

D.O. – stands for Denominacion de Origen i.e. the region where the wine is from – refer to the map at the front of the bar for reference if interested.

Words in bold black ink are grape varieties.

375ml, 500ml and 750ml measures are all bottle sizes.

SHERRIES

Fino sherries are the driest, palest and most fresh of the traditional varieties of sherry, perfect with cured meats, olives, asparagus, anchovies, almonds and cheeses amongst other foods. Mostly made from the **Palomino** grape variety. All wines are from D.O. Jerez unless otherwise stated.

	70ml	100ml	375ml	500ml
Colosia Fino		£4.30	£16	
Tio Pepe Fino		£4.30	£16	
Valdivia Fino		£4.95		£25
Gran Barquero Fino (PX) D.O.Montilla Moriles		£5.25		£39 (750ml)
Fernando de Castilla Antique Fino	£6.95	£9.95		£50

Manzanilla is a variety of Fino sherry made around the port of Sanlúcar de Barrameda. These tend to be slightly more salty (a good thing!) and great with the same foods as above.

	70ml	100ml	375ml
La Guita Manzanilla		£3.95	£15
La Gitana Manzanilla		£3.95	£15
Las Medallas Manzanilla		£3.95	£15
Fernando de Castilla Manzanilla		£4.95	£18
Lustau Almacenista Manzanilla Amontillada	£6.75	£9.65	£36

Amontillado has been aged first under a cap of flor yeast, and then is exposed to oxygen, which produces a result darker than Fino but lighter than Oloroso. Also, good with almonds and hard cheeses.

	100ml	750ml
Los Arcos Amontillado D.O. Jerez	£5.25	£39
Hidalgo Napoleon Amontillado D.O. Jerez	£5.25	£39
Valdivia Amontillado 'Dorius'	£6.25	£47
Romate Amontillado NPU D.O. Jerez	£5.95	£47

Oloroso is a variety of sherry aged oxidatively for a longer time than a Fino or Amontillado, producing a darker and richer wine. Great with a mix of tapas.

	70ml	100ml	375ml	750ml
Lustau Don Nuno Dry Oloroso		£5.25		£39
Valdivia 'Sacromonte' Dry Oloroso (Aged 15yrs)	£5.95	£8.50		£42 (50cl)
Matusalem Sweet Oloroso (Aged 30yrs)	£6.75	£9.65	£36	

Palo Cortado is a rare variety of Sherry that is initially aged under flor like an Amontillado, but develops a character similar to Oloroso. Great with a mix of tapas.

	70ml	100ml	375ml	750ml
Regente Palo Cortado		£6.95		£51
Lustau Almacenista Palo Cortado	£6.75	£9.65	£36	
Apostoles Palo Cortado Viejo (Aged 30yrs)	£6.75	£9.65	£36	

East India is an Oloroso made from **Palomino** Fino and sweetened with **Pedro Ximénez**. This is a sweet and extremely smooth sherry that possesses a nutty, almost crème brûlée taste. Great with cheese and/or dessert.

	100ml	750ml
Lustau East India	£6.50	£49

Moscatel is made from the grape of the same name. This is a sweet sherry that possesses a lively acidity so makes it a lighter style than **Pedro Ximenez**.

	100ml	750ml
Lustau Emilin Moscatel	£6.50	£49

Pedro Ximénez is a full-bodied, intense and sweet sherry with great complexity of flavours. Typical tastes include dried apricot, caramel, vanilla, nuts and much more. They are great with many cheeses and desserts, especially ice-cream.

