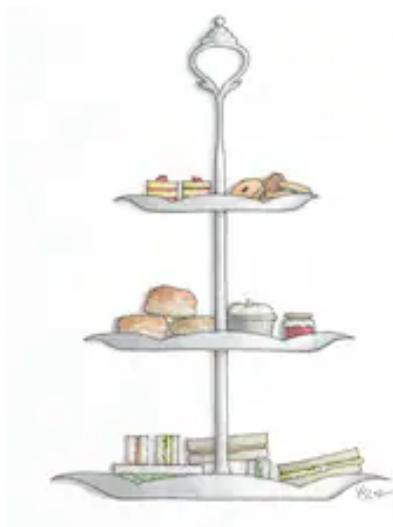


About MAP Maison

MAP Maison is a dedicated cocktail and whisky bar in Haggerston. Holding one of the largest selections of Japanese whiskies in Europe. Serving a 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 can now be found in Stockholm, Sweden, at MAP Petite Maison. They have one of the largest selection of Japanese whiskies in Sweden, special relationships with whisky distilleries including the likes of the Macallan and international flare.



Please Ask our Staff about our Gift Voucher, Tapas Style Afternoon Tea, Gin Masterclass, Whisky Tasting or Cocktail Making Masterclass.

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

Bottomless brunch is priced £55/pp on weekdays, £65/pp on weekends.
A discretionary service charge of 13.5% will be added to your bill.

MAP Maison Brunch Menu

Mains

Pulled Pork Burger

Pretzel bun, bbq pulled pork, pickled red onion, bacon jam, tomato, rocket salad, Emmental cheese & MAP burger sauce

Chicken Skewers

Two skewers of grilled chicken, served with red rice, quinoa, chopped samphire, teriyaki and mini red peppers. (Vegan option available)

Mixed Tapas Platter

18 months aged Iberico ham & three types of cheese. Served with black olive tapenade, red pepper dip, chutney, mini peppers, fruit crackers, grapes and toasted sourdough

Chicken Burger

Pretzel bun, chicken thigh marinated with antipasti mix of spices, grilled red peppers, green jalapeño, rocket salad, Emmental cheese, tomato and MAP burger sauce.

Veggie Burger

Pretzel bun, vegan quorn pattie, rocket leaves, tomato, Emmental cheese, red pickled onion and smoked chilli jelly. (V)

The Spaniard

Sourdough baguette toasted and topped with buffalo mozzarella, Iberico ham black olive tapenade and rocket leaves. (V available)

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Sides

Steamed Edamame Beans

Seasoned with chili salt and pepper (vg)

Rosti potato Bites

Crispy potato bites served with grated parmesan, chili flakes and a red pepper mayo dip

Croquettes

Three croquettes filled with chicken, served with a ricotta cream dip, spring onion and chili flakes

Spring Rolls

Fried vegetarian spring rolls served with Lao Gan Ma, teriyaki, sriracha mayo, pickled cucumber (vg)

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Bottomless Cocktails

Prosecco Cocktails

Pink Lady

Tequila, lime juice, homemade pink pepper, pomegranate syrup, prosecco top.

Milano Torino 2.0

Premium gin, sweet vermouth, Campari, Prosecco

MAP Cocktails

Sunshine in a Glass

Premium gin, rose wine & grapefruit reduction, fresh citrus, topped with white peach and jasmine soda.



Into the Woods

Wood's Old Navy Rum, Amaro Montenegro, Ancho Reyes, bitters, grapefruit soda

Perfect Passion

Absolut vodka, redberries, passionfruit, citrus.

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