Nàdarra

DRINKS MENU

COCKTAILS

White Russian £9.75
Nadar Vodka, Kahlua, Cream, Milk

Pisco Sour £10.50
Pisco, Lime, Sugar Syrup, Bitters

Amarillo £10.50
Amaretto, El Rayo Tequila, Espresso

Sunflower £10.50
Nadar Gin, Triple Sec, St Germain, Lemon

Suze Americano £9.75
Suze, Lillet Blanc, Soda

Pineapple Sprtiz £9.75
Angostura 3y, Pineapple, Lemon, Frizzante Bianco, Soda

Prefer a classic? Just ask! If we have the ingredients, we'll happily mix it up for you.

MOCKTAILS

Elderflower Sour £6.50
Everleaf Marine, Giffard Elderflower, Lemon

Basil Smash £6.50
Feragai, Basil, Lime, Sugar Syrup

GIN

Arbikie Nàdar	£4.20
Caorunn	£4.20
Isle of Harris	£4.75
House of Botanicals Old Tom	£4.20
House of Botanicals Old Tom Raspberry	£4.20

RUM

Dark Matter	£4.75
Ninefold spiced rum	£4.35
Angostura 3y	£4.35
Wester Pineapple	£4.35

VODKA

Arbikie Nàdar	£4.20
Discarded Chardonnay	£4.20

WHISKY

Balvenie Caribbean Rum Cask 14Y	£8.50
Balvenie Doublewood 12y	£7.00
Fettercairn	£6.00

LIQUEURS

Americano Cocchi Rosa	£4.10
Campari	£4.10
Kahlua	£4.10
Licor 43	£4.10
Pietro Nicola Limoncello	£5.00
Pietro Nicola Caffè Margeaux	£5.00

NON ALCOHOLIC APERTIF

Feragia	£3.00
Everleaf Marine	£3.00

BEER

Draught – Nàdarra Lager

Pint	£6.50
Half	£3.25

BOTTLE/CAN

6DN Omnium Session IPA	£5.50
Burnside Wayfinder 0.5%	£5.00
Burnside Right to Roam 0.5%	£5.00

SOFT DRINKS

Walter Gregor Tonic	£3.00
Summerhouse St Clements	£3.50
Bon Accord Ginger Beer	£3.50
Bon Accord Grapefruit Soda	£3.50
Rapscallion Burnt Lemon	£4
Rapscallion Dry Lime	£4
Rapscallion Cranachan	£4.20
Rapscallion Apple Pie	£4.20
Coke	£3.50
Diet Coke	£3.50
Coke Zero	£3.50
Frobishers Apple Juice	£3.30
Frobishers Orange Juice	£3.30

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MENU

BAR SNACKS

Gnocchi Fritti £4.50

Gordal Olives (picante) £4.25

Panko Olives £4.75

Salted Cashews £3

BOARDS

Cheese For 1 £11 / For 2 £21
Selection of cheeses, oatcakes, chutney, grapes, dried fruit

Mixed Deli For 1 £12.50 / For 2 £24
Selection of delicatessen meats, cheese, oatcakes, focaccia, olives, cornichons, chutney, grapes, dried fruit

Meze For 1 £10 / For 2 £19
Tapenade, hummus, olives, cucumber, cornichons, guindillas chillies Ⓥ

SMALL PLATES

Arancini £10
Sun dried tomato & mozzarella, basil pesto, toasted pine nuts Ⓥ

Ham Hock Terrine £10
Cornichons, crispy capers, focaccia

Fig Tartlet £9
Caramelised fig, blue cheese & hot honey tartlet, walnut & blue cheese salad, fig compote Ⓥ

Baked Goats Cheese £12
Honey, grapes, thyme, pumpkin seeds Ⓥ

Tempura Prawns £12
Spicy soy dressing, crispy bean sprouts, spring onions

Beetroot Falafel £8
Harissa hummus, pickled red onion Ⓥ

Haggis Bon Bons £8
Peppercorn sauce

Focaccia £5.50
Phoenix Bakery focaccia, whipped Feta, olive oil Ⓥ

LARGE PLATES

Chicken Supreme £22
Scottish chicken, jerusalem artichokes, caramelised celeriac purée, parma ham, savoy cabbage, cider glaze

Venison £25
Venison Loin, black olive crust, roast parsnip, smoked carrot purée, pickled gooseberry, red wine jus

Sea Bream £24
Sea bream fillet, chorizo, roast baby potatoes, grilled tomatoes, salsa verde

Orzo Alla Vodka £19
Orzo, tomato, vodka and cream sauce, burrata, butternut squash crisps Ⓥ

Med Veg Filo Parcel £18
Mediterranean vegetables filo parcel, seasonal salad, balsamic dressing Ⓥ

SIDES

House Chips - Parmesan & Truffle £5.50

House Chips £4.50

Focaccia £4.50

Side Salad £4.50

DESSERTS

Tart Tatin £8.50
Quince tart tatin, apple coulis, vanilla ice cream

Lemon Semifredo £8.50
Raspberry coulis

Sticky Toffee Pudding £8.50
Spiced rum sticky toffee, cardamon caramel sauce, vanilla ice cream

Or a digestif?

Weiss & Krohn L.B.V. Port	70ml	£6.00
Quinta de la Rosa White Port	70ml	£7.00
Quinta de la Rose 10Y Tawny	70ml	£9.00
Polvanera Dolce	70ml	£8.50
Grange Neuve Monbazillac 2020	70ml	£6.00
Lyrarakis Liastos	70ml	£9.00
Port of Leith Pedro Ximenez	70ml	£7.00

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES