



Aveika

AVEIKA CLASSICS

BRAMBLE

£7.95

A LARGE MEASURE OF TANQUERAY GIN, LEMON JUICE, GOMME SYRUP & A DRIZZLE OF BLACKBERRY LIQUEUR, FOR THAT HINT OF DARK FRUITS

COSMOPOLITAN

£7.95

KETEL ONE CITROEN & COINTREAU ARE SHAKEN WITH LIME & CRANBERRY JUICE, FINISHED OFF WITH FLAMED ORANGE ZEST

FROZEN DAIQUIRI

£7.95

BACARDI RUM, LIME & GOMME WITH YOUR CHOICE OF FLAVOUR. ASK YOUR SERVER FOR VARIATIONS

FRENCH MARTINI

£7.95

THE SIMPLE COMBINATION OF KETEL ONE, CHAMBORD & PINEAPPLE JUICE

LONG ISLAND

£7.95

KETEL ONE, BACARDI, TANQUERAY, COINTREAU & OLMECA TEQUILA, SHAKEN HARD WITH ICE & LAYERED OVER COLA

LYCHEE MARTINI

£7.95

A LIGHT & FRUITY COMBINATION OF KETEL ONE CITROEN, KWAI FEH & LYCHEE JUICE

MOJITO

£7.95

BACARDI, LIME, MINT & SUGAR CHURNED WITH CRUSHED ICE & TOPPED WITH SODA WATER. ASK YOUR SERVER FOR OUR DELICIOUS FLAVOUR VARIATIONS

SOUR

£7.95

CHOOSE YOUR FLAVOUR. DISARONNO, MIDORI OR BULLEIT BOURBON SHAKEN WITH LEMON, BITTERS

MARGARITA

£7.95

OLMECA TEQUILA, COINTREAU, LIME & GOMME. SALT RIM OPTIONAL, BUT ESSENTIAL FOR THAT CLASSIC TASTE
ADD A TWIST TO YOUR MARGARITA WITH OUR CHOICE OF DIFFERENT FLAVOURS: COCONUT, MANGO, BUBBLEGUM, PASSIONFRUIT OR KIWI

PORNSTAR MARTINI

£8.95

OUR FAVOURITE COMBINATION OF ABSOLUT VANILLA & PASSOA, SHAKEN WITH PINEAPPLE JUICE, PASSION FRUIT PUREE, SERVED WITH A SHOT OF PROSECCO ON THE SIDE

SPARKLING COCKTAILS

APEROL SPRITZ

£7.95

APEROL, PROSECCO & SODA, SERVED IN A WINE GLASS WITH A SLICE OF ORANGE, PERFECT FOR A HOT DAY

VEUVE ROYAL

£11.95

CRÈME DE CASSIS TOPPED UP WITH VEUVE CLICQUOT CHAMPAGNE

BELLINI

£7.95

RECIPE STRAIGHT FROM VENICE. WHITE PEACH PUREE TOPPED WITH PROSECCO. ASK YOUR SERVER FOR OTHER FRUIT VARIATIONS

MOCKTAILS

APPLE AND MANGO COOLER

£4.95

WITH MANGO AND APPLES, THIS DRINK IS COOLING AND REFRESHING

PURE PASSION

£4.95

A MIX OF TROPICAL FRUITS, SHAKEN WITH A TOUCH OF VANILLA

RASPBERRY RIPPLE

£4.95

MADE WITH FRESH RASPBERRIES AND CRANBERRY JUICE

FRENCH KISS

£4.95

A SWEET COMBINATION OF STRAWBERRY AND PINEAPPLE, WITH FLORAL NOTES OF ROSE

NOJITO

£4.95

ALL THE FUN OF A MOJITO WITHOUT ANY OF THE ALCOHOL, AVAILABLE WITH STRAWBERRY, PASSION FRUIT, RASPBERRY OR CLASSIC MINT

SIGNATURE COCKTAILS

GODZILLA ✂

£8.95

THE AVEIKA BEST SELLER FOR A REASON, KIWI FRUIT & MIDORI MIXED WITH RHUBARB & GINGER LIQUEUR

PINEAPPLE & LYCHEE DAIQUIRI £8.95

THE AVEIKA BEST SELLER FOR A REASON, KIWI FRUIT & MIDORI MIXED WITH RHUBARB & GINGER LIQUEUR

JAPANESE GARDEN £9.95

TANQUERAY 10 & ST GERMAIN ELDERFLOWER LIQUEUR WITH FRESH CUCUMBER, LEMON & APPLE

KISS OF THE DRAGON ✂ £9.95

A LIGHT AND FRUITY COMBINATION OF KETEL ONE, APRICOT & PASSOA, CRANBERRY & A SLICE OF DRAGON FRUIT

PINK SLIPPER ✂ £8.95

ABSOLUT RASPBERRY IS BLENDED WITH AMARULA, FRESH RASPBERRIES, CANDY FLOSS SYRUP & CREAM. MAKING AN ELEGANT COCKTAIL, FIT FOR A PRINCESS

