



BISTROBAR

PIZZA - DELI - COFFEE - WINE

Founded in 2024, BistroBar brings together the bold flavours of New York-style pizza and the vibrant, fresh essence of Mediterranean cuisine. We're all about casual sophistication—where a slice of pizza pairs just as perfectly with a glass of wine as it does with good company.

At BistroBar, we're more than just a restaurant—we're a place to gather, share, and savour every bite.

Pizzas

10" & 20"

Our pizzas are thin and crispy with a soft, chewy crust.
20" – perfect for 2–3.

*All of our pizzas, slices & doughs are topped with freshly
grated Parmigiano Reggiano and a drizzle of olive oil.*

MARGHERITA CASA 10 / 20

House marinara sauce and fresh basil, topped with mozzarella.

LEEK & PANCETTA 14 / 25.50

Garlic confit & parmesan cream base, leeks & crispy pancetta, topped with mozzarella.

TRUFFLE DI FUNGHI 13.50 / 25

Truffle & parmesan cream base, wild mushrooms and Fontina cheese, topped with mozzarella.

PUTTANESCA CLASSICA 🍷 13 / 24.50

House marinara sauce, olives, sun dried tomatoes, chunky Parmesan, rocket, chilli flakes, capers and anchovies, topped with mozzarella.

PEPPERONI SALSICCIA 🍷 13.50 / 25

House marinara sauce and pepperoni, topped with mozzarella.

PICCANTE DIABLO 🌶️🌶️ 13.50 / 25

Nduja, spianata piccante with red onion and fresh jalapeños, topped with mozzarella.

FETA VERDURE 13.50 / 25

House marinara sauce, Mediterranean vegetables, feta cheese, house pesto drizzle, topped with mozzarella.

NDUJA GARLIC BREAD 🍷🍷**13 / 24.50**

Nduja butter & fresh nduja, topped with mozzarella.

HALLOUMI DORATA**13 / 24.50**

Halloumi, spring onion, red onion, pomegranate, saffron aioli, topped with mozzarella.

STRACCIATELLA FRESCA**14 / 25.50**

House marinara sauce, thin-sliced garlic, olive oil, Parma ham, stracciatella, rocket, balsamic, pesto, chunky parmesan, topped with buffalo mozzarella.

HALF & HALF**15.50 / 27**

Can't decide? Choose any two flavours to split your pizza!

CHEESY GARLIC DOUGH BAKE**8.50**

Golden, crisp-baked dough with a rich, buttery garlic infusion, topped with mozzarella.

CHEESY PESTO DOUGH BAKE**8.50**

Golden, crisp-baked dough, pesto and sun-dried tomatoes, topped with mozzarella.

THE EIGHTFOLD 30

8 Large slices including 2 of each:
Margherita, Pepperoni, Leek & Pancetta, Truffle Di Funghi

"Great for sharing"



Salads

THE MED WEDGE 11.50

Iceberg lettuce, red & spring onions, tomatoes, crispy pancetta, blue cheese crumbles and our house ranch dressing.

THE CAESAR 11.50

Romaine lettuce, Parmigiano Reggiano, homemade focaccia croutons, egg, crispy pancetta, spring onions and our house Caesar dressing.

THE GREEK 11.50

Rocket, feta cheese, Kalamata olives, cucumber, tomatoes, red onion, olive oil and oregano.

THE CAPRESE 11.50

Rocket, Parma ham, balsamic, tomatoes, buffalo mozzarella, pesto drizzle and balsamic glaze.

ADD MINI SKEWERS TO ANY SALAD:

Chicken **£4** / Prawns **£4.50**
(per skewer)

Kicks, Dips & Drizzles

	Drizzle	Dip
PESTO DRIZZLE	1.00	2.20
HOT HONEY	1.00	2.20
SPICY MARINARA	1.00	2.20
HOUSE RANCH	1.00	2.20
CAESAR	1.00	2.20
SAFFRON AIOLI	1.00	2.20
BISTROBAR INFERNO OIL	1.00	2.20
STRACCIATELLA		4.00

Small Plates

PORK & FETA MEATBALLS 11.50

Spiced pork & feta, served with whipped feta, pickled radish and pomegranate seeds.

TWICE-FRIED BUTTERMILK CHICKEN 🍴🍴 12

Crispy sumac-marinated chicken served with pickled radish and lemon herb slaw.