	70ml	100ml	500ml	750ml
Musa Pedro Ximénez D.O. Montilla-Moriles		£3.95		£30
Hidalgo Triana Pedro Ximénez		£5.95		£43
Valdivia Pedro Ximénez	£5.40	£7.50		£38 (50cl)
Noe Pedro Ximénez (Aged 30 yrs)	£6.75	£9.65	£36	

SOFT DRINKS

	200ml	330ml
Coke	£1.75	£2.50
Diet Coke	£1.75	£2.50
Lemonade	£1.75	£2.50
Soda Water	£1.80	
Tonic Water	£1.80	
Ginger Ale	£1.80	
Orange Juice		£2.75
Apple Juice		£2.75
Pineapple Juice		£2.75
Cranberry Juice		£2.75
Mango Juice		£2.75

MINERAL WATER

	750ml	1 Litre
Kingsdown Still	£3.00	
Kingsdown Sparkling	£3.00	
Vichy Catalan Sparkling (salty/mineral taste, similar to Badoit)		£4.50

COFFEE

Espresso	£2.00
Double Espresso	£2.50
Cortado	£2.20
Double Cortado	£2.70
Leche y Leche – condensed milk, espresso, milk (Tenerife)	£2.50
Americano	£2.00
White Americano	£2.20
Latte or Cappuccino	£2.50
Carajillo – espresso with Soberano 8yr Old Brandy	£4.75
Irish Coffee	£5.75

TEA

English / Earl Grey	£2.00
Lemon & Ginger / Green / Peppermint	£2.00

VODKA

Absolut	35ml	50ml
Belvedere	£2.50	£3.60
Sipsmith Barley Vodka (Distilled in Hammersmith)	£4.85	£6.95
Grey Goose	£5.15	£7.35
	£5.50	£7.50

SAMBUCA

Luxardo Black	35ml	50ml
Luxardo White	£3.35	£4.80
	£3.35	£4.80

BITTERS

Campari	35ml	50ml
	£2.75	£3.80

APERITIFS

Ricard	35ml	50ml
	£3.50	£5.00

VERMOUTH

Martinez Lacuesta (Spanish red vermouth from Rioja)	50ml	100ml
Martini Bianco (white vermouth)	£1.50	£3.00
	£1.50	£3.00

CALVADOS

Chateau de Brioul	35ml	50ml
	£3.50	£5.00

COGNAC

Remy Martin VSOP	35ml	50ml
	£5.50	£7.85

BOTTLE LAGER BEER & CIDER

Mahou Cinco Estrellas – crisp (Madrid)	330ml	
Moritz – medium bodied (Barcelona)	£3.50	
Estrella Galicia – medium-bodied (Galicia)	£3.75	
Alhambra Negra – dark lager (Granada)	£3.75	
Alhambra Reserva –premium, full bodied (Granada)	£3.75	
Mayador – dry cider (Asturias)	£3.95	
	£3.50	

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Wines without D.O.'s are unclassified wines but still of great quality at their price.

Words highlighted in bold black ink are grape varieties.

We have chosen to serve 125ml and 175ml glasses and offer approximately a dozen whites by the glass in the hope that you will enjoy experimenting with the wine list in the same way as you might enjoy choosing a number of different tapas.

WHITE WINE

125ml 175ml 750ml

Albarino Wines

The indigenous **Albarino** grape produces aromatic white wines that are great when drunk alone but also a perfect match for seafood. Those fond of **Sauvignon Blanc** should also try these wines.

Marques de Vizhoja Albarino/Loureira 2010	£3.95	£5.55	£24
As Laxas Albarino D.O. Rias Baixas 2010	£4.85	£6.80	£29
Granbazan Etiqueta Verde Albarino D.O. Rias Baixas 2009/10			£34
Bagoa do Mino Albarino D.O. Rias Baixas 2009/10			£36
Bodegas del Palacio de Fefinanes Albarino D.O. Rias Baixas 2009/10			£39

Clean, crisp and refreshing

This section houses a mixture of wines from a variety of D.O.'s but all have wonderful clean, crisp citrus-based fruit flavours. A good match for seafood, salads and vegetable tapas.

