

Argeela
L O N D O N



Restaurant & Lounge

À la Carte

(V) suitable for vegetarians. (VE) suitable for vegans. (N) contain nuts. (D) contain dairy.
Fish and poultry dishes may contain bones. All weights are approximate prior to cooking.
All meat is Halal.

ALLERGEN INFORMATION

Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten or other allergens. A full list of allergens in each dish is available for your peace of mind.

All prices include V.A.T. 12.5% discretionary service charge will be added.
ALL TIPS ARE RETAINED BY THE GRATEFUL TEAM.

MEZZA – STARTERS

| | |
|--|-------|
| Hummus Beyrouti (VE) | 7.50 |
| Chickpeas, sesame seed paste, garlic and lemon topped with cooked chickpeas. | |
| Hummus | 7.00 |
| Smooth chickpea puree with sesame paste (Tahini), garlic, fresh lemon juice, topped cooked chickpeas | |
| Mutabal | 8.50 |
| Roasted eggplant, sesame seed paste, garlic and lemon. | |
| Moussaka (VE) | 8.50 |
| Fried aubergine cubes oven baked with chickpeas, tomato puree, onion & garlic | |
| Batata Hara (VE) | 6.00 |
| Hand-cut potatoes, tossed in olive oil and our house seasoning. | |
| Falafel (4 pcs) (VE) | 6.50 |
| Mixture of chickpeas, fava beans, onions, cumin and garlic, deep-fried and served with tahini sauce. | |
| Sambousek Cheese (4 pcs) (V) (D) | 8.50 |
| Feta and mozzarella cheese, parsley, deep fried in folded bread | |
| Sambousek Lamb (4 pcs) (N) | 9.50 |
| Ground lamb, onions and pine nuts, deep-fried in folded flat bread. | |
| Kebbe (4 pcs) (N) | 9.50 |
| cracked wheat shell, stuffed with ground lamb, onions and pine nuts. | |
| Halloumi (V) (D) | 9.50 |
| Grilled halloumi cheese. | |
| Calamari | 10.95 |
| Baby squid dipped in flour then fried. Served with sauce | |
| Tempura Prawns | 10.00 |
| Prawns cooked in egg batter and deep fried to A light, crisp crust, served with dipping sauce | |



PLATES

Served with Rice and dipping sauce.

Boneless Breast Chicken Plate 15.50

Marinated with olive oil and our special blend of Mediterranean herbs.

Lamb Kafta Plate 18.50

Minced Lamb, vegetables and Lebanese herbs, mixed together to create a traditional Lebanese kafta.

Mixed Grill Plate 22.50

One shish tawouk, one lamb kebab, one lamb kafta.

Lamb Skewers Plate 19.00

Cubed pieces of lamb, marinated in our special rub.

Shish Taouk Plate 17.50

Cubed pieces of chicken breast, marinated in a garlic paste.

Shawarma Plate 17.50

Your choice of chicken or beef or a combination of both.

Lamb Shank 23.00

Roasted and served with chef special gravy sauce.

BBQ Chicken 15.50

Chicken breast cooked in a Clay dish with fresh tomato, onions, peppers then Smothered in a barbecue sauce topped with fresh herbs.

Pepperoni Chicken (N) 15.50

Chicken breast cooked in a Clay dish with spicy sausage onion fresh mushroom and light pesto tomato sauce.

Wild Mushrooms & Cream sauce Chicken (D) 16.50

Chicken breast cooked in garlic, onion, wild mushrooms, white truffle, cream sauce.



SIDE ORDERS

| | |
|-----------------------|------|
| Fries | 4.50 |
| Rice | 4.50 |
| Grilled Vegetables | 6.50 |
| Chilli Sauce | 3.50 |
| Creamy Mushroom Sauce | 4.00 |

FISH MARKET

| | |
|---|-------|
| King Prawns | 27.00 |
| Grilled tiger prawns served with lemon garlic or mint sauce and garlic. | |
| Grilled Herb Salmon | 21.00 |
| Mediterranean style marinated salmon and tomato Provencal. | |
| Samke Harra | 24.00 |
| Charcoal grilled whole sea bass. | |
| Cod Fillet | 27.00 |
| Served with oyster garlic creamy sauce. | |

