



Eve

EVE COCKTAILS

EVE AMORE NO. 9 15

Grey Goose vodka, Chambord, Cointreau, lemon juice, cranberry juice

ROYAL MANGO BELLINI 12

Mango purée, agave, spumante sparkling wine

SORBETTO DI LIMONE 14

Another Hendrick's gin, St-Germain, lemon juice, gomme, Copper Crew sparkling, lemon sorbet, mint

TIRAMISÙ ESPRESSO MARTINI 13

Grey Goose vodka, Baileys, Amaretto, espresso

AMALFI PASSION... FRUIT 14

Another Hendrick's gin, Aperol, lemon juice, passion fruit syrup, honey syrup, foamer

RUM NEGRONI 14

Bacardi Spiced, Cocchi di Torino, Campari, grapefruit

**CHERRY SHERRY
BOULEVARDIER** 18

Bowmore 12, Campari, Cocchi di Torino, Cherry Heering

VELVET SUNSET 12

Strawberries, Maker's Mark, lime juice, pineapple juice, vanilla syrup, foamer



Our cocktails have been designed to complement the Eve menu and dining experience, if you fancy a classic cocktail, please don't hesitate to ask one of our bar team.

DRAUGHT

1/2 Pint Pint

EVE'S PILSNER 4.0%
Scotland

3.5 7

MENABREA 4.8%
Italy

4 8

INNIS & GUNN IPA 4.2%
Scotland

3.5 7

GUINNESS 4.0%
Ireland

4 8

CANS

330ml

**BELLFIELD BREWERY,
BOHEMIAN PILSNER** GF 4.8%
Edinburgh, Scotland

6.5

YARDARM ALC-FREE LAGER 0.5%
Edinburgh, Scotland

6

BOTTLES

340ml

NOAM LAGER 5.2%
Germany, Bavaria

7

CIDER

330ml

THISTLY CROSS Dunbar, Scotland
Traditional Apple 4.4%
Scottish Berry Fruits 4.0%

7

FIZZ & CHAMPAGNE

BELSTAR, PROSECCO DOC
Veneto, Italy

125ml 9 Bottle 45

TELMONT GRANDE RÉSERVE BRUT NV
Champagne, France

125ml 14 Bottle 75

DE LUCA SPUMANTE ROSATO BRUT
Lombardy, Italy

Bottle 35

TELMONT GRAND BRUT ROSÉ
Champagne, France

125ml 16 Bottle 90

ROSÉ WINE

PRIMITIVO ROSATO
The Copper Crew, Puglia, Italy

175ml 7 250ml 10 Bottle 30

ZINFANDEL ROSATO IGT
Solstice, Puglia, Italy

175ml 8 250ml 11 Bottle 33

SUSUMANIELLO ROSÉ
Feudi, Salentini, Puglia, Italy

Bottle 46



WHITE WINE

FIANO

The Copper Crew, Puglia, Italy

175ml 7 250ml 10 Bottle 30

PECORINO

Villa Dei Fiori, Terre Di Chieti IGT, Abbruzzo, Italy

175ml 8 250ml 11 Bottle 33

PINOT GRIGIO

Fantinel Borgo, Tesis, Friuli, Italy

175ml 8.5 250ml 12 Bottle 36

VERDICCHIO

Marotti Campi Dei Castelli Di Jesi Classico
Superiore Luzano, Marche, Italy

175ml 10 250ml 14 Bottle 42

SAUVIGNON BLANC

Bastianich Vini Orsone, Friuli, Italy

175ml 12 250ml 17 Bottle 51

BY THE BOTTLE

SOAVE CLASSICO DOC

Bolla Il Gambero, Veneto, Italy

35

GRECANICO IGT

Terre Di Giumara, Sicily, Italy

36

TREBBIANO DI ROMAGNA

Le Coste, Poderi Dal Nespoli, Emilia Romagna, Italy

30

VERDECA

Càla Feudi Salentini, Salento, Puglia, Italy

35

GAVI DI GAVI DOCG

Enrico Serafino, Piedmont, Italy

49

ROERO ARNEIS

Enrico Serafino, Piedmont, Italy

52

RED WINE

NEGROAMARO

The Copper Crew, Puglia, Italy

175ml 7 250ml 10 Bottle 30

MONTEPULCIANO D'ABBRUZZO

Villa Dei Fiori, Abbruzzo, Italy

175ml 8 250ml 11 Bottle 33

CABERNET SAUVIGNON

Fantinel Borgo Tesis, Friuli, Italy

175ml 8.5 250ml 12 Bottle 36

CANNONAU SARDEGNA DOC

Passo Sardo, Sardinia, Italy

175ml 10 250ml 14 Bottle 42

VALPOLICELLA CLASSICO SUPERIORE RIPASSO

Villa Belvedere, Valpolicella, Italy

175ml 12 250ml 17 Bottle 51

BY THE BOTTLE

PRIMITIVO

Masseria Borgo Dei Trulli, Puglia, Italy

40

BARDOLINO CLASSICO DOC

Bolla La Doria, Veneto, Italy

38

BARBERA D'ALBA

Enrico Serafino, Piedmont, Italy

57

NEBBIOLI

Enrico Serafino "Picotener" Langhe, Piedmont, Italy

86

PINOT NERO

Conte Vistarino Dell'olrepo Pavese Doc, Lombardy, Italy

58

CHIANTI CLASSICO

"Poggio Cheto" Tenute Piccini, Chianti, Italy

49

FEELING PECKISH?