Abilius Blanco Palomino/Macabeo 2010	£2.50	£3.50	£15
Casa Maro Viura/Verdejo D.O. Rueda 2010			£19
Castell del Remei Macabeo/Sauvignon D.O. Costers del Segre 2010			£23
Terraprima Xarel-lo/Reisling D.O. Penedes 2010	£4.35	£6.10	£26
K-Naia Verdejo D.O. Rueda 2010			£27
Con Class Sauvignon Blanc D.O. Rueda 2010			£28
Txomin Elxauriz Hondarrabi Zuri D.O. Chacoli de Getaria 2009/10			£35
(this wine has a natural spritz and is superb with salty anchovies and oily fish)			
Vina Mein Treixadura/Godello/Torontes/Albariño D.O. Ribeiro 2009			£38

Vivacious Viura and friends

These wines, whilst being balanced, contain a high level of acidity and, in some instances, contain a lovely light floral note.

	125ml	175ml	750ml
Villa Anita Viura/Chardonnay D.O. Tarragona 2010	£3.00	£4.25	£18
Molino Loco Macabeo D.O. Yecla 2010			£19
Vina Ijalba 'Genoli' Viura D.O. Rioja 2010	£3.85	£5.40	£23
Lealtanza Sauvignon Blanc/Viura D.O. Rioja 2009/10			£26
Calamar Verdejo D.O. Rueda 2010	£4.50	£6.30	£27
Botani Moscatel D.O. Sierras de Malaga 2009/10 (Stunning)			£36

Substantial whites

These wines have a high fruit content and are rounded, full-flavoured and substantial in the mouth. They are more suited to seafood with a hint of spice or light meats such as chicken and pork.

Marques d'Alella Clasico Pansa Blanca D.O. Alella 2010	£4.85	£6.80	£29
(Like a really good unoaked Chardonnay)			
Catalan Eagle Garnacha Blanca/Viognier D.O. Terra Alta 2009/10			£29
Vina Izadi Viura/Malvasia D.O. Rioja 2008	£5.35	£7.50	£32
Alanda Blanca Dona Blanca/Treixadura/Verdello/Monstruoso D.O. Monterrei 2009 (Creamy and delicately spiced)			£36
Blanc D'Orto Garnacha Blanca D.O. Montsant 2009	£6.50	£9.10	£39
Nelin Garnacha Blanca/Viognier/PX D.O. Priorato 2009 (Clos Mogador)			£40
Jose Pariente Verdejo D.O. Rueda 2008 (Barrel fermented Verdejo)			£40

Discover Godello

Like **Albariño**, **Godello** is an indigenous aromatic grape variety with great character. These wines are blessed with a degree of minerality that translates to elegance in the mouth. The last four are barrel aged for added complexity.

Montenovo Godello D.O. Valdeorras 2010	£4.65	£6.55	£28
ValdeSil Godello D.O. Valdeorras 2009	£5.85	£8.20	£35
Louro Godello D.O. Valdeorras 2009			£36
Pezas de Portella Godello D.O. Valdeorras 2007			£40
Godelia Blanco Seleccion Godello D.O. Bierzo 2009			£45

MALT WHISKY

	35ml	50ml
Highland Park 12yr Old – Orkney	£4.50	£6.50
Laphroaig 10yr Old – Islay	£4.90	£6.95
Glenlivet 12yr Old – Speyside	£5.25	£7.50
Talisker 18yr Old – Skye	£6.10	£8.70
Oban 14yr Old – Highlands	£6.55	£9.35
Glenfiddich 18yr Old – Speyside	£7.75	£11.00
Macallan 'Sherry Oak' 18yr Old – Speyside	£12.00	£17.00

BOURBON

	35ml	50ml
Four Roses	£3.30	£4.70
Jack Daniels	£3.50	£4.95
Jim Beam Black Label 8yr Old	£3.50	£4.95
Knob Creek 9yr Old	£5.25	£7.45
Poppy Van Winkle's Family Reserve 15yr Old	£9.20	£13.10