SALADS

| | |
|--|------|
| Taboule (VE) | 8.50 |
| Parsley, tomatoes, green onions and cracked wheat mixed with a refreshing blend of lemon juice and olive oil. | |
| Fattouche (VE) | 8.50 |
| Lettuce, parsley, tomatoes, cucumbers and radishes with mint, lemon juice and olive oil. | |
| Mediterranean (V) (D) | 8.50 |
| Salad leaves, tomatoes, cucumbers, red onions and green peppers topped with feta cheese, kalamata olives and our house dressing. | |

STEAKS

| | |
|----------------------|-------|
| Fillet Steak (220g) | 35.00 |
| Sirloin Steak (320g) | 26.50 |
| Rib-eye Steak (320g) | 29.00 |
| Rack of Lamb (260g) | 28.00 |





Bar Menu

Whiskey

| | 25ml | 50 ml | Bottle |
|-----------------------------------|-------|-------|--------|
| Aberlour A'Bunadh, 70cl | 13.00 | 26.00 | 325.00 |
| Chivas Regal 18 yrs, 70cl | 11.00 | 22.00 | 275.00 |
| Glenfiddich 15 yrs, 70cl | 8.00 | 16.00 | 200.00 |
| Glenlivet Founder Reserve, 70cl | 7.00 | 14.00 | 175.00 |
| Glenmorangie Signet, 70cl | 19.00 | 38.00 | 475.00 |
| Hibiki Harmony, 70cl | 11.00 | 22.00 | 275.00 |
| JW Gold Label, 70cl | 8.00 | 16.00 | 200.00 |
| JW Blue Label, 70cl | 20.00 | 40.00 | 500.00 |
| Macallan 12 yrs Double Cask, 70cl | 11.00 | 22.00 | 275.00 |
| Royal Salute 21 years, 70cl | 20.00 | 40.00 | 500.00 |
| Slane Irish Whiskey, 70cl | 7.00 | 14.00 | 175.00 |
| Yamazaki 12 yrs, 70cl | 21.00 | 42.00 | 525.00 |

Vodka

| | 25ml | 50 ml | Bottle |
|-----------------------|------|-------|--------|
| Absolute Elyx, 70cl | 7.00 | 14.00 | 175.00 |
| Beluga Vodka, 70cl | 7.00 | 14.00 | 175.00 |
| Belvedere, 70cl | 7.00 | 14.00 | 175.00 |
| Ciroc Pineapple, 70cl | 6.00 | 12.00 | 150.00 |
| Ciroc Redberry, 70cl | 6.00 | 12.00 | 150.00 |
| Desi Daru Mango, 70cl | 5.00 | 10.00 | 125.00 |

Vodka

| | 25ml | 50 ml | Bottle |
|--------------------------|------|-------|--------|
| Grey Goose, 70cl | 6.50 | 13.00 | 162.50 |
| JJ Artisinal Vodka, 70cl | 7.00 | 14.00 | 175.00 |
| Sauvelle Vodka, 70cl | 6.00 | 12.00 | 150.00 |

Rum

| | 25ml | 50 ml | Bottle |
|---------------------------------|-------|-------|--------|
| Aluna Coconut Rum, 70cl | 6.00 | 12.00 | 150.00 |
| Diplomatico Reserva, 70cl | 6.00 | 12.00 | 150.00 |
| Legendario Ron Anejo Rum , 70cl | 6.00 | 12.00 | 150.00 |
| Mount Gay Rum, 70cl | 6.00 | 12.00 | 150.00 |
| Plantation XO, 70cl | 7.00 | 14.00 | 175.00 |
| Ron Zacapa XO, 70cl | 16.00 | 32.00 | 400.00 |

Gin

| | 25ml | 50 ml | Bottle |
|---|------|-------|--------|
| Beefeater Pink, 70cl | 5.00 | 10.00 | 125.00 |
| Bombay Sapphire, 70cl | 6.00 | 12.00 | 150.00 |
| City of London Rhubarb & Rose, 70c | 6.00 | 12.00 | 150.00 |
| Hendrick's Gin, 70cl | 6.50 | 13.00 | 162.50 |
| Pinkster, 70cl | 6.00 | 12.00 | 150.00 |
| Roku Gin, 70cl | 5.00 | 10.00 | 125.00 |
| Seedlip Grove 42, 70cl (Alcohol Free) | 5.00 | 10.00 | 125.00 |
| Star of Bombay, 70cl | 6.00 | 12.00 | 150.00 |
| Tanqueary Ten Gin, 70cl | 6.00 | 12.00 | 150.00 |
| Zymurgorium Turkish Delight Gin, 50cl | 6.00 | 12.00 | 150.00 |
| Unicorn Zymurgorium Marshmallow Gin, 50cl | 5.00 | 10.00 | 125.00 |

