

# Elma

Elma Restaurant is inspired by a broad East Mediterranean culture and spirit. We treated our guests to a unique experience of the traditional food, beverages and atmosphere of the region. All our food is freshly made in house from locally sourced ingredients and could be tailored to your liking. We pay extraordinary attention to detail and treat every person as a dear guest in our house.

*Relax and enjoy your time with us*

## Dips

Served with bread

### Dips Board

11.95

Selection of Beetroot Borani, Hummus, Baba Ganoush and Tzatziki

**Baba Ganoush (V, GF, DF) Persian Style** ..... 6.00

Smoked aubergine puree with olive oil, strained yoghurt, mint, lemon and garlic

**Tzatziki (V, GF)** ..... 5.50  
Strained yoghurt with garlic, dill and cucumber

**Beetroot Borani (V, N GF)** ..... 5.50  
A Persian yogurt dip with beetroot, strained yoghurt, olive oil and garlic topped with walnuts and feta cheese

**Hummus (V, N, DF)** ..... 5.50  
Chick peas puree with tahini, lemon and garlic

**Mixed Mediterranean Olives (V)** un-pitted ..... 4.50

**Bread, Cheese and Olives (V)** ..... 7.50

## Starters

**Grilled King Prawns (A, DF)** ..... 8.95

**Grilled Halloumi (V, GF)** ..... 6.50

Grilled Cypriot cheese served with caramelised onion

**Hazelnut Crusted Goat's Cheese (V, N)** ..... 6.50

Served with caramelised onion and roasted pepper

**Falafel (V, N)** ..... 6.50

Chick peas, coriander, sesame seeds and garlic fritter served on a bed of hummus

**Sucuk** ..... 7.50

Grilled spicy Turkish sausage with feta cheese and a drizzle of pomegranate molasses served with tzatziki

**Calamari (A)** ..... 7.50

Crispy squid served with saffron aioli

**Crispy King Prawns (A)** ..... 8.00

Served with saffron aioli

**Crispy Crumbed Blanchbait** ..... 6.00  
Served with saffron aioli

**Stuffed Vine Leaves (V)** ..... 6.00  
Vine leaves stuffed with rice and herbs served with salad, tzatziki and a drizzle of Pomegranate molasses

**Tabbouleh (V)** ..... 6.00  
Finely chopped parsley, tomato, cucumber, mint, couscous, seasoned with pomegranate molasses, lemon juice and olive oil

**Borek (V)** ..... 6.00  
Filo pastry filled with feta cheese, sun dried tomatoes and parsley served with tzatziki

**Spicy Grilled** ..... (GF) 4 pieces... 6.50  
**Chicken Wings** ..... 8 pieces... 9.50

## Sharing Platters for 2

**Vegetarian Meze Platter (V)** ..... 15.95  
Tabbouleh, Hummus, Stuffed Vine Leaves, Falafel, Tzatziki, Borek and Beetroot Borani served with a slice of bread

**Mixed Meze Platter** ..... 16.95  
Tabbouleh, Hummus, Falafel, Grilled Halloumi, Baba Ganoush, Borek, Sucuk, Tzatziki, Feta Cheese and Beetroot Borani served with a slice of bread

**Mediterranean Meat Platter** ..... 16.95  
Selection of cured meats, Roast vegetables, Sucuk, Baby Mozzarella and Olives served with a slice of bread

**Mixed Seafood Platter (A)** ..... 18.50  
Crispy Squid, Crispy king prawns, Grilled king prawns and crispy crumbed blanchbait served with Baba Ganoush, Beetroot Borani, Saffron aioli and sweet chilli sauce

**Food allergies and intolerances:** Some of our food contains nuts and allergens, please speak to a member of staff for more information  
(A) – allergy (N) – contains nuts (V) – vegetarian (GF) – gluten-free (DF) – dairy-free Extra 10% service charge for parties over 6 people

