

ATINA

IN YOUR KITCHEN

Retail Menu

White - wine by the bottle

name/grape variety/country of origin/features

Palazzo del Mare Bianca - Catarratto/IGT Sicily, Italy/12%	£10.80
Flavour Profile: peaches & pineapple on the nose, dry but fruity palate. hints of grapefruit & ripe pear	
Vila Nova Vinho Verde - Loureiro, Avesso, Arinto/DOC Vinho Verde, Portugal/Vegan/11.5%	£14.05
Flavour Profile: floral, citrus & gentle tropical aromas. sherbet lemon acidity on the palate with a touch of mango	
La Lancelotta Gavi - Cortese/DOCG Gavi, Piemonte, Italy/Vegan/12.5%	£15.50
Flavour Profile: fresh citrus & stone fruit aromas with light floral notes. apple & pear characters on the palate, crisp finish	
Blue Ridge - Chardonnay/Thracian Lowlands, Bulgaria/Vegan/12.5%	£12.10
Flavour Profile: delicately oaked with grapefruit & pineapple notes	
Mitchell Estate 'Watervale' - Riesling/Clare Valley, Australia/Vegan, Sustainable/13%	£25.35
Flavour Profile: classic Riesling nose of honey, citrus & petrol. bone dry, with lots of citrus	
Yerevan 782 Winemakers Blend - Kangun, Rkatsiteli/Aragatsotn, Armenia/Vegan/12.5%	£17.60
Flavour Profile: fresh aroma of quince, white flowers, ripe pear & peaches. great minerality. crisp, dry & refreshing	
Domaine de la Combe 'Muscadet Tradition' - Melon de Bourgogne/Loire, France/Sustainable/12%	£15.60
Flavour Profile: flinty notes, hints of yeasty lees. crisp, fresh & savoury with tropical flavours	
El Viejo del Valle - Sauvignon Gris/Valle Central, Chile/Vegan/13%	£14.60
Flavour Profile: the aromatic cousin of Sauvignon Blanc, fresh & clean on the palate with invigorating acidity	
The Cloud Factory - Sauvignon Blanc/Marlborough, New Zealand/13.5%	£15.40
Flavour Profile: classic New Zealand Sauvignon, perfumed with nettle & ripe tropical fruits. fresh & delicious	

Red - wine by the bottle

Vega Pedra Rioja Tinto - Tempranillo/DOC Rioja, Spain/Vegan/13%	£13.40
Flavour Profile: bright with bramble, cherry fruit & gently rounded tannins with a hint of spice	
Mitchell Estate Sevenhills - Cabernet Sauvignon/Clare Valley, Australia/Vegan/13.1%	£27.95
Flavour Profile: french oak & berry on the nose. mint, blackcurrant & green pepper palate	
Cabaret Frank No.2 'The Aviary' Cabernet Franc, Cabernet Sauvignon/Lodi, USA/Vegan/13%	£14.30
Flavour Profile: bright notes of juicy red fruit with blackcurrant leaf notes. very easy drinking	
Palazzo del Mare Rosso - Nero d' Avola/IGT Sicily, Italy/12.5%	£10.80
Flavour Profile: ripe, plummy fruits on the nose. rich & warm palate with hints of spice & cherries	
Uggiano DOCG Chianti 'Roccialta' - Sangiovese, Canaiolo/Toscana, Italy/Vegan/13%	£11.50
Flavour Profile: fresh & juicy sour cherry characters on the palate, richly-flavoured with vibrant acidity & ripe tannins	
Uva Non Grata - Gamey/Vin de France/12.5%	£14.95
Flavour Profile: bouncy & crunchy, this wine is an irresistible fruit bomb, packed with berries & chocolate	
Pasquiers- Shiraz/Languedoc, France/14%	£11.95
Flavour Profile: great nose of juicy cherries. spicy flavours, mouthfuls of ripe berry & a touch of coffee	

