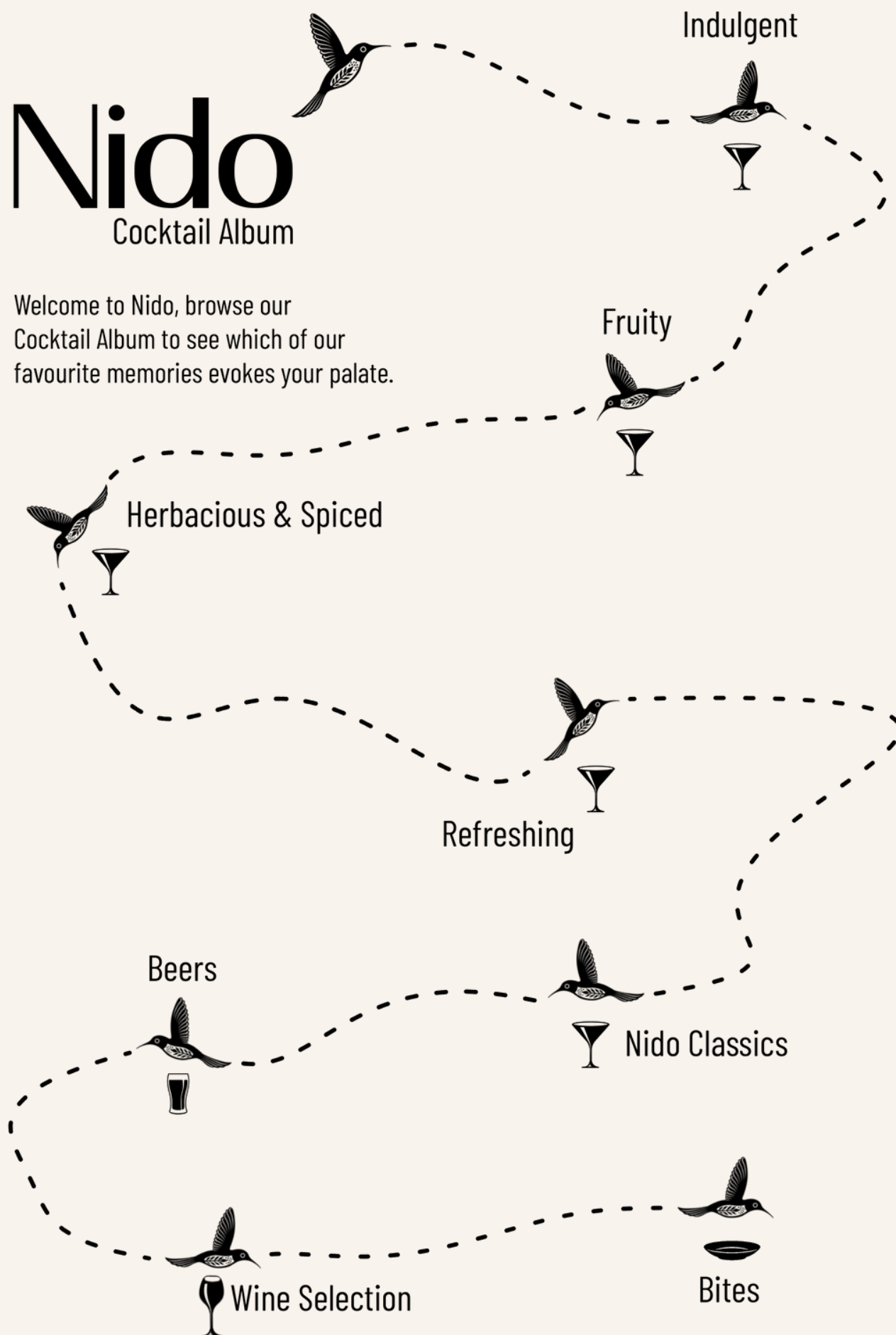


Nido

Cocktail Album

Welcome to Nido, browse our
Cocktail Album to see which of our
favourite memories evokes your palate.