Tequilas

| | 25ml | 50 ml | Bottle |
|---|-------|-------|---------|
| Clase Azul Reposado Tequila, 70cl | 42.00 | 84.00 | 1050.00 |
| Cazcabel Tequila, 70cl | 6.00 | 12.00 | 150.00 |
| Don Julio 1942, 70cl | 36.00 | 72.00 | 900.00 |
| Mezcal Verde Momento, 70cl | 6.00 | 12.00 | 150.00 |
| Patron Anejo, 70cl | 7.00 | 14.00 | 175.00 |
| Patron XO Cafe, 70cl | 16.00 | 32.00 | 400.00 |
| Rooster Rojo Smoked Pineapple Anejo Tequila, 70cl | 6.00 | 12.00 | 150.00 |

Brandy/Cognac

| | 25ml | 50 ml | Bottle |
|-------------------------------|-------|--------|----------|
| Courvoisier VSOP, 70cl | 8.00 | 16.00 | 200.00 |
| Courvoisier XO, 70cl | 14.00 | 28.00 | 350.00 |
| Dupont Calvados VSOP, 70cl | 9.00 | 18.00 | 225.00 |
| Hennessy VS, 70cl | 7.00 | 14.00 | 175.00 |
| Hennessy Paradis Cognac, 70cl | 90.00 | 180.00 | 2,250.00 |
| Hennessy XO, 70cl | 21.00 | 42.00 | 525.00 |
| Hine Rare VSOP Cognac, 70cl | 10.00 | 20.00 | 250.00 |
| Remy Martin VSOP, 70cl | 8.00 | 16.00 | 200.00 |
| Remy Martin XO, 70cl | 22.00 | 44.00 | 550.00 |