A percentage of your bill will be donated to **WaterAid**. Find out more at [wateraid.org](http://wateraid.org)

# Main Menu



## From the Grill

All served with salad or home made chunky chips or rice

<b>T-Bone Steak</b> .....	<b>32.00</b>
28 days aged. Served with home made chunky chips and red peppercorn sauce on the side	
<b>Mixed Grill</b> .....	<b>17.50</b>
A selection of marinated grilled meats	
<b>Mixed Grill for 2 to share</b> .....	<b>34.00</b>
<b>Grilled Seafood Platter for 2 to share (A)</b> .....	<b>45.00</b>
Choice of grilled sea bass or grilled whole sea bream, grilled king prawns and calamari.	
<b>Lamb Sis</b> .....	<b>18.50</b>
Marinated cubed fillet of lamb	
<b>Lamb Chops</b> .....	<b>18.50</b>
Marinated Lamb chops	
<b>Grilled Sea Bass Fillet</b> .....	<b>17.95</b>
Served with dill rice and creamy Escabeche Piquillo sauce on the side	
<b>Grilled Whole Sea Bream</b> .....	<b>18.95</b>
Served with dill rice and creamy Escabeche Piquillo sauce on the side	
<b>Adana Kofte</b> .....	<b>15.00</b>
Minced lamb with parsley and a hint of chilli flakes	
<b>Grilled Saffron Chicken Sis</b> .....	<b>15.50</b>
<b>Grilled Halloumi and Spicy Sausage</b> .....	<b>14.50</b>
Served with caramelised onion	

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## Salads

<b>Grilled Saffron Chicken Salad (GF, DF)</b> .....	<b>11.95</b>
Served on a bed of green leaves with pomegranate, cherry tomatoes, olives and wine reduction glaze. Add Grilled Halloumi for...	
<b>Grilled Halloumi Salad (V, GF)</b> .....	<b>11.50</b>
Served on a bed of green leaves with pomegranate, cherry tomatoes, olives and wine reduction glaze	
<b>Falafel Salad (V, N, GF)</b> Falafel on a bed of green leaves served with pomegranate, hummus and tzatziki .....	<b>9.95</b>
<b>Mediterranean Salad (V, N)</b> .....	<b>8.95</b>
Mixed salad with feta cheese, walnuts, cherry tomatoes, cucumber and olives, served with mint infused oil and olive oil	



# Main Menu



## Main Course

<b>Lamb Shank</b> .....	<b>17.95</b>
Slow roasted lamb shank served with rice	
<b>Lamb Stew</b> .....	<b>15.00</b>
Slow cooked pulled shoulder of lamb, cooked with tomato, courgette and aubergine served with rice	
<b>Spicy Lamb Meatballs</b> Served with rice .....	<b>14.50</b>
<b>Mediterranean Style Roasted Duck Leg</b> .....	<b>16.50</b>
Slow cooked duck leg cooked with vegetables and pomegranate molasses, served with rice	
<b>Saffron &amp; Barberry Chicken Stew</b> <b>NEW</b> .....	<b>14.50</b>
Chicken thighs stewed with saffron, baby potatoes and barberry, served with rice	
<b>Veggie Stew (V, GF, DF)</b> .....	<b>11.95</b>
Sun dried chana dal cooked with cherry tomatoes, mushrooms, potatoes, aubergine and coriander. Topped with almond and fried onion and served with rice	
<b>Georgian Style King Prawns Stew (A)</b> .....	<b>16.50</b>
King prawns cooked in a creamy romano pepper, garlic, dill and white wine sauce, served with dill rice	
<b>Karniyarik</b> .....	<b>15.00</b>
Aubergine stuffed with minced lamb, tomatoes, onions, red peppers and garlic, topped with yogurt	
<b>Moussaka (GF)</b> .....	<b>14.50</b>
Layers of sautéed vegetables with minced meat, béchamel sauce and cheese	
<b>Imam Bayildi (V)</b> .....	<b>14.50</b>
Aubergine stuffed with roasted vegetables topped with goat's cheese and basil oil	
<b>Vegetarian Moussaka (V, N, GF)</b> .....	<b>13.50</b>
Layers of sautéed vegetables with béchamel sauce and cheese	



