



Food



nectar-edu

73 Broughton Street
EH1 3RJ

www.nectar-edu.co.uk

Menu

CHEF'S SELECTION

Nectar Salad (vg) with Baby Lettuce, Beetroot, Grapes, Apple, Citrus & Grape Vinaigrette and Tortilla Chips Pan Fried Mushrooms (v) with Butter, Mustard, Garlic and Thyme Falafel (vg) with Hummus Dip & spicy pickled Cucumber Cheese Filo Pastry (v) with Honey and Sesame Seeds Grilled Halloumi (v) with spicy Forrest Fruit Chutney	10.50 8.85 9.25 7.75 9.50	P A I R		Pan Fried Sea Bass with Potato-Garlic Spread and Baby Spinach Chicken Skewer with marinated Zucchini & Carrot Pasta and creamy Yogurt Sauce Grilled Greek Sausage with spicy Cheese served with Pitta Bread Pan Fried Pork with mixed Peppers, Garlic, Butter, Lemon served with Pitta Bread Grilled King Prawns with Paprika & buttered Lemon Zest and sweet Chilli Mayo Dip	16.95 14.95 13.95 14.95 13.95	P A I R		Rustling Wind Tzatziki Martini Pirate Bay Chemistry Lessons The Gangster

S H A R E

Pitta Bread (vg)	3.05	Grilled Vegetables (vg)	7.50
Kalamata Olives (vg)	4.15	Potato Peebles (vg)	6.95
Zucchini Fries (vg)	7.15	Greek Salad (v)	9.95

Try it all

V E G G I E P L A T T E R	Zucchini Fries, Olives, Halloumi, Falafel, Greek Salad, Pitta & 2 Dips	18.45

M E A T P L A T T E R	Chicken Skewer, Greek Sausage, Potato Peebles, Greek Salad, Pitta & 2 Dips	21.95

Dips

Tzatziki (v)	6.25
Tirokafteri (v)	7.05
Hummus (vg)	6.15

All Dips with Pitta **14.45**

*All Dips are home made

Dessert

Nut Cake	6.15
Orange Cake	6.15
Chocolate Cake	6.15
Ice Cream (Vanilla, Chocolate)	2.50
Sorbet (Lemon, Lime)	2.50

And... Pair it with Patisserie

v = vegetarian
vg= vegan

If you have any allergies or dietary requirements, please let our team know



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Drinks



[nectarbar.edi](https://www.instagram.com/nectarbar.edi)

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Signatures

Drops of the River Botanical - Floral - Uplifting	12.00		Gin, Mastiha, Jasmin Syrup, Elderflower Caviar, Lemon
Beach Bonfire Smoky - Sweet - Complex	11.50		Mezcal, Flor de Sevilla, Cocchi Torino, Fig Campari, Grapefruit
First Love Minty - Silky - Nostalgic	12.00		Creme de Menthe, Creme de Cacao, Raspberry Liqueur
Something in the Water Juicy - Bold - Lush	12.00		Bourbon, Cointreau, Apricot Caviar, Lemon, Orange, Bitters
City View Bright - Aromatic - Smooth	11.50		Gin, Amaretto, Lemon, Honey, Olive Oil, Basil
Rustling Wind Nutty - Spiced - Summery	11.50		Reposado Tequila, Pistachio Liqueur, Roasted Peach, Cinnamon, Agave
Tzatziki Martini Creamy - Greek - Cool	12.00		Vodka, Dry Vermouth, Greek Yogurt, Cucumber, Garlic
Pirate Bay Funky - Herbacious - Deep	11.50		Rum, Cherry Rum, Balsamic Shrub, Sage
Chemistry Lessons Fruity - Zingy- Surprising	12.00		Bourbon, Creme de Cacao Blanc, Lemon, Passionfruit, Milk
The Gangster Rich - Aromatic - Indulgent	11.00		Date infused Rum, Maple Syrup, Lemon, Rose Bitters, Gold Dust
Patisserie Decadent - Creamy - Sweet	11.50		Tequila, Chambord, Crème de Cacao Blanc, Cream, Grated Chocolate
Classics..? We'll make it if we have the ingredients	10.50		If you're unsure, just ask our team and we'll help you

