



BASIL LEAF DELI

MENU

MAKE A
Reservation

01962 896470
@basilleafdeli

BREAKFAST served everyday until 12:00pm

*GLUTEN-CONSCIOUS OPTIONS AVAILABLE *

- GF A** **Classic English Breakfast** 12.50
*ADD ANY ITEM EXTRA FOR 1.50
Italian sausage, back bacon, traditional black pudding, two farm eggs, sauté mushroom, grilled tomato, baked beans, hash brown & slice of freshly baked sourdough
- V** **Vegetarian Breakfast** 11.50
*VEGAN ALTERNATIVE AVAILABLE *
Plant-based bacon, grilled asparagus, , two farm eggs, sauté mushrooms, grilled tomatoes, baked beans, hash brown & slice of freshly baked sourdough
- GF A** **The Basil Leaf sourdough** 9.95
*VEGETARIAN ALTERNATIVE AVAILABLE *
Poached egg, saute mushrooms, bacon, on fresh sourdough, finished with our home-made old winchester pesto
- GF A** **Eggs benedict** 8.95
SERRANO | ROYALE | FLORENTINE
Poached eggs, either serrano ham/ smoked salmon, or spinach, hollandaise, served on a classic English muffin
- GF A** **Italian Frittata** 9.95
ADD GREEK FETA FOR 1.5
Bacon, mushroom, cherry tomato, spinach and caramelised onion frittata with sourdough
- V** **Greek feta & Smashed** 7.95
- GF A** **Avocado sourdough** 7.95
*VEGAN FETA ALTERNATIVE AVAILABLE *
Feta cheese, avocado, cherry tomatoes with Italian sourdough
- V** **Traditional summer berry Porridge** 6.95
Porridge, fresh berries, with honey drizzle
- V** **Revitalising Breakfast Granola** 5.25
Traditional Greek yoghurt, dried berries, granola, and berry jam

SWEET TOOTH

- V** **Banana & Chocolate Pancakes** 8.95
Home made puffy pancakes with sliced banana, whipped cream and chocolate syrup, dark chocolate shavings
- V** **Biscoff & Strawberry Pancakes** 8.95
Home made puffy pancakes with sliced strawberry, whipped cream and Biscoff syrup sprinkles with dark chocolate shavings
- V** **Berry & Honey Fit Pancakes** 8.95
Home made puffy pancakes with sliced berries, drizzled with honey
- V** **Spanish Churros Con Chocolate** 7.50
Crispy, golden churros dusted with cinnamon sugar are paired with a luxurious, velvety chocolate dipping sauce
- V** **Waffles - pick the filling** 8.95
GF A Home made waffles made out of Gluten-Free flour. Comes with two filling of your choice.
- Pick two fillings
- Whipped cream (Vegan)
 - Ice cream - Chocolate, Biscoff, Strawberry, Vanilla
 - Fresh strawberry, raspberry, blueberry, banana
 - Chocolate, Biscoff, Strawberry, Bubble-gum syrup
 - Rainbow or Chocolate Sprinkles, Marshmallows, Peanuts
- V** **Butter Croissant** 2.00
Freshly baked in the morning
ADD JAM 1.00
- V** **Chocolate Bretzle** 3.25
- V** **Pain au raisin** 2.00
- ORGANIC SMOOTHIES** with water 0.00
with milk + 0.50
- Super Hulk** 3.00
Pineapple, Banana & Kale
- Red Vival** 3.00
Strawberry, Blueberry, Raspberry
- Summer Bliss** 3.00
Pineapple & Strawberry
- Fit Panic** 3.00
Spinach, Pineapple & Mango
- Fruity Mix** 3.00
Banana, Raspberry & kiwi

V VEGETARIAN

V
G VEGAN

GF
A GLUTEN-FREE ALTERNATIVE AVAILABLE

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LIGHT BITES served everyday after 12:00pm

