

WHITE

MACABEO

Entero, Manchuela, Spain
125ml £4.50, 175ml £6.00, bottle £25.00

VINHO VERDE

Vale do Homem, Vinho Verde, Portugal
125ml £5.00, 175ml £7.00, bottle £30.00

VERDECA

Alice, Puglia, Italy
125ml £6.50, 175ml £9.00, bottle £37.50

RED

MERLOT

Corvina, Beppe Morchetta, Veneto, Italy
125ml £4.50, 175ml £6.00, bottle £25.00

PINOT NOIR

Montsablé, Languedoc-Roussillon, France
125ml £5.00, 175ml £7.00, bottle £30.00

GARNATXA NEGRA

Només, Perelada, Catalunya
125ml £6.00, 175ml £8.00, bottle £35.00

ROSÉ

SYRAH

Clavellina Rosado, Condado de Huelva, Spain
125ml £5.00, 175ml £7.00, bottle £30.00

ORANGE

CATARATTO

Vicoletta, Sicily, Italy
125ml £6.00, 175ml £8.00, bottle

FIZZ

METHODE ANCESTRALE

B Vintners, Stellenbosch, South Africa
125ml £7.00, bottle £35.00

PREMIER CRU

Pierre Mignon, Champagne, France
125ml £12.00, bottle £65.00

AN INTRO...

“carte blanche!” is the culmination of a concerted effort to broaden our artistic horizons at The Voodoo Rooms. It’s a new place for artists to convene and art fans to step beyond the velvet rope.

Design has been at the forefront of the journey. Throughout the room, there are several easter eggs that link to art and movements of days gone by, from the nod to the Queen’s guards roommate Versailles to the Fibonacci sequence hiding in the back bar—even the first-of-its-kind Rammed-Earth Tadelakt walls. Careful consideration has gone into every meticulous detail. Spot the crags if you’re local!

The ancient building technique of rammed earth reflects our goal of using the remnants of the old to craft something new. Rejuvenation. A phoenix from the ashes.

Our mantra is to perpetually push the boundaries of creativity and seamlessly merge the worlds of art and nightlife. And in true artistic fashion, our first menu is beautiful yet unfinished, so here’s menu 0.5.

GET MORE INFO



carte
blanche!

17 WEST REGISTER ST, EDINBURGH, EH2 2AA

Get the
fuck out



Confront
fears



Follow
magic



carte
blanche!



MONTH 6, 1975

THINK: HOLIDAYS / SUNSHINE / FRESHNESS / UMAMI

Anne-Marie Graham's delightful exploration of depth, colour, and pattern paints a pretty picture of a pineapple farm in Queensland, Australia.

The cartoonish farmer brings a smile to our faces as almost all of us know someone who looks just like him!

This painting was partly the inspiration for our chevron flooring design, and the series of paintings from which it came reinforced our values of being playful with the colours and textures in the accompanying drinks.

FLOR DE CANA 12 / FLOR DE CANA 4 / ACID-ADJUSTED CARAMELISED PINEAPPLE JUICE / 0.5:1 PINEAPPLE OLEO SACCHARUM / MISO / COCONUT VEIL