GREEK CHICKEN SKEWERS 🍴 11

Lemon & herb mini skewers, fresh mixed salad, zesty ziki aloe and a drizzle of chilli oil. Served with pitta.

HARISSA-SPICED LAMB CUTLETS 15.75

Served with tahini yoghurt dressing and a mint & pomegranate salad.

GAMBAS PIL PIL 🍴🍴🍴 13.50

Marbella-Style King prawns, garlic, pimento chillies, smoked paprika & olive oil. Served with crusty bread.

SLICED FLAT IRON STEAK 15.50

8oz steak, served medium and complemented with chimichurri.

CHILLI CRUSTED KING PRAWNS 🍴 12

Crusted king prawns tossed in a blend of house spices served with saffron aioli and finished with lime salt.

PLEASE NOTE: OUR DISHES ARE FRESHLY PREPARED AND SERVED TAPAS STYLE, BROUGHT TO YOUR TABLE AS SOON AS THEY'RE READY.

Side Plates

WHIPPED FETA & HOT HONEY 7.50

Silky whipped feta topped with hot honey drizzle, crushed chilli, lemon zest, & served with warm flatbread.

FIERY HONEY GLAZED HALLOUMI 6.75

Golden halloumi bites glazed in a sweet and spicy honey chilli sauce.

MEDITERRANEAN FRIES 6.50

Crispy fries, salsa fresca, feta, finished with a drizzle of sumac honey for a Mediterranean twist.

TRUFFLE, ROSEMARY & PARMESAN FRIES 6.50

Crispy fries dressed in truffle oil, rosemary, and a generous shaving of parmesan.

HASSELBACK POTATOES 5.50

Crispy, golden Hasselback potatoes roasted in garlic & rosemary confit oil, finished with sea salt.

SEASONED CORN RIBS 5.50

Tossed in our signature smoky spice blend.

PADRON PEPPERS 5.50

Lightly charred Padron peppers with a subtle kick and smoky finish.

MIXED KALAMATA OLIVES 3.50

Our signature Kalamata olives served for sharing at the table.

FRESH FOCACCIA 3.50

Our house-baked, 72 hour proved focaccia served with balsamic and infused house oil for dipping.

MIXED KALAMATA OLIVES & FOCACCIA 6.00

Our signature Kalamata olives alongside our house focaccia, served with balsamic and house oil for dipping.

★ Dessert of the Day ★

Please see our specials board for today's dessert

Sharing Boards

ANTIPASTI BOARD – *Perfect for 2-3 people.* 16

Cured meats / Buffalo Mozzarella / Olives / Semi-dried tomatoes / Homemade Focaccia / Artisan Cheese & Pickles

THE CLASSIC BOARD – *Perfect for 2-3 people.* 50

Sliced Flat Iron Steak / Harissa-Spiced Lamb Cutlets / Greek Chicken Skewers / Halloumi Skewers / Hasselbacks / Corn Ribs / Padron Peppers / Mixed Salad.

THE MED BOARD – *Perfect for 2-3 people.* 55

Gambas Pil Pil / Halloumi Skewers / Greek Chicken Skewers / Pork & Feta Meatballs / Greek Salad / Corn Ribs / Hasselbacks / Padron Peppers / Fries

THE ULTIMATE BOARD – *Perfect for 4-6 people.* 130

Sliced Flat Iron Steaks / Harissa-Spiced Lamb Cutlets / Greek Chicken Skewers / Halloumi Skewers / Pork & Feta Meatballs / Brie Panko Bites / Gambas Pil Pil / Corn Ribs / Fries / Hasselbacks / Padron Peppers / Caesar Salad.

☆ *Specials* ☆

Please see our specials Board for today's specials – including the pasta of the week – perfect for enjoying something a little different!

Make the most of your time with us – ask our team about any offers or promotions today!

Childrens Menu

CRUDITÉS & HOUSE-MADE HOUMOUS 6.95

A COLOURFUL SELECTION OF CUCUMBER, CARROT AND BELL PEPPERS, SERVED WITH CREAMY HUMMUS.

WHIPPED FETA & FLATBREAD 6.25

CREAMY WHIPPED FETA SERVED WITH WARM FLATBREAD FOR DIPPING.

BUTTERMILK CHICKEN TENDERS 7.50

MADE FRESH IN HOUSE. CRISPY CHICKEN TENDERS SERVED WITH FRIES AND RANCH BEANS.

