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, Gin Masterclass, Whisky Tasting or Cocktail Making Masterclass.

Some of our dishes contain allergens, please ask a member of staff for more details. A discretionary service charge of 13.5% will be added to your bill on the day of your visit.

MAP Tapas Style Afternoon Tea Menu

Savory

Caprese

Buffalo mozzarella, salt & chili avocado mash, sun dried tomato paste served on thin baguette.

The Spaniard

Sourdough baguette with buffalo mozzarella, Iberico ham & black olive tapenade.

Mini Burger

Brioche bun filled with marinated chicken breast, fresh basil pesto, smoked harissa paste, sun dried tomato.

The Tart

Red pepper & cream cheese, sweet potato crunch, spring onion & oven roasted Iberico ham.

Maison Bruschetta

Toasted sourdough, bacon jam, cherry tomatoes, white truffle oil & diced samphire.

Sweet

Cheesecake Shot Glasses

Daily changing dessert shots. Triple chocolate, lemon meringue or strawberry.

Red Velvet Cake

Red velvet sponge cake topped with cream cheese frosting.

Selection of Macarons

Daily changing selection of classic macarons, including strawberry, matcha green tea, black sesame and many more.

Mini Banoffee Pie

Tart shell generously topped with chocolate ganache, banana slices, chantilly cream & a moreish caramel topping.

MAP Maison Tea Menu



Traditional English Breakfast

Robust, deep and rounded, carries milk perfectly.

Classic Earl Grey

Traditional Earl Grey that will delight fans of classic English tea.

Organic Chai

A blend of Assam and an aromatic mix of fresh herbs and spices.

Chocolate Noir

Premium teas from Assam & Yunnan blended with Peruvian cocoa nibs & Madagascan vanilla pods.

Jade Tips

An extremely high-quality green tea. Mao Jian grows in the misty mountain air of Zhejiang. It has a clean, refreshing vegetal taste.

Jasmine Pearls

Naturally fragrant and smooth.

Botanical Calm

A naturally caffeine-free blend of lemon verbena, calming chamomile and tilia leaf. This aromatic blend is floral with the sweetest hint of rose.

Red Berry & Hibiscus

A beautiful scarlet infusion, bursting with fruit notes.

Moroccan Mint

Two types of mint & the natural sweetness of wild liquorice root.

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Bottomless Afternoon Tea Cocktails

Prosecco Cocktails

Pink Lady

Tequila, lime juice, homemade pink pepper and pomegranate syrup, with a prosecco top.

Milano Torino 2.0

Premium gin, sweet vermouth, Campari, Prosecco

Cocktails

Sunshine in a Glass

Premium Gin, rose wine & grapefruit reduction, fresh citrus, topped with white peach and jasmine soda.

Jungle Bird #2

Dark rum, Campari, fresh lime juice, Pedro Ximenes, roasted pineapple soda.

Perfect Passion

Absolut vodka, redberries, passionfruit, citrus.

