



The Cradle of the Daiquirí Cocktail

Where cocktails are a revelation  
and Foods is most Delicious



# Bar "LA FLORIDA"

OBISPO Y MONSERRATE - HAVANA, CUBA



**La Catedral del Daiquirí**

Donde los coteles son una revelación  
y donde la comida hace experimentar  
el más delicioso de los placeres.

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# TEN OF THE BEST

Ten of the most renowned writers, journalists, actors and actresses, playwrights and the odd ex-pat to visit El Floridita in the past century, immortalised in ten classic cocktails.

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## COSMOPOLITAN : £8.50

*Ava Gardner—Actress, 1922–1990*

Ketel One Citron vodka shaken with Triple Sec, fresh lime and cranberry juices

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## MARTINI : £8.50

*House style*

*Marlene Dietrich—Actress, 1901–1992*

Akvinta vodka or Tanqueray gin married with vermouth and stirred until icy cold—served with a twist or an olive

Our Martinis are served at a ratio of (7:1)

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## OLD FASHIONED : £8.50

*F. Scott Fitzgerald—Novelist, 1896–1940*

Woodford Reserve Bourbon stirred through with sugar, bitters and a lick of orange

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## MARGARITA : £8.50

*Greta Garbo—Actress, 1905–1990*

Reposado Tequila and Triple sec shaken with fresh lime juice —we recommend yours straight-up, with or without a salt rim!

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**MANHATTAN : £8.50**

*Spencer Tracey—Actor, 1900–1967*

Rye or Bourbon, sweet, dry or perfect; stirred to perfection

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**SAZERAC : £8.50**

*Tennessee Williams—Playwright, 1911–1983*

Woodford Reserve Bourbon, stirred with sugar and Peychaud's bitters. Served straight-up in an absinthe-rinsed glass

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**HEMINGWAY SPECIAL : £8.50**

*Ernest Hemingway—Writer, 1899–1961*

Havana Club Anejo 3yrs shaken or blended with fresh lime and grapefruit juices and a hint of Maraschino liqueur

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**MARY PICKFORD : £8.50**

*Mary Pickford—Actress, 1892–1979*

Havana Club Anejo Blanco shaken with fresh pineapple and lime juices, grenadine and a dash of Maraschino liqueur

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**MOJITO : £8.00**

*Samuel Eliot Morison—Historian, 1887–1976*

Havana Club Anejo Blanco churned with mint, fresh lime juice and sugar syrup, lengthened with seltzer water

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**CAIPIRINHA : £8.00**

*Rocky Marciano—Boxer, 1923–1969*

Cachaca, churned with muddled limes and sugar, served short over crushed ice

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# THE RUM COLLECTION



*Fifteen men on a dead man's chest  
—Yo-ho-ho and a bottle of rum!  
Drink and the devil had done for the rest  
—Yo-ho-ho, and a bottle of rum!*

from TREASURE ISLAND (1883)  
by Robert Louis Stevenson.

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## CUBA LIBRE : £8.50

Havana Club Anejo Especial stirred with freshly muddled limes and lengthened with coke

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## NACIONAL : £8.00

Havana Club Anejo Blanco shaken with apricot brandy fresh lime juice and sugar syrup

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## MAI TAI : £9.00

A careful blend of Appleton Extra and Pussers rums, shaken with orange curacao, fresh lime juice and a dash of orgeat

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## TREACLE : £8.50

Banks VXO rum, bitters, sugar syrup and a lick of lemon. Stirred to perfection—crowned with apple juice

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## RUM AND PINE : £9.00

Muddled pineapple and maple syrup shaken with Banks VXO rum—served up

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## PLANTERS PUNCH : £8.50

Myers rum, fresh lime juice, sugar syrup and bitters stirred down with seltzer water

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### **PITON SMASH : £9.50**

Elements 8 Gold and Wray and Nephew Overproof (63%) rums smashed with fresh lemon, honey syrup and Velvet Falernum liqueur

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### **ZOMBIE : £18.00**

A heady blend of Appleton, Havana Club, Woods and Mount Gay rums, liqueurs, syrups and juices. We recommend a maximum of two per person, per visit!

