

COFFEES & TEAS

Espresso	2.2	Iced Coffee (Ice Cream, Espresso, Milk & Cream)	5.5
Double Espresso	4	Frapuccino (Café Latte & Shredded Ice)	3.7
Cortado (Espresso with Milk)	2.4	Frapuccino Americano (Coffee & Shredded Ice)	3.5
Café Bombón (Espresso with Condensed Milk)	3	Lacciao Chocolate Milk (Hot or Cold)	3.2
Espresso with Ice	2.2	Hot Chocolate (Thick Chocolate)	3.7
White Coffee	3	Babychino (Frothy Milk with Chocolate)	3.3
Cappuccino Italiano	3.3	English Breakfast Tea	3.2
Cappuccino with Whipped Cream	3.6	Earl Grey Tea	3.2
Tall Café Latte - Regular	3.7	Camomile Tea	3.2
Vanilla / Caramel Latte & Whipped Cream Americano	4.2	Red Fruits Tea	3.2
(Black Coffee)	3	Mint Tea	3.2
Mocha Coffee (with Chocolate Syrup)	3.7	Chinese Green Tea	3.2
Afogato (Espresso & Ice Cream)	6	Iced Tea (with Shredded Ice & Lemon)	3.2

BREAKFAST

Croissant	3
Croissant with Butter & Jam	4
Croissant with Ham & Cheese	5
Toast with Butter & Jam	4
Fresh Fruit Salad Platter / Yougart	12
Bacon Sandwich (Grilled)	6
Egg Sandwich (Grilled)	5
Bacon & Egg Sandwich	6.5
Pancakes, Bacon, Maple Syrup & Fresh Berries	13

Poached Eggs & Smashed Avocado	13
Bacon, Poached Egg & Smashed Avocado	13
Eggs, Bacon, & Tomato	13
Scrambled Eggs, Bacon & Tomato	13
Smoked Salmon & Soft Cream Cheese	13
All of the Above Served on Artisan Toast	
French Omlette & Artisan Toast	12
Add Ham/Cheese/Tomato/Mushroom or Onion	3
Add Bacon	4

ARTISAN BAGUETTES

Italian Style Grilled Baguettes Brushed with Tomato & Extra Virgin Olive Oil

9

Prociutto Cotto & Taleggio Cheese
Mortadella with Pistachios
Porchetta Romana
Coppa di Parma
Salami Picante di Calabria
Char-Grilled Vegetables
Chicken Breast Slices, Avocado & Tomato
Mozzarella di Buffala & Tomato
Smoked Salmon, Capers & Red Onions

SALADS

Cesar Salad with Blackened Prawns 22
Burratta with Lettuce Leaves and Tomato 17
Fresh Tuna Nicoise Salad 19
Mixed House Salad 13

SMALL PLATES

Rosemary Potatoes & Roasted Vegetables	8	Octopus & Potato, EVOO & Parsley	15
Italian Meatballs in a Spicy Tomato Sauce	11	Selection of Mixed Italian Charcuterie	15
Beef Carpaccio with Rocket, Parmesan & EVOO	16	Artisan Bread / Tomato / Olive Oil / All-i-oli	7
Plate of Mortadella with Pistachios	11	Burrata, Tomatoes & Fresh Basil	15
Calamari Romana	12	Blackened Cajun Prawns	18
Mussels in a White Wine Cream Sauce	15	Mussels Marinera in a Tomato Sauce	15
Tuna Tartar with Avocado & Tomato	18	Melon with Parma Ham & Mozzarella	15
Selection of Mixed Olives	6	Bruschetta with Tomatoes & EVOO	10

» **PINSERIA OCHO** «

~ 1907 ~

COCKTAILS

DRY MARTINI COCKTAIL

London Dry Gin With Noilly Pratt Vermouth 9

VESPER MARTINI

Grey Goose Vodka, Bombay Sapphire Gin & Lillet Vermouth 12

FRENCH MARTINI

Vodka, Chambord & Pineapple Juice 9

GRAND MARTINI

London Dry Gin, Grand Marnier & Lemon Juice 9

PORN STAR MARTINI

Vanilla Vodka, Passion Fruit Puree, Pineapple Juice
& Prosecco 9

APEROL SPRITZ

Aperol, Prosecco & Soda 9

CAMPARI SPRITZ

Campari, Prosecco & Soda 9

LIMONCELLO SPRITZ

Limoncello, Prosecco & Soda 9

CHAMBORD SPRITZ

Chambord Raspberry Liqueur, Prosecco & Soda 9

BELLINI

Prosecco & Peach 8

ROSSINI

Prosecco & Strawberry 8

HUGO

Prosecco, Elderberry Syrup Fresh Mint & Soda Water 9



SICILIAN NEGRONI

London Gin, Campari Bitter, Vermouth Cinzano 1757
& Fresh Orange Juice 12

AMERICANO COCKTAIL

Campari Bitter & Vermouth Cinzano 1757
"The Iconic Flavour of a Timeless Classic" 8