*GLUTEN-CONSCIOUS OPTIONS AVAILABLE *

- GF A** **Chicken liver pate** 7.95
Chicken Liver pate with toasted sourdough, garnished with salad and olives
- V** **Sweet Potato Appetiser** 8.50
SERRANO | ROYALE | FLORENTINE
Roasted sweet potato with cottage cheese, either Florentine chickpeas with spinach and pepper, serrano ham or smoked salmon topped with chia and flaxseeds
- V G** **Enoki Mushrooms in Yo Po Chilli** 9.95
Fried Enoki mushrooms in Traditional 100 years recipe Yo Po Chilli Sauce
- GF A** **Smoked Duck Breast with Butter Bean Puree** 9.95
Macneils smoked duck breast bites with freshly blended Navarrico Butter beans puree and fresh chillies
- V G** **Fresh Bruschetta with Tomato and Basil** 7.95
Fresh Heirloom chunky tomatoes with garlic, basil, olive oil, and vinegar, served on toasted slices of Italian bread
- GF A** **Homemade Chicken Goujons** 8.50
Chicken goujons marinated with garlic, onion and chilli, comes with salad garnish and house garlic mayo
- V G** **Crushed Avocado Sourdough** 8.95
Vegan crispy bacon, caramelised onion, fresh guacamole, juicy cherry tomatoes & garnish of vegan cream cheese
- GF A** **Cold House Mezze** 9.95
Crispy flat bread with Fresh and juicy Houmous, Beetroot yoghurt and Tzatziki, garnished with pomegranate seeds, olives and cucumber
- GF A** **Italian Burrata** 8.25
Creamy burrata with slightly warmed, garlic infused olive oil accompanied by Italian bread and cherry tomatoes
- Basil Leaf's Calamari** 7.25
Calamari with our own Old Winchester Pesto and salad
- V** **Soup of the day** 9.25
Freshly made soup of the day in a bread bowl with, croutons and parsley

MAINS

Basil Leaf's Special

- V G** **Lions Mane Steak** 16.75
GF A Lions Mane Mushroom steak served with a puree crafted from Navarrico Butter beans, zesty lemon, and fiery red chillies.
- V** **Old Winchester Tortelli** 16.50
Tortelli pasta filled with asparagus, notes of garlic, cherry tomatoes, our homemade pesto and sprinkle of Old Winchester cheese
- GF A** **Honey Glazed Salmon with asparagus** 16.50
Oven baked salmon glazed in honey, blanched asparagus and herby skin-on fries
- GF A** **Seabass Royale** 14.50
Baked seabass with crispy potato rounds and mushroom spinach melange
- V** **Traditional Ukrainian Pierogi** 14.95
Cheese & potato dumplings with caramelised onion accompanied by sour cream dip
- Traditional Polish Schnitzel** 16.75
*ADD RACLETTE CHEESE FOR 4.00 *
Artisan Marinated Chicken schnitzel, comes with sauerkraut, side salad and herby skin-on fries
- GF A** **Smoked Haddock & Mozzarella Fishcakes** 13.95
Delicious smoked haddock and mozzarella fishcake, coated in breadcrumbs, accompanied by saute mushrooms, spinach and peas.
- GF A** **Signature Gyros with Tzaziki** 12.95
Seasoned chicken gyros in pita filled with our fresh Tzatziki, lettuce, tomatoes and sour gherkin accompanied by side of fries & salad
- ## SIDES
- Truffle Parmesan Fries** 6.95
- Sweet Potato Fries** 5.95
- Sauerkraut** 2.95
- Onion Rings** 4.50
- House Vegan Coleslaw** 4.25
- Basil Leaf Special Fries** 7.50
Skin-on fries with bacon, our signature pesto and melted raclette touch
- Skin-on Fries** 4.25

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V G VEGAN

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BURGERS

served everyday after 12:00pm

OUR PATTY IS MADE FROM HAMPSHIRE COWS!

(GF A) **The Raclette Melt Burger** **24.50**

Home-made chunky beef burger (from grass-fed, Hampshire cows), house onion marmalade, fresh beef tomatoes, onions, lettuce with pickled cucumber. Served with a traditional Swiss raclette, roasted garlic, our skin-on fries, onion rings, homemade coleslaw and house burger sauce

(GF A) **The NYC Burger** **15.50**

Home-made chunky beef burger, crispy bacon, house onion marmalade, fresh beef tomatoes, onions, lettuce with pickled cucumber, melted fresh mozzarella cheese, finished with smoky BBQ sauce. Served with our skin-on fries, onion rings, homemade coleslaw and house burger sauce

(GF A) **The Roquefort blue Burger** **16.95**

Chunky beef burger, house onion marmalade, fresh beef tomatoes, onions, lettuce with pickled cucumber, topped with fresh mozzarella and Roquefort cheese. Served with our skin-on fries, onion rings, homemade coleslaw and house burger sauce

(GF A) **The Breaky Burger** **15.95**

Beef burger patty, fried egg, bacon, house onion marmalade, fresh beef tomatoes, onions, lettuce with pickled cucumber, topped with melted mozzarella. Served with our skin-on fries, onion rings, homemade coleslaw and house burger sauce

(GF A) **The Classic Burger** **13.95**

Home-made chunky beef burger, house onion marmalade, fresh beef tomatoes, onions, lettuce with pickled cucumber with melted American cheese. Served with herb fries, homemade coleslaw and house burger sauce: just a good burger!

