



## BEER & CIDER



BIRRA MORETTI	330ML	£6	ELB PALE ALE	500ML	£6
HEINEKEN DRAUGHT	375ML	£6	ASPALL SUFFOLK CYDER	330ML	£6
SOL	330ML	£5.50	HEINEKEN 0% ALC	330ML	£5.50



## SPIRITS



GIN	25ML	50ML	BRANDY	25ML	50ML
BOMBAY SAPPHIRE	£5	£10	COURVOISIER VS	£5	£10
BOMBAY CITRON PRESSÉ	£6	£12			
HENDRICK'S	£7	£14	WHISKY		
			JACK DANIEL'S	£5	£10
VODKA			JAMESON	£6	£12
ERISTOFF	£5	£10	MACALLAN DOUBLE CASK 12 YO	£7	£14
GREY GOOSE	£7	£14			
			TEQUILA		
RUM			PATRON SILVER	£7	£14
BACARDÍ CARTA BLANCA	£5	£10			
BACARDÍ AÑEJO	£6	£12			
MALIBU	£5	£10			



## SOFT DRINKS



COCA-COLA / DIET / ZERO	330ML	£4	FRESH HOMEMADE PINK LEMONADE	250ML	£4
SPRITE ZERO	330ML	£4	HILDON STILL / SPARKLING WATER	750ML	£4.75
APPLETISER	275ML	£3.50	MIXERS	200ML	£2.75
RED BULL	330ml	£4.50	(COCA-COLA, DIET COKE, SLIMLINE TONIC, TONIC, LEMONADE, SODA WATER, GINGER ALE, BITTER LEMON & CRANBERRY)		
SELECTION OF JUICES	250ML	£4			
(APPLE, ORANGE, PINEAPPLE & CRANBERRY)					



## CHAMPAGNE



<b>MOËT &amp; CHANDON IMPERIAL BRUT NV</b> Bright fruitiness, a seductive palate and an elegant maturity	125ml	Bottle (75cl)	Magnum (150cl)
	£14	£80	£155
<b>MOËT &amp; CHANDON IMPERIAL ROSE NV</b> Intense aromas of fresh red summer berries with floral and pepper notes			
	£17	£90	£175
<b>MOËT GRAND VINTAGE BLANC</b> Floral, aniseed and mentholated nuances bringing freshness			£135
<b>RUINART BLANC DE BLANCS NV</b> Citrus, peach and white flower aromas evolve into a fresh palate			£180



## PROSECCO



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



## WHITE WINE



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



## ROSÉ WINE



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



## RED WINE



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

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

ΜΕΝΟΥ

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 and a 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  
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



NIKOS  
TAVERNA



SCAN THE CODE TO ORDER  
FROM THE BAR

MAMMA MIA!  
THE PARTY