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*Lulu's*  
Caribbean Cuisine

## White Wine

	GLASS	BOTTLE
	175ml	250ml
<b>MICHEL SERVIN BLANC, VIN DE FRANCE (FRENCH REGIONS)</b>	<b>£3.95</b>	<b>£5.45 £15.50</b>
Light & straight forward, with an up-front nose of citrus fruit, tinged with a subtle leafy character. Crisp & dry on the palate, with plenty of refreshing acidic bite		
<b>ALFREDINI GARGANEGA PINOT GRIGIO, VENETO (ITALY)</b>	<b>£4.25</b>	<b>£5.95 £17.00</b>
Light in colour, refreshing & crisp & with aromas of limes, grapefruits & lemons making this well balanced wine very easy to drink		
<b>FIVE FOOT TRACK CHARDONNAY, SOUTH EASTERN AUSTRALIA (AUSTRALIA)</b>	<b>£4.50</b>	<b>£6.25 £18.00</b>
Pale straw yellow with youthful green hues. A nose of citrus fruits & ripe apples, with underlying notes of vanilla. Crisp lemon & lime on the palate, served up with a rounded & buttery feel		
<b>VIÑA CARRASCO SAUVIGNON BLANC, CENTRAL VALLEY (CHILE)</b>		<b>£18.00</b>
Thoroughly citrusy on the nose, with fresh lime & lemon forming the aromatic backdrop. More citrus on the palate, accompanied by a riper hint of pineapple, & mouth-watering acidity		
<b>VILLEMARIN PICPOUL DE PINET, CÔTEAUX DU LANGUEDOC (SOUTH OF FRANCE)</b>		<b>£21.00</b>
Youthfully pale lemon yellow, with a nose of lemon & lime fruit, & an intriguing blend of white blossom & green herb notes. Vibrant green apple fruit with a refreshingly dry & acidic finish		
<b>FATHOMS SAUVIGNON BLANC, MARLBOROUGH (NEW ZEALAND)</b>		<b>£24.00</b>
Typical of Marlborough Sauvignon, the bouquet springs from the glass, offering plumes of citrus, green grass & elderflower. The palate is a burst of crisp grapefruit & gooseberry flavours		
<b>KUHLMANN-PLATZ GEWÜRZTRAMINER, CAVE DE HUNAWIHR (ALSACE)</b>		<b>£26.00</b>
Fresh & open, with a pale straw colour & light body. Aromas of apricot & yellow plum, with hints of white rose. A gently sweet palate with firm acidity that dries & lengthens the finish		
<b>CHABLIS, JACQUES DESCHARMES (BURGUNDY)</b>		<b>£30.00</b>
Lively & fresh with clean citrus aromas. Crisp, fruity & steely dry on the palate. The finish is long & lean		

## Red Wine

	GLASS	BOTTLE
	175ml	250ml
<b>MICHEL SERVIN ROUGE, VIN DE FRANCE (FRENCH REGIONS)</b>	<b>£3.95</b>	<b>£5.45 £15.50</b>
Supple & inviting, this wine blends the soft & jammy raspberry fruit of ripe Grenache with the firming influences of Carignan's Blackberry flavours & robust tannin		
<b>VIÑA CARRASCO MERLOT, CENTRAL VALLEY, (CHILE)</b>	<b>£4.50</b>	<b>£6.25 £18.00</b>
Aromas of ripe plums & strawberries, with faint notes of tomato leaf & sage. The palate has a thick & jammy feel, with soft, mature tannins & a rounded, easy style		
<b>LOS BAILADORES, RIOJA (SPAIN)</b>	<b>£4.95</b>	<b>£6.50 £18.50</b>
Violet in colour & soft & fruity in style. Warm, plummy aromas tinged with subtle spice & vanilla		
<b>BARON DE BAUSSAC CARIGNAN VIEILLES VIGNES, VIN DE PAYS DE L'HÉRAULT (SOUTH OF FRANCE)</b>		<b>£20.00</b>
Deep & inky red in colour, the wine is crammed with black cherry fruit, lifted by subtle vanilla aromas from a touch of oak ageing. Bold, meaty tannins provide satisfying texture & length		
<b>CAPILLO DE BARRO MALBEC, PATRICE CALVET (ARGENTINA)</b>		<b>£24.00</b>
An intense red-purple colour, with an equally intense nose of plum & bramble. Fulsome on the palate, delivering a swathe of ripe, fresh black fruit held together by lush tannins		
<b>BAROLO MILANI, ROCCA (ITALY)</b>		<b>£30.00</b>
Warm garnet colour with ruby highlights, complex on the nose, with subtle notes of violet & pencil lead accenting the plum & cherry fruit. Weighty, fine-grained tannins provide prodigious grip		
<b>LE BOIS DES VIOLETTES ROSÉ, PAYS D'OC (FRENCH REGIONS)</b>	<b>£4.50</b>	<b>£6.25 £18.00</b>
Bright & crisp, with very subtle strawberry fruit & a refreshing dryness. The small proportion of Muscat adds a dash of juicy grapeyness		
<b>TORRE ALTA PINOT GRIGIO ROSÉ, VENETO (ITALY)</b>		<b>£18.50</b>
This wine shows why rose is so popular. Beautiful soft strawberry flavours with floral notes		

