

D.O. – stands for Denominación 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.

	<b>75ml</b>	<b>100ml</b>	<b>375ml (carafe)</b>
Colosia Fino	£4.95	£6.50	£24
Sánchez Romate Marismeno Fino	£5.50	£7.25	£27
Emilio Hidalgo 'La Panesa' Fino (truly stunning)	£8.95	£11.95	£44

**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.

	<b>75ml</b>	<b>100ml</b>	<b>375ml (carafe)</b>
Manzanilla Gabriela	£4.95	£6.50	£24
Hidalgo Manzanilla Pasada Pastrana (aged)	£5.50	£7.25	£27

**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 Jamón Bellota & light meat dishes. Made from **Palomino** grapes.

	<b>75ml</b>	<b>100ml</b>	<b>375ml (carafe)</b>
El Maestro Sierra Amontillado (light/complex)	£8.50	£10.95	£41
Lustau Los Arcos Amontillado (traditional)	£6.50	£8.50	£31

**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 hard cheeses, charcoal-grilled game or red meat. Made from **Palomino** grapes.

	75ml	100ml	375ml (carafe)
El Maestro Sierra Oloroso (lighter style)	£5.95	£7.95	£29
Don José Oloroso (full bodied)	£7.50	£9.95	£36

**Palo Cortado** is a very 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	£7.95	£10.50	£39

**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	£7.50	£9.95	£36

**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 <b>Moscatel</b>	£7.50	£9.95	£36

**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)
Pérez Barquero <b>Pedro Ximénez</b> 2015	£7.75	£10.25	£38

## SOFT DRINKS

	200ml	330ml
Coke		£2.95
Diet Coke/ Zero Coke		£2.95
Lemonade	£1.95	
Soda Water	£1.95	
Tonic Water	£1.95	
Ginger Ale	£1.95	
Pago Orange Juice	£3.50	
Pago Apple Juice	£3.50	
Pago Pineapple Juice	£3.50	
Pago Cranberry Juice	£3.50	
Pago Mango Juice	£3.50	
Appletiser Apple	£3.50	

## 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

## TEA

English / Earl Grey	£2.50
Fresh mint tea / Green / Peppermint/Camomile	£2.50
Fresh lemon, ginger & honey tea	£2.95

## VODKA

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

## ANISE LIQUORS

Sambuca Luxardo Black	35ml	50ml
Anís del Mono	£3.85	£5.50
	£4.95	£6.95

## BITTERS

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

## VERMOUTH

Yzaguirre (Spanish red vermouth)	50ml	100ml
Martini Bianco (white vermouth)	£5.85	£7.50
Martini Bianco Extra Dry (white vermouth)	£4.85	£6.50
	£4.85	£6.50

## BOTTLED LAGER, ALE & CIDER

Mahou Cinco Estrellas – crisp	330ml	£4.50
Mahou Sin- Non alcoholic		£3.95
Alhambra Reserva – premium lager, rich & full bodied		£4.95
Er Boquerón - craft lager, brewed using sea water for extra freshness		£5.95
Espiga Pale Ale - malty		£5.95
Mayador - dry cider from Asturias		£4.50
Estrella Inedit <b>750ml</b> - El Bulli inspired lager (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.

Wine highlighted in red are offered by the glass under CORAVIN. Ask

## WHITE WINE

125ml 175ml Btl

### Albariño

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 <b>Albariño</b> D.O. Rías Baixas 2017 (aromatic)	£5.95	£8.30	£35
Bico da Ran <b>Albariño</b> D.O. Rias Baixas 2017 (more mineral)	£6.50	£8.95	£38
Pazo Barrantes <b>Albariño</b> D.O. Rias Baixas 2016 (lees aged)			£45
Zarate Tras da Vina <b>Albariño</b> D.O. Rías Baixas 2017 (v. elegant)	£8.30	£11.30	£49

### Aged white Rioja

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. Don't forget, Rioja was first and foremost famous for whites!

