



BENVENUTI

WELCOME TO NILEVA

At Nileva, we celebrate the warmth and generosity of Mediterranean dining. Our menu brings together familiar classics, vibrant flavours and carefully prepared dishes, made to be enjoyed around the table.

From antipasti and comforting pasta to pizza, premium grills and thoughtfully mixed drinks, we hope every visit feels relaxed, welcoming and memorable.

Buon appetito, and thank you for dining with us!

GOOD FOOD • GOOD WINE • GOOD COMPANY



NILEVA

Mediterranean Kitchen & Lounge



OPENING HOURS

Monday – Sunday: 12:00 PM – 11:00 PM

ALLERGEN INFORMATION

Gluten-free options are available on request. If you have an allergy or dietary requirement, please speak to a member of staff before ordering. Our kitchen handles nuts, gluten & other allergens, so we cannot guarantee the complete absence of any allergen. Full allergen information for each dish is available on request.

Fish and poultry dishes may contain bones. All stated weights are approximate before cooking. Items are subject to availability. All prices include VAT. Service is not included. All tips are retained by our team.

Starters

MIXED OLIVES (V)	£4.95
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Olive- and herb-marinated mixed olives, served with homemade bread.

FOCACCIA AL POMODORO FRESCO E BASILICO (V)	£6.95
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Garlic focaccia with fresh tomatoes and basil.

ARANCINI DI RISO	£8.95
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Two saffron rice balls filled with minced beef, peas and mozzarella, served with homemade tomato sauce.

FUNGHI ALL'AGLIO (V)	£8.95
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Baked mushrooms in a garlic and cream sauce.

GAMBERONI DI CICCIO	£12.95
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King prawns sautéed with cream, garlic, fresh ginger and white wine.

ANTIPASTO MISTO	£14.95
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A house selection of cured meats, toasted breads, mixed toppings and Italian cheeses.

FRITTURA DI CALAMARI	£13.95
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Breaded squid and king prawns, deep-fried and served with salad and tartare sauce.

POLPETTE DI CARNE	£10.95
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Four Italian-style meatballs in a Chianti-braised meat sauce.

BOCCONCINI DI FORMAGGIO (V)	£9.50
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Breaded mozzarella, fried in olive oil and served with homemade tomato sauce.

PESCIOLINI FRITTI	£9.95
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Crispy whitebait with caper and lime mayonnaise.

INSALATA TRICOLORE (V)	£8.95
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Avocado, baby mozzarella, tomato and fresh basil salad.

MAIN COURSES

From the Grill

AGNELLO AL ROSMARINO	£28.95
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Grilled rack of lamb with rosemary and garlic sauce, finished with a touch of mint.

STRACOTTO ALLA FIORENTINA	£29.95
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Grilled T-bone steak with Italian herbs and garlic, flamed in brandy and served with sautéed vegetables.

FILETTO ALLA GRIGLIA	£27.95
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Grilled fillet steak, simply seasoned.

FILETTO ROSSINI	£30.95
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Fillet steak wrapped in Parma ham, topped with pâté, mushrooms and Marsala wine sauce.

FILETTO AL PEPE VERDE	£29.95
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Fillet steak flamed in brandy and served with the chef's green peppercorn sauce.

BISTECCA ALLA GRIGLIA	£26.95
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Grilled ribeye steak, simply seasoned.

BISTECCA ALLA VALDOSTANA	£28.95
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Grilled ribeye topped with Parma ham and Gorgonzola, served on a bed of spinach.

Chicken

SPIEDINO DI POLLO

£20.95

Grilled chicken skewers served on rice with a piquant tomato sauce.

POLLO MILANESE

£19.95

Breaded chicken escalope, pan-fried and served with mixed salad.

POLLO AL MARSALA E FUNGHI

£21.95

Chicken breast baked with onion, garlic and wild mushrooms in a Marsala wine sauce.

POLLO CON ASPARAGI

£21.95

Chicken breast topped with fresh tomato, ham, asparagus and mozzarella in a creamy tomato sauce.

POLLO AI PORCINI

£22.95

Chicken breast with garlic, onion, wild mushrooms and white truffle in a cream sauce.

Side Orders

SAUTÉED POTATOES (V)

£5.50

Golden potatoes sautéed with garlic, rosemary and Italian herbs.

GARLIC SPINACH (V)

£5.50

Wilted spinach sautéed with garlic and extra virgin olive oil.

CHIPS (V)

£4.50

Crisp golden chips, lightly seasoned with sea salt.

MIXED SALAD (V)

£4.95

Mixed leaves, tomato, cucumber and red onion with the house dressing.

