Thirteen

In celebration of the bold and playful stories that have spanned from Marley to Chaplin, and even Rotten himself, Thirteen LDN channels Denmark Street's special lore and adds a little gothic drama.

Inspired by storied happenings, our drinks and Japanese inspired dishes champion the familiar and the novel. A collection of bold techniques and rich ingredients, menus celebrate flavours from nearby and far-flung places.

A fierce place found at the beginning of the one-hundred-yard Denmark Street, Thirteen is exclusively for everyone, while our underground haunt dial8 is for everyone else.

@thirteen_ldn
THIRTEENLDN.COM

OUR POKE BOWLS

Served weekdays 12pm to 3pm

CRISPY PRAWN KATSU 14

Prawn katsu, cucumber, mango, red radish, pickled onion, spring onion on sushi rice with sweet soy sauce.

SPICY SALMON 16

Salmon, orange, avocado, red radish, pickled onion, crispy onion on sushi rice with sriracha & poke sauce.

CRISPY CHICKEN KATSU 13

Chicken katsu, avocado, orange, red radish, pickled onion, spring onion on sushi rice with poke sauce & sweet soy sauce.

SPICY TUNA 13

Bluefin tuna, cucumber, mango, red radish, pickled onion, crispy onion on sushi rice with sriracha & poke sauce.

TAMAGO (v) 11

Japanese omelette, cucumber, mango, red radish, pickled onion on sushi rice with poke sauce.

A 13.5% service charge will be applied to all food and beverage pricing.

If you have a food allergy or intolerance, please inform your server upon placing your order.

LE SPECIALE

THIRTEEN'S BLACK COD 36

Black cod marinated in sweet miso served with carrots & radish.

CHICKEN KARAAGE 13

Chicken karaage spicy mayo & lemon.

PRAWN SALAD 9

Prawn, smoked salmon, pickled onion, cucumber, cream cheese,
Japanese mayo served on spinach & crushed crackers.

TUNA TARTARE 14

Tuna, avocado, mango, red chilli, red onion with spicy lime tartare sauce
& coriander cress.

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CHEF'S TACOS

4 pieces

THE FIERY BILTONG 17

Biltong, spring onion, red onion, chilli, ginger & spicy mayo.

SNOW CRAB 19

Snow crab, red pepper, yellow paper, carrot
with kimchi mayo, lime mayo & mint cress.

SMOKED DUCK 14

Smoked duck, spring onion, cucumber, red chilli, pomegranate
with Yakiniku sauce & coriander cress.

SPICY SALMON 14

Salmon, mango, red onion, red chilli with sriracha, spicy mayo & coriander cress.

SPICY TUNA 14

Bluefin tuna, spring onion, pineapple, red chilli, kizami wasabi with sriracha,
spicy mayo & coriander cress.

VEGETARIAN (v) 8

Tamago, spring onion, cucumber, red radish & orange.

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APPETISERS

OLIVES 4.5

SIRACHA GREEN PEAS 4.5

WASABI GREEN PEAS 4.5

SALTED EDAMAME 6

SPICY EDAMAME 6

VEGETARIAN GYOZA (v) 4 pieces 6.5

CHICKEN GYOZA 4 pieces 7.5

DUCK GYOZA 4 pieces 7.5

& SOMETHING SWEET

DORAYAKI 6

Japanese pancakes – a choice of one flavour Custard, Chocolate or Strawberry.

MOCHI 7

Japanese ice cream – a choice of two flavours

Chocolate & Hazelnut, Mango & Passion fruit, Lychee or Yuzu.

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MAKI

6 pieces

CUCUMBER 5

AVOCADO 5.5

SALMON 7

PRAWN 8

TUNA 8.5

NIGIRI

3 pieces

PRAWN 8

SALMON 8

TUNA 11

SASHIMI

3 pieces

SALMON 7.5

TUNA 11

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CLASSIC ROLLS

8 pieces

CALIFORNIA 16

Snow crab, avocado with kimchi mayo, mint cress & tobiko.

PRAWN TEMPURA 17

Prawn tempura, avocado with Japanese mayo, mint cress & tobiko.

SPICY TUNA 14

Bluefin tuna, cucumber, spring onion, takuan with spicy mayo, sriracha & coriander cress.

