DRINKS PACKAGES

TAKE A CHANCE ON ME
3 bottles of red, white or rosé house wine **£90.00**
4 bottles of red, white or rosé house wine **£120.00**

DOES YOUR MOTHER KNOW
1 bottle of Prosecco Brut and
2 bottles of red, white or rosé house wine **£100.00**

HEAD OVER HEELS
2 bottles of Moët & Chandon Imperial Brut NV champagne (75cl) **£150.00**
3 bottles of Moët & Chandon Imperial Brut NV champagne (75cl) **£230.00**

I'VE BEEN WAITING FOR YOU
2 bottles of NV Prosecco Spumante Brut, Veneto, Italy, NV **£85.00**
4 bottles of NV Prosecco Spumante Brut, Veneto, Italy, NV **£170.00**

DANCING QUEEN
2 cocktail jugs (Passion Fruit Martini, Nikos Rum Punch or Classic Mojito)
(1 jug is equivalent to 4 cocktails) **£88.00**

Drinks packages can only be ordered through your waiter.
Package sales are at our discretion and based on group size.

A note from Nikos

Enjoy your favourite cocktail in our reusable Mirror Ball Cup for an additional £5.00.

When you've finished, you can take it home as a Nikos Taverna keepsake. A portion of each sale supports the work of music therapy charity, Nordoff and Robbins – the official charity partner of Mamma Mia! The Party!

Scan here to tell us about your visit

WATERLOO

Music by Benny Anderson, Björn Ulvaeus and Stig Anderson

My, my, At Waterloo, Napoleon did surrender
Oh, yeah And I have met my destiny in quite a similar way
The history book on the shelf Is always repeating itself

CHORUS
Waterloo – I was defeated, you won the war
Waterloo – Promise to love you forever more
Waterloo – Couldn't escape if I wanted to
Waterloo – Knowing my fate is to be with you
Whoa whoa whoa whoa

Waterloo – Finally facing my Waterloo
So how could I ever refuse, I feel like I win when I lose

CHORUS
Waterloo – I was defeated, you won the war
Waterloo – Promise to love you forever more
Waterloo – Couldn't escape if I wanted to
Waterloo – Knowing my fate is to be with you
Whoa whoa whoa whoa

Waterloo – Finally facing my Waterloo

CHEESE BOARD



A SELECTION OF THREE CHEESES,
COMPLEMENTED BY JELLY, CHUTNEY AND CRACKERS
£16 (SERVES TWO)

IT IS NOT POSSIBLE TO ORDER A SINGLE-PERSON SERVING
PLEASE ORDER VIA YOUR WAITER AND PLEASE CHECK FOR ALLERGENS

NIKOS TAVERNA

DRINKS MENU

MAMMA MIA! THE PARTY

COCKTAILS

APEROL SPRITZ £14.00
A refreshing aperitif with a splash of prosecco, topped with soda

BLACKBERRY QUEEN ROYALE £25.00
A Nikos Taverna special, made with Patron Silver, Crème de Cassis, lime, gomme syrup and Moët Rosé

BRAMBLE FROZEN COCKTAIL £13.00
Bombay Sapphire gin, citrus, gomme syrup, crème de mûre

CHILLI CHILLI £20.00
Created exclusively for guests of Nikos, this cocktail contain chilli infused Grey Goose vodka, watermelon infused Grey Goose vodka, lemon, gomme syrup and pineapple juice

ESPRESSO MARTINI £14.00
A dark rich mixture of cold brew coffee, coffee liqueur and vodka

HUGO SPRITZ £14.00
St-Germain elderflower liqueur, Bombay Sapphire gin, soda and prosecco

KALOKAIRI £13.50
A tropical fusion of Malibu, Bacardi, strawberry purée, mango and pineapple juice

LYCHEE ROYALE £15.50
Moët champagne with a hint of lychee liqueur. Elegant and vibrant

MARGARITA FROZEN COCKTAIL £13.00
Patron Silver tequila, triple sec and gomme syrup with a splash of citrus

