Wines By The Glass

White

Bohem by Latúe *LA MANCHA - SPAIN 2019* *£6.5 - £26*
SAUVIGNON BLANC - AIRÉN
Light and easy. Banana and apple aromas, fresh and fruity

Emiliana, Adobe Reserva *MAIPO VALLEY - CHILE 2019* *£7 - £28*
CHARDONNAY
Dry with citrus aromas and fruity apple palate. Light and fresh garden wine

NATURAL WHITES BY THE GLASS

A Thousand Fires Jauma *MCLAREN - AUSTRALIA 2020* *£10 - £41*
MUSCAT, CHENIN BLANC Natural - no fining - biodynamic - no sulphite added - minimal intervention. Big tropical fruit and floral notes, dry but refreshing finish

Grechetto di Filippo *UMBRIA I.G.T. - ITALY 2019* *£9 - £36*
GRECHETTO Unfiltered - no sulphate added - biodynamic - natural - minimum intervention. Bouquet of ripe fruits and spicy notes

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

Les Petites Perdrix *PÉRIGORD - FRANCE 2019* *£6.5 - £26*
MERLOT. Young and balanced, full bodied with blackcurrant and strawberry on the nose, smooth palate

When We Dance *CHIANTI DOCG - ITALY 2019* *£8 - £32*
SANGIOVESE, CANAIOLO, COLORINO. No refining - low sulphite, biodynamic, minimal intervention. Black cherry aromas, sandalwood, cedar notes. Joyful with balanced citrus

NATURAL REDS BY THE GLASS

Virgin Domain Bousquet *TUPUNGATO UCO VALLEY - ARGENTINA 2019* *£7.5 - £30*
MALBEC. No sulphites added. Intense aromas of blackberry and chocolate with hint of plums. Award-winning vineyard

Like Raindrops Jauma *MCLAREN - AUSTRALIA 2020* *£12 - £48*
GRENACHE No fining, no sulphite added, minimal intervention. Palate of raspberry and volcanic spice. Bouquet of violets and rose.

Rosè

Chateaux Ollieux Romanis *CORBIÈRES, LANGUEDOC - FRANCE 2019* *£8 - 32*
GRENACHE GRIS, GRENACHE NOIR, CINSAULT
Grown on jurassic limestone soil. Nuances of wild herbs, raspberries. Hint of sour cherry.

Sparkling

Prosecco Frizzante Sur Lie Giol *DOC TREVISO VENETO - ITALY 2019* *£8 - £38*
GLERA No added sulphite - natural - minimal intervention - biodynamic. Notes of white peach and crusty bread, little cloudy, full-flavoured and dry

Hugh Fearnley-Whittingstall's River Cottage Oxney *EAST SUSSEX - ENGLAND 2020* *£12 - £55*
PINOT NOIR, CHARDONNAY, PINOT MEUNIER, SEIVAL BLANC
Delicate bubbles. Fresh with medium acidity and fruity finish of creamy peach. Elderflower and orchard aromas

As a special for this season we have a Selection of Organic English Wines by the glass on offer, ranging from Horsmonden Dry, Silent Pool and River Cottage Sparkling

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 9.5
Gin, dry vermouth, olive

Mojito 10
White rum, sugar, zesty lime, mint

Daiquiri 10
Rum, sugar, lime

Tequila Sunrise 10.5
Grenadine, tequila, triple-sec, orange juice

Margarita 10
Tequila, triple-sec, lime juice, salt

Aperol Spritz 10
Organic Spritz by Walcher, prosecco

The Tequini 10.5
Tequila Blanco, dry vermouth, angostura bitters, lemon twist

Caipirinha 9.5
Cachaça, lime, sugar

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 8
50ml Three Spirit's Nightcap, 25ml triple-sec, orange peel

Party Starter 8
50ml Three Spirit's Livener, Indian tonic, lemon slice

Heaven Spritz 8
50ml Aecorn Spirit 'Bitter', 25ml Lyre's orange liqueur, soda, mint

Mood booster 9.5
50ml Social Elixir by Three Spirit, Gingerella, orange slice

Martini 9
Cairngorm Gin (0%), Aecorn 'vermouth' (0%), olive

Mojito 9.5
Lyre's White Cane Spirit (0%), sugar, zesty lime, mint

Daiquiri 9.5
Alc-Free Rum, sugar, lime

Tequila Sunrise 9.5
Mockingbird Tequila (0%), grenadine, alc-free triple-sec, orange juice

Margarita 9
Mockingbird Tequila (0%), alc-free triple-sec, lime juice, salt

Aperol Spritz 9.5
Hand crafted Italian Spritz (0%), alc-free French sparkling wine

The Tequini 9.5
Mockingbird Tequila (0%), Aecorn 'vermouth' (0%), angostura bitters

Caipirinha 9
Alc-free cachaça, lime, sugar

OLIVEIRA KITCHEN'S SPECIAL MORNING KICKS

BREAKFAST 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.

Breakfast Martini 9.5
Gin, orange liqueur, marmalade, lemon juice

Paloma 9
Tequila, grapefruit, soda, lime juice

Bloody Mary 9
Vodka, tomato juice, vegan Worcester sauce, tabasco

Bloody Maria 9.5
Like a bloody Mary, but with tequila instead of vodka

Brazilian Coffee 9
Cachaça, espresso, homemade organic condensed milk

Fresallini 9
Argentinian sparkling wine with strawberry

freedom from alcohol!
BREAKFAST COCKTAIL MENU

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

Mood Booster 8
50ml Social Elixir by Three Spirit, Gingerella

Breakfast Martini 9
Cairngorm Gin (0%), alc-free orange liqueur, marmalade, lemon juice

Paloma 9
Mockingbird Tequila (0%), grapefruit, soda, lime juice

Bloody Mary 9
Stryyk Vodka (0%), tomato juice, vegan Worcester sauce, tabasco

Bloody Maria 9.5
Like a bloody Mary, but with Mockingbird Tequila (0%)

Brazilian Coffee 9
Alc-free cachaça, espresso, homemade organic condensed milk

Fresallini 9
Alc-free sparkling wine with strawberry

Wake Up Sunshine 8
50ml Livener by Three Spirit , Organic Gusto Energy, mint

The Lime's Truth 8.5
50ml Three Spirit, 25ml Aecorn Bitter, Lime LemonAid, mint

AMAZON RAIN-FOREST'S SUPERFOOD SMOOTHIES

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

£7

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 imune 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 COFEE

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

CHOICE OF DAIRY OR OAT MILK

ESPRESSO 2.5
Always double shot

LATTE 3.1
A shot of espresso, filled up with milk

CAPPUCCINO 3.1
Third espresso, third milk, third foam (as the AUSTRIANS, not the Italians, meant it)

FLAT WHITE 3.1
Double shot of espresso, filled with hot milk

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
TOMATO
PINEAPPLE
CRANBERRY

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.