TOMATO TWIST 7.95

PASTA IN A RICH MARINARA SAUCE, TOPPED WITH GRATED PARMESAN.

6" PIZZA 7.50

CHOICE OF A 6" MARGHERITA OR PEPPERONI PIZZA, SERVED WITH FRIES.

GOOD NEWS! WITH YOUR ORDER,
YOU'LL GET A FREE MINI
ICE CREAM SUNDAE!



Matcha

MATCHA	4.25
ICED MATCHA	4.25
ICED VANILLA WITH OAT MILK	4.75
ICED STRAWBERRY & MINT	4.75
ICED PEACH & HONEY	4.75
ICED WHITE CHOCOLATE & BLACK CHERRY	4.75

Soft Drinks

FEVER TREE

INDIAN TONIC	2.65
MEDITERRANEAN TONIC	2.65
SLIMLINE TONIC	2.65
ELDERFLOWER TONIC	2.65
CUCUMBER TONIC	2.65
GINGER BEER	2.65
GINGER ALE	2.65

GALVANINA

LEMONADE	3.80
ORANGE	3.80
POMEGRANATE	3.80

SANPELLEGRINO

STILL WATER	Small 2.80 Large 5.00
SPARKLING WATER	Small 2.80 Large 5.00

Cocktails

AMARETTO SOUR 10.50

DISARONNO, LEMON, ANGOSTURA BITTERS, CHERRY, BITTERS, EGG WHITE

THE HANGOVER CURE 10.50

VODKA, LEMON, TOMATO JUICE, WORCHESTER SAUCE, HOT SAUCE TO YOUR LIKING

MARGARITA PICANTE 10.50

REPOSADO TEQUILA, LIME, AGAVE, CHILLI, TAJIN

ESPRESSO MARTINI BLAZE 10.50

FRESH ESPRESSO, VODKA, COFFEE LIQUEUR

OLD FASHIONED WRANGLER 11

JOHNNIE WALKER BLACK, SUGARS, BITTERS, ORANGE PEEL

NEGRONI XO 11

GIN, CAMPARI, SWEET VERMOUTH, ORANGE SLICE.

THE MARTINI (STIRRED NOT SHAKEN) 12

GIN OR VODKA, DRY VERMOUTH, OLIVE OR LEMON TWIST.

THE MARTINI SERIES 11

ASK YOUR SERVER FOR TODAY'S SELECTION OF INFUSED AND FLAVOURED MARTINIS

THE MOJITO COLLECTION 11

ASK YOUR SERVER FOR TODAY'S SELECTION OF INFUSED AND FLAVOURED MOJITOS

YUZU SOUFFLÉ 10.50

LICOR 43, YUZU, EGG WHITE, SUGAR

FRENCH 75 11

GIN, CHAMPAGNE, LEMON JUICE, SUGAR.

WILD BERRY BRAMBLE 11

GIN, LEMON JUICE, SUGAR SYRUP, BLACKBERRY LIQUEUR.

PASSION FRUIT MARTINI 11.50

VANILLA VODKA, PASSOÃ, LEMON JUICE, PASSION FRUIT PUREE, PINEAPPLE.

