



**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



# MERCHANDISE



FLASHING SEQUIN TRILBY	£8.00
LED ROSE GARLAND	£8.00
PINK ‘DANCING QUEEN’ T-SHIRT	£20.00
PINK CAP	£10.00
MUG	£8.00
BROCHURE	£10.00
DARK BLUE LOGO TOTE BAG	£12.00
MAGNET	£6.00
FAN	£10.00
PINK HEART SUNGLASSES	£5.00
EVIL EYE KEY RING	£6.00
BEAD KEY RING	£6.00
FLIP FLOPS	£8.00
SUNGLASSES	£5.00

Available to purchase from Nikos Taverna Mini Market  
at the top of the main stairs

## DRINKS PACKAGES

<b>TAKE A CHANCE ON ME</b> 3 bottles of red, white or rosé house wine 4 bottles of red, white or rosé house wine	£92.00 £122.00
<b>DOES YOUR MOTHER KNOW</b> 1 bottle of Prosecco Brut and 2 bottles of red, white or rosé house wine	£105.00
<b>HEAD OVER HEELS</b> 2 bottles of Moët & Chandon Imperial Brut NV champagne (75cl) 3 bottles of Moët & Chandon Imperial Brut NV champagne (75cl)	£158.00 £235.00
<b>I’VE BEEN WAITING FOR YOU</b> 2 bottles of NV Prosecco Spumante Brut, Veneto, Italy, NV 4 bottles of NV Prosecco Spumante Brut, Veneto, Italy, NV	£90.00 £175.00
<b>THE WINNER TAKES IT ALL</b> 1 bottle of Moët & Chandon Imperial Brut NV champagne and 2 bottles of Gavi, ‘Studio’ Rosé Miraval or Mendoza Malbec	£185.00
<b>DANCING QUEEN</b> 2 cocktail jugs (Passion Fruit Martini, Nikos Rum Punch or Classic Mojito)	£95.00

(1 cocktail jug is equivalent to 4 cocktails)  
Drinks packages can only be ordered through your waiter. Package sales are at our discretion and based on group size.

## NIKOS CELLAR

<b>WHIT€</b>	Bottle (75cl)	£60.00
<b>KANAKARIS MALAGOUSIA, PELOPONNESE, GREECE</b> (Vegan) Aromas of Greek herbs, lemon and exotic fruits. The palate is richly textured with notes of peach, tropical fruits and white flowers.		
<b>SENTIDIÑO ALBARINO, BODEGAS GALLEGAS, RÍAS BAIXAS ALBARIÑO, GALICIA, SPAIN</b> (Vegan) Vibrantly aromatic, combining tangerine, jasmine and grassy aromas. The palate displays zesty acidity with juicy grapefruit and white peach notes.		£60.00
<b>CHABLIS LES CHANOINES, DOMAINE LAROCHE, BURGUNDY, FRANCE</b> (Vegan) Bright notes of fresh citrus, white flowers and mineral nuances mingle on the nose.		£80.00
<b>SANCERRE, DOMAINE SAUTEREAU, LOIRE VALLEY, FRANCE</b> (Organic and sustainable) Aromas of citrus and gooseberry are complemented by floral and limestone notes which follow through on to the rounded palate. Medium bodied with a crisp, saline finish.		£85.00
<b>€€▷</b>	Bottle (75cl)	£60.00
<b>KANAKARIS AGIORGITIKO, PELOPONNESE, GREECE</b> (Vegan) The nose has aromas of blackberry, coffee, clove and wild herbs. The palate is layered with velvety tannins, fresh acidity and a persistent finish.		
<b>DE LOACH, PINOT NOIR, CALIFORNIA, USA</b>		£65.00
Rich aromas of dark berry fruits, spicy vanilla and earthy undertones. On the palate, ripe cherry and wild raspberry flavours are complimented by subtle hints of oak and spice.		
<b>LANGHE NEBBIOLO, G.D. VAJRA, PIEDMONT, ITALY</b> (Organic and vegan) Aromas of raspberry, cherry, cherry stone, rhubarb and herbaceous notes including eucalyptus.		£75.00
<b>ROSSO DI MONTALCINO, SAN POLO, TUSCANY, ITALY</b> (Organic and vegan) Boasts aromas of fresh berries, Morello cherries and blackberries that are complemented by a hint of vanilla spice.		£90.00