GARIBALDI

Campari Bitter & Fresh Orange 7

BOULEVARDIER

Campari Bitter, Vermouth Cinzano 1757 &
Wild Turkey 101 Bourbon Whiskey 12

CLASSIC NEGRONI

Campari Bitter, Vermouth Cinzano 1757 & London Dry Gin 10

The 100 Year Old Classic – Count Camillo Negroni asked his barman in Florence to add London Dry Gin to his Americano, re-writing the history of the aperitivo

GRAND NEGRONI

Campari Bitter, Dry Vermouth & Grand Marnier 12

LIMONCELLO NEGRONI

Campari Bitter, Limoncello & Lillet Blanc Vermouth 10

TEQUILA NEGRONI

Campari Bitter, Vermouth Cinzano 1757 Tequila Blanco
& a Dash of Fresh Orange 10

NEGRONI SBAGLIATO

Campari Bitter, Vermouth Cinzano 1757 & Prosecco 10

In 1972, Mirko Stocchetto at the Bar Basso in Milan added Sparkling Wine instead of the Gin by mistake to a Negroni & created a cocktail that has become world famous



CLASSIC SHAKEN MARGARITA

Tequila, Triple Sec & Lime Juice, Served on the Rocks 9

MOJITO

White Rum, Fresh Limes, Sugar, Mint & Soda 9

STRAWBERRY MOJITO

White Rum, Fresh Limes, Mint, Demerara Sugar,
Fresh Strawberries & Soda Water 9

HAWAIIAN

White Rum, Amaretto, Southern Comfort,
Fresh Orange & Pineapple Juice 12

HURRICANE

White Rum, Myer's Rum, Orange, Lime & Pineapple Juice, Passion Fruit
Puree & Lime Cordial 9

PINA COLADA

Rum, Malibu, Pineapple & Coconut Juice 9

WOO WOO

Vodka, Peach Schnapps & Cranberry 9

STRAWBERRY WOO WOO

Vodka, Peach Schnapps, Strawberry Puree & Cranberry Juice 9

TEQUILA SUNRISE

Tequila, Orange Juice & Grenadine 9

LONG ISLAND ICED TEA

Vodka, White Rum, London Dry Gin, Tequila, Triple Sec,
Lime Juice & Coke 12

STRAWBERRY DAQUIRI

White Rum & Strawberry Puree 9

BANANA DAQUIRI

White Rum, Banana Liqueur & Banana Puree 9

BLOODY MARY

Vodka, Tomato Juice & Spices 9

SIDECAR

Cognac V.S.O.P., Triple Sec & Lemon Juice 9

TOM COLLINS

London Dry Gin, Lemon Juice & Soda Water 9

PIMMS NO. 1 CUP

Pimms No. 1, Lemonade, Fresh Mint & Fresh Fruit 9

SANTIAGO

White Rum, Captain Morgan's Spiced Rum, Lime & Orange Juices,
Angostura Bitters & Lemonade 10

COSMOPOLITAN

Vodka, Cointreau, Lime & Cranberry 9

LONG VODKA

Vodka, Lime Cordial, Angostura Bitters & Lemonade 9

MANHATTAN

Canadian Club, Vermouth & Bitters 9

THE GODFATHER

Scotch Whisky & Amaretto on the Rocks 9

WHITE RUSSIAN

Vodka, Kahlua Coffee Liqueur & Cream on the Rocks 9

ESPRESSO MARTINI

Vodka, Kahlua Liqueur & Espresso Coffee 9

SALTED CARAMEL ESPRESSO MARTINI

Vodka, Kahlua Liqueur, Espresso Coffee & Salted Caramel Syrup 10

FROSTY JACK

Drambuie, Jack Daniels & Lime Juice on the Rocks 10



DRINKS

SAN PELLEGRINO

3.5
(330ml)