RUM

	35ml	50ml
Bacardi	£2.85	£4.00
Flor de Cana Gold 4yr Old	£3.25	£4.50
Havanna Club 7yr Old	£3.75	£5.50
Rhum JM Agricole Gold	£5.25	£7.50
Pampero Aniversario	£6.00	£9.00
Santa Teresa Solera 1796	£7.25	£10.50
Flor de Cana 15yr Old Centenario XXI	£10.00	£14.00
Zacapa Centenario 23yr Old	£10.00	£14.00

GIN

	35ml	50ml
GinMG – Spanish Gin made in the London dry style	£2.40	£3.40
Tanqueray	£3.10	£4.40
Bombay Sapphire	£3.15	£4.45
Hendricks	£4.10	£5.85
Sipsmith (Distilled in Hammersmith)	£5.40	£7.70
Tanqueray 10	£6.50	£9.00

PACHARAN

This is a sloe-flavoured liqueur from Spain. Pacharan is made by soaking sloe berries, collected from the blackthorn, in an anise-flavoured spirit.

Zoco 100ml £4.75

PORT

Quinta Do Noval 10 Year Old Tawny 100ml £5.75
Quinta Do Noval Vintage 2004 100ml £6.25

LIQUEURS

	35ml	50ml
Senaris Crema de Licor (Spanish equivalent of Baileys)	£3.50	£5.00
Senaris Licor Cafe (Spanish equivalent of Tia Maria)	£3.50	£5.00
Disaronno Amaretto	£3.50	£5.00
Drambuie	£4.00	£5.75

BRANDIES

Fantastic Spanish brandies. The Lepanto PX is aged in barrels used in the storage of **Pedro Ximénez** sherry.

	35ml	50ml
Sobrano 8	£3.00	£4.35
Torres Imperial 20 Year Old	£4.00	£5.80
Lepanto Gran Reserva	£5.00	£7.50
Lepanto PX Gran Reserva	£7.00	£10.00
Gran Duque D'Alba Solera Gran Reserva	£7.50	£10.80
Torres Jaime 1 Reserva	£9.60	£13.75

ORUJO

The equivalent of Grappa, Orujo is distilled grape spirit.

Orujo de Galicia, Hierbas or Tostado 35ml £2.75 50ml £3.95

SCOTCH WHISKY

	35ml	50ml
Ballantines	£3.50	£5.00
J.Walker Black Label	£3.65	£5.25

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Tinta de Toro and **Tinto Fino** are local names for Spain's most famous red grape variety, **Tempranillo**.

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RED WINE

125ml 175ml 750ml

Full-bodied with high fruit concentration

Great wines to enjoy with the cured meats. They have enough juicy intensity to combat spice. We would also suggest these wines as a match for hard cheeses.

Vall Major Garnacha/Syrah D.O. Terra Alta 2010			£19
Sequiot Tempranillo/Cabernet D.O. Valencia 2010	£3.55	£4.95	£21
Inurrieta Cabernet/Merlot Roble D.O. Navarra 2007			£25
Martin Berdugo Tinto Fino D.O. Ribera del Duero 2009	£4.35	£5.95	£26
Cien y Pico Garnacha Tintorera D.O. Manchuela 2008			£34
Bodega Mustiguillo Mestizaje Bobal VDT Terrerazo 2009			£36
Camins Cabernet/Syrah/Garnacha D.O. Priorato 2009	£6.50	£9.10	£39
Abadia Retuerta Tempranillo/Merlot/Cabernet 2008	£6.50	£9.10	£39
Las Rocas Vinas Viejas Garnacha D.O. Calatayud 2009			£39
Numanthia Tinta de Toro D.O. Toro 2006			£50
Cesar Principe Tempranillo D.O. Cigales 2006			£55

Young, clean and fruit forward

All wines in this section are designed to be drunk within 2-3 years of being made and contain no oak ageing. Their youthful, ripe fruit make them a good match for meaty fish, light meats and soft centred cheeses.