## SONGS

<b>ACT 1</b> ANGEL EYES (1979) THANK YOU FOR THE MUSIC (1977) BANG-A-BOOMERANG (1975) HEAD OVER HEELS (1981) TAKE A CHANCE ON ME (1978) I’VE BEEN WAITING FOR YOU (1974) WHEN I KISSED THE TEACHER (1976) MONEY, MONEY, MONEY (1976) NINA, PRETTY BALLERINA (1975) HOLE IN YOUR SOUL (1977) SO LONG (1974) HONEY, HONEY (1974) RING RING (1973)
<b>ACT 2</b> WHY DID IT HAVE TO BE ME? (1976) WATERLOO (1974) ONE OF US (1981) SOS (1975) MAMMA MIA (1975) I LET THE MUSIC SPEAK (1981) I’M A MARIONETTE (1978) THE WINNER TAKES IT ALL (1980) KISSES OF FIRE (1979)
<b>ACT 3</b> I HAVE A DREAM (1979) DOES YOUR MOTHER KNOW (1979) SUMMER NIGHT CITY (1978) VOULEZ-VOUS (1979) GIMME! GIMME! GIMME! (A MAN AFTER MIDNIGHT) (1979) SUPER TROUPER (1980) KNOWING ME, KNOWING YOU (1977) MAMMA MIA (1975) LAY ALL YOUR LOVE ON ME (1981) TIGER (1976) DOES YOUR MOTHER KNOW (1979) SO LONG (1974) DANCING QUEEN (1976)

## WATERLOO

Music by Benny Andersson, 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



# NIKOS TAVERNA

## DRINKS & MERCHANDISE MENU

### MAMMA MIA! THE PARTY

## BEER & CIDER

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

## SPIRITS

GIN	25ml	50ml	BRANDY	25ml	50ml
<b>BOMBAY SAPPHIRE</b>	<b>£5.50</b>	<b>£11.00</b>	<b>COURVOISIER VS</b>	<b>£5.50</b>	<b>£11.00</b>
<b>BOMBAY CITRON PRESSÉ</b>	<b>£6.50</b>	<b>£13.00</b>			
<b>HENDRICK’S</b>	<b>£7.50</b>	<b>£15.00</b>	WHISKY		
			<b>JACK DANIEL’S</b>	<b>£5.50</b>	<b>£11.00</b>
VODKA			<b>JAMESON</b>	<b>£6.50</b>	<b>£13.00</b>
<b>ERISTOFF</b>	<b>£5.50</b>	<b>£11.00</b>	<b>MACALLAN DOUBLE CASK 12 YO</b>	<b>£7.50</b>	<b>£15.00</b>
<b>GREY GOOSE</b>	<b>£7.50</b>	<b>£15.00</b>			
			TEQUILA		
RUM			<b>PATRON SILVER</b>	<b>£7.50</b>	<b>£15.00</b>
<b>BACARDÍ CARTA BLANCA</b>	<b>£5.50</b>	<b>£11.00</b>	<b>CAZCABEL XO</b>	<b>£7.50</b>	<b>£15.00</b>
<b>BACARDÍ AÑEJO</b>	<b>£6.50</b>	<b>£13.00</b>			
<b>MALIBU</b>	<b>£5.50</b>	<b>£11.00</b>			

## SOFT DRINKS

<b>PEPSI/DIET PEPSI/PEPSI MAX</b>	330ml	<b>£4.50</b>	<b>SELECTION OF JUICES</b>	250ml	<b>£4.00</b>
			APPLE / CRANBERRY / ORANGE / PINEAPPLE		
<b>7UP FREE</b>	330ml	<b>£4.50</b>	<b>PINK LEMONADE</b>	250ml	<b>£4.00</b>
<b>APPLETISER</b>	275ml	<b>£4.00</b>	<b>HILDON STILL / SPARKLING WATER</b>	750ml	<b>£4.75</b>
<b>RED BULL</b>	250ml	<b>£5.00</b>			
<b>MIXERS</b>	200ml	<b>£3.00</b>			
FEVER TREE (GINGER ALE / MEDITERRANEAN TONIC / LIGHT TONIC)					
BRITVIC (TONIC WATER / LOW CAL TONIC / SODA WATER /LOW CAL BITTER LEMON / GINGER ALE)	200ml	<b>£2.75</b>			
DIET PEPSI / PEPSI MAX / PEPSI / SCHWEPPES LEMONADE	200ml	<b>£3.00</b>			

## CHAMPAGNE

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

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## PROSECCO

<b>PROSECCO SPUMANTE BRUT, LA CAVEA, VENETO, ITALY, NV (Vegan)</b>	125ml	Bottle (75cl)
Elegant bouquet and aromas of apples & pears, with a crisp, dry finish	<b>£9.50</b>	<b>£48.00</b>
<b>PROSECCO ROSÉ CA’ DI ALTE, VENETO, ITALY (Vegan)</b>		<b>£50.00</b>
Refreshing, full of fresh ripe red berries and citrus fruit flavours		