Aranciata (Orange)

Limonata (Lemon)

Limone e Menta (Lemon & Mint)

SAN PELLEGRINO & ACQUA PANNA

Still/Sparkling (500ml) 3.5

Still/Sparkling (750ml) 5

SPIRITS

Spirits / Liqueurs / Port from 4.5

Vermouths / Sherries / Aperitifs from 4.5

Malts from 10

SANGRIA

RED /
WHITE CAVA

Glass (300ml) 5 6

1/2 Jug (600ml) 9.5 11.5

Jug (Litre) 16 18

PAGO

FRUIT JUICES

3.5

Orange/Pineapple/Peach/

ACE/Apple/Banana/

Cranberry/Mango/

Strawberry/Tomato

SOFT DRINKS

3

Coca Cola/Coke Zero

Appletiser

Tonic Water/Soda Water

GingerAle

4.5

Freshly Squeezed
Orange Juice

ICE CREAM MILK SHAKES

HOME-MADE DAIRY ICE CREAM

7

Vanilla/Chocolate

Strawberry/Mint Choc Chip

Oreo Cookie / Baileys

DRAUGHT BEER

ESTRELLA DAMM

Estrella Damm - 330 ml 3.5

Estrella Damm - 500 ml 5

BIRRA MENABREA

4.5

(330ml)

Bionda (Blonde) - 4.8%

Ambrata (Amber) - 5%

BIRRA BALADIN

ITALIAN CRAFT BEERS

5.5

(330ml)

Isaac - 5%

Nazionale - 6.5%

RED WINES

	GLASS (175ml)	BTL
Della Casa Rosso Merlot - Italy	5.5	22
Arnergui Crianza Tempranillo - Pagos del Rey - Rioja - Spain	6	24
Macia Batle 1856 Man / Cab / Mer / Shz - Vi de la terra de Mallorca	6.5	25
Pagos Del Infante Roble Tempranillo / Albillo Mayor - Ribera del Duero - Spain	7	27
Mortitx Rodal Pla Syr / Cab / Mer - Vi de la terra Mallorca	7.5	30
Arnegui Reserva Tempranillo - Pagos del Rey - Rioja - Spain		32
Primitivo Di Manduria - San Marzano - D.O.P. - Italy		32
Barbera D'asti Piemont - D.O.C.G.		32
Valpolicella Ripasso D.O.C. Classico Superiore - Italy		33
12 Volts Callet / Cab / Syrah / Merlot - Vi de la terra Mallorca		34
Stairway To Heaven Shiraz Shiraz - Castell Miquel - Mallorca - Spain	9.5	38
4 Kilos Callet / Cabernet / Syrah - Vi de la terra Mallorca		48

SPARKLING WINES

	GLASS (125ml)	BTL
Castellroig Brut Nature Reserva Cava	6.5	26
Castellroig Brut Nature Rosé Reserva Cava	7	28
Pearls Of Angels - Cava - Mallorca	7	28
Pearls Of Angels - Rosé Cava - Mallorca	7	28
Prosecco Valdo - Superiore D.O.P.G. - Italy	7	28
Prosecco Valdo - Rosado D.O.P.G. - Italy	7	28
Moet Et Chandon "Brut Imperial" N. V.		75
Moet Et Chandon Rosé "Brut Imperial" N. V.		80
Veuve Clicquot Ponsardin Champagne - Brut	15	80

WHITE WINES

	GLASS (175ml)	BTL
Della Casa Bianco Trebiano - Italy	5.5	22
Arnergui Blanco Viura - Pagos del Rey - Rioja - Spain	6	24
Palacio De Bornos Sauvignon Blanc- D.O. Rueda - Spain	6.5	25
Macia Batle Blanco Blanc de Blancs - Vi de la terra de Mallorca	6.5	26
Mortitx Blanc Malvasia - Mortitx - Vi de la terra de Mallorca	7	28
Pulpo Albariño - Pagos de Rey - Spain	7	28
Chardonnay Cantina Tramin D.O.C - Italy	7	28
Pinot Grigio Tramin - Friuli Venezia Giulia - Italy	7.5	30
Stairway To Heaven Blanco Sauvignon Blanc - Castell Miquel - Mallorca	7.5	30
LOESS Verdejo - D.O.Rueda - Spain	7.5	30
Gavi Di Gavi Gavi - Minaia - DOCG - Italy		30
Chardonnay Edda Lei San Marzano - Italy		32