£11



EASTERN BLOCK

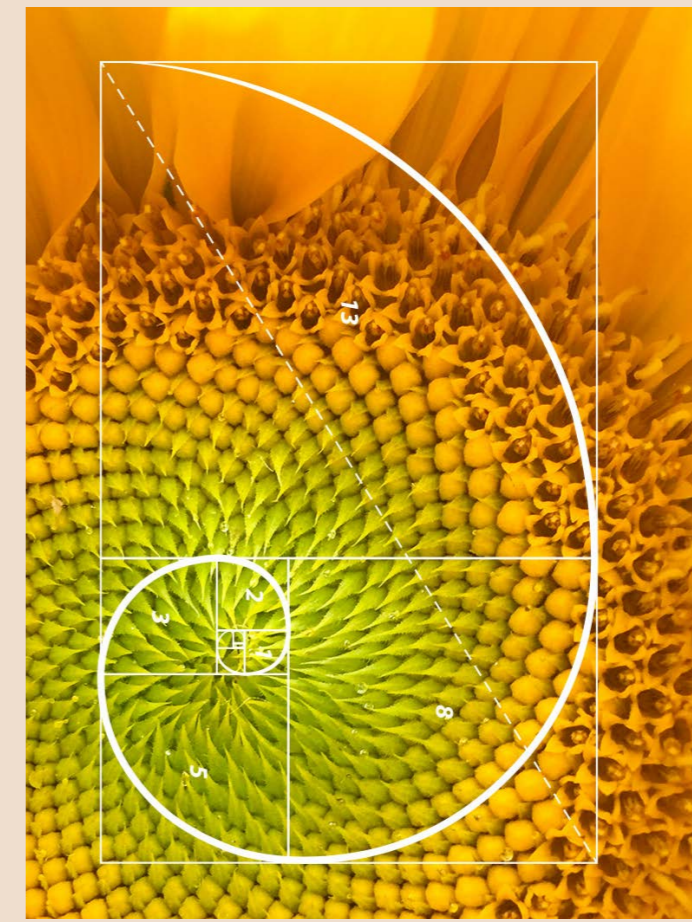
THINK: NEGRONI / BIRCH SAP PLUM / WERTHER'S ORIGINALS

On the QR code, you'll find out a little more about Arseniy Kotov and our difficult choice to include this drink. The focus here is brutalism. Specifically, brutalist structures during the Siberian winter. Brutalism is blocky; it's thick, it's sincere, and it's imposing.

You can almost feel it in your bones when imagining the force of the crisp yet bitter Siberian winds that ruthlessly attack the cities during the colder months. It paints a juxtaposing picture when compared to the serene Lake Baikal, which holds around 20% of the world's fresh surface water. This drink is a nod to both of those environments in equal measure.

EMPIRICAL SPIRITS 'PLUM I SUPPOSE' BEEFEATER GIN / ANA / LUXARDO BITTER / COCCHI AMERICANO / SALINE BLEND

£11



11-23

THINK: BITTERSWEET / FRUIT SALAD DELICATE YET STRONG / CITRUSY

This drink, like our back bar, is designed using the ratios of the Fibonacci sequence. It just so happens that the rose garden at The Secret Garden distillery also follows that very same pattern, much like a surprising number of other naturally occurring things.

From shells to storms, flowers to the family tree of a worker bee. We've used the ratios of the numerical sequence to form a drink that will tantalise the tastebuds.

SECRET GARDEN ROSE GIN / PAMPELLE / DISCARDED CASCARA VERMOUTH / EL BANDARRA ROSE VERMOUTH / GRAPEFRUIT SPIRAL

£11



TONIC. WINE.

THINK: PETIT FILIOUS / PEACH HARIBO / APERITIVO

Consistency has always been one of the key tenets of all high-end service; for this drink we've chosen to divert from this custom and champion inconsistency. The wine cordial is made up of leftover wines and will be dictated by what's available.

These gorgeous, imposing sculptures live amongst the vines at the Californian Donum Estate winery. Much like this drink the landscapes and wines at Donum change from time to time and you never know what you'll get next.

RECLAIMED WINE CORDIAL / GIFFARD ABRICOT DE ROUSSILLON / LEMON BITTERS / SLIMLINE TONIC

£10



MELON HUSK

THINK: SPRITZ / DELICATE / MELLOW

Kawase Hasui's ukiyo-e background is a prominent feature in his Twelve Scenes of Tokyo; a series of landscape prints depicting early 20th Century Tokyo.

The soft hazy tones of the piece serve as inspiration for this delicate serve. One of Japan's most popular fruits, muskmelon is paired with lemongrass to craft an elegant and subtle fruitiness.

DISCARDED CHARDONNAY VODKA / COCCHI AMERICANO / CHAMPAGNE ACID / MELON & LEMONGRASS / CARBONATED / MELON SKIN

£12



THE PROBLEM

THINK: MOCHA / TREACLE / CREAMY

(Turn art landscape)

This piece by Finnish Artist Akseli Gallen-Kallela is a lot to digest. It is a depiction of the artist and his friends day drinking at the Hotel Kämp in Helsinki.

Their eyes tell a frightening story, as do the ingredients on the table... Whisky, coffee, sherry, cigarettes and whatever is in the clear (or empty) bottle.

There appears to be an eagle with its wings spread at the top of the table, or perhaps someone with an outfit on. Whatever the case, the gentlemen look far beyond the capability of feining interest.

KYRO RYE / KYRO CREAM / NITRO COLD BREW / STOUT SYRUP

£12