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### **DARK 'N' STORMY : £8.50**

Goslings Black Seal rum stirred with fresh lime juice and sugar syrup, charged with ginger beer

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### **JAMAICAN SWIZZLE : £8.50**

Appleton rum and Velvet Falernum syrup swizzled with bitters and lime juice—served long in a highball over ice

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### **COSA NUESTRA : £9.50**

Havana Club Especial and port, stirred with maple syrup and apple juice—served straight up with a lick of lemon

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### **TI PUNCH : £8.50**

Trois Rivières blanc, freshly squeezed lime wedges and sugar cane syrup—served either with or without ice

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### **TRÉ : £8.00**

Havana Club 3yo, Chambord and sugar syrup stirred with apple juice. Served straight-up and finished with a lemon twist

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### **COCONUT COCKTAIL : £8.50**

Koko Kano, Velvet Falernum syrup, lemon and pineapple juices, shaken hard and served straight-up

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# THE DAIQUIRI

Conceived c.1890s by Jennings Cox, an American mining engineer, whilst staying in Cuba—this is the perfect cocktail to illustrate rum's individual style and the influences it has on the most basic of ingredients—this is shown best in our house Daiquiris (numbered 1–5), for which we have chosen the Havana Club rums—the quintessential light Cuban rum!

For all our Daiquiris we use only the best Persian limes (freshly squeezed daily), and make our own sugar syrup, normally to a 1:1 ratio, but have experimented with various rums and ratios of sugar syrup to come up with a collection of the best rum Daiquiris from all over the Caribbean and the Americas!

## HOUSE DAIQUIRIS ALL PRICED AT £8.00

### NO. 1

Havana Club Anejo Blanco shaken or blended with fresh lime juice and sugar syrup

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### NO. 2

Havana Club Anejo Blanco shaken or blended with fresh lime and orange juices, sugar syrup and a hint of orange curacao

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### NO. 3 – B. ORBON

Havana Club Anejo Blanco shaken or blended with fresh lime and grapefruit juices, sugar syrup and a hint of Maraschino liqueur

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### NO. 4

Havana Club Anejo Especial shaken or blended with fresh lime juice, sugar syrup and a hint of Maraschino liqueur

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### NO. 5

Havana Club Anejo Blanco shaken or blended with fresh lime juice, grenadine syrup and a hint of Maraschino liqueur



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**APPLETON : £8.50**

*Jamaica*

Musk and caramel nose  
with light treacle and sugar cane

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**ABUELO : £8.50**

*Panama*

Sweet buttery caramel, banana  
and apple aromas with a long nut  
and peppery spice finish

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**SANTA TERESA : £8.50**

*Venezuela*

Roasted nut, toffee, coconut, oiled leather  
on the nose, with tobacco  
and rich spice on the palate

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**ELEMENTS 8 PLATINUM\* : £8.50**

*St. Lucia*

Creamy, buttery and very clean,  
with lots of fresh citrus. Pleasant on the  
nose and excellent on the palate

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**TROIS RIVIÈRES BLANC : £8.50**

*Martinique*

Fresh, zesty and creamy  
with herbaceous notes

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\*Indicates the bartenders' Daiquiri of choice



# CONSTANTE'S PAGE

In 1914, bartender Constantino Ribalaigua Vert arrived at El Floridita. A Spanish immigrant, he was known as “Constante” to his friends. In 1918 he took over from Salas Perera as the owner of El Floridita.

Constante was a master bartender, the very embodiment of professionalism, creativity and cleanliness. He devoted his whole life to his profession, preparing cocktails behind the bar, and converted El Floridita into the city's cathedral of cocktails. Indeed, he had numerous creations: Presidente, Habana Special and more. But the Daiquiri is undoubtedly the cocktail that achieved the greatest international fame, and for that reason there is a phraser embossed in bronze on the ice chest over the bar: “La Cuna del Daiquiri” which simply translates to “The Cradle of the Daiquiri.”

As a tribute to this great man we have conceived this small list based on a 1935 cocktail book published in Cuba by Constante.

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## CAFÉ COCKTAIL : £8.50

Cognac and crème de cacao shaken with espresso and a dash of sugar syrup

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## BRONX NO. 2 FLORIDITA STYLE : £8.50

Tanqueray gin and orange curacao stirred with sweet and dry vermouth

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## MOJITO CRIOLLO NO.2 : £8.50

Fresh mint, lime juice and sugar syrup churned and spiked with Tanqueray gin—lengthened with seltzer water

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## MULATA : £8.50

Havana Club 7yrs, shaken or blended with fresh lime juice, crème de cacao and a dash of sugar syrup

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# ANNIVERSARY COLLECTION

In 2004 Floridita London opened its doors, with a promise of bringing an element of both classic and contemporary Cuba to Soho! Taking inspiration from Constante's original menu, you will find below an intimate list of tipples created by bartenders, both past and present, who have graced the bar and entertained the imbibers over the past five years!