Pharos <b>Viura</b> D.O. Rioja 2017 (creamy)	£4.90	£6.90	£29
Nivarius <b>Viura/Maturana/Tempranillo</b> Blanco D.O. Rioja 2015	£6.65	£9.30	£39
Finca Allende <b>Viura</b> D.O. Rioja 2014 (Burgundian-Rioja)			£49
<b>Viña Gravonia Viura/Malvasía</b> D.O. Rioja 2008 (oak aged)	£8.30	£11.30	£49

### Luscious fruit

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

Viña do Campo <b>Torrontés/Treixadura</b> D.O. Ribeiro 2016	£5.70	£7.95	£34
Guímaro Blanco <b>Godello</b> D.O. Ribeira Sacra 2017 (restrained ripe fruit)			£39
Ulises <b>Chardonnay</b> D.O. Valencia 2016 (Burgundian style)	£7.70	£10.70	£45
Lanius <b>Pansa Blanca/Chardonnay/Sauvignon/Viognier</b> D.O. Alella 2016			£49
<b>Dido Garnatxa/Caroixa/Macabeu</b> D.O. Montsant 2016	<b>£8.30</b>	<b>£11.30</b>	<b>£49</b>

### Elegant Minerality

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

Alta Alella <b>Pansa Blanca</b> D.O. Alella 2017 (supremely fresh)			£36
The Flower & The Bee <b>Treixadura</b> D.O. Ribeiro 2017 (steely)	£6.65	£9.30	£39
Loxarel 'Cora' <b>Xarel-lo</b> D.O. Penedès 2017 (saline minerality)	£6.65	£9.30	£39
Tajinaste <b>Listan Blanco</b> D.O. Valle de Orotava 2016 (strike match minerality)			£39
<b>Lapola Godello/Albariño</b> D.O. Ribeira Sacra 2015 (sublime)	<b>£8.30</b>	<b>£11.30</b>	<b>£49</b>

### 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 <b>Verdejo</b> 2017	£3.95	£5.50	£23
Bodegas Monfil 'Kalius 22' <b>Macabeo</b> D.O. Carineña 2017	£4.75	£6.50	£27
Viña Ijalba 'Genolí' <b>Viura</b> D.O. Rioja 2017 (session wine)	£4.95	£6.90	£29
Solnia <b>Verdejo</b> D.O. Rueda 2017 (fresh & fruity)	£4.95	£6.90	£29
Bodega Ameztoi <b>Hondarrabi Zuri</b> D.O. Chacolí de Getaria 2017			£39

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

### MALT WHISKY

	35ml	50ml
Highland Park 12yr Old – Orkney	£5.50	£8.50
Laphroaig 10yr Old – Islay	£7.50	£10.50
Glenlivet 12yr Old – Speyside	£7.50	£10.50
Talisker 10yr Old – Skye	£7.50	£10.50
Oban 14yr Old – Highlands	£8.50	£12.00
Glenfiddich 18yr Old – Speyside	£12.00	£17.00

### BOURBON

	35ml	50ml
Jack Daniels	£4.65	£6.65
Knob Creek 9yr Old	£6.40	£9.15

### RUM

	35ml	50ml
Bacardi	£3.85	£5.50
Havana Club 7yr Old	£4.95	£6.95
Zacapa Centenario 23yr Old	£12.00	£17.00

### GIN

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

## SLOE GIN LIQUOR

This is a crafted sloe-flavoured gin liqueur from Spain. Made by soaking sloe berries, collected from the blackthorn.

Rives Sloe Gin	35ml	50ml
	£4.95	£6.95

## PORT

Quinta Do Noval 10 Year Old Tawny	100ml
	£7.95
Quinta Do Noval Vintage 2008	£8.95

## LIQUEURS

Crema Catalana	35ml	50ml
	£3.85	£5.50
Baileys	£3.85	£5.50
Kahlua	£3.85	£5.50
Disaronno Amaretto	£3.85	£5.50

## BRANDIES

Fantastic Spanish brandies. Fuller bodied and richer than French brandy.