NOCELLARA OLIVES **VG GF**

chilli, lemon & rosemary

5

PIZZETTA

Garlic & rosemary pizza, spicy salami, rocket
salad, pink peppercorn & pineapple

8

TO SHARE

CHARCUTERIE BOARD

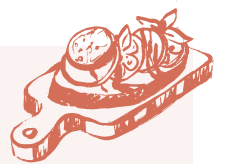
17

CHEESE BOARD

18

VEGETARIAN BOARD **V**

16



NO & LOW COCKTAILS

CAPRI SPRITZ 10

Martini Vibrante, Oddbird Spumante,
Fever-Tree Blood Orange Soda

DOLCE FAR NIENTE 11

Passionfruit syrup, lemon juice, Oddbird Spumante

FELICITA 9

Atopia Spiced Citrus, passionfruit, pineapple,
lime, sugar syrup, egg white

We would be happy to shake up your favourite classic cocktail as a non-alcoholic version with Clean Co. non-alcoholic spirits. Simply ask for your favourite serve.

NO & LOW FIZZ

ODDBIRD SPUMANTE

Veneto, Italy

125ml 8 Bottle 40

NO & LOW WINE

RIESLING

Domaine De La Prade, Alsace, France

175ml 12 Bottle 46

ORGANIC MERLOT

Domaine De La Prade, Languedoc-Roussillon, France

175ml 9 Bottle 36

COFFEE

ESPRESSO 3/4

AMERICANO 4

CAPPUCCINO 4

LATTE 4

FLAT WHITE 4

MOCHA 4

ESPRESSO 4

IRISH COFFEE 8

coffee, Jameson Whiskey, cream, sugar

CAFFÈ CORRETTO 8

espresso, sambuca

ITALIAN COFFEE 8

coffee, Amaretto, cream, sugar

TEA

SCOTTISH BREW 4

THE EARL 4

MOORISH MINT 4

EGYPTIAN CAMOMILE 4

SENCHA GREEN 4

SCOTTISH DECAF 4

We also have alternative milk available - soya, oat, almond, or coconut.



FANCY A
LITTLE DOLCE?

ASK TO SEE OUR DESSERT MENU

SODAS

SPRITE 5

FANTA ORANGE 5

IRN-BRU 5

FEVER-TREE GINGER BEER 5

FEVER-TREE ELDERFLOWER 5

FEVER-TREE SPARKLING
RASPBERRY LEMONADE 5

THE ELEPHANT HOUSE
BUTTERSCOTCH BEER 5

BOOK NOW



CHEESE & WINE MASTERCLASS

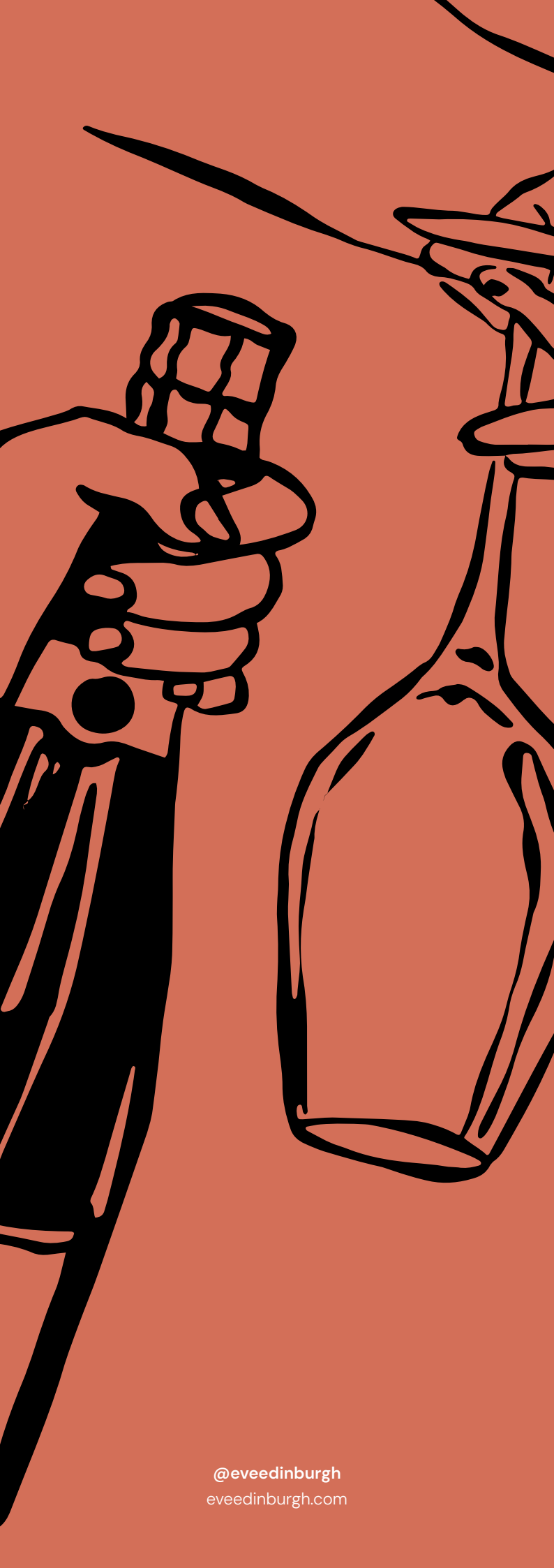
Guided by Giulio's knowledge of Italian gastronomy, you'll explore a curated selection of artisanal cheeses, learning about their origins, textures, and flavours. Alongside each cheese, you'll sample handpicked Italian wines, discovering the secrets behind matching cheese and wine.

Book today at eveedinburgh.com

£35 PER PERSON



Our Cheese & Wine Masterclass is just the beginning – discover our Pasta, Pizza and Tiramisu classes on our website... why not try them all?



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