

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.

For our Sherries, 75ml & 100ml are glass sizes & 375ml is a half-bottle carafe.

Listed in order of weight in the mouth and complexity, with the lightest & least complex at the start of each section.

SHERRIES

Fino sherries are the driest, palest and freshest of the traditional varieties of sherry, perfect with cured meats, olives, asparagus, anchovies, sardines, shellfish and almonds amongst other foods. Made from **Palomino** grapes.

	75ml	100ml	375ml (carafe)
Colosia Fino	£3.95	£4.95	£19
Sánchez Romate Marismeyo Fino	£4.95	£6.50	£24
Emilio Hidalgo 'La Panesa' Fino (truly stunning)	£7.75	£9.95	£38

Manzanilla is a variety of Fino sherry made from grapes grown around the port of Sanlúcar de Barrameda. The layer of flor (yeast) protecting the wine is thicker here than in Jerez so the wines are that little bit fresher. Great with the same foods as above. Made from **Palomino** grapes.

	75ml	100ml	375ml (carafe)
Manzanilla Gabriela	£3.95	£4.95	£19
Hidalgo Manzanilla Pasada Pastrana (aged)	£4.95	£6.50	£24

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. Great with our Jamon Bellota & light meat dishes. Made from **Palomino** grapes.

	75ml	100ml	375ml (carafe)
El Maestro Sierra Amontillado (light/complex)	£7.75	£9.95	£38
Lustau Los Arcos Amontillado (traditional)	£5.50	£7.35	£27

Oloroso has not been aged under flor but only aged oxidatively, producing a darker and richer wine than an Amontillado. Great with a mix of tapas especially foie gras and charcoal-grilled game or red meat. Made from **Palomino** grapes.

	75ml	100ml	375ml (carafe)
El Maestro Sierra Oloroso (lighter style)	£5.50	£7.35	£27
Colosia Oloroso (full bodied)	£6.50	£8.75	£32

Palo Cortado is a rare variety that is initially aged under flor like an Amontillado, but develops a character similar to Oloroso. Made from **Palomino** grapes.

	75ml	100ml	375ml (carafe)
Sánchez Romate Regente Palo Cortado	£7.75	£9.95	£38

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. Dry on the finish. Great with cheese and/or dessert.

	75ml	100ml	375ml (carafe)
Lustau East India	£6.50	£8.75	£32

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 Ximénez**.

	75ml	100ml	375ml (carafe)
Lustau Emilín Moscatel	£6.50	£8.75	£32

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

	75ml	100ml	375ml (carafe/bt)
Perez Barquero Pedro Ximénez 2014 (Less viscous in style than most...fantastic)	£7.75	£9.95	£38

SOFT DRINKS

	200ml	330ml
Coke	£1.95	£2.95
Diet Coke	£1.95	£2.95
Lemonade	£1.95	
Soda Water	£1.95	
Tonic Water	£1.95	
Ginger Ale	£1.95	
Pago Orange Juice		£2.95
Pago Apple Juice		£2.95
Pago Pineapple Juice		£2.95
Pago Cranberry Juice		£2.95
Pago Mango Juice		£2.95

MINERAL WATER

	750ml
Hildon Still/Sparkling	£3.00

COFFEE

Espresso	£2.50
Double Espresso	£2.95
Cortado	£2.95
Double Cortado	£3.50
Americano	£2.50
White Americano	£2.50
Flat White, Latte or Cappucino	£2.95
Carajillo – espresso with Soberano 8yr Old Brandy	£4.95

TEA

English / Earl Grey	£2.50
Lemon & Ginger / Green / Peppermint/Camomile	£2.50

VODKA

	35ml	50ml
Absolut	£3.45	£4.90
Grey Goose	£6.95	£9.95

ANISE LIQUORS

	35ml	50ml
Sambuca Luxardo Black	£3.85	£5.50
Sambuca Luxardo White	£3.85	£5.50
Anís del Mono	£3.85	£5.50