## WHITE WINE

<b>TREBBIANO/GARGANEGA, PONTE PIETRA, VENETO, ITALY</b>	125ml	175ml	250ml	Bottle (75cl)
Lively and crisp with a touch of marzipan and honey from the Garganega grape	<b>£7.50</b>	<b>£9.50</b>	<b>£12.00</b>	<b>£34.00</b>
<b>ALPHA ZETA PINOT GRIGIO, VENETO, ITALY (Vegan)</b>	<b>£8.00</b>	<b>£10.00</b>	<b>£13.50</b>	<b>£38.50</b>
Ripe peach and pear. Crisp on the finish and well balanced				
<b>SANAMA SAUVIGNON BLANC, CACHAPOAL VALLEY, CHILE (Sustainable)</b>				<b>£46.00</b>
A refreshing, crisp Sauvignon with perfumes and characters of green apple and greengage				
<b>GAVI DI GAVI, TERRE ANTICHE, PIEMONTE, ITALY</b>				<b>£56.00</b>
Scented and delicate with hints of lime zest				
ALCOHOL FREE				
<b>WILD IDOL SPARKLING WHITE (Vegan)</b>		<b>£13.00</b>		<b>£50.00</b>
Bursting with zesty green apples and aromas of white peach and honeyed melon				

## ROSÉ WINE

<b>MONASTRELL ROSADO, MOLINICO LOCO, MURCIA, SPAIN (Organic and vegan)</b>	125ml	175ml	250ml	Bottle (75cl)
Soft and juicy with fresh flavours of wild strawberry and cherry	<b>£7.50</b>	<b>£9.50</b>	<b>£12.00</b>	<b>£34.00</b>
<b>PONTE PIETRA PINOT GRIGIO ROSADO, VENETO, ITALY (Vegan)</b>	<b>£8.50</b>	<b>£10.50</b>	<b>£14.00</b>	<b>£38.50</b>
Lovely perfumed nose with aromas of ripe pear and freshly baked bread crust				
<b>‘STUDIO’ ROSÉ, MIRAVAL, SOUTHERN FRANCE</b>				<b>£57.00</b>
Fleshy palate with notes of citrus and white flowers and a long finish				
ALCOHOL FREE				
<b>WILD IDOL SPARKLING ROSÉ (Vegan)</b>		<b>£13.00</b>		<b>£50.00</b>
Elegant floral aromas with red fruit, crisp green apple, gooseberry and rhubarb				

## RED WINE

<b>MERLOT/CORVINA, PONTE PIETRA, VENETO, ITALY</b>	125ml	175ml	250ml	Bottle (75cl)
Delicious blend of soft blackberry, cherry blossom and ripe cherry pie	<b>£7.50</b>	<b>£9.50</b>	<b>£12.00</b>	<b>£34.00</b>
<b>CA’ DI ALTE PINOT NERO, VENETO, ITALY</b>	<b>£8.50</b>	<b>£10.50</b>	<b>£14.00</b>	<b>£38.50</b>
A light and fruity Pinot Nero with subtle cherry notes, with great length and texture				
<b>BARON DE BADASSIÈRE SYRAH, LANGUEDOC, FRANCE (Sustainable)</b>				<b>£42.50</b>
Aromas of black pepper and liquorice, alongside flavours of red fruits and a hint of cocoa				
<b>MENDOZA MALBEC, KAIKEN CLÁSICO, ARGENTINA (Vegan)</b>				<b>£57.00</b>
Pronounced plum and blackberry aromas, complemented by notes of black pepper and clove				