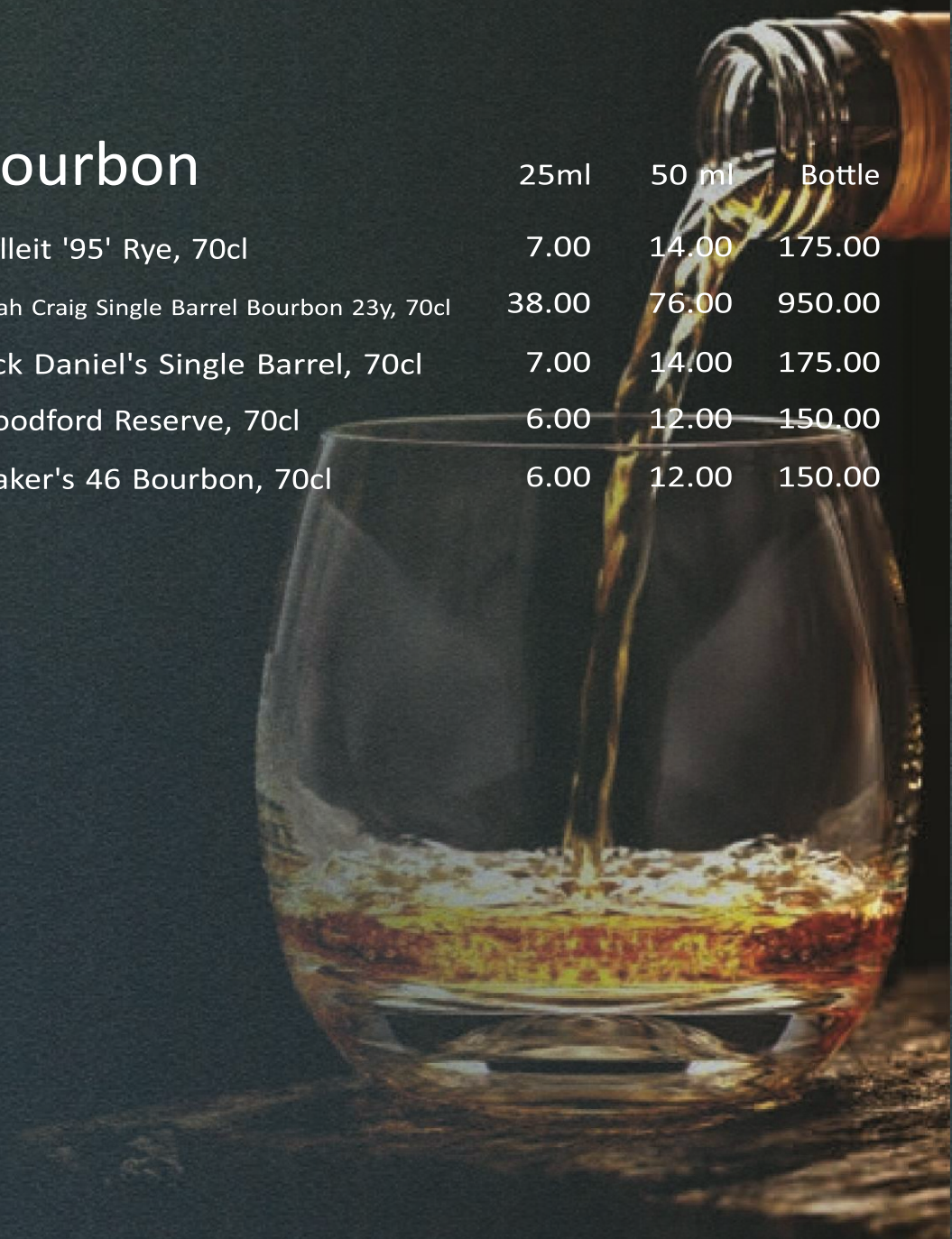


Liqueurs

| | 25ml | 50 ml | Bottle |
|--|------|-------|--------|
| Chambord, 70clt | 4.50 | 9.00 | 112.50 |
| Briottet Liqueur Passionfruit, 70cl | 4.50 | 9.00 | 112.50 |
| Briottet Manzana Verde (Apple), 70cl | 4.50 | 9.00 | 112.50 |
| Briottet Creme de Cassis Liqueur, 70cl | 4.50 | 9.00 | 112.50 |
| Briottet Hibiscus, 70cl | 4.50 | 9.00 | 112.50 |
| Briottet Liqueur Lychee, 70cl | 4.50 | 9.00 | 112.50 |
| Briottet Creme de Bergamot Liqueur, 70cl | 4.50 | 9.00 | 112.50 |
| Drambuie, 70cl | 4.50 | 9.00 | 112.50 |
| Fortunella, 70cl | 4.50 | 9.00 | 112.50 |
| Jagermeister, 70cl | 4.00 | 8.00 | 100.00 |
| Kahlua, 70cl | 4.00 | 8.00 | 100.00 |
| Melonade Aperitifs, 70cl | 4.50 | 9.00 | 112.50 |
| Nectarine Aperitifs, 70cl | 4.50 | 9.00 | 112.50 |
| Mr Black Cold Brew Coffee Liqueur, 70cl | 4.50 | 9.00 | 112.50 |
| Mozart Milk Chocolate, 70cl | 4.50 | 9.00 | 112.50 |
| Tequila Rose, 70cl | 5.50 | 11.00 | 137.50 |

Bourbon

| | 25ml | 50 ml | Bottle |
|--|-------|-------|--------|
| Bulleit '95' Rye, 70cl | 7.00 | 14.00 | 175.00 |
| Elijah Craig Single Barrel Bourbon 23y, 70cl | 38.00 | 76.00 | 950.00 |
| Jack Daniel's Single Barrel, 70cl | 7.00 | 14.00 | 175.00 |
| Woodford Reserve, 70cl | 6.00 | 12.00 | 150.00 |
| Maker's 46 Bourbon, 70cl | 6.00 | 12.00 | 150.00 |