BITTERS

	35ml	50ml
Campari	£3.85	£5.50
Aperol	£3.85	£5.50

VERMOUTH

	50ml	100ml
Nordesía (Spanish red vermouth from Galicia)	£4.85	£6.50
Martini Bianco (white vermouth)	£3.85	£5.50
Martini Bianco Extra Dry(white vermouth)	£3.85	£5.50

BOTTLE LAGER BEER & CIDER

	330ml
Mahou Cinco Estrellas – crisp	£4.50
Alhambra Reserva –premium, full bodied	£4.95
Er Boqueron-craft beer, brewed using sea water for extra freshness	£5.75
Mayador – dry cider from Asturias	£4.50
Estrella Inedit 750ml – El Bulli inspired (Barcelona)	£12.00

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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.

We hope you enjoy exploring the wine list in the same way as you might enjoy choosing a number of different tapas.

WHITE WINE

125ml 175ml Bt

Albariño wines

The indigenous **Albariño** grape produces aromatic white wines that are great when drunk alone but also a perfect match for seafood. These wines are all from the same small area in Galicia, north-west Spain.

Ophalum Albariño D.O. Rías Baixas 2014 (aromatic)	£5.70	£7.80	£33
Sisquella Albariño/Garnacha D.O. Costers del Segre 2013	£6.65	£9.20	£39
Benito Santos Albariño D.O. Rías Baixas 2014 (more mineral)			£39
Pazo Barrantes Albariño D.O. Rias Baixas 2014 (lees aged)			£45
La Mar Albariño/Caiño Blanco D.O. Rías Baixas 2012 (one of a kind)			£49

Well rounded & full

The wines in this section 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.

Pharos Viura D.O. Rioja 2014 (barrel fermented)	£4.75	£6.50	£28
Alma de Unx Garnacha Blanca D.O. Navarra 2012 (aged in chestnut barrels)			£39
Tajinaste Listán Blanco D.O. Valle de la Orotava, Tenerife 2014	£6.60	£9.20	£39
Louro Godello D.O. Valdeorras 2014 (lees aged, glorious minerality)			£45
Viña Gravonia Viura/Malvasía D.O. Rioja 2005 (oak aged)			£45
Les Brugueres Garnacha Blanca D.O. Priorat 2012 (gorgeous texture, complex)			£49

Wonderful blends

These wines are for those with an appetite to try something a little different.

Vino do Campo Torrontes/Treixadura D.O. Ribeiro 2014	£4.95	£6.90	£29
Catalan Eagle Garnacha Blanca/Viognier D.O. Terra Alta 2015	£5.70	£7.80	£33
Terraprima Xarel-lo/Riesling D.O. Penedès 2014	£6.20	£8.50	£36
Lanius Pansa Blanca/Chardonnay/Sauvignon/Viognier D.O. Alella 2013			£49
Nelín Garnacha Blanca/Viognier/PX D.O. Priorat 2013 (a wine of it's own)			£49

Elegant Minerality

These wines are blessed with a degree of minerality that translates to elegance in the mouth.

Alta Alella Pansa Blanca D.O. Alella 2014 (supremely fresh)	£5.70	£7.80	£33
Vinaredo Godello D.O. Valdeorras 2014 (elegant)	£6.20	£8.50	£36
The Flower & The Bee Treixadura D.O. Ribeiro 2014 (crisp)	£6.50	£8.95	£38
Guimaro Blanco Godello D.O. Ribeira Sacra 2014 (restrained)			£39
Blanc Xarel-lo D.O. Penedès 2013 (incredibly fine)			£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 and have not touched oak. A good match for seafood, salads and vegetable tapas.

