

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

Puller Pork Burger

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

Chicken Skewers

4 skewers of grilled chicken dressed with black garlic teriyaki sauce, olive oil and served on a bed of samphire. (Vg available)

Mixed Tapas Platter

18 months aged Iberico ham served with a selection of seasonal dips; black olive tapenade, red pepper dip, chutney, mini peppers and toasted sourdough baguette.

Chicken Burger

Pretzel bun, pulled chicken thigh marinated with an antipasti mix of spices, grilled red peppers, sun dried tomatoes. Rocket salad, Emmental cheese and MAP burger sauce.

Veggie Burger

Pretzel bun, char grilled aubergine, halloumi cheese, leaves, tomato, red onion and smoked chili jelly. (V)

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.

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 rose, 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*