Sparkling & Refreshments

SPARKLING & CHAMPAGNE

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| <ul style="list-style-type: none"> • La Marca Prosecco, 20cl £7.95
Delicate and aromatic, with fine bubbles and flavours of fresh peach, pear, apricot and apple. • Prosecco £26.50
Delicate and aromatic with fine bubbles, fresh peach, pear and an elegant citrus zest. • Perrier-Jouet Grand Brut £79.95
From Epernay, this elegant Champagne offers soft apple fruit, refreshing ripeness and a lively, zesty mousse. • Moët & Chandon Brut Impérial £95.00
Iconic and elegant, with bright citrus, green apple and delicate brioche notes. A classic celebration Champagne. | <ul style="list-style-type: none"> • Veuve Clicquot Yellow Label £115.00
Rich and beautifully balanced, combining ripe fruit, citrus and subtle toasted notes with a long finish. • Bollinger Special Cuvée £125.00
Full-bodied and sophisticated, with flavours of baked apple, pear, spice and toasted brioche. • Laurent-Perrier Cuvée Rosé £145.00
Elegant rosé Champagne bursting with fresh strawberry, raspberry and red-fruit flavours. Vibrant and refined. |
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BEER

- **Peroni Nastro Azzurro, 330 ml** £6.50
Italian lager with a crisp, clean and refreshing finish.
- **San Miguel, 330 ml** £6.25
Pale lager with balanced malt character and gentle bitterness.
- **Corona Extra, 330 ml** £6.50
Light-bodied Mexican lager with a crisp finish and subtle citrus notes.

CIDER

- **Kopparberg Strawberry & Lime, 500 ml** £6.95
Fruit cider with ripe strawberry and a bright citrus lift.
- **Bulmers Original, 500 ml** £6.50
Classic apple cider with a smooth, rounded and refreshing character.

SOFT DRINKS

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| <ul style="list-style-type: none"> • Appletiser, 275 ml £3.50 • Coca-Cola, 330 ml glass bottle £3.75 • Diet Coke, 330 ml glass bottle £3.75 • Fever-Tree Ginger Beer, 200 ml £3.25 • Fever-Tree Lemonade, 200 ml £3.25 • Fever-Tree Light Tonic Water £3.25 • Fever-Tree Soda Water, 200 ml £3.25 | <ul style="list-style-type: none"> • Fever-Tree Tonic Water, 200 ml £3.25 • J2O Orange & Passion Fruit, 275 ml £3.50 • Sparkling Water, 75 cl £5.50 • Still Water, 75 cl £5.50 • Still Water, 33 cl £3.25 • Sparkling Water, 33 cl £3.25 • Red Bull, 250 ml £5.50 |
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Chef's Special

LAMB SHANK

£24.95

Slow-braised lamb shank in a rich red wine sauce, served on creamy mashed potatoes.

GRILLED WHOLE SEA-BASS

£25.95

Whole Seabass grilled until tender, served with golden roast potatoes and seasonal mixed vegetables.

SALMON FILLET

£23.95

Pan-seared salmon fillet topped with tender asparagus and finished with a rich, buttery hollandaise sauce.

BEEF STROGANOFF

£22.95

Tender strips of beef sauteed with mushrooms and onions in a creamy mustard and paprika sauce.

Wines

HOUSE WINE BY THE GLASS

- **Pinot Grigio White | Pinot Grigio Rosé | Merlot Red**
250 ml glass

£7.50

RED WINE BOTTLE

- **Merlot** £25.95
Good concentration and depth of fruit, with a soft, plummy texture and hints of vanilla.
- **Primitivo, Natale Verga** £29.95
Medium-bodied and approachable, with sunny red berries, prune and violet, rounded fruit and smooth, drying tannins.
- **Montepulciano d'Abruzzo** £29.95
A soft, fruity and approachable red, with red cherry and blackcurrant notes and a rustic character.
- **Malbec** £28.95
Black forest fruits and mocha leap from the glass in this soft and supple expression of Malbec.
- **Rioja Crianza** £29.95
Smooth and elegant, with ripe cherry and plum fruit, complemented by notes of vanilla, warm spice and gentle oak. Rounded tannins lead to a lingering, savoury finish.
- **Valpolicella Ripasso** £34.95
Enriched over Amarone pomace, adding depth to fine cherry, blueberry and sweet-spice flavours.
- **Barolo** £59.00
Garnet in colour, with blackberry, rose petal and subtle wood smoke; warming spice and graphite on the palate.
- **Pinot Noir, France** £42.00
Elegant and silky, with bright raspberry and cherry fruit, subtle spice and soft tannins leading to a smooth, refined finish.

