TEA

English Breakfast Earl Grey Green Camomile	all £2.50

COFFEE

Espresso	£2.80
Black Americano	£2.90
Latte	£2.90
Cappucino	£3.20

SOFT DRINKS

All Soft Drinks	£3.50
Juices	£3.50
Water *Still / Sparkling*	750ml Bottle £3.90

BEERS

Efes 330ml	£5.50	Peroni 330ml	£5.50

SPIRITS

Gin	£7.00	Martell VS	£7.00
Vodka	£7.00	Courvoisier VS	£8.00
Jack Daniels	£7.00	Tia Maria	£6.00
Johnnie Walker	£7.00	Baileys	£6.00

Liqeur Coffee £9.90
Irish Coffee / Baileys Coffee
/ Tia Maria Coffee

HOT DRINKS

Tea	£2.90	Cafe Latte	£3.90
Espresso	£3.00	Cappucino	£3.90
Black Americano	£3.50		



GREEN OLIVE

MEZE & GRILL

DRINKS MENU

WHITE WINES

1 **Valdemoreda Macabeo** — Btl £21.00
Castilla, Spain — 175ml £6.00 / 250ml £8.50
Fresh, dry Macabeo with fruity aromas of peach and apple and floral notes

2 **Poggio Alto Pinot Grigio** — Btl £23.00
Veneto, Italy — 175ml £6.50 / 250ml £9.00
Crisp and zesty with fresh pear and ripe lemon-peel notes

3 **Wild Iris Chenin Blanc** — Btl £24.00
Western Cape, South Africa — 175ml £7.00 / 250ml £9.50
Juicy and round with ripe stone fruits and a citrus finish

Recommended

4 **Les Templiers Chardonnay** — Btl £25.00
Languedoc, France — 175ml £7.50 / 250ml £10.00
Refreshing, medium-bodied with honeydew melon and orchard fruit character

5 **Majestik Sauvignon Blanc / Sultaniye, Sevilen** — Btl £28.00
Denizli, Turkey
Floral notes and hints of passionfruit and zesty citrus with a fresh and mouthwatering finish

6 **Malagouzia/Assyrtiko, Thymiopoulos** — Btl £33.00
Macedonia, Greece
Fresh yet long and complex with ripe stone fruit notes throughout

7 **Gavi di Gavi La Meirana, Broglia** — Btl £35.00
Piedmont, Italy
Melon and orchard fruit flavours lead to a rich texture and creamy notes

8 **Petit Chablis, Domaine Hamelin** — Btl £39.00
Burgundy, France
White flowers and ripe citrus fruit character with classically long, mineral finish



ROSÉ

9 **Poggio Alto Pinot Grigio Rosé** — Btl £23.00
Veneto, Italy — 175ml £6.50 / 250ml £9.00
Aromatic and fruity with watermelon freshness to the finish.

10 **Theone Moschofilero Rosé, Kintonis** *Peleponnese, Greece* — Btl £28.00
Pale with hints of rose petal and ripe lemon zest and a crisp finish

GREEN OLIVE
MEZE & GRILL

RED WINES

11 **Sassolino Sangiovese** — Btl £21.00
Vino d'Italia — 175ml £6.00 / 250ml £8.50
Easy-drinking with fresh red fruits and refreshing finish

12 **Arkeno Merlot** — Btl £23.00
Valle Central, Chile — 175ml £6.50 / 250ml £9.00
Fruity with ripe blackberry aromas and a delicate hint of spice

Recommended

13 **Casa Bonita Malbec** — Btl £24.00
Castilla-La Mancha, Spain — 175ml £7.00 / 250ml £9.50
Round and plummy with violet hues, floral notes and cocoa finish

14 **Ducale Salice Salentino Riserva** — Btl £25.00
Puglia, Italy — 175ml £7.50 / 250ml £10.00
Jammy fruit and savoury spice, smooth-textured with a lick of vanilla on the finish.

15 **Conde Valdemar Rioja Tempranillo** — Btl £28.00
Rioja, Spain
Smooth, with bright cherry fruit, a violet aroma, and some creaminess on the finish.

16 **Nativus Kalecik Karasi, Sevilen** — Btl £32.00
Denizli, Turkey
Rich notes of plums and dark chocolate with soft tannins and a touch of spice

17 **Kotsifali/Mandilaria, Karavitakis** — Btl £32.00
Crete, Greece
Aromas of ripe red fruits give way to strawberries on the palate... juicy, silky and fresh.

18 **Pinot Noir Les Parcs, Guy Allion** — Btl £32.00
Loire, France
Strawberry-fruited and creamy-textured, this is a ripe, juicy Pinot with a good deal of finesse.

19 **Château Montaiguillon, Montagne-Saint-Emilion,** — Btl £40.00
Bordeaux, France
Expressive nose of roasted plums, fresh blackcurrants and tobacco leads to a full palate

20 **Barolo, Ricossa** — Btl £49.00
Piedmont, Italy
Red cherry and rose nose before a tobacco spice and full bodied palate.

SPARKLING WINE

21 **Gran Cuvée Spumante 2024, Serena** — Btl £25.00
Veneto, Italy
Acacia blossom, apples and stone fruit aromas, with fine, persistent bubbles in the glass.

22 **Crémant de Bourgogne Brut Reserve, Marsigny,** *Burgundy, France* — Btl £35.00
champagne method wine showing all the biscuity aromas and creamy notes one would expect.