JACKET POTATO

(V) **Simple beans and cheese** **8.95**

(GF A) Beans and mozzarella cheese jacket potato with melted butter

(GF A) **Chicken Gyros Mayo** **11.95**

Spicy Signature chicken gyros mixed with tzatziki and salad with gherkins

(V) **Nacho Chilli Jacket** **11.95**

(GF A) Veggie Chilli con carne jacket potato with melted cheese, guacamole, soured cream and nachos on the side

(GF A) **Tuna Mayo** **11.95**

Tuna mayo jacket potato with red onion and salad

VEGAN & VEGETARIAN

Basil Leaf's Special

(V G) **Lions Mane Special burger** **16.95**

(GF A) Oven baked Lions mane steak patty, melted vegan cream cheese, pomegranate seeds, house onion marmalade, fresh beef tomatoes, onions, lettuce with pickles. Served with our skin-on fries, homemade coleslaw and house burger sauce

(V G) **Moving Mountain House Burger** **15.95**

(GF A) 100% plant made from a scientific blend of plant-proteins, vegetables and a base of mushrooms patty with delicious melted cheese vegan cheese, bacon, house onion marmalade, fresh beef tomatoes, onions, lettuce with pickled cucumber. Served with a our skin-on fries, homemade coleslaw and house burger sauce

(V G) **The Aromatic Garden Burger** **15.95**

(GF A) A lightly spiced mix of broad beans, peas and spinach, coated in gluten-free breadcrumbs, vegan feta, house onion marmalade, fresh beef tomatoes, onions, lettuce with pickled cucumber. Served with a our skin-on fries, homemade coleslaw and house burger sauce

(V G) **The Falafel Burger** **15.95**

Spring falafel and spinach burger, mango, vegan bacon, vegan cheese, house onion marmalade, fresh beef tomatoes, onions, lettuce with pickled cucumber. Served with a our skin-on fries, homemade coleslaw and house burger sauce

SHARE

(GF A) **The Basil Leaf Tortilla Nachos** **12.95**

Delicious Santa Maria Tortilla Nacho chips served with house smooth salsa, guacamole and sour cream
ADD RACLETTE CHEESE 4.00

Hampshire Tunworth Camembert **16.95**

Local Camembert with rosemary, fresh sourdough bread, pate, pickles and olives

BOOK YOUR PARTY WITH US AND GET A DISCOUNT!

Private Hire available - speak to a member of staff or email us at info@basil-leaf.co.uk



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SALADS

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Basil Leaf's Special

GF A **Salmon Salad with House Pesto 14.95**

Oven baked thyme salmon with honey, mixed leaf salad with blanched asparagus, mango and a drizzle of Old Winchester House Pesto with ginger and chilli dressing

V G **Beetroot Salad with Walnuts 11.50**

Slowly baked beets with drizzle of lemon and spices, mixed leaf salad, vegan feta, pomegranate seeds and walnuts

GF A **Chicken Salad with Sauerkraut 14.95**

Breaded Chicken Breast with spices, mixed leaf salad, Sauerkraut, pomegranate seeds, boiled farm egg, olives and cherry tomatoes

GF A **Salad Nicoise 13.95**

Light and delicious Salad niçoise with lettuce, tuna, roasted potatoes, onion, boiled eggs, tomatoes and olives.

V G **BBQ Cauliflower Salad 11.95**

Roasted cauliflower salad with chickpeas, spinach, mixed leaves, pecan halves and vegan feta. Comes with olive oil.

KIDS

Optional - Change Fries for salad or oven baked potatoes

Mini Chicken Schnitzel 8.50

Chicken Schnitzel with skin-on fries and side salad

Giant Fish Fingers 8.50

Breaded Fish Fingers with skin-on fries

V G **Vegan burger with fries 9.50**

Moving Mountain burger with melted vegan cheese, lettuce, tomato, fries

PAW MENU

Paw Water 0.00

Bowl of filtered water

Chicken and Sweet Tots 6.95

Cooked chicken with sweet potatoes, peas and blueberries

Dog's Beer 4.00

Non alcoholic beer for a doggo!