Soft Drinks / Mixtures

| | |
|-------------------------------------|------|
| Appletizer, | 5.00 |
| Coke Cola, 330ml (Glass) | 5.00 |
| Diet Coke, 330ml (Glass) | 5.00 |
| Eager Apple | 4.00 |
| Eager Cranberry | 4.00 |
| Eager Orange | 4.00 |
| Eager Pineapple | 4.00 |
| Fever Tree Ginger Beer, 200ml | 4.00 |
| Fever Tree Lemonade, 200ml | 4.00 |
| Fever Tree Light Tonic Water, 200ml | 4.00 |
| Fever Tree Soda Water, 200ml | 4.00 |
| Fever Tree Tonic Water, 200ml | 4.00 |
| J2O Orange & Passion, 275ml | 3.50 |
| Kingsdow Sparkling Glass, 75cl | 7.00 |
| Kingsdow Still Glass, 75cl | 5.50 |
| Kingsdow Still Glass, 33cl | 3.00 |
| Kingsdow Sparkling Glass, 33cl | 3.00 |
| Red Bull npm, 250ml | 4.50 |

Champagnes / Prosecco

| Bottle | 250 ml | Bottle |
|-----------------------------------|--------|--------|
| Ace of Spades Gold, 75cl | | 470.00 |
| Ace of Spades Pink, 75cl | | 650.00 |
| Dom Perignon Brut, 75cl | | 360.00 |
| Dom Perignon Rose, 75cl | | 420.00 |
| Krug Brut Champagne, 75cl | | 275.00 |
| Laurent Perrier Rose, 75cl | | 85.00 |
| Louis Roederer Cristal Brut, 75cl | | 425.00 |
| Moet Chandon Brut, 75cl | | 85.00 |
| Prosecco DOC, 75cl | 9.00 | 34.00 |
| Prosecco, 75cl (Alcohol Free) | 6.00 | 18.00 |
| Ruinart Blanc de Blanc, 75cl | | 125.00 |

Beers / Ciders

| | Bottle |
|--|--------|
| Almaza Pilsner Beer, 330ml | 7.00 |
| Cobra Zero, 330ml (Alcohol Free) | 6.00 |
| Meantime Lagar, NRB, 330ml | 6.50 |
| Brewdog IPA, 330ml | 7.00 |
| Peroni, 330ml | 6.00 |
| Rekorderlig Strawberry Lime Cider, 50 cl | 7.50 |
| Sanford Orchards Devon Red, 500ml | 7.50 |

White Wines £

| | Bottle | 175 ml | 250 ml |
|--|--------|--------|--------|
| Les Breteches White Du Chateau Kefraya (Lebanese) | 48.0 | 8.00 | 15.50 |
| Wardy Clos Blanc, (Lebanese) | 58.0 | | |
| Gourmet White, (Lebanese) | 48.0 | | |
| Ventuna 21 Pinot Grigio,(Italy) | 38.0 | 6.50 | 12.00 |
| Continental Sau. Blanc,(Italy) | 39.0 | | |
| Castello Gavi D.O.C.G, (Italy) | 46.0 | 8.00 | 15.50 |
| Chablis Reserve L'Orangerie (France) | 64.0 | | |
| Sancerre Vignerons, (France) | 68.0 | | |
| Brightwater Sau. Blanc, (South Africa) | 56.0 | | |

Red Wines £

| | Bottle | 175 ml | 250 ml |
|--|--------|--------|--------|
| Les Breteches Red Du Chateau Kefraya (Lebanese) | 48.0 | 8.00 | 15.50 |
| Wardy Clos Terroirs, (Lebanese) | 58.0 | | |
| Gourmet Rouge, (Lebanese) | 48.0 | | |
| Campo Dorado Rioja Reserva,(Spain) | 46.0 | | |
| Rutas de Cafayate Malbec,(Argentina) | 46.0 | | |
| Santa Alba Reserva Pinot Noir, (Chile) | 54.0 | | |
| Vieux Chateauneuf Du Pape, (France) | 98.0 | | |
| Le Pigeonnier CotesDu Rhone, (France) | 58.0 | | |
| Antiche Terre Valpolicella DOC, (Italy) | 64.0 | | |

Red Wines £

| | Bottle | 175 ml | 250 ml |
|---------------------------------------|--------|--------|--------|
| Cantine Volpi Barolo, (Italy) | 120.0 | | |
| Ponticello Chianti Classico, (Italy) | 56.0 | | |
| Il Sacrato Sangiovese Merlot, (Italy) | 42.0 | 7.50 | 14.00 |

Rose Wines £

| | Bottle | 175 ml | 250 ml |
|-------------------------------------|--------|--------|--------|
| Whispering Angel Provence, (France) | 64.0 | | |
| Pinot Grigio Fiore Rose, (Italy) | 39.0 | 7.00 | 13.50 |

Cocktails



Cocktails

Pornstar Martini 13.00

Sharp passion fruit liqueur and sweet vanilla vodka. A celebration of flavour with a fun and fruity kick, a real modern classic. 15% ABV.

