

Wines By The Glass

White

Bohem by Latúe *LA MANCHA - SPAIN 2019* £5.5 - £20
SAUVIGNON BLANC - AIRÉN

Light and easy. Banana and apple aromas, fresh and fruity

Emiliana, Adobe Reserva *MAIPO VALLEY - CHILE 2019* £6 - £24
CHARDONNAY

Dry with citrus aromas and fruity apple palate. Light and fresh garden wine

Bianca Castello di Cigognola *LOMBARDY - ITALY 2019* £7.5 - £30
BARBERA 'FATTA IN BIANCO'

Balanced acidity, very delicate but intense floral hint. Pleasant and interesting with a spicy hint. From a multi award-winning wine maker. Created to celebrate the 800 years of this vineyard.

Le Pianure by Stocco *FRIULI-VENEZIA GIULIA - ITALY 2019* £7 - £28
PINOT GRIGIO

A fine example of Pinot Grigio with soft, delicate apple, pear and juicy lemon aromas. Fresh nose and smooth, generous flavour in light body and dry. Critics choice.

Orange

Baglio Antico *ALCAMO, SICILY - ITALY 2019* £9 - £36
CATARRATTO

Flavours of citrus peel, herbs and ginger with a well rounded rich texture and long finish. If you never tried orange wines, this is a great start

Red

Bousquet *TUPUNGATO UCO VALLEY - ARGENTINA 2019* £5.5 - £20
MALBEC

Intense aromas of blackberry and chocolate with hint of plums. Award winning vineyard.

Les Petites Perdrix *PÉRIGORD - FRANCE 2019* £6 - £24
MERLOT

Young and balanced, full bodied with blackcurrant and strawberry on the nose, smooth palate

Mocavero *SALENTO - ITALY 2017* £7 - £28
NEGROAMARO

Layered, full bodied. Notes of cassis, chocolate and dark berries. Easy drinking yet full red wine.

Rocca, Conti Malacari *MARCHE - ITALY 2016* £9 - £36
MONTELPULCIANO

Fruity and spicy with complex aromas and flavours of black cherry, tobacco and leather. An overachiever with tons of character. The Starabba family have been making wine here since the 15th century.

Rosè

Chateaux Ollieux Romanis *CORBIÈRES, LANGUEDOC - FRANCE 2019* £7 - £28
GRENACHE GRIS, GRENACHE NOIR, CINSULT

Grown on jurassic limestone soil. Nuances of wild herbs, raspberries. Hint of sour cherry.

Sparkling

Le Pianure by Stocco *FRIULI-VENEZIA GIULIA - ITALY 2019* £7 - £28
PROSECCO Young and balanced, full bodied with blackcurrant and strawberry on the nose, smooth palate

Bousquet Brut Rosè *TUPUNGATO UCO VALLEY - ARGENTINA 2019* £6.5 - £26
PINOT NOIR, CHARDONNAY

Salmon colour with delicate bubbles. Red fruit aromas with citric notes. Fresh with medium acidity and fruity finish of creamy peach

COCKTAIL MENU

As everything else we do, our drinks are organic with very rare exceptions. We source our drinks from small producers, most locally. They are botanically crafted and naturally low in sugar.

Martini Gin, dry vermouth, olive	9.5
Mojito White rum, sugar, zesty lime, mint	10
Daiquiri Rum, sugar, lime	10
Tequila Sunrise Grenadine, tequila, triple-sec, orange juice	10.5
Margarita Tequila, triple-sec, lime juice, salt	10
Aperol Spritz Organic Spritz by Walcher, prosecco	10
The Tequini Tequila Blanco, dry vermouth, angostura bitters, lemon twist	10.5
Caipirinha Cachaça, lime, sugar	9.5

freedom from alcohol! COCKTAIL MENU

Based on a range of handcrafted 0% alcohol spirits. This is not an alternative to alcohol, this is an art form in it's own right

Dream Maker 50ml Three Spirit's Nightcap, 25ml triple-sec, orange peel	8
Party Starter 50ml Three Spirit's Livener, Indian tonic, lemon slice	8
Heaven Spritz 50ml Aecorn Spirit 'Bitter', 25ml Lyre's orange liqueur, soda, mint	8
Mood booster 50ml Social Elixir by Three Spirit, Gingerella, orange slice	9.5
Martini Cairngorm Gin (0%), Aecorn 'vermouth' (0%), olive	9
Mojito Lyre's White Cane Spirit (0%), sugar, zesty lime, mint	9.5
Daiquiri Alc-Free Rum, sugar, lime	9.5
Tequila Sunrise Mockingbird Tequila (0%), grenadine, alc-free triple-sec, orange juice	9.5
Margarita Mockingbird Tequila (0%), alc-free triple-sec, lime juice, salt	9
Aperol Spritz Hand crafted Italian Spritz (0%), alc-free French sparkling wine	9.5
The Tequini Mockingbird Tequila (0%), Aecorn 'vermouth' (0%), angostura bitters	9.5
Caipirinha Alc-free cachaça, lime, sugar	9

OLIVEIRA KITCHEN'S SPECIAL MORNING KICKS

BREAKFAST COCKTAIL MENU

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Breakfast Martini Gin, orange liqueur, marmalade, lemon juice	9.5
Paloma Tequila, grapefruit, soda, lime juice	9
Bloody Mary Vodka, tomato juice, vegan Worcester sauce, tabasco	9
Bloody Maria Like a bloody Mary, but with tequila instead of vodka	9.5
Brazilian Coffee Cachaça, espresso, homemade organic condensed milk	9
Fresallini Argentinian sparkling wine with strawberry	9

freedom from alcohol!

BREAKFAST COCKTAIL MENU

Based on a range of handcrafted 0% alc spirits.

