

The Vault

BOUNDARY

London

TRATRA

Pop-up Charcuterie Bar

TraTra is a French term meaning a mix of the traditional with the contemporary. A social place to gather, drink, talk and laugh whilst enjoying delicious sharing boards, great wines and cocktails deep beneath the streets of London's buzziest district.

TraTra - Eat. Drink. Enjoy.

SHARING BOARDS

CHARCUTERIE & TERRINE

Jambon de Bayonne 16
Saucisson Rosette
Chorizo Doux
Jambon Sec
Pork, prune & duck terrine, pickles
Bread & butter basket

VEGETABLES

Courgette tempura, smoked paprika 16
Aubergine caviar, lemon & parsley
Chargrilled cauliflower, sweet potato, fennel
Olives, lemon, rosemary, garlic & thyme
Frites, garlic mayo
Bread & butter basket

SEAFOOD

Smoked haddock beignets, sweet & sour sauce 19
Confit trout, soy & mustard, lime crushed avocado
Prawn cocktail, baby gem, cayenne & crispy shallots
Tuna tartare, salted yuzu, sesame & spring onion
Pickled cucumbers, dill & mustard seeds
Bread & butter basket

CHEESE

Bleu d'auvergne AOC 16
Tomme de Savoie
Comte AOC
Morbier AOC
Crottin de Chèvre
Chutney & oatcakes
Bread & butter basket

INFINITE CHARCUTERIE

We keep it coming until you say stop! *

6pm - 7pm

12pp

After 7pm

18pp

SNACKS

TraTra croquettes, sweet & sour sauce 4.5
Olives, lemon, rosemary, garlic & thyme 4
Frites, garlic mayo 4
Bread & butter basket 2.5

Pork, prune & duck terrine, pickles 5.5
Tempura sweet potato, tomato chutney 4.5
Smoked haddock beignets, sweet & sour sauce 6.5

A discretionary 12.5% service charge is added to all bills.

Please notify us in advance of any dietary requirements or allergens

*Infinite Charcuterie, 2 hour time limit. Groups of 12+ will be charged at "After 7pm" price.

BEER

Peroni Azzurro (pint)	6
<i>A delicate balance of bitterness and citrus aromatic notes with a crisp, dry finish</i>	
Asahi (pint)	6
<i>Light and refreshing with notes of toasted malt</i>	
Wiper & True Amber Ale (330ml)	5.5
<i>Bursting with orange flavours from the hops and addition of orange zest, on a sweet, rich malt, with an alluring amber glow</i>	
Wiper & True Pale Ale (330ml)	5.5
<i>Fruity, hoppy pale ale. With citrusy flavours</i>	
Guinness (330ml)	5
<i>The classic stout</i>	
Cidre de Bretagne (330ml)	5
<i>The full cider apple flavour and crisp acidity make this an ideal cider to accompany food</i>	

SOFT DRINKS

Homemade lemonade	4.5
<i>A delicate balance of bitterness and citrus aromatic notes with a crisp, dry finish</i>	
Grapefruit Sherbert	4.5
<i>Grapefruit, lemon, soda</i>	
Apple & Elderflower Fizz	4.5
<i>Apple, elderflower, lime, ginger ale</i>	
Evian / Badiot	4
<i>Still or sparkling mineral water</i>	
Coca-Cola / Diet Coke	4
<i>The world's favourite soft drink, enjoyed since 1886</i>	
Fever Tree	4
<i>A selection of tonics, lemonades, ginger ales & beers</i>	

APÉRITIF

Fruit Bellini	9.5
<i>Fruit liqueur, fizz</i>	
Aperol Spritz	9.5
<i>Aperol, fizz, soda</i>	
Kir Royale	10
<i>Crème de cassis, fizz</i>	
Classic Champagne Cocktail	13
<i>Brandy, sugar, bitters, fizz</i>	
TraTra's French 75	10
<i>Cognac, peach, fizz</i>	
Picon Bière	10
<i>Picon, beer</i>	