Casa María Verdejo 2014	£3.95	£5.50	£23
Viña Ijalba 'Genolí' Viura D.O. Rioja 2014	£4.65	£6.40	£27
Blanc Subur Malvasia de Sitges D.O. Penedes 2013	£5.50	£7.55	£32
Viladellops Xarel-lo D.O. Penedes 2014 (saline freshness)	£5.50	£7.55	£32
Tamaral Verdejo D.O. Rueda 2014 (the perfect session wine)			£33
Bodega Ameztoi Hondarrabi Zuri D.O. Chacolí de Getaria 2014			£35

(This wine has a natural spritz and is superb with salty anchovies and oily fish)

MALT WHISKY

	35ml	50ml
Highland Park 12yr Old – Orkney	£5.95	£8.15
Laphroaig 10yr Old – Islay	£6.05	£8.30
Glenlivet 12yr Old – Speyside	£6.60	£9.05
Talisker 10yr Old – Skye	£6.60	£9.05
Oban 14yr Old – Highlands	£7.15	£9.80
Glenfiddich 18yr Old – Speyside	£8.55	£11.80
Macallan 'Sherry Oak' 18yr Old – Speyside	£12.80	£17.80

BOURBON

	35ml	50ml
Jack Daniels	£4.65	£6.65
Knob Creek 9yr Old	£6.40	£9.15
Poppy Van Winkle's Family Reserve 15yr Old	£9.20	£13.10

RUM

	35ml	50ml
Bacardi	£3.75	£5.35
Flor de Cana 4yr Old (Extra dry)	£3.95	£5.75
Flor de Cana 4yr Old (Gold old)	£3.95	£5.75
Havanna Club 7yr Old	£4.95	£6.95
Zacapa Centenario 23yr Old	£10.00	£14.00

GIN

PLEASE SEE OUR SEPARATE GIN & TONIC MENU FOR THE DRINK THE BRITISH INVENTED BUT THE SPANISH PERFECTED. OVER 20 GREAT GINS CHOOSE FROM!

PACHARAN

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

Patxaran	100ml	£6.95
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PORT

Quinta Do Noval 10 Year Old Tawny	100ml	£6.95
Quinta Do Noval Vintage 2007		£7.50

LIQUEURS

	35ml	50ml
Baileys	£3.85	£5.55
Kahlua	£3.85	£5.55
Disaronno Amaretto	£3.85	£5.55

BRANDIES

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

	35ml	50ml
Torres Imperial 20 Year Old	£5.85	£8.35
Fernando de Castilla Solera Gran Reserva	£8.50	£12.00
Gran Duque De Alba Solera Gran Reserva	£9.95	£13.50
Torres Jaime 1 Reserva	£9.95	£13.50
Fernando de Castilla Unico	£15.50	£22.00

ORUJO

The equivalent of Grappa, Orujo is distilled grape spirit.

Orujo de Galicia or Hierbas	35ml	50ml	£3.75	£5.45
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SCOTCH WHISKY

	35ml	50ml
Ballantines	£3.95	£5.65
J.Walker Black Label	£4.20	£5.95

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

We have chosen to serve 125ml and 175ml glasses and offer 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.

RED WINE

125ml 175ml Bt

Smooth & concentrated

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.

Inurrieta Cab Sav/Merlot Roble D.O. Navarra 2013			£28
Guelbenzu Vierlas Syrah Ribera del Queiles 2012	£4.95	£6.90	£29
Paco García Seis Tempranillo D.O. Rioja 2014	£5.80	£7.95	£34
Elías Mora Tinta de Toro Semi-Crianza D.O. Toro 2012	£6.20	£8.50	£36
Enrique Mendoza Pinot Noir D.O. Alicante 2013 (pinot but with more body)			£36
Áster Crianza Tinta del País D.O. Ribera del Duero 2011			£45

Young, clean & fruit forward

All wines in this section are designed to be drunk within 2-3 years of being made and contain no oak ageing (apart from the last wine which has had 7 months in oak to smooth it out). Their youthful, ripe fruit make them a good match for meaty fish, light meats and soft centred cheeses.