Kumquat Margarita 12.50

El Rayo tequila, kumquat liqueur, agave nectar and fresh lime juice. A playful new twist on a Mexican classic. 15% ABV.

Strawberry Daiquiri 13.00

Fresh strawberries, rum and lime make up this irresistibly bright summer cocktail. Perfectly sweet and dangerously drinkable. 12% ABV.

Mojito 13.00

A refreshingly crisp combination of rum, mint and lime make this Cuban cocktail a timeless classic. Served with sparkling soda 20% ABV.

Espresso Martini 13.50

Vodka blended with velvety coffee liqueur to create a rich and silky cocktail with a hint of vanilla. Made with real coffee. 16% ABV.

Bloody Mary 12.50

We've teamed up with our Suffolk neighbours The Pickle House to create an impeccable Bloody Mary perfectly combining Sapling vodka with their award-winning Spiced Tomato Mix. Good morning, indeed! 7% ABV.

Elderflower Collins 13.50

The Cucumber and Elderflower Collins is floral, delicate and oh so refreshing. Served with sparkling soda .17% ABV.

Cosmopolitan 13.00

A deliciously classic blend of citrus vodka, Cointreau, cranberry and lime. Delicately balancing sweet and zesty notes. 15% ABV.

Negroni 13.00

Gin, vermouth and Campari make this sophisticated yet simple Italian classic. Pairing sweet and bitter notes with a hint of orange. 21% ABV. Allergen Info: Contains Sulphites.

Lychee Martini 13.00

The unmistakable aroma and sweetness of fresh lychee combines with a classic vodka martini to make this unforgettably unique cocktail. 13% ABV.

Amaretto Sour 13.50

The distinctive flavour of amaretto paired with the sharpness of freshly squeezed lemons; uniquely refreshing and memorable. 15% ABV.

Mocktails

Virgin Strawberry Mojito 9.50

Virgin Strawberry Daiquiri 8.00

Virgin Classic Mojito 8.50

Virgin Exclusive Pina Colada 14.50

Desserts

Selection



DESSERTS

Sundaes & Cakes

Oreo Sundae (V, N, D) 9.00

Ice cream, Oreo biscuits, chocolate sauce and freshly whipped cream

Strawberry Sundae 9.00

Ice cream, Strawberry sauce and freshly whipped cream

Cheesecake 7.00

Strawberry

Luxury Chocolate Fudge Cake 7.00


Vegan Chocolate orange cake 7.00

Fruit Platter

Small Fruit Platter 15.00

Medium Fruit Platter 21.00





| | |
|-----------------|------|
| Cup of Moroccan | 3.00 |
| Pot of Arabic | 7.50 |
| Mint Pink Tea | 4.50 |

Loose Leaf Tea

Our Tea is Provided By Nazani Tea and Lalani & Co is based on transparency, sustainability and ethical sourcing, and specialises in single batch, single estate and single origin herbal infusions from across the world. All are handpicked, and are either wild foraged, organic or naturally grown without the use of any pesticides or chemicals. They are the purest expression of the terroir, the vintage and the varietal.

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the total absence of nuts, gluten or other allergens. A full list of allergens in each dish is available for your peace of mind.

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A close-up photograph of three hands holding coffee cups. The top hand holds a white cup with a latte art design. The bottom right hand holds another white cup with a different latte art design. The bottom left hand holds a black cup filled with iced coffee. The background is a blurred wooden surface.

Coffee

ADD A FLAVOURED SYRUP: CARAMEL, VANILLA OR HAZELNUT £0.50

DECAF COFFEE AVAILABLE

SWITCH UP YOUR MILK: OAT, ALMOND, SOYA £0.50

COFFEE

Espresso 2.70

One or two shots (Doppio) of this rich, full-bodied coffee.