## Side Dishes

<b>Grilled Vegetables (V, DF, GF)</b> .....	<b>5.00</b>	<b>Mixed Mediterranean Olives</b> un-pitted.....	<b>4.50</b>
<b>Side Salad (V, DF, GF)</b> .....	<b>4.50</b>	<b>Garlic Bread (V)</b> .....	<b>4.00</b>
<b>Homemade Chips (V, DF, GF)</b> .....	<b>4.50</b>	<b>Garlic Bread with Cheese (V)</b> .....	<b>4.50</b>
<b>Dill Rice (V)</b> .....	<b>4.50</b>	<b>Bread (V)</b> .....	<b>3.00</b>
<b>Rice (V)</b> .....	<b>4.50</b>	<b>One slice of Bread (V)</b> .....	<b>1.50</b>



# Set Menu One

£28 per person

For parties over 6 people an extra 10% service charge will be added

## Starters

### Hot and Cold Meze Platter to share

Tabbouleh, Hummus, Falafel, Grilled Halloumi, Baba Ganoush, Borek, Sucuk, Tzatziki, Feta Cheese, Beetroot Borani

## Choice of one Main

### Mixed Grill

Selection of grilled meats served with rice or homemade chips

### Lamb Stew

Slow cooked lamb stew with tomatoes, courgette and aubergine served with rice

### Moussaka (N, GF)

Layers of sautéed vegetables with mince meat, béchamel sauce and cheese

### Saffron & Barberry Chicken Stew

Chicken thighs stewed with saffron, baby potatoes and barberry, served with rice

### Imam Bayildi (V)

Aubergine stuffed with roasted vegetables topped with goat's cheese

## Dessert

### Elma's Dessert Platter

Selection of – baklava, kadayif, candy floss and ice-creams



# Set Menu Two

£40 per person

For parties over 6 people an extra 10% service charge will be added

## Starters

### Hot and Cold Meze Platter to share

Tabbouleh, Hummus, Falafel, Grilled Halloumi, Baba Ganoush, Borek, Sucuk, Tzatziki, Feta Cheese, Beetroot Borani

### Elma's Luxury Mixed Seafood Platter (A)

Crispy Squid, king prawns, crispy crumbed blanchbait and smoked salmon served with Baba Ganoush, Beetroot Borani, saffron aioli and sweet chilli sauce

## Choice of one Main

### Grilled Marinated Lamb Fillet

Marinated cubed fillet of lamb served with home made chunky chips or rice

### Grilled Sea Bass

Served with dill rice and Escabeche Piquillo sauce

### Imam Bayildi (V)

Aubergine stuffed with roasted vegetables topped with goat's cheese

### Grilled Saffron Chicken Sis

## Dessert

### Elma's Dessert Platter

Selection of – baklava, kadayif, candy floss and ice-creams



# Dessert Menu



## Desserts & Digestives

<b>Elma's Dessert Platter for 2</b>	Selection of Baklava, Ice creams and saffron candy floss	12.95
<b>Baklava (N)</b>	A rich sweet pastry with chopped pistachios and sweetened with honey syrup served with pistachio ice cream	6.95
<b>Kadayif (N)</b>	A rich noodle pastry with pistachio and honey served with pistachio ice cream	6.95
<b>Salted Caramel Cheese Cake</b>		6.50
<b>Chocolate Soufflé</b>	Served with vanilla ice cream	6.50
<b>Almond Tart (GF)</b>	Served with pistachio ice cream	6.50
<b>Afogtella (N)</b>	Truffle shaped hazelnut and coffee ice cream, rolled in crushed meringue topped with melted Nutella	6.50
<b>Selection of fine Italian Ice Creams</b>	(2 scoops) Chocolate, Pistachio, Hazelnut, Vanilla	4.95
<b>Lemon Sorbet</b>	(2 scoops)	4.95