LAST MANGO IN PARIS £8.95

KETEL ONE, CHAMBORD, MANGO PUREE, LIME & MANGO SYRUP

PASSION FRUIT ZOMBIE £9.95

BUMBU RUM, BACARDI ORO RUM & WRAY NEPHEW. MIXED WITH PASSION FRUIT & PINEAPPLE, FINISHED WITH A FLAMING PASSION FRUIT

AVEIKA BLOSSOM £8.95

DISARONNO, MIDORI, LEMON & CRANBERRY JUICE, BEAUTIFULLY LAYERED TO MIMIC A BLOSSOMING MEADOW

VIOLET MARTINI £9.95

CIROQ, VIOLET LIQUEUR & A TWIST OF AVEIKA MAGIC!

XO MARTINI £9.95

A MODERN AVEIKA TWIST ON AN ESPRESSO MARTINI, USING PATRON XO & ABSOLUT VANILLA

DON MARGARITA £9.95

THE ULTIMATE MARGARITA MADE WITH DON JULIO TEQUILA, COINTREAU, COCONUT MONIN & FRESH LIME SERVED WITH A SALT RIM

*PLEASE ALLOW YOUR BARTENDER EXTRA TIME TO MAKE THIS DRINK

SIGNATURE SHARERS

PORNSTAR

£29.95

A SWEET & SOUR SURPRISE SERVED WITH A SIDE OF BUBBLES. PASSOA & ABSOLUT VANILLA ARE SHAKEN TOGETHER TO BRING YOU THIS TROPICAL HARMONY OF FLAVOURS