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this is an art form in it's own right

Mood Booster 50ml Social Elixir by Three Spirit, Gingerella	8
Breakfast Martini Cairngorm Gin (0%), alc-free orange liqueur, marmalade, lemon juice	9
Paloma Mockingbird Tequila (0%), grapefruit, soda, lime juice	9
Bloody Mary Stryyk Vodka (0%), tomato juice, vegan Worcester sauce, tabasco	9
Bloody Maria Like a bloody Mary, but with Mockingbird Tequila (0%)	9.5
Brazilian Coffee Alc-free cachaça, espresso, homemade organic condensed milk	9
Fresallini Alc-free sparkling wine with strawberry	9
Wake Up Sunshine 50ml Livener by Three Spirit , Organic Gusto Energy, mint	8
The Lime's Truth 50ml Three Spirit, 25ml Aecorn Bitter, Lime LemonAid, mint	8.5

AMAZON RAIN-FOREST'S SUPERFOOD SMOOTHIES

Exclusively Brazilian Amazonian fruits, you may find the names strange or never heard off. Be adventurous, try one!

CUPUAÇU

An incredible superfood from the cocoa family. Contains 11 different antioxidants, rich in vitamin A and C. It's white, creamy and sour (usually Brazilians blend it with milk, please let us know if you prefer it to be blended with oat, coconut or almond milk instead)

ACEROLA

This tiny cherry-like fruit has about 65 times as much vitamin C as an orange. Yup. This is not an exaggeration.

CACAU

Don't confuse it with chocolate. This is the actual white flesh of the legendary fruit. Brazilians love its sweet and tart taste. Fragrant and hint of citrus. Proven to help control stress levels.

CAJÁ

Packet with iron, phosphorous and Vitamin C. An immune systems booster, the flavourful pulp provides a naturally sweet alternative to honey or sugar

GUAVA

The highest source of vitamin C of all. Inside 100g of guava you get 9gm of fibre 4.1 gm of protein and 100g calorie.
Now, that is a super fruit

CAJU

Not the nuts, this is the actual fruit. The nuts grow in kernels outside the fruit. It has anti-bacterial properties and proven effective in the treatment of inflammation in the stomach

AÇAÍ

Unlike any other fruit, it's simply the most nutritious botanical on the planet, the richest in anti-oxidants, a natural anti-aging bliss

PREMIUM SINGLE ORIGIN PERUVIAN COFFEE

Grown by the indigenous peoples of the Amazon forest as part of a conservation program

CHOICE OF DAIRY OR OAT MILK

ESPRESSO

Always double shot

2.5

LATTE

A shot of espresso, filled up with milk

3.1

CAPPUCCINO

Third espresso, third milk, third foam (as the AUSTRIANS, not the Italians, meant it)

3.1

FLAT WHITE

Double shot of espresso, filled with hot milk

3.1

AMERICANO 2.9
Double shot of espresso over a bit of hot water

MOCHA 3.2
Shot of espresso, shot of chocolate, milk

HOT CHOCOLATE 3.2
Premium chocolate

AMAZONIAN CHOCOLATE 5
The real deal, 100% cocoa from South America mixed with hot milk. This is pure and natural; there is no sugar at all in this

CHAI LATTE 3
Chai spices brewed with milk

MATCHA LATTE 3.3
Japanese organic finely ground green tea leaves brewed in milk

JOE'S ORGANIC TEA 2.5
Yup, they are organic, sustainably produced and are part of a beautiful project of farm to cup thingy, and to add good taste to conscience, they have won 20 awards. Not just superbly tasty, also great for our way of life. Here is our selection:

EVER-SO-ENGLISH BREAKFAST
THE EARL OF GREY
QUEEN OF GREEN
PROPER PEPPERMINT
SWEET CHAMOMILE
REST-REPEAT ROOIBOS
ST CLEMENT'S LEMON
FEISTY TURMERIC GURU
THE BERRY BEST

JUICES 4
ORANGE
APPLE

SMOOTHIES 5
RED BERRIES
TROPICAL (Mango, papaya, banana, guava)
GREEN BOOST (Kiwi, spinach, avocado)

They say we are one of the best vegetarian restaurants around. But all we care about is to serve a simple good meal with a good glass of wine without eating away at our conscience.

We support family owned organic, biodynamic and natural producers from all over. Although the bulk of our ingredients come from British and European growers. We will favour organic produce any day, the exception goes where the labelling doesn't apply. And also to some producers who practice organic but are still waiting for that label. Some ingredients are wild so labelling doesn't cut it.

We have a great selection of the best organic wines from the Old and New Worlds. And we are very excited to be offering a great selection of orange wines, an attempt to rescue a nearly extinct tradition of natural wine making.

When we were planning our first restaurant 3 years ago in East Sheen, our mission was to make the most of what the planet has on offer without contributing to the damage to the environment. For the same reason we don't serve meat we avoid soya as much as possible. There's a good reason behind each ingredient we choose and we are very happy to talk about it.

We are not attempting to preach or lecture anyone. We are not 'anti' anything. Most of our guests are meat eaters and we will not try to convince them to change. All we are trying to do is to give folks who decide they had enough meat - even if for a day - a natural option. And for those who are just trying to find out what else nature has to offer us we'd like to do a demonstration of that.

If we were anti something, that would be the over-consumption of processed food and fast-food in our daily meals. Our dishes are simple, fresh and fun in a way anyone can understand and still be surprised.

Have an uncompromisingly robust Italian red or a bold French orange wine. If you are worried about the wine matching your food, ask the chef for suggestions. We are open and welcome a good conversation.

Come as you are and try it out. You might realise you don't really need to eat that much meat anyway.