## Digestive & Liquors

<b>Raki</b>	25ml Turkish grape brandy flavoured with anise	4.50
<b>Limoncello</b>	50ml	3.95
<b>Grappa</b>	25ml	3.00
<b>Sherry</b>	25ml Matusalem Sherry	3.00

## Dessert & Fortified Wine

	75ml	1/2 Bottle
<b>'Essensia' Orange Muscat, Quady Winery (V)</b>	5.50	27.00
<i>USA 15% - Luscious sweet oranges and apricots on the palate with bitter-sweet orange marmalade notes which balance well with the fresh lemony finish.</i>		
<b>Ruby Port, Barros</b>	4.60	21.00
<i>Portugal 19.5% - Elegant and intense with heaps of black fruit on the nose. Strong and exuberant but with remarkable fresh fruit flavours.</i>		
<b>20 Year Old Tawny Port, Barros (V)</b>	8.10	48.00
<i>Douro Valley - A rich and complex combination of dried fruit aromas, with spice and subtle hints of wood. Elegant and full-bodied, with a long, engaging finish.</i>		

## Tea & Coffee

Decaf coffee is available on request

<b>Turkish Coffee</b>	2.50	
<b>Cinnamon Turkish Coffee</b>	2.50	
<b>Turkish Tea</b>	2.50	
<b>Tea</b>	2.50	
<i>Apple, Mint, Cinnamon, Chamomile, English Breakfast, Earl Grey</i>		
<b>Espresso/Double</b>	2.10/ 3.30	
<b>Americano</b>	2.50	
<b>Macchiato</b>	2.00/ 2.20	
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<b>Liqueur Coffees</b>	5.95	
<i>Whisky • Tia Maria • Brandy • Amaretto • Baileys</i>		
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<b>Cappuccino</b>	3.00	
<b>Latte</b>	3.00	
<b>Hot Chocolate</b>	3.00	
<b>Mocha</b>	3.00	



# Drinks Menu



## Beers & Ciders

	Pint
<b>Efes Draft</b> Premium Turkish Lager .....	5.20
<b>Half Efes Draft</b> .....	2.70
<b>Peroni</b> 330ml .....	4.00
<b>Hogan's Medium Cider</b> 500ml .....	5.10
<b>Purity Gold Ale</b> 500ml .....	5.10
<b>Erdinger</b> 500ml .....	5.10
<b>San Miguel 0.0%</b> Alcohol-free Beer 330ml .....	3.00

## Liqueurs & Spirits

	Bottle	35ml
<b>Baileys</b> .....	4.00	
<b>Tia Maria</b> .....	4.00	
<b>Southern Comfort</b> .....	4.00	
<b>Sambuca</b> .....	4.00	
<b>Turkish Delight Gin</b> .....	5.50	
<b>Hendrick's Gin</b> .....	5.50	
<b>Tanqueray No. Ten Gin</b> .....	5.50	
<b>Cucumber Gin</b> .....	5.50	
<b>Pomegranate Gin</b> .....	5.50	
<b>Roku Japanese Craft Gin</b> .....	5.50	
<b>Bombay Sapphire Gin</b> .....	5.50	
<b>Warner Edwards Rhubarb Gin</b> .....	5.50	
<b>Turkish Raki</b> .....	200ml 18.95	4.50
<b>Malibu Rum</b> .....		4.00
<b>Bacardi Rum</b> .....		4.00
<b>Havana Club Rum</b> .....		4.00
<b>Brandy</b> .....		4.50
<b>Jack Daniels Whiskey</b> .....		4.50
<b>Jameson Irish Whiskey</b> .....		4.00
<b>Johnnie Walker Red Label Whiskey</b> .....		4.00
<b>Russian Standard Vodka</b> .....		4.00
<b>Martini</b> .....		4.00
<b>Disaronno Amaretto</b> .....		4.00
<b>Tequila</b> .....		4.00