SANGRIA

£29.95

AVEIKA'S TAKE ON CLASSIC SANGRIA WITH A PULSE. A DELICIOUS BLEND OF LIGHT-BODIED RED, FRESH ORANGE JUICE, TRIPLE SEC

APEROL SPRITZ

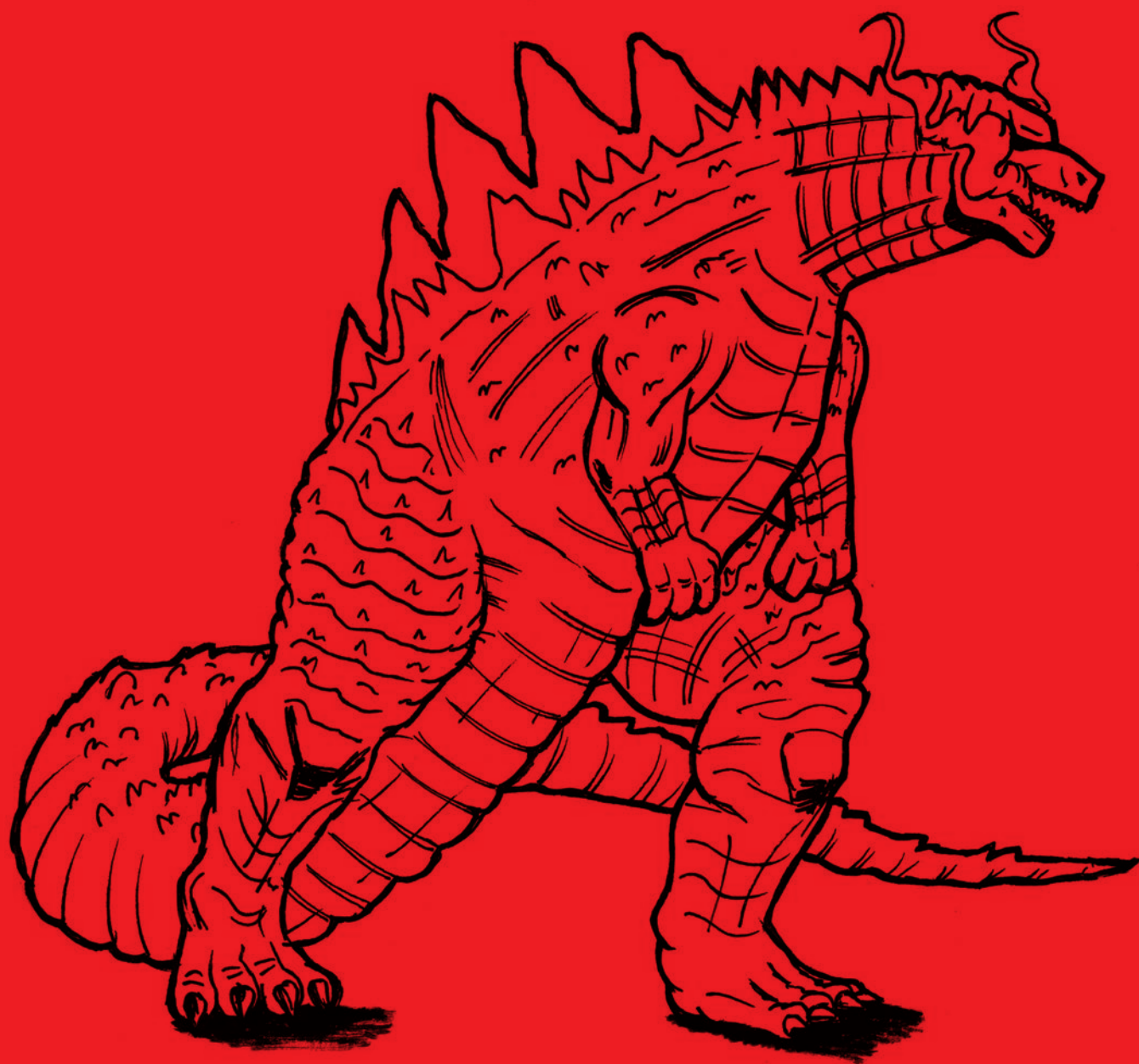
£29.95

APEROL, PROSECCO & SODA, SERVED IN A WINE GLASS WITH A SLICE OF ORANGE, PERFECT FOR A HOT DAY

PINK GIN SHARER

£29.95

DELICIOUSLY SMOOTH PINK GIN AND FRUIT MEDLEY, A REFRESHING DRINK PERFECT FOR SUMMER



AVEIKA FAVOURITES

GODZILLA

For the love of Midori try this!

EQUIPMENT

- Cocktail shaker
- Cocktail strainer
- Spirit measure/jigger

INSTRUCTIONS

Using the spirit measure pour Midori, rhubarb & ginger liqueur, lemon juice and kiwi monin into a cocktail shaker filled with cubed ice.

Securing the lid, hold the shaker with both hands (one on each piece) and shake vigorously over your shoulder. Shake for a slow count of ten or until the outside of the shaker frosts up. Then strain the contents into a rocks glass filled with crushed ice.

Finally garnish with a vibrant mint sprig and slice of kiwi and enjoy.

INGREDIENTS

Midori
Rhubarb & ginger liqueur
Lemon juice
Kiwi monin
-
Mint sprig
Sliced kiwi

DID YOU KNOW?

Godzilla's classic roar was produced by rubbing a leather glove over a bass violin string.

AVEIKA FAVOURITES

PINK SLIPPER

An elegant cocktail, fit for a princess.

EQUIPMENT

- Cocktail shaker
- Cocktail strainer
- Spirit measure/jigger

INSTRUCTIONS

Using the spirit measure pour Absolut raspberry vodka, Amarula, Raspberry funkini, and half & half (half milk, half cream) into a cocktail shaker filled with cubed ice.

Securing the lid, hold the shaker with both hands (one on each piece) and shake vigorously over your shoulder. Shake for a slow count of ten or until the outside of the shaker frosts up. Then strain the contents into a collins glass filled with crushed ice.

Finally, garnish with two fresh raspberries and enjoy.

INGREDIENTS

Absolut raspberry Vodka
Amarula
Raspberry Funkini
Half & half
-
x2 Raspberries

DID YOU KNOW?

Even though it's hard to believe, women weren't the first to strut in high heels. They were first worn by men in the 16th century.





AVEIKA
FAVOURITES

KISS OF THE DRAGON

Do we need to say more, just order it...

EQUIPMENT

- Cocktail shaker
- Cocktail strainer
- Spirit measure/jigger

INSTRUCTIONS

Using the spirit measure pour Grey Goose vodka, Passoa, Briottet Creme d' Abricot, grapefruit juice, lime juice and gomme into a cocktail shaker filled with cubed ice.