Viña Mues Tempranillo 2014	£3.95	£5.50	£23
Sola Fred Carignan/Garnacha D.O. Montsant 2014			£28
Clos de Nit Merlot/Garnacha/Tempranillo D.O. Montsant 2014			£29
13 Cántaros Tinto Fino D.O. Cigales 2013	£5.70	£7.80	£33
Cordula Mando D.O. Valencia 2014	£5.70	£7.80	£33
Mesoneros Castilla Tinta del País D.O. Ribera del Duero 2013	£5.70	£7.80	£33
Almuedre Monastrell D.O. Alicante 2013			£34

Full bodied & complex

We like to think these wines are bold but elegant and benefit from the integration of oak. Great with meats from the charcoal grill.

La B�scula ‘Turret Fields’ Monastrell/Syrah D.O. Jumilla 2013	�5.80	�7.95	�34
12 Lunas Tempranillo/Cab Sav/Syrah D.O. Somontano 2013	�6.35	�8.75	�37
Emilio Valerio Tempranillo/Graciano/Cab Sav D.O. Navarra 2013			�38
La Malkerida Bobal D.O. Utiel-Requena 2014 (top winemaking)			�38
Orto Cari�ena/Garnacha/Cab Sav/Tempranillo D.O. Montsant 2013			�38
Bodega Cl�sica Gavanza Tempranillo Reserva D.O. Rioja 2008	�6.65	�9.20	�39
Losada Menc�a Crianza D.O. Bierzo 2011 (substantial, well rounded)			�39
Treintamil Maraved�es Garnacha/Syrah D.O. Vinos de Madrid 2014			�39
Abellars Garnacha/Cari�ena/Syrah D.O. Priorat 2010	�8.25	�11.50	�49
12 Volts Callet-Fogoneu/Cabernet/Syrah/Garnacha D.O. Mallorca 2014			�49
Coll del Sabater Merlot/Cabernet Franc D.O. Conca de Barber� 2008 (unique)			�49

Established classics & more...

L’Era Bri Garnacha/Cari�ena/Cab Sav D.O. Montsant 2010	�6.65	�9.20	�39
Juan Gil Monastrell D.O. Jumilla 2013 (toasty)			�39
7 Fuentes List�n Negra/Tintilla D.O. Tenerife 2013 (mineraly)	�7.20	�9.95	�42
Corimbo Tinta del Pa�s Crianza D.O. Ribera del Duero 2011 (refined, elegant)			�49
Domaines Lupier ‘El Terroir’ Garnacha D.O. Navarra 2010 (pristine garnacha)			�49
Cillar de Silos Tinta del Pais D.O. Ribera del Duero 2011 (bang for your buck)			�49
Vi�a Ardanza Reserva Especial Tempranillo D.O. Rioja 2005 (old skool classic)			�55
Vina Asomante Gran Reserva Tempranillo D.O. Rioja 1998	�9.25	�12.85	�55
C�sar Pr�ncipe Tinto Fino D.O. Cigales 2010 (best from the region)			�59
Los Aguilares Pinot Noir D.O. Sierras de M�laga 2013 (Spain’s best pinot?)			�59
Roda Reserva Tempranillo/Graciano/Garnacha D.O. Rioja 2010 (smoooooth!)			�59
Numanthia Tinta de Toro D.O. Toro 2010 (the ‘only’ true Toro classic)			�69
Gran Clos Carignan/Cabernet/Garnacha D.O. Priorat 2007 (terroir inspired)			�75
Ali�n Tinta del Pais D.O. Ribera del Duero 2012 (Vega Sicilia owned)			�89
Castillo de Ygay Gran Reserva Especial Tempranillo D.O. Rioja 2005			�95
Vega Sicilia Valbuena Tinta del Pa�s /Cab Sav D.O. Ribera del Duero 2009			�150

MAGNUMS

(1.5litres...the ultimate format to get the best out of the wine)

Sameiras Treixadura/Albari�o/Godello D.O. Ribeiro 2013 WHITE			�70
Tarima Monastrell D.O. Jumilla 2012			�52
Volver Tempranillo D.O. La Mancha 2013			�79
Commando G La Bruja de Rozas Garnacha D.O. Sierras de Gredos 2014			�95
La Rioja Alta 904 Gran Reserva Tempranillo/Graciano D.O. Rioja 2005			�150

ROSADO (ROS ) WINES

125ml 175ml Bt

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.