## Soft Drinks

<b>Homemade Lemonade</b> Glass.....	4.00	Jug.....	9.50	<b>Ayran</b> Cold Yogurt Drink Glass.....	3.00	Jug.....	8.50
<b>Pomegranate Lemonade</b> Glass.....	4.00	Jug.....	9.50	<b>Rose Lemonade</b> Glass.....			2.80
<b>Coke</b> Glass.....			2.80	<b>Diet 7Up</b> Glass.....			2.80
<b>Diet Coke</b> Glass.....			2.80	<b>Sparkling Water</b> 500ml.....			3.00
<b>Coke Zero</b> Glass.....			2.80	<b>Sparkling Water</b> 750ml.....			4.50
<b>Fever-Tree Tonic Water</b> 200ml.....			2.20	<b>Still Water</b> 500ml.....			3.00
<b>Fever-Tree Soda Water</b> 200ml.....			2.20	<b>Tomato Juice</b> 200ml.....			1.90
<b>Fever-Tree Lemonade</b> 200ml.....			2.20	<b>Juice</b> Glass Orange/Apple/Cranberry.....			2.50

Our Dessert Menu offers Dessert Wine and Port as well as our Tea and Coffee selection



## White Wines

	175ml	250ml	Bottle
<b>Artı Chardonnay Narince</b> .....	<b>6.10</b>	<b>7.80</b>	<b>23.00</b>
<i>Turkey 13.5%</i> - Very aromatic nose with white fruits like apple, pear, white peach and exotic pineapple. Narince gives it a lively acidity.			
<b>DSmederevka, Tikveš (v)</b> .....	<b>6.10</b>	<b>7.80</b>	<b>23.00</b>
<i>Macedonia 11%</i> - Tropical and stone fruit aromas are underpinned by attractive floral notes and streaks of zesty citrus.			
<b>Verdeca 'Talò', San Marzano (v)</b> .....	<b>6.20</b>	<b>7.90</b>	<b>24.00</b>
<i>Italy 12.5%</i> - Exotic flavours of ripe melon, spice and botanicals enhanced by lime and jasmine notes with a creamy texture. Vibrant and expressive.			
<b>Pinot Grigio, Andrea di Pec</b> .....	<b>6.40</b>	<b>8.10</b>	<b>25.00</b>
<i>Italy 12.5%</i> - A vibrant Pinot Grigio bursting with delicate fruit flavours of citrus, fennel and pear with a refreshing finish.			
<b>Chardonnay 'Winemakers Reserve', Berton Vineyard</b> .....			<b>25.00</b>
<i>Australia 13%</i> - A fresh, cool-climate Chardonnay which pulls together quenching tropical and citrus fruit flavours with delicate French oak.			
<b>Chenin Blanc, 'Steen Op Hout', Mulderbosch (v)</b> .....			<b>27.00</b>
<i>South Africa 12.5%</i> - Aromas of fresh pear, ripe apricot and subtle oak spice lead to a fine, crisp palate with vibrant flavours of ripe Granny Smith apples and cinnamon spice.			
<b>Sauvignon Blanc, Faultline (v)</b> .....	<b>6.90</b>	<b>8.90</b>	<b>26.50</b>
<i>New Zealand 12.5%</i> - Typical Marlborough notes of peapods, gooseberry and asparagus with a fresh and herbaceous flavour.			
<b>Château Lestrille, Entre-Deux-Mers (v)</b> .....			<b>27.00</b>
<i>France 13.5%</i> - A refreshing and full-flavoured white Bordeaux showing crystalline lemon fruit and a clean, zesty flavour.			
<b>Voskehat, ArmAs</b> .....			<b>29.00</b>
<i>Armenia 13.5%</i> - Produced from the Voskehat variety this native grape delivers intense and complex aromas of white melon, green apple, fresh rosemary and lime, complemented by subtle spice undertones.			
<b>Sancerre, Domaine Gérard Millet (v)</b> .....			<b>36.00</b>
<i>France 12.5%</i> - An elegant Sancerre, with vibrant Sauvignon notes of grapefruit and lemon, good weight and a clean crisp finish			