SALMON AVOCADO 12

Salmon, avocado with lime mayo & red amaranth.

CRISPY CHICKEN 14

Chicken katsu, cucumber with sweet chilli, sweet soy sauce & crispy onion.

SALMON TERIYAKI 12

Pan-fried salmon, cucumber, spring onion with teriyaki sauce & coriander cress.

VEGAN (vg/v) 13

Cucumber, carrot, avocado, mango, red radish with vegan mayo & pomegranate.

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SIGNATURE ROLLS

8 pieces

FIRE BREATHER 21

Bluefin tuna, snow crab, prawn katsu, avocado with Japanese mayo, sriracha & unagi sauce.

RAINBOW 20

Snow crab, salmon, bluefin tuna, shrimp, avocado, cucumber with lime mayo & unagi sauce.

SMOKED DUCK 18

Smoked duck, avocado with unagi sauce, Japanese mayo, crispy onion & coriander cress.

OCEAN CRUNCH 16

Prawn katsu, surimi, avocado with sriracha, sweet soy sauce & crispy onion.

THIRTEEN'S SIGNATURE 16

Shrimp, snow crab, salmon, cucumber with spicy mayo, lime mayo, unagi sauce, red chilli & tobiko.

CATERPILLAR 15

Prawn katsu, takuan, avocado, cucumber with lime mayo, sweet soy sauce, crispy onion & tobiko.

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SIGNATURE COCKTAILS

LADY STARDUST 16

42Below Vodka, Aperol, Cointreau, passion fruit purée, lychee syrup, topped with Prosecco.

MORNING FURY 16

Chilli-infused El Rayo Plata Tequila, Aperol, apricot liqueur, orange bitters, fresh lime juice.

ROCKSTAR'S PARADISE 15

El Rayo Plata Tequila, Aperol, mango & chilli syrup made in-house, fresh lime juice.

ZIGGY'S BENEDICTION 15

Seven Tails XO Brandy, Italicus Rosolio di Bergamotto, Yellow Chartreuse, dry vermouth.

CRAVING FOR SUN 14

Bombay Sapphire Gin, melon liqueur, Luxardo Limoncello, Sambuca, Double Dutch Cucumber & Watermelon Soda.

ROCKNROLLER 14

Bacardi Reserva Ocho Rum, Amaretto Disaronno, pineapple juice, Angostura Bitters, fresh lime juice with Double Dutch Ginger Beer.

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SIGNATURE COCKTAILS

VAPOUR TRAIL 17

Strawberry & Lemongrass Grey Goose Vodka, St-Germain Elderflower Liqueur, Galliano L'Autentico, almond syrup with fresh lemon juice.

GUILTY PLEASURE 16

Rosaluna Mezcal, chilli-infused El Rayo Plata Tequila, clarified pineapple juice, Supasawa & cucumber syrup.

SOHO 15

Four Roses Original Bourbon, Martini Rubino Vermouth, peach liqueur, Luxardo Maraschino Cherry Liqueur, Peychaud's Bitters.

GOTHIC FIRE 15

Amaretto Disaronno, Campari, passion fruit purée, orange zest with cranberry bitters.

HELLO LOLA 14

Bacardi Carta Blanca Rum, Amaro Lucano, coconut syrup, fresh mint, fresh lime juice, Double Dutch Double Lemon.

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SIGNATURE COCKTAILS

ORCHARD STORM 16

Four roses Bourbon Whisky, St-Germain Elderflower Liqueur, fresh lime juice, pear purée, vanilla syrup, orange bitters, Ms Better's Bitters Foamer.

NOBLE GRACE 15

Hennessey VS, apricot liqueur, fresh lemon juice, vanilla syrup, finished with a fine mist of violet liqueur.

STRAWBERRY LEMON DROP 14

Tito's Vodka, Limoncello, fresh lemon juice & strawberry syrup.

ISLAND VICE 14

DropWorks Spice Drop Rum, Campari, Taylor's Velvet Falernum, pineapple juice, fresh lime juice & almond syrup.

HOLIDAY BELLINI 14

Passion fruit purée, lychee syrup, topped with Prosecco.