Cappuccino 3.70

Creamy rich milk foam poured through espresso coffee, sprinkled with Chocolate

Espresso Macchiato 3.00

A one-shot espresso - literally 'marked' with a cap of froth.

Mocha 3.50

A fabulous hot whipped chocolate, poured through a two-shot espresso and finished with a chocolate sprinkle.

Hot Chocolate 4.00

Absolutely delicious ... so thick you almost need a spoon.

Flat White 3.50

Granulated pastry on melted cheese served warm with syrup.

Americano 3.00

Espresso softened with hot water.

Latte 3.50

Hot creamy milk poured through espresso with a head of rich foam.





Shisha

COMPANY POLICY

One shisha between 2 people max.
Max 90 mins dwell time per booking session.
Mix up to 3 flavours from the menu per shisha.

Please be careful with our equipment, if damaged the following charges apply:
Bowl £20, Hose £20, Stem £50, Base £120.

All guests must be over 18y. of age to enter and smoke in our garden.

Valid ID must be produced upon request from Argeela staff.

Management reserve the right to refuse entry and service.

Argeela Unit 7 the Icon Outlet, The O2.
Greenwich, London, SE10 0DX

Al-Fakher

| | |
|---|-------|
| Apple | 40.00 |
| Al-Fakher classic apple | |
| Double Apple | 40.00 |
| The famous original Al-Fakher double apple, string and sweet | |
| Guava | 40.00 |
| Sweet guava flavour with a punch | |
| Grape | 40.00 |
| Sweet guava flavour with a punch | |
| Kiwi | 40.00 |
| Amazing Kiwi based flavour best when mixed with peach and mint | |
| Lemon | 40.00 |
| Tangy lemon purpurite sweet when mimes with munt | |
| Orange | 40.00 |
| Just like the reef thing this flavour is sweet & tangy | |
| Peach | 40.00 |
| Sweet as peach - if you're a peach lover | |
| Pomegranate | 40.00 |
| If you're a fun of pomegranates this flavour would satisfy your taste buds | |
| Strawberry | 40.00 |
| Every virgin shisha smoker first choice | |
| Vanilla | 40.00 |
| We are not biggest fans of this flavor, but some people love it with watermelon | |
| Watermelon | 40.00 |
| Last but not the least, our second most favorite flavor | |

Savacco

| | |
|--|-------|
| Purple Rain | 40.00 |
| Savacco purple rain has a taste of English blueberry with refreshing cool mint | |
| Black Mamba | 40.00 |
| Savacco block mamba has on exciting blend taste of berry with succulent peach & touch of mint | |
| Magna Carta | 40.00 |
| Savacco Magna Carta has a taste of exotic limes with a cooling touch of wild mint | |
| Picasso | 40.00 |
| Frozen pineapple | |
| Mellow Haze | 40.00 |
| Savacco Mellow Haze has a tantalizing iced sweet melon slush taste | |
| G6 on the Rocks | 40.00 |
| Savacco G6 on the Rocks has a tangy grapefruit taste with a cooling sensation | |
| Frozen S.M.F | 40.00 |
| Savacco Frozen SMF is a fusion of intensive sweet wild berries | |
| Passionova | 40.00 |
| Passion Fruit Mix | |
| Swish | 40.00 |
| The master blenders at Savacco have done it again-a perfect blend of iced Dragan fruit & pomegranate | |
| Frozen Mango Explosion | 40.00 |
| Frozen Pineapple Exclusive | 40.00 |

marmalade colour, touch of mint coolness and zest.

Exclusives

| | |
|-------------------|-------|
| Blue Mist | 40.00 |
| Fanta Fruit Twist | 40.00 |
| Fizzy Cola | 40.00 |
| Frozen Apple | 40.00 |
| Frozen Blueberry | 40.00 |
| Frozen Lemon | 40.00 |
| IRN Bru | 40.00 |
| Love 66 | 40.00 |
| Pink Lemonade | 40.00 |
| White Gummy Bear | 40.00 |
| Rubicon Lychee | 40.00 |
| Skittles | 40.00 |
| Strawberry Mojito | 40.00 |
| Frozen Raspberry | 40.00 |
| Lady Killer | 40.00 |
| Pan | 40.00 |