Securing the lid, hold the shaker with both hands (one on each piece) and shake vigorously over your shoulder. Shake for a slow count of ten or until the outside of the shaker frosts up. Then strain the contents into a martini glass.

Finally, garnish with a slice of dragon fruit and enjoy.

INGREDIENTS

Grey Goose
Passoa
Briottet Creme d' Abricot
Grapefruit juice
Lime juice
Gomme
Candy floss monin
-
Slice of dragon fruit

DID YOU KNOW?

Sadly, dragons aren't real - except in our imaginations!

WINE LIST

WHITE

BETWEEN THORNS CHARDONNAY, SOUTH-EAST AUSTRALIA

A CRISP, FRUITY CHARDONNAY WITH TROPICAL AROMAS, FOLLOWED BY FLAVOURS OF JUICY NECTARINES, PEACHES & A HINT OF VANILLA.

125ML £3.55 | 175ML £4.95 | 250ML £6.95 | BOTTLE £20.95

SOLSTICE PINOT GRIGIO, CAMPANIA, ITALY

A FRESH, CRISP WINE WITH SUBTLE NOTES OF CITRUS FRUIT AND PEAR.

125ML £3.75 | 175ML £5.25 | 250ML £7.50 | BOTTLE £21.95

TEKENA SAUVIGNON BLANC, CENTRAL VALLEY, CHILE

A REFRESHING SAUVIGNON BLANC WITH CITRUS & TROPICAL FRUIT FLAVOURS WITH A CRISP FINISH.

125ML £3.95 | 175ML £5.55 | 250ML £7.95 | BOTTLE £22.95

KLEINE ZALZE BUSH VINES CHENIN BLANC, COASTAL REGION, STELLENBOSCH, SOUTH AFRICA

LOW-YIELDING OLD 'BUSH VINES' PLANTED ON THE KNORHOEK FARM'S VINEYARDS ON THE LOWER SLOPES OF THE TOWERING SIMONSBURG MOUNTAIN PRODUCE THIS RIPE, TROPICAL-FRUIT FLAVOURED CHENIN BLANC. SOME LEES AGEING & PARTIAL MALOLACTIC FERMENTATION HELP TO SOFTEN & ROUND THE FINISH.

BOTTLE £23.95

ROSÉ

WICKED LADY WHITE ZINFANDEL, CALIFORNIA, USA

MEDIUM-SWEET ROSÉ MADE USING ZINFANDEL GRAPES FROM WARM CALIFORNIAN VINEYARDS. THE JUICE FROM THE CRUSHED GRAPES SPENDS A SHORT TIME IN CONTACT WITH THE SKINS WHICH GIVES THE WINE A SALMON-PINK COLOUR. SHOWS RED FRUITS ON THE RICH, JUICY PALATE.

125ML £3.95 | 175ML £5.55 | 250ML £7.95 | BOTTLE £23.95

GAVI, ENRICO SERAFINO, PIEMONTE, ITALY

MADE FROM CORTESE GRAPES GROWN IN THE HILLS IN THE SOUTHEAST REGION OF PIEMONTE. UNOAKED, BUT AGED BRIEFLY ON ITS LEES, THIS REFRESHINGLY DRY WINE SHOWS SUBTLE FLORAL NOTES ON THE NOSE AND HAS A TANGY, MINERALLY PALATE.

BOTTLE £27.95

DASHWOOD SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

A DELIGHTFULLY AROMATIC SAUVIGNON WITH A TYPICAL MARLBOROUGH CHARACTER DUE TO THE EXCEPTIONALLY LENGTHY GROWING SEASON. CITRUS AND TROPICAL FLAVOURS ARE BALANCED WITH A MID-PALATE PEAR AND GRASSY HERBACEOUSNESS.

BOTTLE £34.95

SANCERRE LA GRAVELIERE, LOIRE VALLEY, FRANCE

BRIGHT AND CLEAR TO THE EYE, PALE GOLD IN COLOUR WITH FLECKS OF GREEN. POWERFUL NOSE WITH FLORAL AND FRUITY AROMAS. THE PALATE IS ELEGANT AND WELL BALANCED, COMBINING FRESHNESS, BODY AND A REMARKABLE PERSISTANCE.