Alta R�o Tempranillo/Viura D.O. Rioja 2014	�4.75	�6.50	�28
5 Rosas Menc�a D.O. Bierzo 2013 (lees ageing)	�5.80	�7.95	�34
Ameztoi Hondarrabi Zuri/Beltza D.O. Getariako Txakolina 2014 (light spritz)			�38

SPARKLING WINES

125ml Bt

The Ravent s wines are fantastic quality, amongst the best from Spain, and, in our opinion, are as good as many Grand Marque Champagnes, hence why we don’t feature Champagne in this drinks list.

Ravent�s i Blanc Reserva Cava Brut D.O. Pened�s 2013	�7.50	�45
Ravent�s i Blanc L’Hereu de Nit Cava Brut D.O. Pened�s 2013 (Ros�)	�8.25	�49
Ravent�s i Blanc Gran Reserva Cava Brut D.O. Pened�s 2010		�59

DESSERT WINES

75ml

As well as drinking with desserts, try these wines with our cheeses.

Dol� Matar� Monastrell D.O. Alella 2012 (sweet red)	�7.95
M.R. Moscatel D.O. Sierras de M�laga 2010 (glorious acidity)	�8.50

DRINKS LIST

CURRENT FAVOURITE WINES BY THE GLASS

(Please continue turning pages for full drinks list)

SHERRIES

	75ml	100ml
Colosia Fino	£3.95	£4.95
Gabriela Manzanilla	£3.95	£4.95
Hidalgo Manzanilla Pasada Pastrana	£4.95	£6.50
El Maestro Sierra Oloroso	£5.50	£7.35
El Maestro Sierra Amontillado	£7.75	£9.95
Sánchez Romate Regente Palo Cortado	£7.75	£9.95
Perez Barquero Pedro Ximénez	£7.75	£9.95

WHITE WINES

	125ml	175ml	Bt
Viña Ijalba 'Genolí' Viura D.O. Rioja 2014	£4.75	£6.40	£27
Alta Alella Pansa Blanca D.O. Alella 2014	£5.70	£7.80	£33
Catalan Eagle Garnacha/Viognier D.O.Terra Alta 2014	£5.70	£7.80	£33
Vinaredo Godello D.O. Valdeorras 2014 (elegant)	£6.20	£8.50	£36
Terraprima Xarel-lo/Riesling D.O. Penedès 2014	£6.20	£8.50	£36
The Flower & The Bee Treixadura D.O. Ribeiro 2014	£6.50	£8.95	£38
Tajinaste Listan Blanco D.O. Tenerife 2014	£6.65	£9.20	£39

RED WINES

	125ml	175ml	Bt
13 Cántaros Tinto Fino D.O. Cigales 2013	£5.70	£7.80	£33
La Bascula Monastrell/Syrah D.O. Jumilla 2012	£5.80	£7.95	£34
Paco Garcia Seis Tempranillo D.O. Rioja 2014	£5.80	£7.95	£34
Elías Mora Tinta de Toro Semi-Crianza D.O. Toro 2012	£6.20	£8.50	£36
L'Era Bri Garnacha/Cab Sav D.O. Montsant 2010	£6.65	£9.20	£39
7 Fuentes Listán Negra/Tintilla D.O. Tenerife 2013	£7.20	£9.95	£42
Asomante Gran Reserva Tempranillo D.O. Rioja 1998	£9.25	£12.85	£55

All prices include VAT at the current rate