Cocktails

RASPBERRY MOJITO CRUSH 10.50
WHITE RUM, MINT, LEMON, RASPBERRY

SMOKED PINEAPPLE DAIQUIRI 11.50
WHITE RUM, BURNT PINEAPPLE, LIME

Spritz

APEROL SPRITZ 11
APEROL, PROSECCO, SODA

HUGO SPRITZ 11
ST GERMAIN, PROSECCO, SODA, MINT, CUCUMBER

ROSÉ SPRITZ 11
BOMBAY SAPPHIRE, ROSE WINE, LEMONADE, STRAWBERRY

LIMONCELLO SPRITZ 11
LIMONCELLO, PROSECCO, SODA, LEMON, MINT

LAVENDER SPRITZ 11
GIN, LAVENDER SYRUP, PROSECCO, SODA, CUCUMBER

Sangrias

WHITE WINE SANGRIA 27
WHITE WINE, LEMON, ORANGE, APPLE, DEMERARA SYRUP

ROSÉ SANGRIA 27
ROSÉ WINE, LEMON, ORANGE, APPLE, DEMERARA SYRUP

CHAMPAGNE SANGRIA 30
CHAMPAGNE, LEMON, ORANGE, APPLE, DEMERARA SYRUP

Wine

WHITE

Small / Medium / Large / Bottle

HOUSE CHARDONNAY	5.50 / 7 / 8.50 / 22
HOUSE SAUVIGNON BLANC	5.50 / 7 / 8.50 / 22
HOUSE PINOT GRIGIO	5.50 / 7 / 8.50 / 22
CRESCENDO PINOT GRIGIO	26
KOKAKO SAUVIGNON BLANC	30
TOAST & HONEY CHARDONNAY	30
PICPOUL DE PINET	30
KING STAG CHARDONNAY	35
E BONNEVILLE CHABLIS	45

RED

Small / Medium / Large / Bottle

HOUSE MERLOT	5.50 / 7 / 8.50 / 22
VISTA PLATA MALBEC	26
LUA NOVA LISBOA RED	26
BOURGOGNE PINOT NOIR	45
CHÂTEAUNEUF DU PAPE	60

ROSÉ

Small / Medium / Large / Bottle

HOUSE PINOT BLUSH	5.50 / 7 / 8.50 / 22
OMBRELLINO PINOT GRIGIO	24
M DE MINUTY	35
MIRAVAL ROSÉ	42
WHISPERING ANGEL ROSÉ	43

SPARKLING & CHAMPAGNE

Small / Medium / Large / Bottle

HOUSE PROSECCO	6.50 / 8 / 9.50 / 23
FIAMMETTA PROSECCO ROSÉ	26
APERICENA PROSECCO	26
VEUVE CLICQUOT BRUT	75
LAURENT-PERRIER ROSÉ	120
DOM PERIGNON	225

A decorative border with a repeating blue floral and leaf pattern surrounds the entire menu content.

Beer

PERONI	5.00
PERONI 0%	4.00
CORONA	4.50
MADRI	4.50

Cider

REKORDERLIG STRAWBERRY-LIME	5.50
REKORDERLIG PASSIONFRUIT	5.50
REKORDERLIG WILD BERRIES	5.50

Soft Drinks

COCA COLA	3.00
COKE ZERO	2.85
LEMONADE	2.85
ORANGE JUICE	2.30
APPLE JUICE	2.30
PINEAPPLE JUICE	2.30

A decorative border with a repeating blue floral and leaf pattern surrounds the entire menu.

Hot Drinks

COFFEE

ESPRESSO	2.50
ESPRESSO MACCHIATO	3.00
AMERICANO	2.50
CORTADO	3.20
FLAT WHITE	3.40
LATTE	3.50
CAPPUCCINO	3.50
MOCHA	3.90
MATCHA LATTE	4.00
ICED LATTE	3.70
ICED FRAPPE	5.00
ALTERNATIVE MILK	0.50
FLAVOUR SYRUPS	0.50

TEA

ENGLISH BREAKFAST	2.50
PEPPERMINT	2.50
DECAFFEINATED	2.80
RED BERRY & FLOWER	3.00
GREEN TEA	3.00
LEMONGRASS & GINGER	3.00
CHAMOMILE	3.20
GREAT RIFT DECAF	3.30

HOT CHOCOLATE

HOT CHOCOLATE	3.50
CHOCOLATE ORANGE	4.00

Venue Hire

We offer tailored packages for intimate gatherings — whether it's a celebration or a business event, we'll handle the details so you can enjoy the moment.

Get in touch: info@bistrobar.co.uk



For more information and to see our Ts&Cs please visit our website Bistrobar.co.uk

Classic £20 per head

Pizza (Margarita)
Hassleback Potatoes
Corn Ribs
Regular Salad (Caesar /
Greek)
Buttermilk Twice-Fried
Chicken

Min. 25 people

Deluxe £25 per head

A selection of Pizzas
Hassleback Potatoes
Corn Ribs
Regular Salad (Caesar /
Greek)
Brie Panko Bites
Buttermilk Twice-Fried
Chicken

Min. 25 people

Premium £30 per head

A selection of Pizzas
Hassleback Potatoes
Corn Ribs
Regular Salad (Caesar /
Greek / Wedge)
Brie Panko Bites
Buttermilk Twice-Fried
Chicken
Chicken / Haloumi
Skewers

Min. 25 people



BISTROBAR

PIZZA - DELI - COFFEE - WINE