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OUR TWISTS & CLASSICS

MARGARITA 15

El Rayo Plata Tequila, Cointreau, fresh lime juice.

KIWI JALAPEÑO MARGARITA 16

Patrón Silver Tequila, Cointreau, kiwi purée, jalapeño, fresh lime juice.

PALOMA 17

Patrón Silver Tequila, St-Germain Elderflower Liqueur, fresh lime juice,
Double Dutch Pink Grapefruit Soda.

ESPRESSO MARTINI 14

42Below Vodka, Borghetti Espresso liqueur, shot of espresso.

COSMOPOLITAN 14

42Below Vodka, Cointreau, cranberry juice, fresh lime juice.

PISCO SOUR 14

ABA Pisco, pear liqueur with fresh lemon juice.

OLD FASHIONED 14

Four Roses Original Bourbon, Demerara sugar, Angostura Bitters.

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OUR TWISTS & CLASSICS

MR. FIERCE'S MICHELADA 16

Tomato juice, bloody Mary spice mix made in-house, fresh lime juice, olive bitters. topped with Meantime Greenwich Lager.

THE OTHER NEGRONI 16

Salcombe Gin, Suze Liqueur De Gentian & Lillet Blanc.

LIMONCELLO SPRITZ 16

Crystal Head Vodka, Luxardo Limoncello, Lillet Rosé, Double Dutch Soda Water topped with Prosecco.

CUCUMBER WATERMELON SPRITZ 16

Gin D'zur, St-Germain Elderflower Liqueur, Double Dutch Cucumber Watermelon Soda topped with Prosecco.

THIRTEEN'S NEGRONI 15

Bombay Sapphire Gin, Martini Rubino Vermouth and the rest is classified, we could tell you but then we'd have to...

APEROL SPRITZ 13

Aperol, Prosecco, Double Dutch Soda Water.

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ALCOHOL FREE

Cocktails, beer, wine & spirits

MOUNTAIN NEGRONI 8.5

Everleaf Mountain, Everleaf Forest, Monin Orange Spritz syrup.

OUT OF OFFICE 8.5

Passion fruit purée, coconut syrup, guava juice, fresh lime juice, Double Dutch Indian Tonic Water.

PINEAPPLE & GINGER MOJITO 8.5

Pineapple juice, fresh lemon juice, almond syrup, fresh mint, Double Dutch Ginger Beer.

THE VIRGIN PALOMA 8.5

Grapefruit juice, agave syrup, fresh lime juice & Double Dutch Pink Grapefruit Soda.

