



Aveika

# AVEIKA CLASSICS

## BRAMBLE

£7.95

A LARGE MEASURE OF BOMBAY SAPPHIRE GIN, LEMON JUICE, GOMME SYRUP AND A DRIZZLE OF BLACKBERRY LIQUEUR, FOR THAT HINT OF DARK FRUITS

## COSMOPOLITAN

£7.95

YOUR CHOICE OF EITHER GIN OR CITRUS VODKA, SHAKEN WITH LIME AND CRANBERRY JUICE, FINISHED OFF WITH FLAMED ORANGE ZEST

## DAIQUIRI

£7.95

SIMPLY RUM, LIME AND GOMME, OR CHOOSE TO HAVE YOURS FLAVOURED. ASK YOUR SERVER FOR FLAVOUR VARIATIONS

## FRENCH MARTINI

£7.95

THE SIMPLE COMBINATION OF FRENCH RASPBERRY LIQUEUR, VODKA AND PINEAPPLE JUICE

## LONG ISLAND

£7.95

A STRONG MIXTURE OF VODKA, RUM, GIN, COINTREAU AND TEQUILA, SHAKEN HARD WITH ICE AND LAYERED OVER COLA

## LYCHEE MARTINI

£7.95

A LIGHT AND FRUITY COMBINATION OF GREY GOOSE, PEACH AND PASSION FRUIT LIQUEUR, GRAPEFRUIT, AND A SLICE OF DRAGON FRUIT

## TOGA ICED TEA

£7.95

VODKA, RUM, GIN, TEQUILA AND BLUE CURACAO LAYERED OVER LEMONADE

## MOJITO

£7.95

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

## SOUR

£7.95

CHOOSE YOUR FLAVOUR. AMARETTO, MIDORI OR WHISKY SHAKEN WITH LEMON, BITTERS AND AN EGG WHITE (OPTIONAL)

## MARGARITA

£7.95

TEQUILA, ORANGE LIQUEUR, LIME AND GOMME. SALT RIM OPTIONAL, BUT ESSENTIAL FOR THAT CLASSIC TASTE

## TOM COLLINS

£7.95

THE CLASSIC RECIPE COMBINATION OF GIN, LEMON JUICE AND GOMME, LENGTHENED WITH SODA

## PORNSTAR MARTINI

£8.95

OUR FAVOURITE COMBINATION OF VANILLA VODKA AND PASSION FRUIT LIQUEUR, SHAKEN WITH PINEAPPLE JUICE, PASSION FRUIT PUREE AND VANILLA, SERVED WITH A SHOT OF PROSECCO ON THE SIDE

# SPARKLING COCKTAILS

## APEROL SPRITZ

£7.95

APEROL, PROSECCO AND 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

## GOOSE LE FIZZ

£7.95

SIMPLE AND ELEGANT. GREY GOOSE AND COINTREAU TOPPED WITH PROSECCO

# MOCKTAILS

## APPLE AND MANGO COOLER

£3.95

WITH MANGO AND APPLES, THIS DRINK IS COOLING AND REFRESHING

## PURE PASSION

£3.95

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

## RASPBERRY RIPPLE

£3.95

MADE WITH FRESH RASPBERRIES AND CRANBERRY JUICE

## FRENCH KISS

£3.95

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

## NOJITO

£3.95

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



# SIGNATURE COCKTAILS

Signature cocktails are expertly crafted with a twist of creativity, fusing premium products with fresh ingredients.

Dramatic in design and application. From the lights, through the dance floor, to your glass - mixologists craft cocktails echoing Aveika's charm - a little bit of something special that you love, fused with a little bit more of something that you haven't fallen for yet.

The drinks menu navigates conceptually different cocktails, meticulously planned and prepared; as unforgettable to the eye as on the lips. Enquire about our unique range of Japanese Whiskeys and Sake; diverse in taste, blends and finishes.