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## EL V.P. : £9.00

*Alex Fitzsimons (2004 – 2005)*

Abuelo rum, Noilly Ambre and grapefruit bitters  
stirred and strained in an atomized glass

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## AMBASSADOR : £9.00

*Rich Woods (2005 – present)*

Diplomatico rum and Noilly Ambre stirred with a cocktail  
of bitters and dried with cranberry—served straight up!

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## MY FAVOURITE FIX : £9.00

*Andrea Montague (2008 – 2009)*

Trois Rivières Blanc and Noilly Prat shaken with lemon juice,  
cane syrup, pineapple and pepper—served short over ice

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## YUMMY-RUMMY SHAKE

### THAT TING : £9.00

*Freddie Arbona (2008 – present)*

Flor de Caña rum and apple liqueur shaken with grapefruit  
juice, syrups and bitters—served long and charged with Ting

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## FIG MARGARITA : £9.00

*Iain Richards (2008 – present)*

Tequila and fig liqueur shaken with lime juice  
and agave syrup—served up!

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## WINTER VESPER : £9.50

*Tim Stones (2009)*

Beefeater 24 gin stirred with Lillet Rouge,  
vodka and Beefeater's own bitters—served up!

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# FIFTH ANNIVERSARY SHARING



## ★ THE ANNIVERSARY COCKTAIL



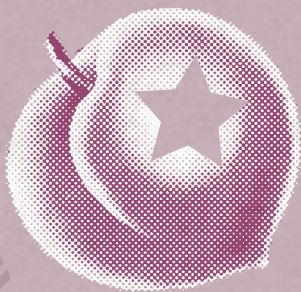
£18.00

Abuelo rum, Arette Tequila  
and fig liqueur shaken with  
a cocktail of bitters, marmalade and fresh lemon.

Served in a sharing goblet—charged with grapefruit soda.



# IVERSARY COCKTAILS ★



## PINOT-PEACH SMASH

£20.00

U'Luvka vodka and Pinot Grigio  
shaken with peach liqueur, mint,  
citrus fruits and syrups.

Served for your indulgence,  
in a sharing goblet.



# CELEBRATED



A collection of old cocktails—some of which have been well documented and some that have been lost to the pages of cocktail compilations and manuals from a bygone era.

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## NEW YORK FLIP : £8.50

Bourbon and port shaken hard with cream, egg and sugar syrup! Served straight-up in a flip glass

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## EL PRESIDENTE : £8.50

Havana Club rum, orange curacao and vermouth stirred until icy cold and served straight-up with zest of orange

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## BRAMBLE : £8.00

Gin, citrus juice and sugar syrup shaken and strained over crushed ice and treated to a drizzle of crème de mure

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## JACK ROSE : £8.50

Calvados and a touch of grenadine, shaken hard with lemon juice—served straight-up

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# & RETIRED

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## BEES KNEES : £8.00

Tanqueray gin shaken with honey syrup and lemon juice until icy cold—served up!

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## BROOKLYN COCKTAIL : £8.50

Rye whiskey and Amer Picon stirred with Maraschino liqueur and vermouth—served up!

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## DELICIOUS SOUR : £9.00

Calvados and apricot brandy shaken with lemon juice, sugar syrup and egg white

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## CLOVER CLUB : £8.50

Tanqueray gin shaken hard with lemon juice, sugar syrup, fresh raspberries and egg white—served up!

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## EUREKA : £8.50

Sloe gin and calvados shaken with cherry brandy, fresh lemon and sugar syrup

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## MILLIONAIRE : £8.50

*House style*

Sloe gin, rum and apricot brandy shaken hard with grenadine and lime juice—served up!

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# SEASONAL

We the humble bar team, like rum, in fact we love it! But knowing that its not to everyone's liking, we have conceived this intimate list. A collection of seasonally changing tipples that feature some of the best examples of spirits around!