## Red Wines

	175ml	250ml	Bottle
<b>Öküzgözü Bogazkere Anfora</b> .....	<b>6.10</b>	<b>7.80</b>	<b>23.00</b>
<i>Turkey</i> - A lively, tannic, fresh and structured flavour with a bouquet of red and sour cherry and plum.			
<b>Shiraz Cabernet, Opal Ridge</b> .....	<b>6.10</b>	<b>7.80</b>	<b>23.00</b>
<i>Australia 13.5%</i> - A juicy Australian red showing warm flavours of black fruits and vanilla. Soft and smooth.			
<b>Pinot Noir, Viña Edmara (v)</b> .....	<b>6.20</b>	<b>7.90</b>	<b>24.00</b>
<i>Chile 13.5%</i> - A seductive and complex combination of black cherry and raspberry aromas, rose petals and violets, mixed with a soft touch of vanilla and coconut.			
<b>Malbec 'Alto Molino', Piattelli Vineyards</b> .....	<b>6.40</b>	<b>8.10</b>	<b>25.00</b>
<i>Argentina 14.5%</i> - Vibrant and fruity with a mix of dark, brambly fruits, plum notes combined with dark chocolate and a richly flavoured finish.			
<b>Malvasia Nera 'Talò', San Marzano (v)</b> .....			<b>25.00</b>
<i>Italy 13.5%</i> - Delicious dense flavours of vanilla and baked orange with a touch of thyme. Warm and spicy on the finish.			
<b>Time Waits For No One, 'Stone Elephant', Finca Bacara (v)</b> .....			<b>26.00</b>
<i>Spain 14%</i> - Powerful and intense nose of ripe black fruits supported by subtle hints of oak spice and black pepper. Balanced and warm with a lovely savoury note on the palate.			
<b>Shiraz 'The Lodge Hill', Jim Barry Wines</b> .....			<b>26.50</b>
<i>Australia 14%</i> - Lifted aromas of violet florals, clove spice and mixed garden herbs that are followed with vibrant, juicy red and black fruits on the palate and sweet spice to finish.			
<b>Rioja Reserva, Ondarre (v)</b> .....			<b>26.50</b>
<i>Spain 14%</i> - Leather, vanilla and spice of traditionally made Rioja enveloped in an elegant and textured palate.			
<b>Merlot Gran Reserva, Viña Echeverría (v)</b> .....			<b>27.00</b>
<i>Chile 14%</i> - A savoury and earthy style of Merlot showing eucalyptus and red plums on the palate complemented by herbal and coffee tones.			
<b>Karmrahyut, ArmAs (v)</b> .....			<b>29.00</b>
<i>Armenia 13%</i> - Vibrant aromas of lavender, rose petals and fresh herbs lead to an opulent and well-flavoured palate with ripe red fruits complemented by chocolate notes and a dry, fresh finish.			
<b>Syrah, Château Oumsiyat (v)</b> .....			<b>33.00</b>
<i>Lebanon 14%</i> - An intense and concentrated wine displaying a depth of black fruits complemented by notes of dark chocolate.			
<b>Buzbag, Rezerve, Öküzgözü Bogazkere, Kayra</b> .....			<b>35.00</b>
<i>Turkey 13%</i> - Big brooding and sturdy with lashings of baked cherry fruit with leather and chocolate notes and a long dry balsamic finish.			