A classic I was introduced to by a very good friend while on a trip to Jerez. This version focuses on local produce and seasonality while using 100% of the fruit

Dry - Delicate

Tio Pepe Fino Sherry
Dry Vermouth
Pear 3 ways

£14

Everyone knows the disappointing feeling of waking up to a stale loaf of bread. We decided to make the most out of this, using waste sourdough to bring you a rich morning pick me up

Indulgent - Malty

Nomad Outland Whisky
Oloroso Sherry
Sourdough Cordial
Butter
Thyme
Cremant

£15

Based on the memory of a favourite dessert this drink uses waste cheesecake from our kitchen in 3 different forms to recreate this sweet treat in a glass

Silky - Decadent

Lepanto 12 Brandy
Transañejo Seco Wine
Coconut
Tonka
Cacao
Basque Cheesecake

£16

Modelled on the classic combination of Sherry and Tonic this drink aims to make use of pomegranate skins often traditionally discarded.

Refreshing - Dry

Pisco
Tio Pepe Fino Sherry
Nido Pomegranate Tonic

£14

*Available also low alcohol - 13 euro
Available also Alcohol Free - 12 euro*

This drink aims to capture the essence of an open market in Spain with an array of flavours and aromas.

Savoury - umami

Calenda Mezcal
Ranci Capcanes
Tomato
Balsamico
Porcini Mushroom
Oregano
Rosemary
Thyme

€15

A very popular local drink made with cinnamon and chufas in Spain. Our take includes dates and spices.

Creamy - Spiced

Cinnamon
Vanilla
Almond
Milk
Hazelnut
Dates

€12

Available with Bacardi 8 Rum +3 euro

Inspired by ceviche and crudo dishes this drink uses a technique called jacking to get the most flavour out of delicate ingredients

Sour - Savoury

Cascahuin Blanco Tequila
Martini Ambrato Vermouth
Leche de Tigre Cordial

£15

Also Available low alcohol - 13 euro

Fig Off is inspired by the unusual breakfast combination of figs and coffee. We focus on preservation techniques in this drink to bring you fresh flavours out of season

Bitter - Earthy

Patron Reposado Tequila
Nido Fig Liqueur
Oloroso Sherry
Coconut Coffee
Beetroot

£15

Refreshing - Nutty

Scotch Whisky
Fino Sherry
Marsala
Chestnut
Red Apple Soda

€16

*Also available low alcohol - 14 euro
Also available alcohol free - 12 euro*

This pair of drinks are inspired by the fleeting moment of meeting a lover while travelling, bubbling with excitement and warming with passion, you don't want them to end.

Refreshing - Fruity

Dry Gin
Manzanilla
Sauternes
Tangerine Soda
White Chocolate
Bayleaf

€14

*Also available low alcohol - 13 euro
Also available alcohol free - 12 euro*

BITES

Grilled Secreto Pork Skewers	15
Fried Cuttlefish Skewers	15
Sardines	10
Stuffed Olives	4.5
Cured Bell Pepper	6
Jamon Iberico	16
Manchego Cheese	7
Smoked Blue Cheese	6

Wine

White wine

Enate - Chardonnay 234	8
Barbadillo - Sábalo Organic Palomino	9
Alan De Val - Godello	10

Red wine

Enate - Crianza Tempranillo Cabernet	8
Bodegas Frontonio - Botijo Rojo	9
Alan De Val - Mencia	10

Bubbles

Pere Ventura - Tressor Reserva Cava	8
Alain Robert - Crémant de Loire Le Funambule Brut	10

Fortified

Gonzalez Byass - Tio Pepe Fino Sherry	6
Celler de Capçanes - Ranci de Capçanes	10
Bodegas Dimobe - Seco Trasañejo PX	11

For special wines or wines by the bottle ask your bartender to guide you through our cellar

Nido Classics

Pornstar Martini

Tonka Infused Vodka . Passionfruit - Rose Cordial

Espresso Martini

Grey Goose Vodka . Nido Coffee Liqueur . Espresso . Pecan
Walnut . Agave

Mojito

Bacardi Carta Blanca Rum . Falernum Spice Liqueur Almond
Bayleaf . Shiso . Mint . Lime

Negroni

Dry Gin . Campari . Nido Sweet Vermouth

Dry Martini

Rutte Dry Gin . Nido Dry Vermouth - *Available as Mini Martini - 8 euro*

All Nido Classics €14

Beer

Birra Moretti	5
Oedipus Dorinku 0.5%	5
Oedipus Gaia IPA	7
Birra Moretti 0.0%	6,5