BOTTLE £49.95

MIRABEAU ROSÉ, CÔTES DE PROVENCE, FRANCE

ROSE-PINK WITH WILD STRAWBERRY, RASPBERRY & REDCURRANT AROMAS, THE PALATE OFFERS A COMBINATION OF RIPE RED FRUITS AND ZESTY APPLE. WITH A DECENT AMOUNT OF ACIDITY WHICH ADDS GRIP & TEXTURE.

BOTTLE £29.95

WINE LIST

RED

BETWEEN THORNS SHIRAZ, SOUTH-EAST AUSTRALIA

FRUITY SHIRAZ WITH AROMAS OF CHERRY & RASPBERRY, COMPLIMENTED BY HINTS OF SPICE AND VANILLA.

125ML £3.55 | 175ML £4.95 | 250ML £6.95 | BOTTLE £20.95

TEKENA MERLOT, CENTRAL VALLEY, CHILE

A FRUIT-DRIVEN MERLOT WITH RASPBERRY & BLUEBERRY FRUIT LEADING TO A SOFT FINISH.

125ML £3.95 | 175ML £5.55 | 250ML £7.95 | BOTTLE £24.95

PRIMITIVO DEL SALENTO IGP, ITALY

ONE OF AVEIKA'S FAVOURITES, ELEGANT RUBY-RED COLOUR AND INTENSE AROMA, WITH NOTES OF RIPE PLUMS, TOBACCO LEAVES, CHERRY JAM AND COCOA. ON THE PALATE IT HAS A GREAT STRUCTURE, WITH A SMOOTH FLAVOUR RICH OF TANNINS.

BOTTLE £25.95

THE GUV'NOR GRENACHE/TEMPRANILLO, SPAIN

THE BLEND IS PREDOMINANTLY GRENACHE WITH THE BALANCE TEMPRANILLO. MADE TO A FRUIT-DRIVEN STYLE IT SHOWS NOTES OF VANILLA FROM A SHORT PERIOD OF OAK AGEING. THIS IS A NO NONSENSE WINE WHICH SHOWS PLENTY OF RICH, RIPE, SWEET RED & DARK FRUIT FLAVOURS AND A JUICY FINISH.

BOTTLE £26.95

ÉLEVÉ PINOT NOIR, LANGUEDOC ROUSSILLON, FRANCE

PINOT NOIR GRAPES FROM VINEYARDS IN THE SOUTH-WEST OF THE LANGUEDOC ROUSSILLON REGION, NEAR THE PYRÉNÉES; ABOUT A THIRD OF THE BLEND IS AGED IN FRENCH OAK. SHOWS CHERRY & BLUEBERRY FLAVOURS ON THE SOFT PALATE, FINISHES WITH A HINT OF SPICE.

BOTTLE £26.95

PASSORI ROSSO, VENTO, ITALY

A RICH, SMOOTH RED WINE, SHOWING PLUM & DRIED FRUIT NOTES, PRODUCED FROM LATE-HARVESTED MERLOT, AND CORVINA GRAPES. WHEN THE GRAPES ARE RIPE, THE BUNCHES ARE PARTIALLY CUT FROM THE VINES, HANGING IN THE WARM AUTUMN AIR THE GRAPES DRY, CONCENTRATING THE JUICE WITHIN & GIVING RISE TO THE FINISHED WINE'S FRUIT CHARACTER.

BOTTLE £28.95

CHAMPAGNES

VEUVE CLICQUOT

125ML £11.50 | 75CL BOTTLE £100

VEUVE CLICQUOT ROSÉ

75CL BOTTLE £120

VEUVE CLICQUOT RICH

75CL BOTTLE £145

PERRIER-JOUËT GRAND BRUT

75CL BOTTLE £95

LAURENT PERRIER ROSÉ

75CL BOTTLE £105

DOM PERIGNON VINTAGE BRUT

75CL BOTTLE £200

SPARKLING WINES

PROSECCO

FRESH AND FRAGRANT WITH SOFT APPEALING FRUIT.
AN ATTRACTIVE NOSE LEADS ONTO A SOFT, YET
BRIGHT & GENEROUS PALATE.

125ML £5.95 | 75CL BOTTLE £29.95

CHANDON METHODE TRADITIONELLE BRUT

75CL BOTTLE £49.95

CHANDON METHODE TRADITIONELLE ROSÉ

75CL BOTTLE £49.95

LUC BELAIRE FANTOME LUMINOUS

75CL BOTTLE £95

PLEASE NOTE: TABLE SERVICE IS SUBJECT TO 10% SERVICE CHARGE.