NECTAR OF THE GODS £13.50
A zesty blend of vodka, peach, berries and apples

PIÑA COLADA £14.00
Bacardi Carta Blanca rum with a lush combination of pineapple and coconut for a tropical taste

SEX ON THE BEACH £14.00
An exotic blend of orange and cranberry, charged with vodka and peach liqueur

SKOPELOS FIZZ £13.50
Extra dry prosecco with elderflower cordial and lime

STRAWBERRY DAIQUIRI £14.00
Bacardi Carta Blanca rum shaken with fresh lime, strawberries and gomme syrup.
A colourful twist on a classic

CLASSIC MOJITO Glass **£14.00** Jug **£47.00**
Fresh, bright and fruity, made with Bacardi Carta Blanca rum

NIKOS RUM PUNCH Glass **£14.00** Jug **£47.00**
A smooth blend of Bacardi Carta Blanca rum, coconut liqueur, orange, lemon and grenadine

PASSION FRUIT MARTINI Glass **£14.00** Jug **£47.00**
Passion fruit, combined with citrus, vodka and a sweet hint of vanilla

SANGRIA RED Glass **£10.00** Jug **£35.00**
Brandy, red wine, oranges, lemons, limes, grenadine, lemonade and orange juice

SANGRIA WHITE Glass **£10.00** Jug **£35.00**
Apricot brandy liqueur, apricot purée, triple sec, white wine, oranges, lemons, limes and lemonade

NON-ALCOHOLIC COCKTAILS

ALEXANDER £9.50
Almave, double cream, nutmeg, non-alcoholic spiced rum and crème brûlée syrup

CEDER'S PINK CRISP £8.00
Ceder's Pink Rose non-alcoholic gin, fresh lemon juice and grenadine syrup, topped with lemonade

ISLAND OASIS Glass **£8.00** Jug **£27.00**
Apple, cranberry and orange juice with grenadine

RHU-BARBA £8.00
A frozen slushy blending vibrant rhubarb syrup with tart lemon juice and sweet gomme

SCROPINO £9.50
Non-alcoholic Sevilla gin, non-alcoholic sparkling wine and passion fruit sorbet

VIRGIN COLADA Glass **£8.00** Jug **£27.00**
Pineapple and coconut combined together to make a creamy and exotic non-alcoholic drink

(1 jug is equivalent to 4 cocktails)

BEER & CIDER

BIRRA MORETTI	330ml	**£6.00**
BIRRA MORETTI DRAUGHT	375ml	**£6.25**
HEINEKEN DRAUGHT	375ml	**£6.25**
SOL	330ml	**£5.50**
ELB PALE ALE	500ml	**£6.00**
ASPALL SUFFOLK CYDER	330ml	**£6.25**
BIRRA MORETTI ZERO	330ml	**£5.50**
HEINEKEN 0% ALC	330ml	**£5.50**

PROSECCO

	125ml	Bottle (75cl)
PROSECCO SPUMANTE BRUT, LA CAVEA, VENETO, ITALY, NV (Vegan) Elegant bouquet and aromas of apples and pears, with a crisp, dry finish	**£8.50**	**£45.00**
PROSECCO ROSÉ CA'DI ALTE, VENETO, ITALY (Vegan) Refreshing, full of fresh ripe red berries and citrus fruit flavours		**£47.00**

CHAMPAGNE

	125ml	Bottle (75cl)	Magnum (150cl)
MOËT & CHANDON IMPÉRIAL BRUT NV Bright fruitiness, a seductive palate and an elegant maturity	**£16.00**	**£86.00**	**£160.00**
MOËT & CHANDON IMPÉRIAL ROSÉ NV Intense aromas of fresh red summer berries with floral and pepper notes	**£17.50**	**£98.00**	**£180.00**
MOËT GRAND VINTAGE BLANC Floral, aniseed and mentholated nuances bringing freshness		**£135.00**	
RUINART BLANC DE BLANC NV Citrus, peach and white flower aromas evolve into a fresh palate		**£200.00**	