Ice Cream for furs 3.75

Ice cream for dogs

PIZZA

Basil Leaf's Special

V **The Basil Leaf Pizza 14.95**

Our artisan pizza dough with herby tomato base, vegan feta, heirloom juicy tomatoes topped with our homemade old Winchester pesto

V **Sweet Potato, Goat's Cheese 13.95**

Artisan pizza dough, herby tomato base, sweet potatoes, blanched asparagus, red onion, goat's cheese, pine nuts

Egg Florentine Pizza 14.95

Herby tomato base, fried egg, smoked back bacon, roasted mushrooms with cherry tomatoes and spinach, sprinkle of mozzarella cheese

Chicken and Nduja Pizza 14.95

Tomato base, spicy chicken, nduja, fresh chilli, honey drizzle and mozzarella

V G **Falafel and Tomato delight 13.95**

Artisan pizza dough, herby tomato base, falafel, cherry tomatoes, garlic, red onion, mushrooms, vegan cheese

V **MARGHERITA! 11.95**

Tomato base, basil, mozzarella: a classic

Pepperoni Hot Spice Pizza 13.95

Tomato base, Italian pepperoni, parsley, Japanese Hot sauce & mozzarella cheese

Why are we different?

At our deli, we take pride in crafting each dish with the utmost care and attention, using only the finest hand-picked ingredients. Our commitment to quality means that every ingredient we use is selected at its peak freshness, ensuring that each bite bursts with vibrant flavours and rich, natural goodness. From crisp vegetables and aromatic herbs to premium meats and cheeses, we meticulously source and prepare our ingredients to create meals that not only taste exceptional but also nourish the body and soul. Experience the difference that true freshness makes with every delectable offering from our deli.

Tag us in your posts and get a chance to win evening on us!

@basilleafdeli

V VEGETARIAN

V G VEGAN

GF A GLUTEN-FREE ALTERNATIVE AVAILABLE

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





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DESSERTS AND CAKES

Hummingbird Cake	3.25
Crostata Al Limone	3.25
Walnut and Coffee	3.25
Tiramisu	3.25
Carrot Cake	3.25
Cheese Cake (flavour of the day)	3.75
Raspberry and White Chocolate	4.25
Frangipane	

TRAYBAKE (GLUTEN FREE, VEGAN)

  Vegan Chocolate Brownie	2.75
 Lemon Polenta & Pistachio	4.25
 Orange, Almond & Pecan	4.25
  Peanut Butter Brownie	4.25
  Rumblejack	4.25
 Salted Caramel Traybake	4.25
  Sour Cherry & Pistachio	4.25
  Gizzillionaire	4.25
 Butter Croissant	2.00
Freshly baked in the morning ADD JAM 1.00	
 Chocolate Bretzle	3.25
 Pain au raisin	2.00

THANK YOU

We are incredibly grateful for your support of our little deli and for choosing to dine with us today. Your patronage means the world to us and helps us continue to do what we love—serving delicious, handcrafted meals made with care. Thank you for being a part of our community and for allowing us to share our passion for fresh, quality food with you. We look forward to serving you again soon!

SWEET TOOTH

 Banana & Chocolate Pancakes	8.95
Home made puffy pancakes with sliced banana, whipped cream and chocolate syrup, dark chocolate shavings	
 Biscoff & Strawberry Pancakes	8.95
Home made puffy pancakes with sliced strawberry, whipped cream and Biscoff syrup sprinkles with dark chocolate shavings	
 Berry & Honey Fit Pancakes	8.95
Home made puffy pancakes with sliced berries, drizzled with honey	
 Spanish Churros Con Chocolate	7.50
Crispy, golden churros dusted with cinnamon sugar are paired with a luxurious, velvety chocolate dipping sauce	
 Waffles - pick the filling	8.95
	Home made waffles made out of Gluten-Free flour. Comes with two filling of your choice.

Pick two fillings

- Whipped cream (Vegan)
- Ice cream - Chocolate, Biscoff, Strawberry, Vanilla
- Fresh strawberry, raspberry, blueberry, banana
- Chocolate, Biscoff, Strawberry, Bubble-gum syrup
- Rainbow or Chocolate Sprinkles, Marshmallows, Peanuts

ICE CREAM

New Forest Full House Ice Cream 7.95

Pick Three flavours scoops, two toppings and one syrup

- Whipped cream (Vegan)
- Ice cream - Chocolate, Biscoff, Strawberry, Vanilla, Mocha, Pistachio or VEGAN chocolate
- Fresh strawberry, raspberry, blueberry, banana
- Chocolate, Biscoff, Strawberry, Bubble-gum syrup
- Rainbow or Chocolate Sprinkles, Marshmallows, Peanuts

Two scoops with a cone 3.50

Two scoops with a cup 3.00

Add any toppings for extra 0.50



VEGETARIAN



VEGAN



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Winchester Coffee

HOT BEVERAGES

decaf available

Americano	3.20
Latte	3.55
Flat White	3.45
Cappucino	3.55
Mocha	3.55
Macchiato	2.75
Hot Chocolate	3.45
Tea (English Breakfast, Earl Grey, Green Tea, Mint, Foraged Fruits, Gnger & lemon, Strawberry & Cream, Camomile)	3.15

MILK ALTERNATIVE OPTIONS:

almond + 0.25, oat + 0.25, soya + 0.25, coconut + 0.50

HOME-MADE DRINKS

House Lemonade (sparkling)	3.95
Fresh Orange Juice with still	3.95
Iced Coffee <small>with water 0.00</small>	4.25
Iced Latte <small>with milk + 0.50</small>	4.25
Iced Cream Frappe	4.85
Iced Green Tea & mango	3.85
Iced Earl Grey & Strawberry	3.85

ORGANIC SMOOTHIES

Super Hulk <small>Pineapple, Banana & Kale</small>	3.00
Red Vival <small>Strawberry, Blueberry, Raspberry</small>	3.00
Summer Bliss <small>Pineapple & Strawberry</small>	3.00
Fit Panic <small>Spinach, Pineapple & Mango</small>	3.00
Fruity Mix <small>Banana, Raspberry & kiwi</small>	3.00

SOFT DRINKS

Mighty Brew Kombucha Elderflower	3.50
Mighty Brew Kombucha Jasmine	3.50
Mighty Brew Kombucha Lemongrass	3.50
Mighty Brew Kombucha Sencha	3.50
San Pellegrino Blood Orange	3.00
San Pellegrino Lemon	3.00
San Pellegrino Pomegranate	3.00
San Pellegrino Pomelo	3.00
San Pellegrino Orange	3.00
Coca Cola Original	3.00
Diet Coke	3.00
Schweppes Lemonade	3.00
Red Bull	3.50
Fever tree Tonic	3.00
Fever tree Light Tonic	3.00
Juice (Apple, Pineapple, Tomato, Cranberry, Orange)	2.50
New Forest Still Water <small>330ml</small>	1.50
New Forest Sparking Water <small>750ml</small>	2.50

BEERS

Budvar 330ml	3.95
Moretti 330ml	3.95
Guinness Draught can 330ml	3.95
Heineken 330ml	3.95
Peroni Gluten Free 330ml	3.95
Budweiser 330ml	3.95
Heineken Alcohol Free	2.95

Local Cider

Hydes Cyder 500ml	4.00
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family run company based in north Hampshire producing a medium dry cider full of apple ripe flavour from apples harvested on their family estate.