WHITE WINE BOTTLE

- **Garganega Pinot Grigio** £24.95
Light and refreshing, with faint stone-fruit notes, lemon, lime and a honeyed edge.
- **Sauvignon Blanc** £26.95
Youthful and invigorating, bursting with grass, elderflower and gooseberry flavours.
- **Gavi** £32.95
Subtle honeysuckle, lime zest and minerality, with a clean and refreshing finish.
- **Albariño, Spain** £42.00
Bright and aromatic, with peach, citrus and delicate floral notes, balanced by fresh acidity and a clean, lightly saline finish.
- **Chablis, France** £55.00
Classic Chardonnay with lemon, green apple and subtle mineral notes. Dry, elegant and precise, with a crisp, refreshing finish.

ROSE WINE BOTTLE

- **Pinot Grigio Rose** £24.95
Pale and delicate, with soft strawberry, nectarine and perfumed floral notes.
- **Blushmore Zinfandel Rose** £24.95
An off-dry, easy-drinking rose full of summer-fruit flavours with a hint of sweetness.

Pizza

MARGHERITA (V)

£12.95

Mozzarella and tomato sauce.

PROSCIUTTO

£14.95

Ham, mozzarella and tomato sauce.

FUNGHI E PROSCIUTTO

£15.50

Mushrooms, ham, mozzarella and tomato sauce.

PRIMAVERA (V)

£14.95

Grilled seasonal vegetables, mozzarella and tomato sauce.

PEPPERONI

£14.95

Pepperoni, peppers, mozzarella and tomato sauce.

BOLOGNESE

£15.95

Mozzarella and homemade beef Bolognese.

CALZONE DELLA CASA

£16.95

A folded pizza filled with ham, mushrooms and mozzarella, topped with tomato sauce.

Pasta & Risotto

LASAGNE AL FORNO

£16.95

Layers of pasta with beef Bolognese, tomato and béchamel, topped with mozzarella.

CANNELLONI AL FORNO

£16.95

Homemade pasta filled with beef Bolognese and ricotta, topped with tomato and mozzarella sauce.

CANNELLONI CON SPINACI (V)

£16.50

Homemade pasta filled with spinach and ricotta, topped with tomato and béchamel sauce.

SPAGHETTI ALLA CARBONARA

£16.95

Spaghetti with cream, pancetta, black pepper and Parmesan.

SPAGHETTI AI FRUTTI DI MARE

£19.95

Spaghetti with mixed seafood in a spicy tomato sauce.

SPAGHETTI BOLOGNESE

£15.95

Spaghetti with our homemade beef Bolognese sauce.

RISOTTO CON POLLO

£17.95

Arborio rice with chicken, mushrooms and onion in a creamy tomato sauce.

RISOTTO ALLA MARINARA

£19.95

Arborio rice sautéed with mixed seafood in a Provençal sauce.

RAVIOLI GENOVESE (V)

£17.50

Spinach and ricotta ravioli in a light cream and pesto sauce.

25ml single • 50ml double • Mixers charged separately

WHISKY & BOURBON

	25ml	50ml
• Jameson Irish Whiskey Smooth Irish whiskey with orchard fruit, vanilla and gentle spice.	£4.50	£8.50
• Chivas Regal 12 Year Old Mellow blended Scotch with honey, ripe apple and creamy vanilla notes.	£5.50	£9.50
• Glenfairn Speyside Single Malt Light and sweet, with creamy toffee, vanilla and soft dried-fruit notes.	£4.50	£8.50
• Jura 12 Year Old Rounded island single malt with honeyed fruit, chocolate and subtle smoke.	£6.00	£10.50
• Bulleit Bourbon Bold Kentucky bourbon with vanilla, oak and a distinctive rye-spice finish.	£5.50	£9.50
• Woodford Reserve Rich Kentucky bourbon with dried fruit, vanilla, cocoa and toasted oak.	£6.00	£10.50

LIQUEURS & DIGESTIFS

	25ml	50ml
• Tia Maria Aromatic coffee liqueur with roasted coffee, vanilla and a smooth finish.	£4.50	£7.50
• Baileys Original Irish Cream Velvety Irish cream with chocolate, vanilla and a gentle whiskey warmth.	£4.50	£7.50
• Disaronno Originale Smooth Italian liqueur with almond-like sweetness and a warm, rounded finish.	£4.50	£7.50
• Kahlúa Original Rich coffee liqueur with roasted coffee, caramel and vanilla notes.	£4.50	£7.50
• Jägermeister Bold herbal liqueur with bittersweet spice, citrus peel and liquorice notes.	£4.50	£7.50
• Southern Comfort Original Whiskey liqueur with ripe peach, sweet citrus and gentle warming spice.	£4.50	£7.50
• Antica Sambuca Classic Classic Italian sambuca with fragrant star anise and a sweet, smooth finish.	£4.50	£7.50