Dom Pérignon



DOM PERIGNON VINTAGE BRUT

75cl BOTTLE: £200

DOM PERIGNON ROSE NV

75cl BOTTLE: £420

DOM PERIGNON LUMINOUS LABEL BLANC

75cl BOTTLE: £400

DOM PERIGNON LUMINOUS LABEL ROSE

75cl BOTTLE: £600

DOM PERIGNON P2 BRUT

75cl BOTTLE: £500

DOM PERIGNON P2 ROSÉ

75cl BOTTLE: £700

DOM PERIGNON BRUT NV, MAGNUM

1.5LTR BOTTLE: £600

PLEASE NOTE: TABLE SERVICE IS SUBJECT TO 10% SERVICE CHARGE.

SPIRITS BY THE BOTTLE

VODKA

KETEL ONE (70CL)	£120
CÎROC (70CL)	£145
CÎROC FLAVOURS (70CL)	£160
(APPLE, MANGO, PINEAPPLE, RED BERRY)	
GREY GOOSE (70CL)	£170
GREY GOOSE FLAVOURS.....	£175
(LA POIRE, CITRON, L'ORANGE, VANIL)	
BELVEDERE (70CL).....	£170

LIQUEUR

HPNOTIQ (70CL).....	£110
JÄGERMEISTER (70CL)	£110
DISARONNO AMARETTO (70CL)	£120

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TANQUERAY (70CL).....	£115
HENDRICKS (70CL).....	£140

PLEASE NOTE: SPIRIT BOTTLES ARE SERVED WITH TWO COMPLIMENTARY MIXERS,
EXCLUDING RED BULL WHICH IS SUBJECT TO AN ADDITIONAL CHARGE.

PLEASE NOTE: TABLE SERVICE IS SUBJECT TO 10% SERVICE CHARGE.

SPIRITS BY THE BOTTLE

RUM

MALIBU (70CL)	£100
BACARDI CARTE BLANCA	£110
SAILOR JERRY SPICED RUM.....	£110
KRAKEN SPICED RUM (70CL)	£120
HAVANA 7 YEAR OLD (70CL)	£120

BOURBON

BULLEIT BOURBON (70CL)	£110
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TEQUILA

DON JULIO BLANCO (70CL)	£155
TEQUILA ROSE (70CL).....	£110

BRANDY

COURVOISIER V/S (70CL).....	£120
HENNESSY V/S (70CL).....	£120

PLEASE NOTE: SPIRIT BOTTLES ARE SERVED WITH TWO COMPLIMENTARY MIXERS,
EXCLUDING RED BULL WHICH IS SUBJECT TO AN ADDITIONAL CHARGE.

PLEASE NOTE: TABLE SERVICE IS SUBJECT TO 10% SERVICE CHARGE.



AVEIKA COCKTAIL MASTERCLASS

A fun-packed journey through the cocktail universe with our team of highly skilled mixologists; ideal for corporate team building or quirky get-togethers!

For more information visit us at AVEIKA.CO.UK



PARTIES, EVENTS & FUNCTIONS

At Aveika we have some great spaces available, from a booth on the Mezzanine to full venue hire options. We can cater for private and corporate events for up to 420 guests. Get in touch with our events manager to create your perfect event.



JAPANESE AFTERNOON TEA & BOTTOMLESS PROSECCO

FRIDAY | SATURDAY | SUNDAY

The background of the advertisement is a photograph of the Aveika restaurant's interior. A large, cylindrical chandelier made of many hanging crystal strands is the central focus, glowing with light. The ceiling is dark with exposed structural beams and some stage lighting. In the background, there are neon signs with a stylized 'X' logo. The overall atmosphere is modern and vibrant.

AVEIKA

RESTAURANT & LATE BAR
DINE • DRINK • DANCE

Aveika is designed to accommodate all your needs - you really can Dine, Drink & Dance all under one roof! Whether you are looking to dine in style in our restaurant or dance the night away in our bar and nightclub, we have options to accommodate all group sizes and budgets.

Aveika can provide you with exclusive hire of our Mezzanine Balcony, Courtyard, Main Bar or Restaurant providing you with the scope to tailor your party to perfection.

THE POSSIBILITIES ARE ENDLESS...

Contact our dedicated team with your enquiries

0191 233 3732 | INFO@AVEIKA.CO.UK



WWW.AVEIKA.CO.UK



Aveika