Torres Imperial 20 Year Old	35ml	50ml
	£7.50	£10.50
Mérito 25 Solera Gran Reserva	£8.50	£12.00
Fernando de Castilla Solera Gran Reserva	£9.95	£13.50
Torres Jaime 1 Reserva	£9.95	£13.50

## ORUJO

The equivalent of Grappa, Orujo is distilled grape spirit.

Orujo de Galicia, tostado or Hierbas	35ml	50ml
	£3.85	£5.50

## SCOTCH WHISKY

Ballantines	35ml	50ml
	£4.50	£6.35
J.Walker Black Label	£4.95	£6.95

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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

### Juicy & vibrant

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.

Viña Mues <b>Tempranillo</b> 2017	£3.95	£5.55	£23
Inurrieta <b>Cab Sav/Merlot</b> Roble D.O. Navarra 2016	£4.95	£6.90	£29
13 Cántaros <b>Tinto Fino</b> D.O. Cigales 2016	£6.20	£8.60	£36
Almuedre <b>Monastrell</b> D.O. Alicante 2016	£6.20	£8.60	£36
Elías Mora <b>Tinta de Toro</b> Semi-Crianza D.O. Toro 2016			£39
Enrique Mendoza <b>Pinot Noir</b> D.O. Alicante 2015 (pinot but with more body)			£39
12 Lunas <b>Tempranillo/Cab Sav/Syrah</b> D.O. Somontano 2014			£39

### D.O. Rioja

Turbulent times for this quality region with many producers going against long-standing tradition but no doubt still producing wines that live long in the memory.

Paco García Seis Roble <b>Tempranillo</b> 2016	£5.80	£8.15	£34
Vina Cubillo Crianza <b>Temp/Garnacha/Mazuelo/Graciano</b> 2009	£8.30	£11.30	£49
Señorio de Cuzcurrita Reserva <b>Tempranillo</b> 2013			£49
La Rioja Alta 890 Gran Reserva <b>Temp/Mazuelo/Graciano</b> 2005	£25.00	£35.00	£150
Castillo Ygay Gran Reserva <b>Temp/Garnacha/Mazuelo</b> 2007	£30.00	£41.00	£175

### D.O. Rioja Magnum

La Rioja Alta 904 Gran Reserva <b>Temp/Graciano</b> 2005	£15.75	£21.75	£185
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### Full bodied & intense

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

Sin Complejos <b>Tinto de Toro</b> D.O. Toro 2016 (fruit forward)	£6.20	£8.60	£36
Mestizaje <b>Bobal</b> D.O. Valencia 2015 (top winemaking)			£39
Llegendes <b>Garnacha/Samsó</b> D.O. Priorat 2012 (unctuous)	£6.65	£9.30	£39
Cobertizo <b>Mencía</b> Crianza D.O. Bierzo 2014 (substantial)			£39
Treintamil Maravedies <b>Garnacha/Syrah</b> D.O. Vinos de Madrid 2015			£45
Abellars <b>Garnacha/Cariñena/Syrah</b> D.O. Priorat 2012 (speaks of terroir)			£49
12 Volts <b>Callet-Fogoneu/Cabernet/Syrah/Garnacha</b> D.O. Mallorca 2016			£49

### Classy & complex

The wines in this section are immensely rewarding. Some of the wines are established classics and others are still forging a name for themselves. Most of these wines are made with minimum intervention and if not certified organic are practicing organic methods. All are hugely rewarding.

Goru <b>Monastrell</b> D.O. Jumilla 2017 (certified organic)			£29
La Comedia <b>Garnacha</b> D.O. Montsant 2016 (natural at its best)	£6.65	£9.30	£39
7 Fuentes <b>Listán Negra/Tintilla</b> D.O. Tenerife 2015 (mineral)	£7.70	£10.70	£45
Lalama <b>Mencia</b> D.O. Ribeira Sacra 2013 (purest of pure fruit)	£8.30	£11.30	£49
Coll del Sabater <b>Merlot/Cabernet Franc</b> D.O. Conca de Barberà 2011 (unique)			£49
Corimbo <b>Tinta del País</b> Crianza D.O. Ribera del Duero 2013 (refined, elegant)			£49
Domaines Lupier 'El Terroir' <b>Garnacha</b> D.O. Navarra 2012 (pristine Garnacha)			£49
César Príncipe <b>Tinto Fino</b> D.O. Cigales 2014	£10.00	£14.00	£59
Numanthia <b>Tinta de Toro</b> D.O. Toro 2012	£13.00	£18.00	£75
Alión <b>Tinta del País</b> D.O. Ribera del Duero 2013	£25.00	£35.00	£150