Abilius Tinto Tempranillo Vino de Mesa 2010	£2.50	£3.50	£15
Valdelosfrailes Tinto Fino D.O. Cigales 2009/10			£18
Bodegas Bauza Tempranillo D.O. Rioja 2009/10			£20
Familia Pacheco Monastrell/Syrah D.O. Jumilla 2009	£3.55	£4.95	£21
Sola Fred Carignan/Garnacha D.O. Montsant 2008/9	£3.75	£5.25	£22
Vina Ijalba 'Solferino' Semi-Crianza Tempranillo D.O. Rioja 2008/9			£22

Well structured, refined, complex and smooth

Here we have some of our more expensive wines, made by some of the most respected winemakers in Spain. These are very versatile wines and in our opinion are best suited to rustic, full-flavoured dishes.

	125ml	175ml	750ml
Artazuri Garnacha D.O. Navarra 2009			£27
Ondarre Graciano D.O. Rioja 2007	£5.20	£7.25	£31
Elias Mora Tinta de Toro D.O. Toro 2008	£5.20	£7.25	£31
Orto Carinena/Garnacha/Cabernet/Tempranillo D.O. Montsant 2008	£5.20	£7.25	£31
Enrique Mendoza Pinot Noir D.O. Alicante 2007			£33
Losada Crianza Mencia D.O. Bierzo 2007/8	£6.00	£8.50	£36
La Rioja Alta Vina Alberdi Reserva Tempranillo D.O. Rioja 2005			£37
12Volts Cabernet/Syrah/Garnacha/Callet-Fogoneu D.O. Mallorca 2009			£38
La Bascula 'The Gauntlet' Monastrell D.O. Yecla 2008			£40
Font de la Figuera Carinena/Syrah/Cabernet D.O. Priorato 2007			£50
Roda Reserva Tempranillo/Graciano/Garnacha D.O. Rioja 2006			£50
Pago de Santa Cruz Tinto Fino D.O. Ribera del Duero 1999			£60
Clos Manyettes Garnacha/Syrah/Cabernet/Carinena D.O. Priorato 2005			£75
Regina Vides Tinto Fino D.O. Ribera del Duero 1999			£99

Rich with integrated oak flavours

Whilst other wines above may have been oak-aged we thought it wouldn't be a true Spanish list without highlighting some wines where the oak was a key component. We like to think these wines are bold but elegant and benefit from the integration of oak. Great with meats from the charcoal grill.

Quinta El Refugio Tinta de Toro D.O. Toro 2008	£3.55	£4.95	£21
La Bascula 'Turret Fields' Monastrell/Syrah D.O. Jumilla 2008			£29
Guelbenzu Azul Tempranillo/Cabernet/Merlot Ribera del Quieles 2007	£5.00	£7.00	£30
Pierola Crianza Tempranillo D.O. Rioja 2007	£5.50	£7.70	£33
Aster Crianza Tinto Fino D.O. Ribera del Duero 2006	£6.00	£8.50	£36
Treintamil Maraveides Garnacha/Syrah D.O. Vinos de Madrid 2008			£38
Los Aguilares Pinot Noir D.O. Sierras de Malaga 2009			£45
Terram Carinena /Garnacha/Cabernet/Syrah D.O. Priorato 2007			£55

Castillo Ygag Gran Reserva Especial Tempranillo D.O. Rioja 2001			£60
Alion Tinto Fino D.O. Ribera del Duero 2005 (Vega Sicilia owned)			£65

ROSADO (ROSÉ) WINES

125ml 175ml 750ml

Most Spanish Rosado wines that we have come across are dark in colour and full of fruit which makes them a great match for charcoal grilled fish and meat. The fruit can also lend itself to spice. The one exception on this list is the Alta Rio which is made in the French, Provence style, so is light in colour and light and crisp in the mouth.