## Rosé

## Champagne & Sparkling

**PROSECCO CORTE ALTA NV, DOC (ITALY)** £28.50

Delicate & aromatic with a light body & fine bubbles, this wine carries lots of fresh peach, pear, apricot & apple with a revitalising finish

**MOËT & CHANDON BRUT IMPÉRIAL NV** £65.00

Perhaps the best known Champagne, the Brut Imperial from Moët embodies their house style: crisp & clean, this classic Champagne shows citrus aromas & hints of biscuit flavours. An excellent apéritif

**LAURENT-PERRIER ROSÉ NV** £85.00

Unusually made by the saignée method, with plenty of stylish strawberry fruit. Full of vivacity & easy drinking charm. A wonderfully refreshing aperitif, it also works well with a variety of dishes

**DOM PÉRIGNON, GIFT BOX** £185.00

Exceptional depth, rich texture & great ageing potential characterises this iconic Champagne from Moët et Chandon, named after the Benedictine monk who pioneered Champagne

## Rums

**COCKSPUR** £3.50

**MOUNT GAY** £3.50

**APPLETON ESTATE** £3.95

**APPLETON SPECIAL** £3.50

**APPLETON WHITE** £3.50

**BACARDI** £3.50

**BARCARDI OAKHEART** £4.00

**WRAY & NEPHEW** £4.50

**CAPTAIN MORGAN** £3.25

**SAILOR JERRY** £3.50

**HAVANA 3 YEAR OLD** £3.50

**HAVANA ANEJO** £4.00

**ROYAL OAK** £4.50

**EL DORADO 15 YEAR OLD** £5.25

**EL DORADO 5 YEAR OLD** £3.95

**ANGOSTORA 5 YEAR OLD** £3.95

**ANGOSTORA 8 YEAR OLD** £4.25

## Brandy & Cognac

**COURVOISIER** £3.95

**HENNESY** £3.95

**REMI MARTIN** £4.50

**REMI MARTIN COER** £5.95

**MARTELL** £3.50

**E & J** £3.00

**3 BARRELS** £3.00

## Bourbons & Whiskies

**CHIVAS REGAL** £4.50

**JOHNNY WALKER** £4.50

**GRANTS** £3.50

**GLENFIDDICH** £3.50

**JACK DANIELS** £3.50

**JIM BEAM** £3.50

**TEACHERS** £3.25

## Vodka & Tequila

**J CUERVO CLASSIC** £3.50

**J CUERVO GOLD** £3.95

**SMIRNOFF** £4.00

**GREY GOOSE** £4.50

**ABSOLUT** £3.50

**RUSSAIN ST** £4.00

**FINLANDIA** £3.50

**GORDONS (GIN)** £3.00

**BEEFEATER (GIN)** £3.00

## Apéritif

**PIMMS CLASSIC** £3.50

**DUBONNET CHILLED** £3.50

**CAMPARI** £3.50

**CINZANO** £3.50

**MARTINI ICE & LIME** £3.50

**ARCHERS PEACH** £3.50

## Liqueurs

**COINTREAU** £3.50

**DRAMBUIE** £3.50

**TIA MARIA** £3.50

**SOUTHERN COMFORT** £3.50

**CHERRY BRANDY** £3.50

**BAILEYS** £3.50

**AMARETTO** £3.50

**APRICOT BRANDY** £3.50

**KAHLUA** £3.50

**MALIBU** £3.50

## Beers

**RED STRIPE** £3.50

**CARIB** £3.50

**HEINEKEN** £4.00

**CORONA** £4.00

**BUDWEISER** £4.00

## Cocktails

<b>PINA COLADA SPECIAL</b> Coconut ice cream, double shot white rum & pineapple	<b>£6.00</b>
<b>BANANA COLADA</b> Banana's & crème double shot white rum & Banana Liqueur	<b>£6.00</b>
<b>PEACH PARADISE</b> Fresh peach, Schnapps & liqueur	<b>£6.00</b>
<b>LULU'S</b> The most popular among our regular guests, triple shot cocktail, blended with white, golden & dark rums. Hint of fresh fruit, oranges, pineapple, strawberries & lime	<b>£7.50</b>
<b>THE SPICE ISLAND</b> Kahlua, Baileys, whisky & Nutmeg	<b>£7.00</b>
<b>BEACH COOLER</b> Sliced fruit, cherry liqueur & coconut rum poured of cracked ice, tall smooth & refreshing	<b>£6.50</b>