WHITE WINE

	125ml	175ml	250ml	Bottle (75cl)
TREBBIANO/GARGANEGA, PONTE PIETRA, VENETO ITALY Crisp, fresh, honeyed, delicate	**£7.50**	**£9.50**	**£12.00**	**£34.00**
ALPHA ZETA PINOT GRIGIO, VENETO, ITALY (Vegan) Peachy, crisp, balanced, refreshing	**£8.00**	**£10.00**	**£13.50**	**£38.50**
SANAMA SAUVIGNON BLANC, CACHAPOAL VALLEY, CHILE (Sustainable) Crisp, zesty, green, refreshing				**£43.00**
GAVI DI GAVI, TERRE ANTICHE, PIEMONTE, ITALY Elegant, citrus, delicate, mineral				**£52.00**
KANAKARIS MALAGOUSIA, PELOPONNESE, GREECE (Vegan) Tropical, floral, aromatic, rich				**£58.00**
CHABLIS LES CHANOINES, DOMAINE LAROCHE, BURGUNDY, FRANCE (Vegan) Mineral, citrus, elegant, fresh				**£80.00**
NOUGHTY NON-ALCOHOLIC SPARKLING CHARDONNAY Crisp, citrus, dry, sparkling		**£10.00**		**£42.00**

ROSÉ WINE

	125ml	175ml	250ml	Bottle (75cl)
MONASTRELL ROSADO, MOLINICO LOCO, MURCIA, SPAIN (Organic and Vegan) Juicy, strawberry, cherry, fresh	**£7.50**	**£9.50**	**£12.00**	**£34.00**
PONTE PIETRA PINOT GRIGIO ROSADO, VENETO, ITALY (Vegan) Pear, floral, elegant, smooth	**£8.50**	**£10.50**	**£14.00**	**£38.50**
'STUDIO' ROSÉ, MIRAVAL, SOUTHERN FRANCE Citrus, floral, fresh, refined				**£56.50**
NOUGHTY NON-ALCOHOLIC SPARKLING ROSÉ Berry, floral, crisp, sparkling		**£10.00**		**£42.00**

RED WINE

	125ml	175ml	250ml	Bottle (75cl)
MERLOT/CORVINA, PONTE PIETRA, VENETO, ITALY Blackberry, cherry, soft, smooth	**£7.50**	**£9.50**	**£12.00**	**£34.00**
CA'DI ALTE PINOT NERO, VENETO, ITALY Light, cherry, silky, elegant	**£8.50**	**£10.50**	**£14.00**	**£38.50**
MENDOZA MALBEC, KAIKEN CLÁSICO, ARGENTINA (Vegan) Plum, blackberry, peppery, rich				**£57.00**
KANAKARIS AGIORGITIKO PELOPONNESE, GREECE (Vegan) Blackberry, velvety, spicy, complex				**£58.00**
ROSSO DI MONTALCINO, SAN POLO, TUSCANY, ITALY (Organic and Vegan) Berry, cherry, vanilla, elegant				**£90.00**

SPIRITS

	25ml	50ml
GIN		
BOMBAY SAPPHIRE	**£5.50**	**£10.00**
BOMBAY CITRON PRESSÉ	**£6.50**	**£12.00**
HENDRICK'S	**£7.50**	**£14.00**
BEEFEATER PINK GIN	**£4.00**	**£7.50**
WHITLEY NEILL RHUBARB & GINGER GIN	**£6.50**	**£12.00**
WHITLEY NEILL RASPBERRY GIN	**£6.50**	**£12.00**
VODKA		
ERISTOFF	**£5.50**	**£10.00**
GREY GOOSE	**£7.50**	**£14.00**
KETEL ONE	**£6.50**	**£12.00**
ABSOLUT	**£6.50**	**£12.00**
RUM		
BACARDÍ CARTA BLANCA	**£5.50**	**£10.00**
BACARDÍ AÑEJO	**£6.50**	**£12.00**
MALIBU	**£5.50**	**£10.00**
BRANDY		
COURVOISIER VS	**£5.50**	**£10.00**
WHISKY		
JACK DANIEL'S	**£5.50**	**£10.00**
JAMESON	**£6.50**	**£12.00**
MACALLAN DOUBLE CASK 12 YO	**£7.50**	**£14.00**
TEQUILA		
PATRON SILVER	**£7.50**	**£14.00**
CAZCABEL XO	**£6.00**	**£11.00**