### ROSADO (ROSÉ) WINES

125ml 175ml Bt

5 Rosas is a rosado dark red in colour and full of fruit which makes it a great match for charcoal grilled fish and meat as well as spicy dishes. Tarima is perfect for drinking the sun! As is the Ameztoi which has a light spritz. Muga is a wine to be enjoyed with lighter tapas dishes and is Provence-style.

Tarima <b>Monastrell</b> D.O. Alicante 2017 (organic winery)	£4.95	£6.90	£29
Muga <b>Tempranillo</b> D.O. Rioja 2017 (lightly oak aged)	£5.80	£8.15	£34
5 Rosas <b>Mencía</b> D.O. Bierzo 2013 (lees ageing)	£5.80	£8.15	£34
Ameztoi <b>Hondarrabi Zuri/Beltza</b> D.O. Getariako Txakolina 2017 (light spritz)			£39

### SPARKLING WINES

125ml Bt

The Marta 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.

Marta Reserva Cava Brut D.O. Penedès 2015	£7.70	£45
Marta Rosado Cava Brut D.O. Penedès 2015 (Rosé)	£8.30	£49
Duran Gran Reserva Cava Brut D.O. Penedès 2014		£59

### DESSERT WINES

75ml

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

Dolç Mataró <b>Monastrell</b> D.O. Alella 2015 (sweet red)	£8.50
M.R. <b>Moscatel</b> D.O. Sierras de Málaga 2014 (glorious acidity)	£8.50

## **DRINKS LIST**

## SOME OF OUR WINES BY THE GLASS

(Please continue turning pages for full drinks list)

### SHERRIES

75ml 100ml

Colosia Fino	£4.95	£6.50
Gabriela Manzanilla	£4.95	£6.50
Hidalgo Manzanilla Pasada Pastrana	£5.50	£7.25
El Maestro Sierra Amontillado	£8.50	£10.95
Sánchez Romate Don José Oloroso	£7.50	£9.95
Sánchez Romate Regente Palo Cortado	£7.95	£10.50

### WHITE WINES

125ml 175ml

Viña Ijalba 'Genolí' Viura D.O. Rioja 2017	£4.95	£6.90
Solnia Verdejo D.O. Rueda 2017	£4.95	£6.90
Alta Alella Pansa Blanca D.O. Alella 2017	£6.20	£8.60
Bico da Ran Albariño D.O. Rias Baixas 2017	£6.50	£8.95
The Flower & The Bee Treixadura D.O. Ribeiro 2017	£6.65	£9.30
Nivarius Viura/Maturana/Tempranillo D.O. Rioja 2015	£6.65	£9.30
Tajinaste Listan Blanco D.O. Tenerife 2016	£6.65	£9.30

### RED WINES

125ml 175ml

13 Cántaros Tinto Fino D.O. Cigales 2015	£6.20	£8.60
Sin Complejos Tinto de Toro D.O. Toro 2016	£6.20	£8.60
Almuedre Monastrell D.O. Alicante 2016	£6.20	£8.60
Llegendes Garnacha/Samsó D.O. Priorat 2012	£6.65	£9.30
7 Fuentes Listán Negra/Tintilla D.O. Tenerife 2015	£7.70	£10.70
Vina Cubillo Crianza Tempranillo 2009	£8.30	£11.30
Lalama Mencia D.O. Ribeira Sacra 2013	£8.30	£11.30

All prices include VAT at the current rate