wine

RED WINE

Cuvee du Roy Rouge
Juicy - Smooth - Approachable

27.00
6.75

Principe Viana Garnacha
Fresh - Juicy - Cranberry

28.00
7.00

Montepulciano Castelvechio
Cherry - Chocolate - Liquorice

30.00
7.50

Chants du Closeau Malbec
Luscious - Velvety - Damsons

31.00
8.00

Benieres Pinot Noir
Vibrant - Succulent - Spicy

36.00

Xinomavro Syrah Merlot
Spiced - Silky - Fresh

39.00

Primitivo Vallone Versante
Succulent - Dark - Intense

42.00

Papagiannakos Agiorgitiko
Smooth - Spiced - Dark Fruited

47.00

WHITE WINE

Papardua Pinot Grigio
Lush - Peachy - Spicy

26.00
6.50

Vermentino Zagare
Zippy - Ripe - Lemony

31.00
8.00

Fritz Walter Riesling Trocken
Racy - Limey - Steely

34.00
8.50

**Muscadet Sevre et Maine sur
Lie "Tradition"**
Briny - Grapefruity - Mineraly

36.00

Assyrtiko Sauvignon Blanc
Crisp - Citrus - Lively

37.00

Icare Chardonnay
Spice - Caramely - Creamy

39.00

ROSE WINE

Cristatus Rose
Dry - Fruity - Floral

25.00
6.00

**Costeval Coteaux aix en
Provence**
Pale - Elegant - Complex

42.00

SPARKLING WINE

**Prosecco Amori Spumante
extra Dry**
Bright - Peachy - Accacia

28.00
6.00

**Cremant de Limoux Salasar
D'Azur NV**
Brioche - Hazelnut - Fine Mousse

35.00

Cava Can XA Brut NV
Silky - Earthy - Brioche

39.00

Gobillard NV Champagne
Baked apple - Lemony - Long finish

75.00

Price listed per Bottle and per 175ml Glass



Drinks

Vodka

Grey Goose	5.00
Belvedere	4.75
Absolut	3.50
Ciroc (Natural, Berry, Apple, Lemon)	4.50

Rum

Bumbu	5.00
Kraken (Spiced & Cherry)	4.00
Havannah (Especial & 7)	3.50 / 4.00
Diplomatico	4.50

Bourbon

Bulleit	4.50
Makers Mark	4.00
Woodford Reserve	4.50
Elijah Craig	5.50

Liqueurs

Aperol Aperitivo	3.50
Campari	3.50
Disaronno Originale Amaretto	3.50
Mastiha Liqueur	4.00
Limoncello	3.50
And many more... ask us at the bar	

Soft

Sparkling Water	3.75
Still Water	3.75
Ginger Ale	3.00
Ginger Beer	3.00
Coca Cola	3.00
Lemonade	3.00
Tonic	3.00
Orange Juice	2.50
Pineapple Juice	2.50
Apple Juice	2.50
Cranberry Juice	2.50

Gin

Tanqueray	3.50
Bombay	4.00
Hendricks	4.50
Roku	4.50

Tequila / Mezcal

El Jimador	4.00
El Jimador Reposado	4.00
Patron Reposado XO	6.50
Ojo de Tigre	4.50

Whisky

Glenkinchie	6.00
Glenmorangie	5.00
Balvenie	6.50
Ardberg	6.50
Springbank	4.50

Beer

Draft Beer	6.50
Mythos (Bottle)	4.50
Peroni (Bottle)	3.75

Coffee

Americano	2.95
Latte	3.50
Cappuccino	3.50
Espresso	2.50
Tea	2.50
Freddo Espresso	3.50
Frappe	3.20
+ Oat Milk	0.50