APERITIFS & VERMOUTH

	25ml	50ml
• Martini Extra Dry Dry Italian vermouth with delicate citrus, herbal and floral notes.	£3.50	£6.00
• Martini Rosso Sweet red vermouth with rich herbal notes and a gently bittersweet finish.	£3.50	£6.00
• Campari Vibrant Italian aperitif with bitter orange, aromatic herbs and a dry finish.	£4.50	£7.50
• Pimm's No. 1 Classic gin-based fruit cup with citrus, herbs and a gently spiced finish.	£4.50	£7.50

Spirits

25ml single • 50ml double • Mixers charged separately

VODKA

	25ml	50ml
• Cîroc Original French grape vodka with delicate citrus notes and a clean, smooth finish.	£5.50	£9.50
• Cîroc Pineapple Juicy pineapple flavours with tropical sweetness and a smooth finish.	£5.50	£9.50
• Cîroc Red Berry Bright raspberry and strawberry flavours with a soft, fruity finish.	£5.50	£9.50
• Grey Goose Elegant French wheat vodka with subtle almond notes and a silky finish.	£6.00	£10.50

GIN

	25ml	50ml
• Bombay Sapphire Classic juniper, bright citrus and delicate spice; fresh and balanced.	£5.00	£8.50
• Tanqueray London Dry Bold juniper with citrus and coriander notes and a crisp, dry finish.	£5.00	£8.50
• Hendrick's Distinctive cucumber and rose notes over a delicate juniper backbone.	£5.75	£10.00
• Monkey 47 Schwarzwald Dry Gin Complex juniper, citrus and woodland herbs with a lively, peppery finish.	£7.00	£12.00

TEQUILA

	25ml	50ml
• Patrón Silver Fresh agave and citrus with a smooth texture and light peppery finish.	£6.50	£11.00
• 1800 Blanco Clean blue-agave character with citrus, herbal notes and a crisp finish.	£5.50	£9.50

RUM & RUM SPECIALITIES

	25ml	50ml
• Appleton Estate Signature Jamaican rum with ripe fruit, warm molasses and a gently spiced finish.	£5.00	£8.50
• Bumbu Original Sweet rum-based spirit with vanilla, caramel and warm spice notes.	£6.00	£10.50

BRANDY & COGNAC

	25ml	50ml
• Vecchia Romagna Etichetta Nera Rounded Italian brandy with dried fruit, vanilla and warming oak spice.	£5.00	£8.50
• Hennessy Very Special Full-bodied Cognac with toasted oak, ripe fruit and a rich, warming finish.	£6.50	£11.00

Cocktails

PORNSTAR MARTINI

£12.50

Sharp passion fruit liqueur and sweet vanilla vodka. A celebration of flavour with a fun and fruity kick, a real modern classic. 15% ABV.

KUMQUAT MARGARITA

£12.50

El Rayo tequila, kumquat liqueur, agave nectar and fresh lime juice. A playful new twist on a Mexican classic. 15% ABV.

STRAWBERRY DAIQUIRI

£12.50

Fresh strawberries, rum and lime make up this irresistibly bright summer cocktail. Perfectly sweet and dangerously drinkable. 12% ABV.

MOJITO

£12.50

A refreshingly crisp combination of rum, mint and lime makes this Cuban cocktail a timeless classic. Served with sparkling soda. 20% ABV.

ESPRESSO MARTINI

£13.00

Vodka blended with velvety coffee liqueur to create a rich and silky cocktail with a hint of vanilla. Made with real coffee. 16% ABV.

BLOODY MARY

£12.00

Sapling vodka and The Pickle House Spiced Tomato Mix create a savoury classic with a bright, gently spiced finish. 7% ABV.

ELDERFLOWER COLLINS

£12.50

A floral, delicate and refreshing cucumber and elderflower Collins, served with sparkling soda. 17% ABV.

COSMOPOLITAN

£12.50

A classic blend of citrus vodka, Cointreau, cranberry and lime, delicately balancing sweet and zesty notes. 15% ABV.

NEGRONI

£12.50

Gin, vermouth and Campari pair sweet and bitter notes with a hint of orange in this sophisticated Italian classic. 21% ABV. Contains sulphites.

LYCHEE MARTINI

£13.00

The unmistakable aroma and sweetness of fresh lychee combines with a classic vodka martini to make this an unforgettable cocktail. 13% ABV.

AMARETTO SOUR

£12.50

The distinctive flavour of amaretto paired with the sharpness of freshly squeezed lemon; uniquely refreshing and memorable. 15% ABV.

Thank you
for choosing Nileva!

CONTACT US



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nileva_restaurant



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