LUCKY SAINT 0.5% vol 7

BOLLE BLANC DE BLANC HALF BOTTLE 0.5% vol 35

TANQUERAY 0% vol 8

EVERLEAF MOUNTAIN 0 % vol 10

EVERLEAF FOREST 0% vol 10

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CHAMPAGNE

VEUVE CLICQUOT, YELLOW LABEL NV 23/115

12% vol

LA GRANDE DAME ROSE 425

12.5% vol

RUINART BLANC DE BLANC NV 190

12.5% vol

RUINART ROSE NV 200

12.5% vol

DOM PERIGNON 2015 VINTAGE 520

12.5% vol

KRUG GRAND CUVEE, EDITION 169 BRUT, NV 350

12.5% vol

PROSECCO AMORE DELLA VITA EXTRA DRY 10/50

12.5% vol

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WHITE

MARSANNE & VERMENTINO, JOIE DE VIGNE 10/ 35

France 2025 13% vol

MORANDE PIONERO
SAUVIGNON BLANC RESERVA 12/ 38

Chile 2025 13% vol

PINOT GRIGIO, CASTEL FIRMIAN 11/ 42

Mezzacorona, Italy 2025 12.5% vol

MANTINIA, MOROPOULOS, MOSCHOFILERO 13/ 50

Peloponnese, Greece 2019 13% vol

ALBARINO, SERRA DA ESTRELA 13/ 50

Spain 2025 13% vol

CHABLIS, JEAN-MARC BROCARD 69

Burgundy, France 2024 12.5% vol

SCHOENHEITZ RIESLING, LINSENBERG 65

Alsace, France 2018 13.5% vol

CHARDONNAY, BUENA VISTA, CARNEROS 88

California, USA 2020 14.5% vol

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RED

PINOT NOIR RESERVA, MORANDE PIONERO 10/ 38

Chile 2023 13.% vol

PODERE MONTEPULCIANO D'ABRUZZO, UMANI RONCHI 11/ 42

Abruzzo, Italy 2024 13% vol

COTES DU RHONE, FERRATON PERE & FILS SAMORENS 12.5/ 46

Rhône, France 2024 13.5% vol

RIOJA, PIES NEGROS, BODEGAS ARTUKE 14.5/ 57

Rioja, Spain 2024 14% vol

CABERNET SAUVIGNON, SILVERADO VINEYARDS 99

Napa Valley, USA 2017 13.5% vol

GARNACHA, MONFIL, BODEGAS 14.5/ 57

Carinena, Spain 2024 13% vol

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ROSE

PINOT GRIGIO ROSE, TERRE DEL NOCE 10/ 37
Italy 2025 12% vol

CHATEAU LA COSTE, LADY A 58
Portes de Méditerranée, France 2025 12.5% vol

COTES DE PROVENCE, ROCK ANGEL 87
Provence-Alpes-Côte d'Azur, France 2025 13.5% vol

BEER & CIDER

NOAM LAGER 5.2% vol 9
MEANTIME GREENWICH LAGER 4.5% vol 7.5
MEANTIME PRIME PALE 4.3% vol 7.5
MEANTIME ANYTIME IPA 4.7% vol 7.5
LUCKY SAINT 0.5% vol 7
SXOLLIE CIDER 4.5% vol 8

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GIN

BOMBAY SAPPHIRE 40% vol 11

BOMBAY BRAMBLE 40% vol 11

BOMBAY SAPPHIRE PREMIER CRU 47% vol 13.5

BROCKMANS 40% vol 12

BROCKMANS AGAVE CUT 41.25% vol 14

COPPERHEAD 40% vol 14

FOUR PILLARS RARE 41.8% vol 12.5

GIN D'AZUR 43% vol 14.5

HENDRICKS 41.4% vol 12

KI NO BI KYOTO DRY GIN 45.7% vol 16

MERMAID 42% vol 14.5

MERMAID PINK 47% vol 13.5

OYSTER ADRIATIC GIN 42.5% vol 15.5

PLAYWRIGHT 26% vol 12

PLYMOUTH SLOE 26% vol 12.5

PLYMOUTH ORIGINAL 41.2% vol 13

PROCERA BLUE DOT 43% vol 27

ROKU 43% vol 13

SALCOMBE STAR POINT 44% vol 14.5

THEODORE PICTISH 43% vol 15

TANQUERAY TEN 47.3% vol 15

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WHISKY

SCOTLAND

JOHNNIE WALKER BLACK 40% vol 13
JOHNNIE WALKER BLUE 43.3% vol 50

LOWLANDS

BLADNOCH VINAYA 46.7% vol 16
BLADNOCH 14yo 46.7% vol 26

HIGHLANDS

ABERFELDY 12yo 40% vol 16
ARBIKIE 1794 HIGHLAND RYE 48% vol 37
GLENMORANGIE 12yo 43% vol 14

SPEYSIDE

SAMAROLI SPEYSIDE 46% vol 16
SAMAROLI MACDUFF 97 GREEN 46% vol 108

ISLAY

BRUICHLADDICH 'THE CLASSIC LADDIE' 50% vol 15
BRUICHLADDICH ISLAY BARLEY 2013 50% vol 21
SAMAROLI ISLAY 46% vol 17
SAMAROLI CAOL ILA 2009 46% vol 64

ENGLISH

FIELDEN RYE WHISKY 48% vol 17

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WHISKY

ISLANDS (SKYE)