## COCKTAILS

<b>APEROL SPRITZ</b>	<b>£14.00</b>	<b>STRAWBERRY DAIQUIRI</b>	<b>£14.00</b>
A refreshing aperitif with a splash of prosecco and topped with soda		Bacardi Carta Blanca rum shaken with fresh lime, strawberries and sugar. A colourful twist on a classic	
<b>ESPRESSO MARTINI</b>	<b>£14.00</b>	<b>CLASSIC MOJITO</b>	Glass <b>£14.00</b> Jug <b>£52.00</b>
A dark rich mixture of cold brew coffee, coffee liqueur and vodka		Fresh, bright and fruity, made with Bacardi Carta Blanca rum	
<b>HUGO SPRITZ</b>	<b>£14.00</b>	<b>NIKOS RUM PUNCH</b>	Glass <b>£13.50</b> Jug <b>£52.00</b>
St Germain elderflower liqueur, Bombay Sapphire gin, soda and prosecco		A smooth blend of Bacardi Carta Blanca rum, coconut liqueur, orange, lemon and grenadine	
<b>KALOKAIRI</b>	<b>£13.50</b>	<b>PASSION FRUIT MARTINI</b>	Glass <b>£14.00</b> Jug <b>£52.00</b>
A tropical fusion of Malibu, Bacardi, strawberry purée, mango and pineapple juice		Passion fruit, combined with citrus, vodka and a sweet hint of vanilla	
<b>LYCHEE ROYALE</b>	<b>£15.50</b>	<b>RED SANGRIA</b>	Glass <b>£10.00</b> Jug <b>£35.00</b>
Moët champagne with a hint of lychee liqueur. Elegant and vibrant		Brandy, red wine, oranges, lemons, limes, grenadine, lemonade and orange juice	
<b>NECTAR OF THE GODS</b>	<b>£13.50</b>	<b>WHITE SANGRIA</b>	Glass <b>£10.00</b> Jug <b>£35.00</b>
A zesty blend of vodka, peach, berries and apples		Apricot brandy liqueur, apricot purée, triple sec, white wine, oranges, lemons, limes and lemonade	
<b>PALOMA</b>	<b>£14.00</b>	<b>ISLAND OASIS – ALCOHOL FREE COCKTAIL</b>	Glass <b>£8.00</b> Jug <b>£27.00</b>
Patron tequila, grapefruit juice, soda and honey		Apple, cranberry and orange juice with grenadine	
<b>PIÑA COLADA</b>	<b>£14.00</b>	<b>VIRGIN COLADA - ALCOHOL FREE COCKTAIL</b>	Glass <b>£8.00</b> Jug <b>£27.00</b>
Bacardi Carta Blanca rum with a lush combination of pineapple and coconut for a tropical taste		Pineapple and coconut combined together to make a creamy and exotic non alcoholic drink	
<b>SEX ON THE BEACH</b>	<b>£14.00</b>		
An exotic blend of orange and cranberry, charged with vodka and peach liqueur			
<b>SKOPELOS FIZZ</b>	<b>£13.50</b>		
Extra dry prosecco with elderflower cordial and lime		(1 cocktail jug is equivalent to 4 cocktails)	

## FROZEN COCKTAILS

<b>BRAMBLE</b>	<b>£13.00</b>	<b>MARGARITA</b>	<b>£13.00</b>
Bombay Sapphire gin, citrus, sugar, crème de mûre		Patron Silver tequila, triple sec and gomme syrup with a splash of citrus	
<b>FROSÉ</b>	<b>£13.00</b>		
Rosé wine blended with strawberry and rhubarb syrup			
<b>TEQUILA ROSE</b>	<b>£6.00</b>	<b>LEMON DROP</b>	<b>£6.00</b>
25ml tequila with strawberry cream		25ml vodka, lemon juice and sugar syrup	
<b>CAZCABEL XO</b>	<b>£7.50</b>	<b>JÄGERBOMB</b>	<b>£6.00</b>
25ml tequila blended with coffee		25ml Jägermeister with red bull	
<b>OUZO</b>	<b>£6.00</b>		
A 25ml shot of Greece			

PLEASE NOTE THAT A DISCRETIONARY SERVICE CHARGE IS AUTOMATICALLY ADDED TO YOUR BILL.

## GAZOZA

Evoking moments spent in Greece, café culture and sunny days, these Gazoza are based on a traditional recipe. The drink is a classic in Greek culture.

Our Gazoza are made using homemade syrups, to which we add fresh fruits and sugar, poured over ice and charged with soda water, creating a refreshing mocktail. Our mixologists can add gin, rum, tequila, vodka or ouzo for an extra kick.

	Non Alc	25ml (Alc)	50ml (Alc)
<b>STRAWBERRY &amp; RHUBARB</b>	<b>£8.00</b>	<b>£12.00</b>	<b>£15.00</b>
garnished with sage leaf and strawberry			

<b>BLACKBERRY, PEACH &amp; APPLE</b>	<b>£8.00</b>	<b>£12.00</b>	<b>£15.00</b>
garnished with blackberry and rosemary			

<b>WATERMELON &amp; POMEGRANATE</b>	<b>£8.00</b>	<b>£12.00</b>	<b>£15.00</b>
garnished with mint and edible flower			

<b>PINEAPPLE &amp; ORANGE</b>	<b>£8.00</b>	<b>£12.00</b>	<b>£15.00</b>
garnished with pineapple leaf and orange slice			

## 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, with a portion of each sale also supporting 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 and be entered into a quarterly draw to win x2 Tier A return tickets to Mamma Mia! The Party