SHOTS

	25ml
TEQUILA ROSE Tequila with strawberry cream	**£6.00**
LEMON DROP Vodka, lemon juice and gomme syrup	**£6.00**
OUZO A shot of Greece	**£6.00**
JÄGERBOMB Jägermeister with red bull	**£6.00**

SHOT BOARDS

SUMMER NIGHTS **£24.00**
2 x 25ml Waterloo Waves. Bacardi, Blue Curacao and coconut cream
2 x 25ml Baby Guinness. Tia Maria and Baileys
2 x 25ml Cool Colada. Bacardi, pineapple and coconut cream

OPA! PARTY STARTER **£24.00**
2 x 25ml Opa! Peach Schnapps, Baileys and grenadine
2 x 25ml Ouzo shot
2 x 25ml Lemon Drop. Lemon, gomme syrup and vodka

SOFT DRINKS

PEPSI/DIET PEPSI/PEPSI MAX	330ml	**£4.50**
7UP FREE	330ml	**£4.50**
APPLETISER	275ml	**£4.00**
RED BULL	250ml	**£5.00**
MIXERS		
FEVER TREE (Ginger ale/mediterranean tonic/light tonic)	200ml	**£3.00**
BRITVIC (tonic water/low cal tonic/soda water/low cal bitter lemon/ginger ale)	200ml	**£2.75**
DIET PEPSI/PEPSI MAX/PEPSI/7UP	200ml	**£3.00**
SELECTION OF JUICES		
Apple/cranberry/orange/pineapple	250ml	**£4.00**
Pink lemonade	250ml	**£4.00**
Hildon Still/Sparkling water	750ml	**£4.75**

UNLIMITED SOFT DRINKS PACKAGE £23 PER PERSON
Unlimited soft drinks, unlimited non-alcoholic cocktails (by the glass, not jugs)
Please note that Red Bull and bottled water are excluded from this package

Don't forget to tell your friends about us on social media!
Follow the Party @MammaMiaPartyUK Share the Party #MammaMiaTheParty

Beverage sales and service provided by Rhubarb Hospitality Collection 12.08.26

Please note that a discretionary service charge is automatically added to your bill

NIKOS
TAVERNA

MENU

MAMMA MIA!
THE PARTY

Scan here to tell us about your visit and be entered into a quarterly draw to win x2 Tier A return tickets to Mamma Mia! The Party

MENU

MEZZE

Selection of traditional Greek dips* and marinated olives*
Served alongside tomato tear and share bread, sea salt crackers and grissini bread sticks

STARTER

CLASSIC GREEK SALAD* & SPANAKOPITA

Served with feta

Layered filo pastry, feta and spinach

MAIN

BRAISED LAMB STIFADO & SLOW COOKED BEEF†

Served with garlic roasted baby potatoes, vegetable briam and a red wine jus

SELECTION OF DESSERTS

POIKILIA GLYKO†

Orange Ravani cake, Greek yoghurt with cherry compote, lemon ouzo curd and cream-filled kokakia, and baklava (nut-free apricot filo parcel)

TO FOLLOW

TEA OR COFFEE

*** Gluten Free**
† These dishes contain trace alcohol levels (under 0.5% ABV)
We strive to source sustainably where possible and cook with low-wastage values. **Food allergies and intolerances: please speak to a member of staff about your requirements.** Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. We reserve the right to alter the menu subject to operational requirements.

Please note that a discretionary service charge is automatically added to your bill.

17.12.25