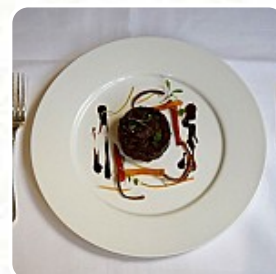




## ***Alexandrie Restaurant Menu***

<https://menulist.menu>

38c Kensington Church Street London, W8 4BX, United Kingdom  
(+44)2079372244 - <https://www.alexandrie.co.uk>



On this website, you can find the *complete [menu](#)* of Alexandrie Restaurant from London. Currently, there are 125 courses and drinks up for grabs. For seasonal or weekly deals, please contact the restaurant owner directly. You can also contact them through their website. What [Kenneth King](#) likes about Alexandrie Restaurant: Dinner was great! The food was amazing, especially the lambs. Also the credits to the cook and the service were great, the children also need. We looked good. Thank you. [read more](#). What [Emily Gray](#) doesn't like about Alexandrie Restaurant:

They didn't have the green soup, lamb shanks or chicken when we went here. The waiter was friendly and polite but was unable to offer alternatives, although the free hummus and babaganoush dips with some flatbread were welcome after the initial disappointment. The food was tasty, however the options were limited, even if all options were available. It also feels like this place might be better for takeout than going... [read more](#). Alexandrie Restaurant from London serves tasty, light digestible Mediterranean cuisine with its typical dishes, At the bar, you can relax with a **freshly tapped beer** or other alcoholic and non-alcoholic drinks. For those who are not yet convinced, to persuade themselves to visit the Alexandrie Restaurant, the smell of fresh flatbread or the fine, sticky sweetness that fresh baklava promises might help - the Middle East is surely closer than one imagines, Moreover, the **delicious desserts** of the house shine not only on children's plates and in children's eyes.

# Alexandrie Restaurant Menu



## Side dishes

MASHED POTATO

## Spirits

MARTINI

## Beilagen und Saucen

DIPS

## Aperitivo - Aperitifs

KIR ROYAL

## VIP Drinks

BOMBAY SAPPHIRE

## Ron

MATUSALEM PLATINO

## Champagne

BOLLINGER GRANDE ANNÉE

## Blends

MONKEY SHOULDER

## Classic

BLACKWOODS VINTAGE

## Coffee

ESPRESSO

## Rosé Wines

M DE MINUTY, CÔTES DE PROVENCE,  
2013

## Burgundy

CORTON-CHARLEMAGNE GRAND CRU,  
DOMAINE BONNEAU DU MARTRAY, 2011

## Blended Scotch

COMPASS BOX PEAT MONSTER

## Cocktail

MARGARITA

## Blended

JOHNNIE WALKER DOUBLE BLACK

## After Dinner

BRANDY ALEXANDER

## Touch of Fizz

CHERRY NOVA

## Biscuits and Cookies

CHEESECAKE

## Islay & Islands

LAPHROAIG 10YO

## Scotch & Whisky

JOHNNIE WALKER PLATINUM

## Alkohol

THE SINGLETON OF DUFFTOWN 12YO

## Cocktails \$11

SOUR

# Alexandrie Restaurant Menu



## Lowland Single Malt

AUCHENTOSHAN THREE WOOD

## P.J. & S Wings

TRADITIONAL

## Restaurant Category

DESSERT

## Wodka

KETEL ONE

BELUGA

## Scotch

JOHNNIE WALKER BLACK

JOHNNIE WALKER BLUE LABEL

## Condiments and Sauces

PRAWNS

HUMMUS

## Speyside & Highland

OBAN 14YO

BALVENIE 12YO DOUBLEWOOD

## These types of dishes are being served

LAMB

SOUP

## Alcoholic Drinks

APEROL SPRITZ

HUGO

DOM PERIGNON

## Whisky

DALWHINNIE 15YO

SUNTORY HIBIKI 12YO

TALISKER 10YO

## Gin

SIPSMITH LONDON DRY

SIPSMITH V.J.O.P.