<b>MOJITO</b> Cuban favourite, double shot rum, lime, brown sugar & soda	<b>£6.50</b>
<b>SPICED MOJITO</b> All the goodness of a normal Mojito, with a little zing at the end, surprise yourself	<b>£7.00</b>
<b>SORREL SURPRISE</b> Fresh Hibiscus Cordial, double shot Appleton, lime & mint	<b>£6.50</b>
<b>RUM PUNCH</b> Double shot rum, lime & pineapple	<b>£6.50</b>
<b>FULL MOON</b> Sweetened punch crème cocktail, rum, vanilla & spices	<b>£5.50</b>
<b>SOUTH AMERICAN SUNSET</b> Triple Sec, Tequila, lime & lemonade	<b>£6.50</b>
<b>MARGARITA</b> Tequila, lime, brown sugar & pineapple	<b>£6.00</b>
<b>MARGARITA MAMA</b> Blue Curacao, tequila, pineapple, lime & crushed ice	<b>£6.50</b>
<b>GUINNESS PUNCH</b> Guinness, white rum, milk, essences & spices over cracked ice	<b>£5.00</b>
<b>DAIQUIRIS</b> Choice of Banana, pineapple, mango or lime with double shot white rum, fresh fruit, liqueur & crushed ice	<b>£6.00</b>
<b>SCOTCH RICKEY</b> Single Malt, lemon, lime, ice & soda	<b>£5.50</b>
<b>HIGHLAND FLING</b> Scotch, Amaretto & ginger ale	<b>£6.00</b>
<b>SUMMIT</b> Fine Cognac, ginger thins, lime, cucumber & lemonade	<b>£6.00</b>
<b>BEVERLY HILLS</b> Cognac, triple sec, Kahlua	<b>£6.00</b>
<b>MELON MARTINI</b> Vodka, Midori & Vermouth	<b>£5.00</b>
<b>KILLER PUNCH</b> Vodka, Amaretto, orange, cranberry & melon over cracked ice	<b>£5.50</b>
<b>GRAPE &amp; GREEN APPLE CAIPIRIVA</b> Sugar premium Cachaça with muddled fresh lime, seedless red grapes, green apple & pure cane sugar	<b>£6.50</b>
<b>ALGERIA</b> Cachaça, vodka, pineapple & lime	<b>£6.50</b>

## Non Alcoholic Cocktails

<b>FRUIT PUNCH</b> Blend of orange, mangos, guavas, lime & strawberries	<b>£3.50</b>
<b>VIRGIN COLADA</b> Smooth blend of coconut ice cream & pineapple	<b>£4.50</b>
<b>SORREL</b> Fresh Hibiscus flower with ginger & clove	<b>£3.50</b>
<b>MOJITO</b> All the goodness without the rum, with sugar, mint, lime & soda	<b>£3.50</b>
<b>MANGO DAIQUIRI</b> Super smooth with fresh mango & a hint of lime & mint leaves	<b>£4.00</b>
<b>PINEAPPLE DAIQUIRI</b> Fresh pineapple & lime	<b>£4.00</b>
<b>GINGER BEER</b> 100% homemade, not for the weak	<b>£3.50</b>
<b>MAUBY</b> Little known treat from the Island, served with long & cool, can be an acquired taste, made from the bark of the Mauby tree	<b>£3.00</b>

## Homemade Island Punches

<b>IRISH MOSS</b>	<b>£3.50</b>
<b>SOUR SOP</b>	<b>£3.50</b>
<b>PEANUT</b>	<b>£3.50</b>
<b>CARROT</b>	<b>£3.50</b>
<b>PINEAPPLE</b>	<b>£3.50</b>

## Soft Drinks

<b>COCA COLA</b>	<b>£2.20</b>
<b>7UP</b>	<b>£2.20</b>
<b>TING</b>	<b>£2.20</b>
<b>MIRINDA ORANGE</b>	<b>£2.20</b>
<b>MIRINDA STRAWBERRY</b>	<b>£2.20</b>
<b>MANGO JUICE</b>	<b>£2.20</b>
<b>PINEAPPLE JUICE</b>	<b>£2.20</b>
<b>APPLE JUICE</b>	<b>£2.20</b>
<b>ORANGE JUICE</b>	<b>£2.20</b>
<b>CRANBERRY JUICE</b>	<b>£2.20</b>
<b>STILL WATER</b> 70cl	<b>£3.00</b>
<b>SPARKLING WATER</b> 70cl	<b>£3.50</b>

## Hot Drinks

<b>HERBAL TEA</b>	<b>£2.20</b>
<b>COFFEE</b>	<b>£2.20</b>
<b>CARIBBEAN COFFEE</b> Rum & Nutmeg fresh cream	<b>£4.00</b>
<b>CALYPSO COFFEE</b> Tia Maria fresh cream	<b>£4.00</b>
<b>IRISH COFFEE</b> Single Malt Whiskey	<b>£4.00</b>
<b>GAELIC COFFEE</b> Cognac	<b>£4.00</b>