✂ **GODZILLA**

£7.95



**AVEIKATION**

£7.95



**PINEAPPLE &  
LYCHEE DAIQUIRI**

£7.95



✂ **MEMOIRS OF  
A GEISHA**

£7.95



**JAPANESE  
JINZU**

£7.95



✂ **KISS OF  
THE DRAGON**

£7.95



✂ **PINK  
SLIPPER**

£8.95



**PASSION FRUIT  
ZOMBIE**

£8.95

✂ = AVEIKA FAVOURITES

# SIGNATURE COCKTAILS



**WOOD'S OLD  
FASHIONED**

£8.95



**✂ CHERRY  
LOVE**

£7.95



**LAST MANGO  
IN PARIS**

£7.95



**SWEET  
CAROLINA**

£7.95



**✂ MEXICAN  
SAMURAI**

£7.95



**AVEIKA  
BLOSSOM**

£7.95



**FOR THE LOVE  
OF JACK**

£7.95



**AVEIKA  
SINGAPORE SLING**

£7.95



**VIOLET  
MARTINI**

£8.95



**XO MARTINI**

£7.95



**SANGRIA  
PITCHER**

£19.95

PLEASE TURN  
OVER THE  
PAGE TO SEE  
FULL COCKTAIL  
DESCRIPTIONS  
AND  
INGREDIENTS

# SIGNATURE COCKTAILS

## GODZILLA ✂

£7.95

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

## AVEIKATION

£7.95

A CLASSIC GIN AND LEMON COCKTAIL, PAIRED WITH MARASCHINO AND FRAGRANT VIOLETTE LIQUOR

## PINEAPPLE & LYCHEE DAIQUIRI £7.95

OUR TWIST ON A CLASSIC, MADE WITH BACARDI CARTA BLANCA, KWAI FEH LYCHEE LIQUEUR, PINEAPPLE LYCHEE AND A TOUCH OF CITRUS

## MEMOIRS OF A GEISHA ✂

£7.95

DELICIOUS COMBINATION OF VODKA AND CHAMBORD LIQUEUR, SHAKEN WITH CRANBERRY, GRAPEFRUIT AND CITRUS FRUIT

## JAPANESE JINZU

£7.95

JINZU GIN AND ELDERFLOWER LIQUEUR WITH FRESH CUCUMBER, LEMON AND APPLE

## KISS OF THE DRAGON ✂

£8.95

A LIGHT AND FRUITY COMBINATION OF GREY GOOSE, APRICOT AND PASSION FRUIT LIQUEURS, GRAPEFRUIT AND A SLICE OF DRAGON FRUIT

## PINK SLIPPER ✂

£8.95

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

## PASSION FRUIT ZOMBIE

£8.95

RUM, RUM AND MORE RUM. MIXED WITH PASSION FRUIT AND PINEAPPLE, FINISHED WITH A FLAMING PASSION FRUIT

## WOOD'S OLD FASHIONED\*

£8.95

WOODFORD RESERVE STIRRED WITH AROMATIC, BARREL AGED BITTERS, SUGAR AND A TOUCH OF ORANGE ZEST