TANQUERAY TEN

## Rum

HAVANA CLUB 7YO

MOUNT GAY ECLIPSE

RON ZACAPA 23

GOSLINGS FAMILY RESERVE

## Vodka

SIPSMITH BARLEY

BELVEDERE UNFILTERED

GREY GOOSE

U'LUVKA

HANGAR ONE

## Dishes are prepared with



POTATOES

CHICKEN

MANGO

OKRA

KING PRAWNS

# Alexandrie Restaurant Menu



## Cocktails

CLASSIC CHAMPAGNE

FRENCH 75

NEGRONI

JULEP

GIMLET

MOJITO

## Uncategorized

SNOW QUEEN ORGANIC

SACRED LONDON DRY

ANGOSTURA 7YO DARK

THE KRAKEN SPICED DARK

PERONI NASTRO AZZURO, ITALY, 330ML

BIRRA MORETTI, ITALY, 330ML

VIRU, ESTONIA, 300ML

ESTRELLA DAMM, BARCELONA, 330ML

GUINNESS DUBLIN PORTER, DUBLIN,  
500ML

PROSECCO, SPUMANTE, BRUT DOC,  
BLUE LABEL, DON GALLO

LAURENT-PERRIER, CUVÉE BRUT, ROSÉ

LAURENT-PERRIER, CUVÉE BRUT  
MAGNUM, ROSÉ

VOUVRAY DEMI-SEC, LES COTEAUX  
TUFIERES, 2013

SANCERRE, LUCIEN CROCHET, 2012

SANCERRE, DOMAINE DU NOZAY, 2013

MÂCON UCHIZY, GERALD ET PHILIBERT  
TALMARD, 2013

SAINT VÉRAN, JOSEPH DROUHIN, 2012

MONTAGNY, LE VIEUX CHÂTEAU, 1ER  
CRU, CHRISTOPHE DENIZOT, 2013

CHABLIS, DOMAINE VINCENT DAMPT,  
2012

CHABLIS 1ER CRU, CÔTE DE LÉCHET,  
DOMAINE VINCENT DAMPT, 2013

POUILLY-FUISSÉ, VIEILLES VIGNES,  
MAISON AUVIGUE, 2012

CHASSAGNE-MONTRACHET, DOMAINE  
BACHELET-RAMONET, 2011

PULIGNY-MONTRACHET, LES MEIX,  
OLIVIER LEFLAIVE, 2011

MEURSAULT BLAGNY, LA GENELOTTE,  
1ER CRU, MARTELET DE CHERISEY,  
2008

ITALY, SICILY: GRILLO, URIEL, POGGIO,  
ANIMA, 2013

ITALY, PUGLIA: FIANO, MASSERIA  
BIANCA, 2013

ITALY, FRIULI: FRIULI ISONZO, DAVIDE  
FERESIN, 2013

GERMANY: RIESLING, QBA, FRITZ HAAG,  
2013

ARGENTINA: FAMILIA CASSONE,  
CHARDONNAY, FINCA LA FLORENCIA,  
2012

CHÂTEAU RIO TOR, CÔTES DE  
PROVENCE, 2013

CHÂTEAU LA TOUR DE L'EVÊQUE,  
CÔTES DE PROVENCE, 2013

CHÊNE BLEU, VIN DE PAYS DE  
VAUCLUSE, 2013

DOMAINE DE RIMAURESQ, CRU  
CLASSÉ, CÔTES DE PROVENCE, 2013

CHÂTEAU ROUBINE, CRU CLASSÉ,  
CÔTES DE PROVENCE, 2013

CÔTES DU RHÔNE, VIGNOBLES  
GONNET, 2011

CÔTES DU RHÔNE, RÉSERVE, CHÂTEAU  
MONT REDON, 2013

CROZES HERMITAGE, DOMAINE  
ETIENNE POCHON, 2012

SAINT JOSEPH, ANDRÉ PERRET, 2012

CHÂTEAUNEUF DU PAPE, ROUGE,  
CHÂTEAU MONT REDON, 2009

# Alexandrie Restaurant Menu



**VOLNAY, DOMAINE CYROT-BUTHIAU,  
2012**

**NUITS-SAINT-GEORGES, VIEILLES  
VIGNES, ROBERT CHEVILLON, 2011**

**GEVREY-CHAMBERTIN, CHAMPONNETS  
1ER CRU, DOMAINE DES VAROILLES,  
2012**

**CHÂTEAU LA GRANDE MAYE, CÔTES DE  
CASTILLON, 2010**

**VILLA DES QUATRE SOEURS,  
MARGAUX, 2011**

**CHÂTEAU CISSAC, CRU BOURGEOIS,  
HAUT MÉDOC, 2010**

**CHÂTEAU BARRAIL DU BLANC, SAINT  
EMILION, GRAND CRU, 2011**

**CHÂTEAU VALADE, SAINT EMILION,  
GRAND CRU, 2008**

**CHÂTEAU LES ORMES DE PEZ, CRU  
BOURGEOIS, SAINT ESTÈPHE, 2004**

**LA RÉSERVE DE LÉOVILLE BARTON,  
SAINT JULIEN, 2010**

**RÉSERVE DE LA COMTESSE, PAUILLAC,  
2009**

**CHÂTEAU LA GRAVE À POMEROL, 2005**

**ITALY, VENETO: VALPOLICELLA  
SUPERIORE RIPASSO, CECILIA  
BERETTA, 2012**

**ITALY, VENETO: AMARONE DELLA  
VALPOLICELLA CLASSICO, CECILIA  
BERETTA, 2008**

**ITALY, PIEDMONT: BARBERA D'ALBA,  
FRATELLI ANTONIO E RAIMONDO, 2012**

**ITALY, PIEDMONT: BAROLO, LA  
TARTUFAIA GIULIA NEGRI, 2009**

**CHILE: OCHAGAVIA, SILVESTRE,  
MERLOT, 2013**

**CHILE: OCHAGAVIA, 1851 RESERVE,  
CABERNET SAUVIGNON, 2012**

**ARGENTINA: FAMILIA CASSONE, FINCA  
LA FLORENCIA, MALBEC, 2013**

**FRANCE: MUSCAT DE BEAUMES-DE-  
VENISE, DOMAINE DE COYEUX, 2007**

**HUNGARY: EXALTATION, TOKAJI,  
MUSCAT, HOLDVOLGY, 2011**

**GERMANY: LIESER NIEDERBERG  
HELDEN, RIESLING, AUSLESE,  
GOLDCAP, SCHLOSS LIESER, 2012**

# *Alexandrie Restaurant Menu*



## *Alexandrie Restaurant*

38c Kensington Church Street  
London, W8 4BX, United  
Kingdom

**Opening Hours:**  
Thursday 06:00-22:00  
Friday 06:00-22:00  
Saturday 12:00-22:00  
Sunday 12:00-21:30  
Wednesday 06:00-22:00

Made with [menulist.menu](https://menulist.menu)