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## GREENWICH FIZZ : £9.00

Jensen's gin and Maraschino liqueur, shaken with lemon juice—served long and charged with ginger beer

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## GRAPEFRUIT AND AGAVE RAMOS : £9.00

Citrus juices shaken hard with milk, cream and egg white sweetened with agave syrup and spiked with Arette Tequila —served long and charged with grapefruit soda

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## MARMALADE GIMLET : £8.00

Gin and lime marmalade shaken hard with lime juice and sugar syrup—served straight up

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## GUINNESS FLIP : £8.50

Rum and Cognac shaken with Guinness syrup and egg. Served-up in a flip glass

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## CLARET COBBLER : £8.00

Red wine and raspberry liqueur churned with muddled lemon, orange and raspberries—served long over crushed ice

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# CREATIONS

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## BELO MARTINEZ : £9.00

Antica Formula Carpano, Plymouth Navy Strength gin, Maraschino and a hint of lemon. Stirred with a cocktail of bitters and served perfectly cold straight-up

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## APPLE-JACK SIDECAR : £8.50

Calvados shaken with Triple Sec, lemon and pineapple juices, sugar syrup and a rinse of Chartreuse

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## CHABELITA COBBLER : £9.00

Arette Tequila and Maraschino liqueur churned with muddled fruit—served long in a highball, over crushed ice

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## QUINCE SOUR : £9.00

Angostura rum and Poire William shaken with quince jam, lemon juice, sugar syrup and egg white

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## STEALTH MARGARITA : £9.00

Jalapeño infused Tequila and elderflower liqueur shaken with lime juice—we recommend yours served straight-up, with a salt rim

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# ALL UP IN SMOKE

A smoker? Missing your fix? Try one of our offerings! Each of these sipping cocktails are stirred to perfection and either served straight-up or stirred down with ice and are either served over ice or neat!

## **SMOKEY OLD FASHIONED : £8.00**

Johnnie Walker Black Label whisky stirred through with homemade tobacco and cedar sugar syrup and bitters

## **CIGAR LOVERS MARTINI : £8.50**

Akvinta vodka and dry vermouth stirred with Lagavulin whisky and tobacco bitters

## **SMOKED AGAVE SAZERAC : £8.50**

Arette Reposado Tequila stirred with agave syrup, Peychaud's and tobacco bitters

## **TOBACCO OLD FASHIONED : £8.00**

Havana Club 7yrs stirred through with sugar syrup and tobacco bitters

## **NICOTINI : £8.00**

Grapefruit vodka and Aperol shaken with fresh grapefruit and lime juices, honey syrup, tobacco and oak bitters

## **THE DIPLOMAT : £8.00**

Diplomatico Anejo rum stirred with fig liqueur and dessert wine spiked with cigar and leather bitters





# CHAMPAGNE & SPARKLING

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## BELLINI : £10.00

Fresh peach puree and Prosecco married in this 'frappe' cocktail

Invented by Giuseppe Cipriani in 1948 at Harry's Bar in Venice. Named after the painter, Giovanni Bellini, who had an exhibition in Venice at the time.

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## CLASSIC CHAMPAGNE COCKTAIL : £12.50

An Angostura soaked sugar cube, laced with Cognac and charged with Champagne

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## SIN CITY : £12.50

Arette Tequila, pear puree and orgeat syrup married with Prosecco—served frappe style

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## CHAMPAGNE COBBLER : £12.50

Lemon, orange and pineapple wedges, muddled with Maraschino liqueur and lengthened with Champagne

Although the fruit element of this classic cocktail which dates back to 1862, has remained, its preparation has typically evolved from a stirred drink to a shaken drink, and finally to a muddled drink.

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## FRENCH 75 : £12.50

Tanqueray gin and Maraschino liqueur, stirred with lemon juice and sugar cane syrup, charged with Champagne

Named after the French 75-millimeter guns, this Champagne cocktail was created during the first World War by American army officers. The original recipe called for gin, calvados and absinthe (now illegal in the United States).

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## ALFONSO : £12.50

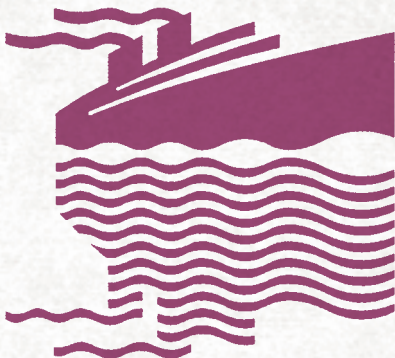
Sugar spiked with Dubonet, fortified with bitters, and topped with Champagne

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# RUM CRUISES

Why not take a cruise with Floridita, and sample a selection of rums from our extensive back-bar. Each sipping selection is served with an accompanying 'jam' and should be sipped alongside its associated rums! Each of these jams has been specifically created to complement and enhance the flavours found in each category of rum to further your enjoyment! Bon voyage!



