



## Eve x Patrón Cocktails

If you're firmly in the '**I hate tequila camp**' after a few too many dodgy shooters in your younger years, let us **convert you back into fandom** with this small mini-menu designed to showcase everything that makes **tequila our favourite tipple**.

<b>Picante Paloma</b> , Patrón silver, grapefruit sherbet & Eve's secret spice mix	<b>14</b>
<b>Galisco Clover</b> , Patrón silver, cocchi rosa & raspberry	<b>11</b>
<b>Toreador</b> , Patrón reposado, apricot & lime	<b>13</b>
<b>Elderflower Old Fashioned</b> , Patrón añejo, martini ambrato, St Germain, bittered sling grapefruit & hops	<b>14</b>

## Whilst you're looking...

<b>Company Bakery Sourdough</b> , cultured butter (v)	<b>5</b>
<b>Picante Gordal Olives</b> (vg, gf)	<b>4.5</b>
<b>Tempura Oyster</b> , with Nuoc Cham (chilli & lime sauce)	<b>4.25</b>
<b>Merguez &amp; Padron Peppers</b>	<b>5.5</b>
<b>Gilda Pickled chilli</b> , green olive, anchovy & pickled onions (gf)	<b>5</b>
<b>Charcoal Focaccia</b> , fennel cream cheese & Iberico ham & padron.	<b>5.5</b>
<b>Smoked Almonds (vg)</b>	<b>4.5</b>
<b>Big Chips OR Wee Chips</b> , with black garlic aioli (v,gf)	<b>4.5</b>
<b>Selection of East Coast cured Charcuterie</b> , with olive oil & sourdough	<b>6</b>

## Sharing Platters

<b>Gordal Picante</b> , Merguez Padron, Chickpea Salad, Sweet Potato Hummus, Monkfish with Dahl, Pork Katsu, Broccoli	<b>45</b>
<b>Gordal Picante</b> , Nuts, Mozzarella, Big Chips Black Garlic Aioli, Sweet Potato Hummus, Chicken Wings Adobo, Monkfish with Dahl, Haggis Empanada, Pork Katsu, Broccoli	<b>55</b>

## Small Plates

Our flavours are inspired by classic street food from around the world. Be bold with your choices - we recommend 2-3 plates per person to start off with...

<b>Scottish Farm Buffalo Mozzarella</b> , rocket, salmorejo dressing, candy walnuts, plum vine tomatoes & peach	<b>12</b>
<b>Chickpea Chopped Salad</b> , with yogurt & sumac	<b>8.5</b>
<b>Ras el Hanout Roasted Broccoli</b> , with chard, spinach, date & pinenut salad (gf)	<b>8.5</b>
<b>Sweet Potato Hummus</b> , yemenite sauce & pitta (vg)	<b>8</b>
<b>Hirata Buns</b> , with plant based no-chicken, shitakes & blackberry sriracha, vegan mayo (vg)	<b>12</b>
<b>Chargrilled Romain lettuce</b> , with 24-month parmesan & anchovy dressing (gf)	<b>8</b>

<b>Baked Stone bass</b> , Asian dressing & mango salsa (gf)	<b>12</b>
<b>Salmon Poke Bowl</b> , avocado, carrot, cherry tomato, pickled cucumber, sushi rice, sriracha & Japanese mayo	<b>14</b>
<b>Homemade pasta</b> , with bisque sauce, fresh crab, lemon & soft herbs	<b>14</b>
<b>Crispy Monkfish Cheek</b> , with slow cooked black dahl, tomato, coriander, chilli & raita	<b>12</b>
<b>Seasonal Ceviche</b> , coconut, chilli, mango & lime (gf)	<b>10.5</b>
<b>Mortaux sausage</b> , with Octopus, sautee potato, parsley butter, capers, olive & tomato dressing	<b>15.5</b>

<b>Chicken Wings</b> , adobo & atchara (papaya & carrot pickle)	<b>12.5</b>
<b>Grilled Beef Rump</b> , onion & chilli pickle, confit garlic, bone marrow & parsley butter (gf)	<b>15.5</b>
<b>Crispy Iberico Pork Katsu</b> , with shaved cabbage, tonkatsu & Goma	<b>12</b>
<b>Haggis Empanada</b> , with honey-mustard	<b>9.5</b>
<b>Duo of House Sliders</b> , Scottish beef-truffle, brie, rocket & sweet & spicy crispy chicken with Japanese mayo	<b>14.5</b>
<b>Crispy Lamb Shoulder</b> , with smoked cheese, orzo, zhug, pomegranate & olive	<b>15</b>
<b>Beef Brisket Massaman</b> , with spicy cucumber & cherry tomato & jasmine rice	<b>15</b>

## Sweet Treats

<b>Eve Ice Cream Sandwich</b> , with a red velvet cookie & salted caramel or clotted cream vanilla.	<b>9</b>
<b>Dessert of the Day</b>	<b>9</b>
<b>Summer Fruit Eton mess</b> , with crisp meringue & Scottish vodka. (gf)	<b>9</b>
<b>Selection of Fine Cheeses from I. J. Mellis</b> , Isle of Mull seaweed chutney & Arran oaties.	<b>13.5</b>

## What's On

**Live & Loud**  
Thursday Night with live DJs  
8pm til late

**About Damn Time**  
Friday Night with live DJs  
8pm til late

**Soulful Saturdays**  
Saturday Night with  
The Soul Foundation  
8pm til late

**Brunch With Eve**  
Available every Saturday & Sunday  
with live entertainment  
12pm til 4pm



Vegetarian [V] | Vegan [VG] | Dairy Free [DF] | Gluten Free [GF]  
Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area. We have applied a 12.5% service charge to your bill. 100% of all service goes to your staff. VAT is included at the standard rate.