



BEER & CIDER



BIRRA MORETTI	330ML	£6
HEINEKEN DRAUGHT	375ML	£6
SOL	330ML	£5.50

ELB PALE ALE	500ML	£6
ASPALL SUFFOLK CYDER	330ML	£6
HEINEKEN 0% ALC	330ML	£5.50



SPIRITS



GIN	25ML	50ML
BOMBAY SAPPHIRE	£5	£10
BOMBAY CITRON PRESSÉ	£6	£12
HENDRICK'S	£7	£14
VODKA		
ERISTOFF	£5	£10
GREY GOOSE	£7	£14
RUM		
BACARDÍ CARTA BLANCA	£5	£10
BACARDÍ AÑEJO	£6	£12
MALIBU	£5	£10

BRANDY	25ML	50ML
COURVOISIER VS	£5	£10
WHISKY		
JACK DANIEL'S	£5	£10
JAMESON	£6	£12
MACALLAN DOUBLE CASK 12 YO	£7	£14
TEQUILA		
PATRON SILVER	£7	£14



SOFT DRINKS



COCA-COLA / DIET / ZERO	330ML	£4
SPRITE ZERO	330ML	£4
APPLETISER	275ML	£3.50
RED BULL	330ml	£4.50
SELECTION OF JUICES	250ML	£4
(APPLE, ORANGE, PINEAPPLE & CRANBERRY)		

FRESH HOMEMADE PINK LEMONADE	250ML	£4
HILDON STILL / SPARKLING WATER	750ML	£4.75
MIXERS	200ML	£2.75
(COCA-COLA, DIET COKE, SLIMLINE TONIC, TONIC, LEMONADE, SODA WATER, GINGER ALE, BITTER LEMON & CRANBERRY)		



CHAMPAGNE



MOËT & CHANDON IMPERIAL BRUT NV	Bright fruitiness, a seductive palate and an elegant maturity
MOËT & CHANDON IMPERIAL ROSE NV	Intense aromas of fresh red summer berries with floral and pepper notes
MOËT GRAND VINTAGE BLANC	Floral, aniseed and mentholated nuances bringing freshness
RUINART BLANC DE BLANCS NV	Citrus, peach and white flower aromas evolve into a fresh palate

125ml	Bottle (75cl)	Magnum (150cl)
£14	£80	£155
£17	£90	£175
	£135	
	£180	



PROSECCO



PROSECCO SPUMANTE BRUT, LA CAVEA, VENETO, ITALY, NV	125ml	Bottle (75cl)
Elegant bouquet and aromas of apples & pears, with a crisp, dry finish	£8.50	£44
PROSECCO ROSÉ CA' DI ALTE, VENETO, ITALY		£50
Refreshing, full of fresh ripe red berries and citrus fruit flavours		



WHITE WINE



TREBBIANO/GARGANEGA, PONTE PIETRA, VENETO, ITALY	125ml	175ml	250ml	Bottle (75cl)
Lively and crisp with a touch of marzipan and honey from the Garganega grape	£6.50	£8.50	£11	£30
VERMENTINO IGP PAYS D'OC, LES VIGNES DE L'EGLISE, FRANCE				
Clean and bright, with aromas of peach, mango, pineapple and pear	£7.50	£9.50	£13	£37
'THE HOLY SNAIL' SAUVIGNON BLANC IGP VAL DE LOIRE, TYDY, FRANCE				£44
Crisp and balanced, defined by fragrant aromas of gooseberry and pear				
GAVI DI GAVI, TERRE ANTICHE, PIEMONTE, ITALY				£52
Scented and delicate with hints of lime zest				
ALCOHOL FREE				
WILD IDOL SPARKLING WHITE				
Bursting with zesty green apples and aromas of white peach and honeyed melon		£13		£50



ROSÉ WINE



MONASTRELL ROSADO, MOLINICO LOCO, MURCIA, SPAIN	125ml	175ml	250ml	Bottle (75cl)
Soft and juicy with fresh flavours of wild strawberry and cherry	£6.50	£8.50	£11	£30
LUBERON ROSÉ, FAMILLE PERRIN, SOUTHERN RHÔNE, FRANCE				
Fresh, Provençal nose with aromas of wild strawberry and white nectarine	£7.50	£9.50	£13	£37
'STUDIO' ROSÉ, MIRAVAL, SOUTHERN FRANCE				£52
Fleshy palate with notes of citrus and white flowers and a long finish				
ALCOHOL FREE				
WILD IDOL SPARKLING ROSÉ				
Elegant floral aromas with red fruit, crisp green apple, gooseberry and rhubarb		£13		£50



RED WINE



MERLOT/CORVINA, PONTE PIETRA, VENETO, ITALY	125ml	175ml	250ml	Bottle (75cl)
Delicious blend of soft blackberry, cherry blossom and ripe cherry pie	£6.50	£8.50	£11	£30
ROSSO VERONESE, PERGOLINO, VENETO, ITALY				
Lively, fresh cherry notes with vivacious red berry fruit on the palate	£7.50	£9.50	£13	£37
VINHO REGIONAL LISBOA TINTO, EVARISTO, PORTUGAL				£44
Bright ruby red in colour with vibrant aromas of ripe cherries, juicy raspberries and blackcurrants				
MENDOZA MALBEC, KAIKEN CLÁSICO, ARGENTINA				£52
Pronounced plum and blackberry aromas, complemented by notes of black pepper and clove				

Don't forget to tell your friends about us on social media! Follow the Party @MammaMiaPartyUK / Share the Party #MammaMiaTheParty



PLEASE NOTE THAT A DISCRETIONARY SERVICE CHARGE IS AUTOMATICALLY ADDED TO YOUR BILL.



MENU

MEZZE

Selection of traditional Greek dips* and marinated olives*
Served alongside tear and share bread, sea salt crackers and grissini bread sticks

STARTER

CLASSIC GREEK SALAD* & **SPANAKOPITA**
Served with feta Layered filo pastry, feta and spinach

MAIN

BRAISED LAMB STIFADO & SLOW COOKED BEEF

Served with garlic roasted baby potatoes, vegetable and tomato briam, cracked wheat Tabbouleh and pomegranate salad, red wine jus

DESSERT

LEMON CAKE*

Lemon cake served with Greek yoghurt, apricot compote, orange caramel and confit orange skin

TEA OR COFFEE with BAKLAVA

Nut-free cranberry and filo pastry

* Gluten Free

We strive to source sustainably where possible and cook with low-wastage values. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. We reserve the right to alter the menu subject to operational requirements.

PLEASE ASK FOR THE VEGAN / VEGETARIAN MENU

WATERLOO

Music by Benny Andersson, Björn Ulvaeus and Stig Anderson

My, my, At Waterloo, Napoleon did surrender
Oh, yeah And I have met my destiny in quite a similar way
The history book on the shelf Is always repeating itself

{CHORUS}

Waterloo - I was defeated, you won the war
Waterloo - Promise to love you forever more
Waterloo - Couldn't escape if I wanted to
Waterloo - Knowing my fate is to be with you
Whoa whoa whoa whoa
Waterloo - Finally facing my Waterloo

So how could I ever refuse, I feel like I win when I lose

{CHORUS}

Waterloo - I was defeated, you won the war
Waterloo - Promise to love you forever more
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Whoa whoa whoa whoa
Waterloo - Finally facing my Waterloo



NIKOS
TAVERNA



SCAN THE CODE TO ORDER
FROM THE BAR

MAMMA MIA!
THE PARTY