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## CRUISE 1 : £12.00

*Light and fresh*

Santa Teresa, Elements 8, Trois Rivières

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## CRUISE 2 : £12.50

*Medium and spicy*

Pampero, Angostura, Elements 8

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## CRUISE 3 : £16.00

*Heavy and sweet*

Diplomatico, Appleton, Barbancourt, Banks XM

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## CRUISE 4 : £15.00

*Navy and pungent*

Sea Wynde, Pussers, Goslings

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# GLOSSARY OF TERMS

## CHILLED SELTZER

A German name for chilled carbonated water

## FALERNUM SYRUP

A sweet syrup used in tropical and Caribbean drinks that contains flavours of almond, ginger, cloves, lime and other spices. The syrup can be alcoholic or non-alcoholic and is usually light amber in colour

## HOUSE-MADE CORDIALS

To make cordials we bring cane syrup (ratio 1:1) to the boil, and with ample amounts of fresh fruit and citric acid we allow to simmer. Once completely cooled, we strain and store the resulting liquid for up to two weeks

## MARASCHINO LIQUEUR

A clear cherry flavoured liqueur made from the distillation of cherry kernels

## MARTINEZ BITTERS

A cocktail of several bitters and liqueurs allowed to impart on each other distinct flavours (these are made weekly to preserve quality)

## ORGEAT SYRUP

A sweet syrup made from almonds, sugar and often rose water or orange flower water. It has a pronounced almond taste and is used to flavour many cocktails, perhaps the most notable of which is the Mai Tai

## RAW CANE SYRUP / DEMERARA SYRUP (RATIO 1:1)

Sugar and water. Brought to the boil and allowed to cool

## SUGAR SYRUP

Sugar and water mixed to a ratio of 2:1

## SWIZZLE BITTERS

An equal measure of several bitters combined and bottled to enhance the flavour of certain drinks

## TOBACCO BITTERS

Pure spirit is added to essences of tobacco, leather and cedar wood, amongst others, to impart the flavour of cigars

# GLASSWARE APPENDIX



FLIP



CRUSTA



CHAMPAGNE  
FLUTE



WINE  
GLASS



HOT  
TODDY



LARGE  
COCKTAIL



SMALL  
COCKTAIL



30oz  
SHARING



HIGHBALL



COLLINS



ABSINTHE



SOUR



SMALL  
WHISKEY



LARGE  
WHISKEY



FIZZ



ROCKS



# UNITED STATES PATENT OFFICE

1,949,386

## COCKTAIL SHAKER

Howard F. Reichsbach, Waterbury, Conn., assignor to The Chase Companies, Incorporated, Waterbury, Conn., a corporation

Application October 5, 1932, Serial No. 692,351

2 Claims. (Cl. 219-1)

My invention relates to an improvement in cocktail shakers, the object being to produce a shaker of superior convenience, appearance and effectiveness, constructed with particular reference to preventing the escape of any fluid, no matter how violently it is shaken.

With these ends in view, my invention further consists in a cocktail shaker having certain details of construction and combinations of parts as will be hereinafter described and particularly pointed out in the claims.

In the accompanying drawing:

Fig. 1 is a broken view, partly in elevation and partly in vertical section, of a cocktail shaker constructed in accordance with my invention;

Fig. 2 is a detached view, partly in elevation and partly in vertical section, of the cap thereof;

Fig. 3 is a similar view of the upper portion of the container thereof;

Fig. 4 is a view in transverse section on the line 4-4 of Fig. 3; and

Fig. 5 is a detached perspective view of the removable strainer, looking at its under face.

In carrying out my invention, as herein shown,

I employ a cylindrical container 10 constructed at its upper end to form a tapering top 11 which merges into a slightly-conical neck 12 terminating in a flaring lip 13, the parts named being preferably made integral, though that is not essential.

With such a container, I employ a cylindrical cap 14 corresponding to it in diameter and having a relatively-flat top formed with concentric shoulders 15 and 16 and provided with a handle comprising a two-piece sheet-metal grip 17 and a nut 18, into the upper face of which the main part of the grip is inserted and soldered in place. The said nut 18 receives a screw 19 passing upward through the center of the top of the cap 14, to which the handle is thus firmly secured. A slightly-conical, annular, sheet-metal stopper 20 of about half the depth of the cap is located concentrically therein and has its upper edge soldered as at 21 within the shoulder 15 in the top of the cap 14. The taper of the stopper 20 corresponds substantially to the taper of the neck 12 of the container, as shown in Fig. 1, the parts being so proportioned that when the shaker is held by its opposite ends in the hands as in use, the lateral pressure upon its ends will tend to crowd the conical stopper into the flaring neck 12 and effectually seal it. In this connection, it will be noted that a slight clearance 22 is provided for between the lower edge of the cap and a shoulder 23 formed near the upper end of the body of the container.