Rosé - wine by the bottle

Lieux Perdus - Pinot Noir/IGP Pays d'Oc, Languedoc, France/Sustainable/13%	£13.60
Flavour Profile: strawberries & cream, loads of red fruits	
Bodega Sierra Norte, 'Ananto Rosado' - Bobal/DOP Utiel-Requena, Spain/Vegan, Sustainable, Organic/12%	£13.30
Flavour Profile: vibrant raspberries & red berry fruit, aromas. bright red berry with a hint of cream	
La Ruchette Dorée - Grenache, Cinsault, Syrah/Côtes du Rhône, France/Vegan/13%	£15.05
Flavour Profile: lusciously fruity on the nose. full bodied with redcurrant, wildflowers & strawberries	
Palazzi Monferrato Chiaretto - Barbera, Pinot Nero/Piemonte, Italy/Vegan/12.5%	£11.35
Flavour Profile: fresh strawberries & redcurrants aroma. ripe plum & cherry palate with a crisp acidic finish	
Another Story - Zinfandel/California, USA/11%	£11.90
Flavour Profile: strawberry ice cream	

ATINA

IN YOUR KITCHEN

Retail Menu

Sparkling & Sweet - wine by the bottle

name/grape variety/country of origin/features

Grappolo 5° Frizzante - Glera/San Pietro di Feletto, Treviso, Italy/Sustainable/10.5%
Flavour Profile: strawberries & cream, loadsssss of red fruits

£15.55

Palazzina Vendemmia Tardiva (37.5ml) - Moscato Bianco/Piemonte, Italy/Vegan/14%

£13.35

Flavour Profile: lemon curd, marmalade, orange peel & honeysuckle on the nose. ripe apricot & a fresh citrus bite

Gin Journeys - £12.50

Treat yourself to a gin tasting journey - at home!
Each journey includes 3x 25ml gin, 1x mixer,
garnishes & a little bit of info about the gins.
Just add ice & enjoy!

Choose from

Pretty In Pink

*King of Soho Variorum, Sisterhood, Malfy Gin Rosa
& Double Dutch pomegranate & basil soda*

The Curious Collection

*Whitley Neill Aloe & Cucumber, Langley Old Tom, Nordés
Gallaecian, & Double Dutch cucumber & watermelon soda*

London Calling

*Brokers, Blackwood's Vintage, Boxer
& Double Dutch cranberry tonic*

The Amalfi Experience

*Malfy con Limone, Malfy con Arancia, Malfy Gin Rosa
& Franklyn & Sons pink grapefruit & bergamot tonic*

When Life Gives You Lemons

*Lone Wolf cloudy lemon, Malfy con Arancia, King of Soho
& Franklyn & Sons rhubarb & hibiscus tonic*

NO SWAPSIES SORRY

Yorkshire Drizzle, 250ml - £4 each

We met this lovely family at a food market many
years ago so we know their range of products are
as delicious as they are diverse. Great for cooking
with or dipping our homemade focaccia in!

Extra Virgin cold pressed rapeseed oils

Rosemary & Garlic Oil

Lemon Oil

Cracked Black Pepper Oil

Cumin & Coriander Oil

Balsamic Vinegars of Modena

Raspberry Balsamic Vinegar

Fig & Orange Balsamic Vinegar

Passionfruit & Sweet Chilli Balsamic Vinegar

From our Larder

AK Batch 7 Hot Sauce 50ml £3.95

AK Piri-Piri Sauce 250ml £3.95

Boozy Apricot & Peach Schnapps Preserve 330g £3.95

Boozy Summer Fruit & Cassis Preserve 330g £3.95

Make your own Mint Julep £6.50

Scottish Tablet 100g £1.95

From our Fridge

Chickpea Houmous per portion £2.25

Provincial Mixed Olives per portion £2

Nonna's Beef Shin Lasagne per portion* £6.95

Vegetarian Lasagne per portion* £5.95

*heat at home, please do not refreeze

Atina IN YOUR Kitchen - Heat at Home Meal Packages

Get the Atina Kitchen experience in your own
home! We have put together the following
packages for you to heat up at home, perfect for
those days where you can't be bothered cooking
(please be aware we will need about 10 minutes to put
these together for you or give us a call in advance)

Trip to the Med for 2 - £45

*Provincial mixed olives, chickpea houmous & pita bread,
2x Nonna's lasagne/Vegetarian lasagne,
mixed leaf salad & bottle of Palazzo del Mare wine*

Cheese & Friends for 2 - £25

*Provincial mixed olives, homemade chutney,
oat cakes, ciabatta, 3x cheeses &
bottle of Palazzo del Mare wine*

Can't decide?

Why not buy one of our gift vouchers! Can be used for dining in at Atina Kitchen or against
Atina IN YOUR Kitchen purchases - £5, £10, £15, £20, £40 & £50 vouchers available.

no change or refunds can be given. Can not be used with just eat or deliveroo