ROSÉ WINES

	GLASS (175ml)	BTL
Della Casa Rosato Trebiano - Italy	5.5	22
Arnergui Rosado (Blush Rosé) Tempranillo - Pagos del Rey - Rioja - Spain	6	24
Macia Batle Rosado Mant / Cab / Mer / Shz - Vi de la terra Mallorca	6.5	26
Pinot Grigio (Blush Rosé) Campagnola - Delle Venezie - Italy	6.5	26
Mortitx Flaires (Blush Rosé) Monastrell / Tempranillo - Mortitx - Mallorca	7	28
Stairway To Heaven (Blush Rosé) Temp / Cab / Shz / Mon - Vi de la terra Mallorca	7.5	30
Rosè Di Primitivo San Marzano - Italy	7.5	30



STARTERS



Melon With Parma Ham 15

Melon, Parma Ham and Fresh Mozzarella
with Black Pepper & EVOO

Mussels Marinera 15

Freshly Cooked Mussels in a White Wine,
Onion, Garlic & Tomato Sauce

Antipasti 15

Roasted Peppers, Courgettes & Red Onions,
Spicy Salami Di Calabria, Mortadella,
Porcetta, Tomatoes & Mixed Olives

Beef Carpaccio 16

Thin Slices of Fine Beef Fillet, Rocket Leaves,
Shavings of Parmesan, Black Pepper & EVOO

Octopus, Potato, Parsley & EVOO 15

Blackened Prawns 18

Jumbo Prawns, Coated in Cajun Spices &
Pan Fried, Served with a Creole Sauce

Burrata, Tomatoes, Fresh Basil & EVOO 15

Tuna Tartare 18

With Avocado, Tomato, Garlic, Lime Juice,
Soy Sauce, Dijon Mustard & Toasted Bread

Bruschetta 10

Toasted Artisan Bread with Chopped Basil,
Tomatoes, Garlic, EVOO & Balsamic Vinegar

Vitello Tonnato 17

Thin Slices of Cold Roasted Veal with a
Creamy Seafood Sauce & Capers

Mussels In White Wine Sauce 15

Freshly Cooked Mussels In A White Wine,
Onion, Garlic & Cream Sauce

Prawns 18

Char Grilled Large Tiger Tail Prawns
Wrapped in Basil & Pancetta

MAINS

Seafood Linguine Bionda 23

Fresh Linguini Pasta, Mussels, Clams, Prawns,
White Wine, Garlic, Parsley in a Creamy Sauce

Grilled Sea Bass 24

Seabass Fillets with Roasted Peppers, Onions,
Olives, Capers & Tomatoes in a Light Sauce
Served with an Olive Oil Mash

Vegan Casserole 19

Silken Tofu, Green & Red Peppers, Artichokes, Asparagus,
Black, Olives, & Garlic, Cooked in a Rich Tomato Sauce

Penne Arrabiata 17

Fresh Egg Penne Rigate Pasta, Cooked in a
Tomatoe Sauce, Onion, Garlic, and Chillies

Chimichurri Chicken Kebabs 19

Chicken Breast Pieces & Vegetables Marinated in
Chimichurri Sauce, Served with Rosemary, Roasted Potatoes

Ravioli with Burrata & Cherry Tomato 19

In a Light Tomato Sauce with Garlic & Parsley

Tagliatelle Bolognese 18

Fresh Egg Tagliatelle Pasta, in a Traditional
Bolognese Sauce

Entrecôte Steak 26

250g (9oz) Sirloin Steak Char-Grilled,
Served with Creole Potatoes & Roasted Tomatoes

Linguine with Octopus 22

Fresh Pasta Cooked in a Light Tomato Sauce,
with Black Olives, Anchovies, Garlic and Coriander

Scallops & Prawn Ravioli 20

In a White Wine Sauce with Garlic,
Cream & Parsley

Seared Tuna 32

Fresh Fillet of Tuna, Seared Rare, Served with a
Jalapeño Mash & Roasted Tomatoes

Spinach & Date Salad 18

Baby Spinach Leaves, Dates, Roasted Almonds, & Grilled Artisan
Bread, Drizzled, with a Lemon & Extra-virgin Olive Oil Dressing

Vegan Burger 18

Home-made Vegan Burger Served on an Artisan bun,
with Lettuce & Tomato, Served with Fries & Onion Rings



SALADS



Cesar Salad with Blackened Prawns 22

Burratta with Lettuce Leaves and Tomato 16

Fresh Tuna Nicoise Salad 19

Mixed House Salad 13





PINSAS

Wheat Type "00" / Soya / Rice / Sourdough flour,
72 hour fermentation for a healthier, crispier pizza with less
salt, less gluten, fewer carbohydrates, calories & fat.