But it is to be understood that when the cap is

applied to the container, the stopper 20 fits into the neck 12, so as to seal it and prevent its contents from escaping. The point made above is that the harder the shaking, the tighter the seal. The snug fitting of the lower end of the cap over the upper end of the container as at 23 constitutes an additional safeguard against any escape of fluid from the shaker.

Within the lower end of the neck 12 of the container I locate a fastening-ring 24 soldered or otherwise secured in place and struck-up at spaced intervals to produce locking-bosses 25 which enter inset bayonet-notches 26 formed in the upstanding flange of a shallow cup-like removable strainer 27 having an upstanding faceted handle 28 provided for readily rotating the strainer within the ring 24 sufficiently to engage and disengage its notches 26 with and from the locking-bosses 25.

The flange of the strainer is turned outward to form a lip 29 which, when the strainer is in place, rests upon the upper edge of the ring 24, as shown at 30 in Fig. 1, but this is not essential.

As shown, the lower end of the container is formed with three concentric inwardly-struck bands or filets 31, while the cap 14 is provided with two of such filets 31. But these filets are purely ornamental and may be omitted, though they give the finished shaker a high degree of style in the modern taste for design.

My improved cocktail shaker, as thus shown and described, in addition to being relatively simple in construction and convenient to use, effectively prevents any escape of liquid during the shaking operation, without any particular precautionary measures to that end—in fact, the harder it is shaken, the more effective the sealing action of its cap. The shape given to it by the character of its construction gives it a high degree of attractiveness.

I claim:

1. In a cocktail shaker, the combination with a cylindrical body formed at its upper end with a tapering top merging into a tapering neck extended to form a flaring lip, of a cylindrical cap substantially corresponding in diameter to the diameter of the container, its lower edge fitting snugly over the upper end of the body thereof, a handle for the said cap, a conical sheet-metal stopper secured by its upper edge concentrically within the cap and fitting within the tapering neck of the container, and a removable strainer located within the lower end of the neck of the container.

2. In a cocktail shaker, the combination with

Aug. 7, 1934.

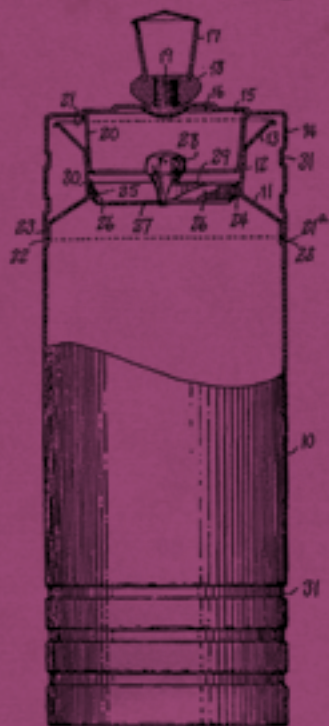
H. F. REICHENBACH

1,969,386

COCKTAIL SHAKER

Filed Oct. 6, 1933

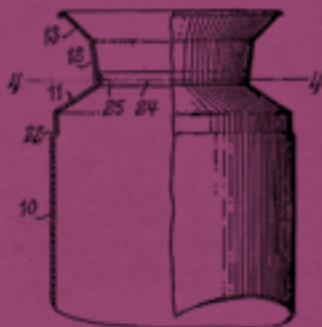
*Fig. 1*



*Fig. 2*



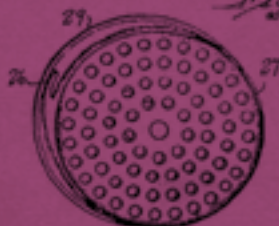
*Fig. 3*



*Fig. 4*



*Fig. 5*



Inventor  
Howard F. Reichenbach  
By Seymour Barrer Nichols  
Attorney



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**[www.floridita.co.uk](http://www.floridita.co.uk)**

Menu conceived by Richard Woods and the bartenders of Floridita  
past and present, who have both tended and influenced