



Food

Menu

CHEF'S SELECTION

Winter Salad (vg) 10.50
with Pomegranate, Cherry Tomatoes, Avocado, Pinenuts and Walnuts

Pan Fried Mushrooms (v) 9.15
with Butter, Mustard, Garlic and Thyme

Vegetable Stew (vg) 9.75
with Zucchini, Leek, mixed Peppers, Potatoes, Aubergine and Tomato Sauce

Cheese Filo Pastry (v) 8.50
with Honey and Sesame Seeds

Grilled Halloumi (v) 9.50
with Forrest Fruit Chutney

PAIR

Rustling Wind

Beach Bonfire

Warmth Within

Mountain Chalet

City View

Pan Fried Sea Bass 17.50
with Garlic Mashed Potatoes and Baby Spinach

Chicken Skewer 15.20
with grilled Oyster Mushrooms, Zucchini and Peppers served with Tzatziki Dip

Slow Cooked Pork Belly 16.95
with marinated Pork Belly Slices, served with Salad and Lemon

Pan Fried Pork 15.20
with mixed Peppers, Garlic, Butter, Lemon served with Pitta Bread

Prawns in Tomato Sauce 14.50
with a Tomato & Red Wine Sauce with Peppers and Feta Cheese Crumbles

PAIR

Drops of the River

Tzatziki Martini

Fizz n Fig

Chemistry Lessons

The Gangster

Try it all

VEGGIE PLATTER Zucchini Fries, Olives, Halloumi, Falafel, Greek Salad, Pitta & 2 Dips 19.50

MEAT PLATTER Chicken Skewer, Greek Sausage, Potato Pebbles, Greek Salad, Pitta & 2 Dips 22.50

SNACKS

Kalamata Olives (vg) 4.15

Zucchini Fries (vg) 7.15

Tortilla Chips (vg) 3.85

SHARE

Pitta Bread (vg) 3.10

Greek Salad (v) 9.95

Potato Pebbles (vg) 7.10

Falafel & Hummus (vg) 9.25

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

Walnut Cake 6.15

Orange Cake 6.15

Chocolate Cake 6.15

Ice Cream (Vanilla, Chocolate) 2.50

And... Pair it with Lemon Cheesecake

v = vegetarian
vg = vegan

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



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73 Broughton Street
EH1 3RJ

www.nectarbar.co.uk



Drinks

Signatures

Drops of the River

Botanical - Floral - Uplifting

13.00



Bombay Sapphire, Mastiha, St Germain Elderflower Liqueur, Jasmin Syrup, Lemon

Beach Bonfire

Smoky - Bitter - Complex

12.50



Mezcal, Flor de Sevilla, Cocchi Torino, Fig infused Campari, Grapefruit

Warmth Within

Spicy - Warm - Silky

13.50



Ginger & Chilli infused Patron Reposado, Apricot Liqueur, Lime, Caramel

Mountain Chalet

Elegant - Bitter - Golden

13.50



Woodford Reserve, Aperol, Martini Rosso, Angostura Bitters, Orange Foam

City View

Bright - Aromatic - Smooth

12.50



Bombay Sapphire, Amaretto, Lemon, Honey, Olive Oil, Basil

Rustling Wind

Nutty - Spiced - Fresh

12.50



El Jimador Reposado, Pistachio Liqueur, Roasted Peach, Cinnamon, Agave

Tzatziki Martini

Creamy - Greek - Adventurous

14.00

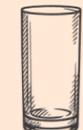


Gin Mare, Martini Bianco, Greek Yogurt, Cucumber, Garlic

Fizz n Fig

Light - Fresh - Aromatic

13.50



Bacardi Spiced, Diplomatico, Lillet Blanc, Lemon, Chocolate Syrup, Rose Bitters, Fig Leaf Soda

Chemistry Lessons

Fruity - Zingy - Surprising

13.50



Woodford Reserve, Creme de Cacao Blanc, Lemon, Passionfruit, Milk

The Gangster

Rich - Aromatic - Indulgent

12.50



Date infused Bacardi Spiced, Maple Syrup, Lemon, Rose Bitters, Gold Dust

Lemon Cheesecake

Sweet - Creamy - Deserty

13.00



Absolut Vodka, Creamed Cheese, Limoncello, Vanilla

Classics..?

10.50 - 12.00

We'll make it if we have the ingredients



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	Wide River Shiraz Oaky - Bold - Black Fruit	28.00 7.00
Montepulciano Castelvechio Cherry - Chocolate - Liquorice	30.00 7.50	Chants du Closeau Malbec Luscious - Velvety - Rich	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

Dreambird Pinot Grigio Lush - Peachy - Spicy	27.00 6.75	Vermentino Zagare Zippy - Ripe - Lemony	31.00 8.00
Fritz Walter Riesling Trocken Racy - Limey - Sweet	34.00 8.50	Vina Salort Albarino Briny - Grapefruity - Mineraly	36.00 9.00
Assyrtiko Sauvignon Blanc Crisp - Citrus - Lively	37.00	Icare Chardonnay Spice - Caramely - Creamy	39.00

ROSE WINE

Cristatus Rose Dry - Fruity - Floral	27.00 6.75	Soleil des Alpes Provence Fresh - Elegant - Refined	35.50
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SPARKLING WINE

Prosecco Amori Spumante extra Dry Bright - Peachy - Accacia	28.00 7.00	Cremant de Limoux Salasar D'Azur NV Brioche - Hazelnut - Fine Mousse	36.00
Cremant Salasar Rose NV Silky - Earthy - Brioche	36.00	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	5.00
Absolut	4.00
Ciroc (Natural, Berry, Apple)	4.50

Rum

Bumbu	5.00
Kraken (Spiced & Cherry)	4.50
Diplomatico	5.00
Bacardi White	4.00
Bacardi Spiced	4.25

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 Amaretto	3.50
Mastiha Liqueur	4.00
Limoncello	3.50
St. Germain	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 / Coca Cola Zero	3.00
Lemonade	3.00
Tonic	3.00
Slim Line Tonic	3.25
Orange Juice	2.50
Pineapple Juice	2.50
Apple Juice	2.50
Cranberry Juice	2.50

Gin

Tanqueray	4.00
Bombay Sapphire	4.25
Hendricks	4.50
Roku	4.50
Gin Mare	6.00
Lind & Lime	5.50

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	5.25
Balvenie	6.50
Ardberg	6.50
Benriach 12	6.50
Bunnahabhain	6.50
Deacon	6.50

Beer

Mahou Draft	6.50
Menabrea Draft	6.50
Mythos (Bottle)	4.50
Peroni 0%	3.75

Coffee

Americano	2.95
Latte	3.50
Cappuccino	3.50
Espresso	2.50
Tea (<i>Breakfast, Earl Grey, Mint, Camomile, Green, Lemon&Ginger</i>)	2.50
Freddo Espresso	3.50
Frappe	3.20
+ Oat Milk	0.50