SIGNATURE COCKTAILS

Rose d'assemblage 1818	14
<i>Hennessy V.S., Damson liqueur, walnut bitters, Veuve Clicquot</i>	
Matcha Hendrick's	11.5
<i>Hendrick's gin, Archers, matcha, egg white</i>	
Alfonso Channing	10
<i>Dubonnet, fizz, blackberry, orange</i>	
French Fence	11.5
<i>Calvados, cider, peach</i>	
Pamplemousse	10
<i>Vodka, Aperol, Rinomato, grapefruit</i>	
Sailor Koko	11
<i>Sailor Jerry rum, Koko Kanu, pineapple, passionfruit, Angostura bitter, smoked paprika</i>	
Boundary Sour	11
<i>Gin, Absinthe, rose, ginger ale</i>	
Fleur Sauvage	11
<i>Vodka, St Germain liqueur, elderflower cordial, Lillet blanc, lime, Peychaud's bitters</i>	
Gumbo	11
<i>Cognac, Drambuie, caramel liqueur, chocolate bitters</i>	
Monkey King	11
<i>Monkey Shoulder blended Scotch, King's Ginger, masala syrup, cream</i>	

FIZZ

		125 _{ML}	BTL
NV	Blanquette de Limoux, Cuvée Ma Maison, Rosier	Vibrant, Crispy	9.5 37
NV	Veuve Clicquot Yellow Label	Rich, Apple	12.5 72

WHITE

			175 _{ML}	BTL
2016	Colombard Sauvignon, Forterese, IGP D'Oc	Clean, Elegant	6.5	23
2015	Gros Manseng, Côtes de Gascogne, Domaine Cambos	Citrus, Herbaceous	7.5	28
2017	Sauvignon Blanc, 'Val de Loire', Petite Abbaye	Fresh, Gooseberry	7.5	29
2017	Vermentino, 'Sensas', IGP D'Oc	Scented, Peach	8	30
2016	Sauvignon Semillon, Château Billot, Bergerac	Classy, Lemon	8	31
2017	Viognier, Domaine de Pennautier, Lorgueil, Languedoc (organic)	Floral, Honeysuckle	8.5	33
2014	Pinot Blanc, 'Les Natures', Jean Baptiste Adam, Alsace	Peach, Apricot		44
2016	Vouvray, Château Gaudrelle, Loire	Aromatic, Apple		51
2016	Château Peybonhomme, Les Tours, Le Blanc Bonhomme, Bordeaux (biodynamic)	Rounded, Honey		55
2015	Chablis 'Cuvée Emeraude, Alain Gautheron (organic)	Flinty, Sherbet		55
2015	Klevener de Heiligenstein, Hubert Hewang, Alsace (organic)	Concentrated, Lychee		57
2017	Sancerre 'le Rochoy', Domaine Laporte, Loire (organic)	Intense, Grass		62
2015	Givry Blanc, 'Le Haut Colombier', Domaine Besson, Burgundy	Lingering, Lemon		62

ROSÉ

			175 _{ML}	BTL
2017	Coteaux d'Aix en Provence Rosé, Château Paradis	Fresh, Strawberry	9.5	36

RED

			175 _{ML}	BTL
2016	Merlot, Forterese, IGP D'Oc, Foncaillieu	Supple, Plum	6.5	23
2017	Carignan, Vieilles Vignes, Roche de Belanne, IGP D'Oc	Generous, Forest Fruits	7.5	28
2016	Cabernet Sauvignon, Domaine de Cantaussels Cote de Thongue	Rounded, Blackcurrant	7.5	29
2015	Corbieres, Chateau Fabre (organic)	Balanced, Spicy	8	32
2015	Château le Gardera, Bordeaux Superieur	Developed, Cassis	9	35
2016	Pic Saint Loup, Saint Lucie, Vignobles de 3 Châteaux	Intense, Blackberry	9.5	36
2016	Chenas, Cru Beaujolais, 'Vigne de 1939', Domaine Pascal Aufranc	Ripe, Strawberry		45
2014	Coteaux de Languedoc 'Pezenas', Domaine Trinities (organic)	Moreish, Dark Fruits		39
2015	Côtes du Rhône 'Cuvée Signature', Domaine des Amouriers (organic)	Full bodied, Pepper		41
2012	Château Cabans, Cru Bourgeois, Médoc, Bordeaux	Velvety, Blackcurrant		50
2015	Gigondas, 'Cuvée Tradition', Domaine du Gour de Chaule, Rhône	Concentrated, Red Fruits		61
2016	Savigny Les Beaunes, Les Gollards, Domaine du Prieure, Burgundy	Silky, Summer Fruits		64
2014	Réserve D'Angludet, Margaux, Bordeaux	Classy, Plum		68
2012	Châteauneuf du Pape, Domaine du Grand Tinel, Rhône	Complex, Fruity		72