\*PLEASE ALLOW YOUR BARTENDER EXTRA TIME TO MAKE THIS DRINK

# SIGNATURE COCKTAILS

## CHERRY LOVE ✂

£7.95

STICKING TO OUR JAPANESE ROOTS. PLUM SAKE, CHERRY LIQUEUR, CITRUS AND FRESH FRUIT JUICE

## LAST MANGO IN PARIS

£7.95

RASPBERRY VODKA, CHAMBORD, MANGO PUREE, LIME AND MANGO SYRUP

## SWEET CAROLINA

£7.95

ZANTE PEAR BRANDY ALONGSIDE LIME AND FRESH MINT. REFRESHING AND SWEET

## MEXICAN SAMURAI ✂

£7.95

AN AVEIKA TAKE ON THE CLASSIC MARGARITA. SAUZA SILVER AND PASSIONFRUIT SHAKEN HARD WITH LIME

## SANGRIA

£19.95

SHARE THE TASTE OF SPAIN WITH A LARGE CARAFE OF THIS SUMMER CLASSIC

## AVEIKA BLOSSOM

£7.95

AMARETTO, MIDORI, LEMON AND CRANBERRY JUICE, BEAUTIFULLY LAYERED TO MIMIC A BLOSSOMING MEADOW

## FOR THE LOVE OF JACK

£7.95

JACK DANIEL'S, WITH FRESH CHILLIES, GINGER AND A TOUCH OF ORANGE JUICE. SPICY AND SATISFYING

## AVEIKA SINGAPORE SLING

£7.95

BOMBAY SAPPHIRE GIN, CHERRY LIQUEUR, COINTREAU, PINEAPPLE JUICE AND GRENADINE

## VIOLET MARTINI

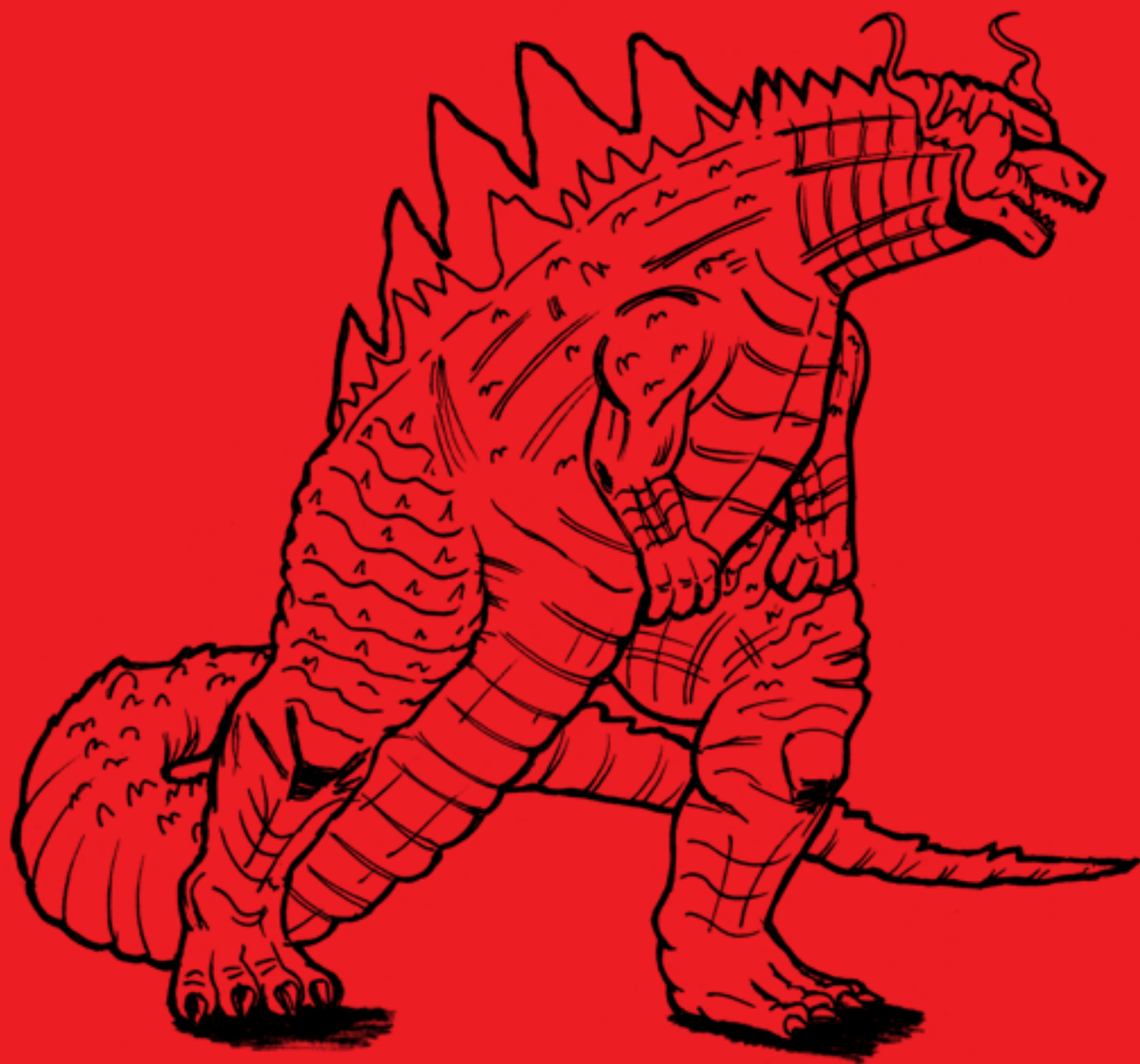
£8.95

GREY GOOSE, VIOLET LIQUEUR AND A TWIST OF AVEIKA MAGIC!

## XO MARTINI

£8.95

A MODERN AVEIKA TWIST ON AN ESPRESSO MARTINI, USING PATRON XO AND VANILLA VODKA





## 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

# MEMOIRS OF A GEISHA

A fresh and fruity combination of berries all in one glass

## EQUIPMENT

- Cocktail shaker
- Cocktail strainer
- Spirit measure/jigger

## INSTRUCTIONS

Using the spirit measure pour Finlandia vodka, Chambord, cranberry, grapefruit juice, gomme and lemon juice 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 some edible flowers and enjoy.

## INGREDIENTS

Finlandia vodka  
Chambord  
Cranberry juice  
Grapefruit juice  
Gomme  
Lemon juice  
-  
Edible flowers

## DID YOU KNOW?

The word Geisha literally translates into person of the arts, with (Gei) meaning "art" and (sha) meaning person.