# Sparkling Wines

	Bottle
<b>Prosecco Extra Dry, Canal Grando (v)</b> .....	<b>25.00</b>
<i>Italy 11%</i> - An aromatic bouquet of vibrant citrus fruits combined with subtle floral characters. Crisp and refreshing with an irresistibly fruity finish.	
<b>Carpenè Malvolti Prosecco Di Conegliano 1868</b> 200ml .....	<b>7.50</b>
<i>Italy 11%</i> - Extra Dry. Fruity and appealing with a floral and fresh fruit bouquet and a lemony finish.	
<b>Champagne Collet, Brut (v)</b> .....	<b>42.00</b>
<i>France 12%</i> - Aromas of white flowers, lemon zest, quince and white peach, are combined with delicate hints of spice and anise. Refreshing and complex.	
<b>Champagne Veuve Clicquot, Brut 'Yellow Label' (v)</b> .....	<b>70.00</b>
<i>France 12%</i> - This fine Champagne displays raisins, vanilla and brioche together with toasty aromas from ageing in bottle.	
<b>Champagne Bollinger, Special Cuvée (v)</b> .....	<b>75.00</b>
<i>France 12%</i> - This is a full-flavoured, classic Champagne with lovely weight.	

# Rosé Wines

	175ml	250ml	Bottle
<b>Pinot Grigio Blush, Sacchetto Vini (v)</b> .....	<b>6.10</b>	<b>7.80</b>	<b>23.00</b>
<i>Italy 12%</i> - Pale pink in colour, this is a fresh and fruity off-dry rosé with a soft finish.			
<b>Zinfandel Blush, Misty Peak (v)</b> .....	<b>6.40</b>	<b>7.90</b>	<b>24.00</b>
<i>USA 10.5%</i> - Off dry in style. Flavours of watermelon, strawberry and white nectarine, with a silky texture and a soft finish.			
<b>Beyaz Kalecik Karasi Rosé, Kayra</b> .....			<b>27.00</b>
<i>Turkey 11.5%</i> - A delicate pale pink colour is mirrored in the strawberry and pink grapefruit flavours of this spicy and refreshing wine.			



# Cocktails

<b>Porn Star Martini</b> .....	<b>12.50</b>
<i>Vanilla Vodka, passion fruit liquor, passion fruit syrup. Served with 200ml Prosecco on the side</i>	
<b>Aperol Spritz</b> .....	<b>8.50</b>
<i>Aperol, Proccesco, soda and a slice of orange</i>	
<b>Kir Royal</b> .....	<b>8.50</b>
<i>Proccesco and Crème de Cassis</i>	
<b>Espresso Martini</b> .....	<b>8.50</b>
<i>Vodka, Kahlua, sugar and a shot of Espresso</i>	
<b>Margarita</b> .....	<b>8.50</b>
<i>Tequila, Cointreau and fresh lime juice</i>	
<b>Cosmopolitan</b> .....	<b>8.50</b>
<i>Vodka, Cointreau, cranberry juice and fresh lime</i>	
<b>Bloody Mary</b> .....	<b>8.50</b>
<i>Vodka, tomato juice, Worcestershire sauce, Tabasco sauce, fresh lemon juice and celery</i>	
<b>Mojito</b> .....	<b>8.50</b>
<i>White rum, mint, soda water, fresh lime and sugar</i>	
<b>Pomegranate Mojito</b> .....	<b>8.50</b>
<i>White rum, fresh pomegranate, mint, soda water, fresh lime and sugar</i>	
<b>Virgin Pomegranate Mojito</b> .....	<b>5.50</b>
<i>Fresh pomegranate, mint, soda water, fresh lime and sugar</i>	
<b>Virgin Mary</b> .....	<b>5.50</b>
<i>Tomato juice, pepper, Tabasco sauce</i>	
<b>Mocktail</b> .....	<b>5.50</b>
<i>Cranberry juice, orange juice, fresh lime and mint</i>	