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SPIRITS

GIN

single / double

BOMBAY SAPPHIRE

4.25 / 6.25

WINCHESTER FINE DRY GIN

5.50 / 7.25

WARNERS RHUBARB GIN

4.50 / 6.25

TANQUERAY SEVILLA

3.50 / 6.25

CHASE PINK GRAPEFRUIT

4.95 / 6.50

VODKA

single / double

CHASE VODKA

3.50 / 6.25

KRUPNIK PREMIUM

2.75 / 5.25

CIROC VODKA

3.50 / 6.25

CIROC VODKA RED

BERRY

3.50 / 6.25

CIROC VODKA

PINEAPPLE

3.50 / 6.25

RUM

KRAKEN

4.25 / 6.25

CAPTAIN MORGAN DARK

3.25 / 4.75

CAPTAIN MORGAN SPICED

3.25 / 4.75

LIQUEUR

single / double

SAMBUCA

2.20 / 4.15

BLACK SAMBUCA

2.20 / 4.15

JAGERMEISTER

3.75 / 5.25

DISARANNO

3.75 / 5.25

BAILEYS

50ml 4.00

WHISKEY

JAMESONS

2.25 / 4.00

MONKEY SHOULDER

4.75 / 6.25

PEAKY BLINDER

4.25 / 6.25

JOHNNIE WALKER RED LABEL

4.25 / 6.25

JACK DANIELS

3.25 / 5.00

COCKTAILS

WINCHESTER ROYALE

14.95

The Winchester Royale is a delightful cocktail that combines the finest local Winchester gin with a refreshing blend of Mediterranean-inspired flavors. Crafted with a base of aromatic basil leaves and freshly squeezed lemon juice, this cocktail offers a burst of herbaceous and citrusy notes. The addition of premium Basil Leaf Prosecco adds effervescence and a touch of elegance, while the Mediterranean tonic water provides a crisp and invigorating finish.

SIGNATURE BASIL MOJITO

12.95

The combination of the sweet and herbaceous flavors of basil, balanced with the tartness of lime and the kick of rum, creates a vibrant and invigorating drink perfect for warm weather enjoyment.

THE RUBY RAPTURE DAIQUIRI

12.95

Crafted with the luscious sweetness of ripe strawberries, the cocktail offers a burst of vibrant red hue reminiscent of a ruby gemstone. Blended with premium rum, fresh lime juice, and a hint of simple syrup, this cocktail strikes a perfect balance between sweetness and tartness.

EL DORADO MARGARITA

12.95

Crafted with premium tequila, freshly squeezed lime juice, and a splash of orange liqueur, this iconic cocktail offers a perfect balance of tartness and sweetness. Served in a salt-rimmed glass over ice, the El Dorado Margarita exudes sophistication and elegance.

GOLDEN HORIZON TEQUILA

11.95

Cocktail embodies the warmth and vibrancy of a sun-kissed dawn. This invigorating libation blends premium tequila with the citrusy brightness of fresh orange juice, accented by a touch of zesty lime. A hint of sweetness from a splash of grenadine syrup creates a mesmerizing gradient of colors reminiscent of a golden sunrise.

MIDNIGHT MOCHA MARTINI

13.95

The Midnight Mocha Martini is a luxurious cocktail that blends the rich flavors of espresso with the indulgent sweetness of chocolate. Crafted with premium vodka, freshly brewed espresso, coffee liqueur, and a splash of rich chocolate syrup, this sophisticated libation offers a harmonious balance of bitter and sweet notes.

ISLAND BLISS COCKTAIL

14.95

This tantalizing libation combines the sweet, creamy flavors of coconut cream with the refreshing tang of pineapple juice, creating a harmonious blend reminiscent of lounging on a sun-drenched beach. Garnished with a slice of fresh pineapple and perhaps a maraschino cherry, this cocktail transports you to paradise with its smooth texture and vibrant tropical flavors.

HERITAGE RESERVE COCKTAIL

14.95

This refined drink is meticulously crafted with premium bourbon or rye whiskey, balanced with a touch of bitters and a hint of sweetness from a sugar cube or simple syrup. Served over a large ice cube and garnished with a twist of citrus peel or a maraschino cherry, the Heritage Reserve Cocktail exudes sophistication and elegance.

SPICY SUNRISE ELIXIR

11.95

The Spicy Sunrise Elixir is a bold and invigorating cocktail that awakens the senses with its vibrant flavors. Crafted with a base of tangy tomato juice, this cocktail is infused with zesty spices and savory seasonings, creating a tantalizing blend that tantalizes the palate. A splash of citrus adds a refreshing twist, while a kick of heat from hot sauce or horseradish provides an exhilarating finish.

TROPICAL BREEZE BLISS

12.95

This tantalizing libation combines the smooth richness of aged rum with the tropical sweetness of pineapple juice and orange liqueur. A hint of almond syrup adds a subtle nutty undertone, while a splash of lime juice provides a refreshing zest.

WE CAN

CRAFT YOUR

COCKTAIL

MIXERS

Coca Cola Original

3.00

Diet Coke

3.00

Schweppes Lemonade

3.00

Red Bull

3.50

Fever tree Tonic

3.00

Fever tree Light Tonic

3.00

Juice (Apple, Pineapple, Tomato,

2.50

Cranberry, Orange)



VEGETARIAN



VEGAN



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