

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.

MAP Maison Brunch Menu

Mains

Pulled Pork Burger

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

Served with crispy Rosti potato bites.

Chicken Skewers

4 skewers of grilled chicken served on a creamy blend of chickpea & red pepper, chopped samphire and olive oil.

(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, sun dried tomatoes, rocket salad, Emmental cheese, tomato and MAP burger sauce.

Served with crispy Rosti potato bites.

Veggie Burger

Pretzel bun, char grilled aubergine, halloumi cheese, rocket leaves, tomato, vegan 'bacon jam', red onion and smoked chili jelly. (V) Served with crispy Rosti potato bites.

The Spaniard

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

Sides

Steamed Edamame Beans

Seasoned with chili salt and pepper. (Vg)

Rosti Potato Bites with Dip

Crispy fried 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.

Pearl Salad

Couscous paired with apricots, red pepper & sultanas. Served with diced plum tomatoes, cream cheese, roasted iberico ham & truffle oil.

Bottomless Brunch is priced at £55.00/pp on weekdays & £65.00pp on weekends. Excluding service.

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Bottomless Cocktails

Prosecco Cocktails

Pink Lady

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

Hummingbird Effect

Gin, citrus, homemade lavender syrup, prosecco top

Maison Cocktails

Sunshine in a Glass

Malfy Limone Gin, rose wine & grapefruit reduction, fresh citrus, topped with white peach and jasmine soda.



Havana Highball

Havana Rum, citrus, lillet blanc, cherry, ginger ale top.

Perfect Passion

Absolut vodka, orgeat, grenadine, passionfruit, citrus.*

Cupid's Bow

Buffalo Trace bourbon stirred down with Amaro Montenegro, maple syrup bitters, finished with orange twist.

**Contains Nuts*