**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!

## 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 funkin, 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 Funkin  
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

# CHERRY LOVE

A cocktail full of love...

### EQUIPMENT

- Cocktail shaker
- Cocktail strainer
- Spirit measure/jigger

### INSTRUCTIONS

Using the spirit measure pour Crème de Cerise, Umesha Sake, apple juice, cranberry juice and gomme into a cocktail shaker filled with crushed 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 two maraschino cherries and an extra spoonful of the cherry syrup for flavour.

### INGREDIENTS

Crème de Cerise

Umeshu Sake

Apple juice

Cranberry juice

Gomme

-

x2 Maraschino cherries

### DID YOU KNOW?

There are more than 1000 different varieties of cherry. From Lamberts to Lapins to Rainers and Royal Anns, there are more than 500 varieties of sweet cherries.

**AVEIKA**  
FAVOURITES

# MEXICAN SAMURAI

Tequila lovers won't be disappointed...

## EQUIPMENT

- Cocktail shaker
- Cocktail strainer
- Spirit measure/jigger

## INSTRUCTIONS

Using the spirit measure pour Sauza Silver, lime juice, Passoa, Cointreau 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 coupe glass.

Finally, garnish with a physalis and enjoy.

## INGREDIENTS

Sauza Silver  
Lime juice  
Passoa  
Cointreau  
Gomme  
-  
Physalis

## DID YOU KNOW?

The Samurai were known as 'bushi' in Japan, and followed a code called 'bushido'. Bushido required that Samurai practiced self-discipline, self-sacrifice, obedience, skill, and honor and bravery.



# 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**

### **VINE TRAIL VIOGNIER, RAPEL VALLEY, CHILE**

MADE FROM 100% VIOGNIER, THIS WINE SHOWS NOTES OF PEACH, APRICOT, PEAR & WHITE BLOSSOM, BALANCED WITH A CITRUS ACIDITY ON THE PALATE.

**BOTTLE £25.95**

## 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 £22.95**

### **PORTILLO MALBEC ROSÉ, MENDOZA, ARGENTINA**

HIGHLY AROMATIC WITH ITS RUBY-RED HINTS, THIS ROSÉ OFFERS UP FRUIT AROMAS OF CHERRY, STRAWBERRY & RASPBERRY. UNOAKED, THE PALATE FINISHES CRISPLY WITH LINGERING FRUIT NOTES.

**BOTTLE £25.95**

### **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**

### **PULPO ALBARIÑO, RÍAS BAIXAS, GALICIA, SPAIN**

UNOAKED, THIS WINE IS A BRIGHT, PALE LEMON COLOUR WITH HINTS OF GREEN APPLE. AROMAS OF WHITE FLOWERS, HINTS OF PEACH & APRICOT LEAD TO A FRESH, FRUITY PALATE; IT HAS A LOVELY INTENSITY AND AN ALMOST SALINE MINERALITY.

**BOTTLE £28.95**

### **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 £32.95**

### **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 PERSISTENCE.

**BOTTLE £40.95**

### **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 £22.95**

### **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 £23.95**

### **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 £25.95**

### **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**

### **VIÑA REAL RIOJA CRIANZA, RIOJA, SPAIN**

RIPE & RICHLY FRUITY WINE WITH RICH AROMAS OF FRUIT CAKE & SPICE, SMOOTH AND SUPPLE IN THE MOUTH WITH PERFECTLY INTEGRATED OAK. A ROUNDED SILKY TEXTURE & SMOOTH TANNINS, ALL SUPPORTED BY A LOVELY WEIGHT OF FRUIT.

**BOTTLE £29.95**

### **CLOUDY BAY PINOT NOIR, MARLBOROUGH, NEW ZEALAND**

MADE USING THE CLASSIC BURGUNDIAN TECHNIQUES OF FERMENTING IN 'OPEN-TOP' FERMENTERS WITH REGULAR PUNCHING DOWN OF THE 'CAP' TO EXTRACT THE COLOUR & FRUIT. THE NEW WINE IS TRANSFERRED INTO SMALL FRENCH OAK BARRELS TO MATURE FOR 12 MONTHS. SILKY-SMOOTH ON THE PALATE WITH STRAWBERRY FRUIT & SAVOURY FLAVOURS.