The tomato/sauce is always San Marzano & the cheese is always fresh.

— 15 —

1 Tomatoes, Mozzarella, Mozzarella di Bufala & Basil

2 Spicy Pepperoni, Tomatoes & Mozzarella

3 Pancetta, Tomatoes, Mozzarella & Oregano
(Vegetarian Option with Sautéed Mushrooms)

— 17 —

4 Prosciutto Cotto, Sautéed Mushrooms, Tomatoes & Mozzarella Di Bufala

5 Grilled Artichokes, Courgettes, Mozzarella, Tomatoes, Roasted Peppers, Mushrooms & EVOO

6 Mozzarella, Spinach, Cherry Tomatoes, White Asparagus & Walnuts

7 Spianata Spicy Salami, Spicy Nduja, Tomatoes, Fresh Chillies & Mozzarella

— 19 —

#OCHO Porchetta Romana, Artichokes, Jalapeños, Mozzarella, Tomatoes, Burrata & Truffle

9 Octopus, Prawns, Anchovies, Potato, Tomatoes & Mozzarella

10 Italian Sausages, Onion, Tomatoes, Mozzarella, Olives, Broccoli & Garlic

11 Porchetta Romana, Tomato, Mozzarella, Oregano & EVOO

12 Beef Fillet Carpaccio, Sautéed Mushrooms, Pecorino Cheese,
Sautéed Onions, Tomatoes & Mozzarella

13 Fresh Salmon, Grilled Courgettes, Mozzarella, Sesame Seeds & Basil Oil

14 Pancetta, Pecorino Cheese, Mozzarella, Egg, Oregano & Black Pepper
(Vegetarian Option with Sautéed Mushrooms)

15 Gorgonzola, Mozzarella, Pecorino & Buffalo (Add Truffle on Request)

16 Mortadella with Pistachios, Mozzarella, Tomatoes, Basil & EVOO

17 Coppa Di Parma, Tomatoes, Italian Olives, Mozzarella & Rocket

18 Smoked Salmon Carpaccio, Red Onions, Capers, Soft Cheese & EVOO





HOME-MADE

DESSERTS

9

All Cakes & Pies are Home-made, Served with Home-made Creamy Vanilla Ice Cream

Pecan Pie	Carrot Cake
Cheesecake	Banoffee Pie
Lemon Meringue Pie	Chocolate Cake
Tiramisu	Lemon Tart



HOME-MADE



ICE CREAM SUNDAES



9

Oreo® Cookie Sundae

Oreo Cookie Ice Cream, Crushed Oreo® Cookies, Chocolate Sauce & Whipped Cream

Baileys Irish Cream Sundae

Baileys Irish Cream Poured Over Scoops Of Baileys Ice Cream, Topped with Whipped Cream

Mint Chocolate Chip Sundae

Mint Choc Chip Ice Cream, After Eight Mints & Chocolate Sauce, Topped with Whipped Cream

Strawberry Sundae

Strawberry Ice Cream, Strawberry Sauce Fresh Strawberries, Topped with Whipped Cream

Chocolate & Nut Sundae

Chocolate Ice Cream, Chopped Mixed Nuts, Chocolate Sauce & Whipped Cream

Coffee Sundae

Coffee Ice Cream, Kahlua Coffee Liqueur, Topped with Whipped Cream

Banana Split

Served With Vanilla, Strawberry & Chocolate Ice Creams, Topped with Whipped Cream, Strawberry Sauce, & Chopped Nuts

3.5

Ice Cream - Per Scoop

Vanilla / Chocolate / Strawberry / Oreo / Mint Choc Chip / Baileys / Lemon / Coffee



JUNIOR MENU

PINSAS

MAINS

Cheese & Tomato	11	Spagetti Bolognese	13
Pepperoni	12	Penne with Tomato Sauce	10
Char-Grilled Vegetables	12	Fresh Salmon Fillet with Mash Potatoes	13
Spicy Italian Sausage	13	Chicken Breast Fillets Coated in Breadcrumbs & Served with French Fries	11