TALISKER 10yo 45.8% vol 15

IRELAND

BUSHMILLS 10yo SINGLE MALT 40% vol 15

GREEN SPOT SINGLE POT 40% vol 16

METHOD AND MADNESS SINGLE GRAIN 46% vol 13.5

USA

ANGELS ENVY BOURBON PORT-FINISH 43.3% vol 21

FOUR ROSES BOURBON 40% vol 11

FOUR ROSES SMALL BATCH 45% vol 13

JACK DANIELS 40% vol 12

RITTENHOUSE RYE 50% vol 13.5

WESTLAND AMERICAN OAK SINGLE MALT 46% vol 14

WOODFORD RESERVE BOURBON 45.2% vol 15.5

JAPAN

FUJI BLENDED 43% vol 18

NIKKA FROM THE BARREL 51.4% vol 15

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VODKA

42 BELOW 40% vol 11

BELVEDERE 40% vol 13

CRYSTAL HEAD 40% vol 14

DINGLE POT STILL IRISH VODKA 40% vol 11

GREY GOOSE 40% vol 14

GREY GOOSE STRAWBERRY & LEMON 30% vol 15

GREY GOOSE ALTIUS 40% VOL 32

HAKU 40% vol 12

MEILI 40% vol 11.5

TITO'S HANDMADE 40% vol 11.5

WILD KNIGHT 40% vol 12

COGNAC/ ARMAGNAC

BARON DE SIGOGNAC 20yo 40% vol 29

HENNESSY VS 40% vol 11

HENNESSY XO 40% vol 50

HENNESSY PARADIS 40% vol 150

MARTELL BLUE SWIFT 40% vol 16.5

MARTELL CORDON BLEU 40% vol 36

SEVEN TAILS XO 41.8% vol 15

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RUM

BACARDI CARTA BLANCA 37.5% vol 11

BACARDI RESERVA OCHO 8yo 40% vol 13

CACHACA SAGATIBA 38% vol 11

DON PAPA SINGLE ISLAND 40% vol 12.5

DROP WORKS CLEAR DROP 40% vol 12

DROP WORKS SPICE DROP 40% vol 12

DUPPY SHARE SPICED 37.5% vol 11.5

EQUIANO 43% vol 20

FOURSQUARE SPICED 37.5% vol 13

GOSLINGS BLACK SEAL 40% vol 12

PLANTERAY PINEAPPLE 41.2% vol 14

PLANTATION XO 20yo 40% vol 19

RON ZACAPA CENTENARIO 40% vol 35

SAMAROLI SPQR 45% vol 18

SAMAROLI JAMAICA RHAPSODY 45% vol 27

SAMAROLI SAMBA 45% vol 31

SAMAROLI TRINIDAD CARNIVAL 45% vol 70

SANTA TERESA 1796 40% vol 19

SPIRITED UNION SPICED 38% vol 11.5

WRAY & NEPHEW 63% vol 13

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TEQUILA

EL RAYO PLATA 40% vol 11.5
EL RAYO REPOSADO 40% vol 12
CASA NOBLE REPOSADO 40% vol 26
CELOSA ROSE 40% vol 42
CLASE AZUL REPOSADO 40% vol 50
MIJENTA REPOSADO 40% vol 16
MIJENTA CRISTALINO 40% vol 26.5
PATRON SILVER 40% vol 16
PATRON REPOSADO 40% vol 18
PATRON ANEJO 40% vol 19
PATRON EL ALTO 40% vol 56
PATRON PLATINUM 40% vol 72
TEREMANA BLANCO 40% vol 12
TEREMANA ANEJO 40% vol 16
1800 CRISTALINO 40% vol 18
1942 DON JULIO 38% vol 54

MEZCAL

CASAMIGOS MEZCAL 40% vol 22
ILEGAL JOVEN 42% vol 17
ROSALUNA MEZCAL 42% vol 13
VERDE MOMENTO 42% vol 15
ZACAL MANSO SAHUAYO - ENSAMBLE 45% vol 25

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AND ANOTHER THING...

If you're curious about what's downstairs behind the curtain, then this is the page for you. Expressly for those in the know, dial8 brings not only privacy and but discretion too.

Ideal for gatherings, musings and other affairs, it's the private room you always wished for, only steps away.

Ask the team or contact us
events@thirteenldn.com

EDDIE ATE DYNAMITE GOOD BYE EDDIE

@thirteen_ldn
THIRTEENLDN.COM

Wines and Vintages are subject to change, Spirits and liqueurs are served at 50ml (25ml available upon request). Fortified wines are served at 75ml, Wines by the glass are served at 175ml (125ml available upon request). Champagne by the glass is served at 125ml.