Villa Anita Tempranillo D.O. Tarragona 2010			£18
Alta Rio Tempranillo/Viura D.O. Rioja 2010	£3.50	£4.95	£21
Les Sorts Garnacha/Carignan D.O. Montsant 2009/10	£4.25	£5.90	£25
Navajas Tempranillo Crianza D.O. Rioja 2007/8 (oak-aged)			£27

SPARKLING WINES

125ml 750ml

The Absidis Cava is the lightest of the sparkling wines with a green apple fruit flavour. The Raventos wines are fantastic quality, amongst the best from Spain, and, in our opinion, are as good as many Grand Marque Champagnes.

Absidis Cava Brut D.O. Penedes	£3.50	£20
Raventos i Blanc Reserva Cava Brut D.O. Penedes 2008	£5.70	£33
Raventos i Blanc L'Hereu de Nit Cava Brut Rosado D.O. Penedes 2008 (Rosé)	£6.50	£38
Ruinart NV Champagne		£57
Ruinart NV Rosé Champagne		£67

DESSERT WINES

100ml 375ml 500ml

As well as drinking with desserts, try these wines with a variety of cheese.

Camillo Castilla Goya Clasico Moscatel D.O. Navarra	£5.00	£18
		70ml
Dolc Mataro Monastrell D.O. Alella 2008 (Sweet red)	£5.75	£40
La Bascula Casta Diva Moscatel D.O. Alicante 2008	£7.15	£50
		50ml
Vi de Panses Moscatel D.O. Emporda 2004	£7.85	£55

DRINKS LIST

Camins **Cabernet/Syrah/Garnacha/Carinena** -
D.O. Priorato 2009

£6.50 £9.10 £39

CURRENT FAVOURITE WINES BY THE GLASS

(Please continue turning pages for full drinks list)

SHERRIES

100ml

La Guita Manzanilla D.O. Jerez	£3.95
Valdivia Fino D.O. Jerez	£4.95
Lustau Almacenista Manzanilla Amontillada	£9.65
Romate Amontillado NPU D.O. Jerez	£6.25
Valdivia 'Sacromonte' Dry Oloroso (Aged 15yrs)	£8.50
Apostoles Palo Cortado Viejo (Aged 30yrs)	£9.65

WHITE WINES

125ml 175ml Bottle

Vina Ijalba 'Genoli' Viura D.O. Rioja 2010	£3.85	£5.40	£23
Llicorella Blanco Pedro Ximinez D.O. Priorato 2005	£4.20	£5.85	£25
Terraprima Xarel-lo/Riesling D.O. Penedes 2010	£4.35	£6.10	£26
Calamar Verdejo D.O. Rueda 2010	£4.50	£6.30	£27
Montenovo Godello D.O. Valdeorras 2010	£4.65	£6.55	£28
As Laxas Albarino D.O. Rias Baixas 2010	£4.85	£6.80	£29
Marques d'Alella Pansa Blanca D.O. Alella 2010	£4.85	£6.80	£29

RED WINES

125ml 175ml Bottle

Familia Pacheco Monastrell D.O. Jumilla 2009	£3.55	£4.95	£21
Quinta El Refugio Tinta de Toro D.O. Toro 2008	£3.55	£4.95	£21
Inurrieta '400' Crianza Cabernet/Merlot D.O. Rioja 2005	£3.95	£5.59	£24
Martin Berdugo Tinto Fino D.O. Ribera del Duero 2009	£4.35	£6.10	£26
Orto Carinena/Garnacha/Cabernet/Tempranillo - D.O. Montsant 2008	£5.20	£7.25	£31
Ondarre Crianza Graciano D.O. Rioja 2007/8	£5.20	£7.25	£31
Losada Crianza Mencia D.O. Bierzo 2007/8	£6.00	£8.50	£36

All prices include VAT at the current rate