**BOTTLE £60.95**

# CHAMPAGNES

## VEUVE CLICQUOT

125ML £11.50 | 75CL BOTTLE £90

## VEUVE CLICQUOT ROSÉ

75CL BOTTLE £100

## VEUVE CLICQUOT RICH

75CL BOTTLE £145

## VEUVE CLICQUOT MAGNUM

1.5LTR BOTTLE £250

## VEUVE CLICQUOT NEBUCHADNEZZAR

15LTR BOTTLE £5000

## PERRIER-JOUËT GRAND BRUT

75CL BOTTLE £75

## PERRIER-JOUËT BELLE EPOQUE

75CL BOTTLE £190

## LAURENT PERRIER ROSÉ

75CL BOTTLE £105

## LAURENT PERRIER ROSÉ MAGNUM

1.5LTR BOTTLE £450

## ARMAND DE BRIGNAC BRUT GOLD

75CL BOTTLE £550

## ARMAND DE BRIGNAC ROSÉ

75CL BOTTLE £800

## ARMAND DE BRIGNAC BRUT MAGNUM

1.5LTR BOTTLE £1,800

# 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

## PINOT GRIGIO SPUMANTE ROSÉ

LIGHT AND FRESH ROSÉ WITH RIPE RED SUMMER FRUIT FLAVOURS MADE FROM THE PINOT GRIGIO VARIETY GROWN IN NORTHERN ITALY.

75CL BOTTLE £28.95

## CHANDON METHODE TRADITIONELLE BRUT

75CL BOTTLE £39.95

## CHANDON METHODE TRADITIONELLE ROSÉ

75CL BOTTLE £39.95

## LUC BELAIRE FANTOME LUMINOUS

75CL BOTTLE £95

## LUC BELAIRE LUXE

75CL BOTTLE £95

## LUC BELAIRE GOLD

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

GREY GOOSE 70CL .....	£145
GREY GOOSE FLAVOURS 70CL..... (La'poire, Citron, or L'orange)	£155
GREY GOOSE VX 1LTR.....	£300
GREY GOOSE MAGNUM 150CL.....	£320
GREY GOOSE JEROBOAM 3LTR.....	£700
CÎROC 70cl.....	£160
CÎROC FLAVOURS 70CL .....	£165 (Amaretto, Apple, Mango, Pineapple, Pink Grapefruit, Red Berry)
CÎROC MAGNUM 175CL .....	£350
CÎROC JEROBOAM 3LTR .....	£700
CÎROC METHUSELAH 6LTR.....	£1500
BELVEDERE 70CL.....	£150
BELVEDERE MAGNUM 175CL.....	£350
BELVEDERE JEROBOAM 3LTR.....	£700
BELVEDERE METHUSELAH 6LTR .....	£1500

## RUM

MALIBU 70CL .....	£100
SAILOR JERRY SPICED RUM 70CL.....	£110
BACARDI CARTA BLANCA 70CL.....	£110
BACARDI CARTA ORO 70CL.....	£120
HAVANA 7 YEAR OLD 70CL.....	£120
KRAKEN SPICED RUM 70CL .....	£120
BUMBU RUM 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

## LIQUEUR

DISARONNO AMARETTO 70cL .....	£110
HPNOTIQ 70cL .....	£110
JÄGERMEISTER 70cL .....	£110

## GIN

BOMBAY SAPPHIRE 70cL .....	£115
TANQUERAY LONDON DRY GIN 70cL .....	£125
TANQUERAY 10 70cL .....	£140
HENDRICK'S 70cL .....	£140

## BOURBON & SCOTCH

JACK DANIEL'S 70cL .....	£110
JACK DANIEL'S SINGLE BARREL 70cL .....	£140
JOHNNIE WALKER BLACK LABEL 70cL .....	£140
JOHNNIE WALKER BLUE LABEL 70cL .....	£550

## BRANDY

COURVOISIER VS COGNAC 70cL .....	£120
HENNESSY VS 70cL .....	£120
HENNESSY XO 70cL .....	£350

## TEQUILA

TEQUILA ROSE 70cL .....	£110
DON JULIO BLANCO 70cL .....	£145
PATRON XO CAFÉ 70cL .....	£130
PATRON REPOSADO 70cL .....	£160
PATRON SILVER 70cL .....	£180

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## **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](http://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 interior. A large, cylindrical chandelier made of many hanging crystal or glass strands is the central focus, illuminated with blue and white light. The ceiling is dark with exposed metal trusses and various stage lights. In the background, there are neon signs with a stylized 'X' logo, and the overall lighting is a mix of warm reds and cool blues.

# 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 | RESERVATIONS@AVEIKA.CO.UK**



**WWW.AVEIKA.CO.UK**





Aveika