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Wine List

We have assembled some of the best wines that Spain produces, many of which may be unfamiliar and are rarely seen outside of Spain, but taste sensational. We would encourage you to be adventurous in your choice of wine. On our menu we have recommended wines that go with many of our dishes, or just ask your server if you are unsure.

Now, for the very good news! We do not apply any percentage multiples to our wine, just clear, honest and reasonable pricing. Why do we do that? We really want you to try these amazing Spanish wines, and do not see the point in having great value food and then wine prices which are so exorbitant that many people are forced into having the house wine. The more expensive the bottle of wine, the better value you will get.

Finally, a little word about our sherries. Do not think of sherry just as something to put in trifles at Christmas. We have a superb range of sherries, many available by the glass. Some are dryer than the driest wines you have tasted and some are as sweet as sweet can be. They go wonderfully with all of our food. Try a dry or nutty one as an aperitif with some of our snacks, or try an ultra sweet one with your dessert. You will not be disappointed!

Our measures:

Beer:

We would love to serve our draft beer in a beautiful continental 330ml glass, but unbelievably, British law prevents us from doing so. As a consequence, we serve our beer in either half pint or pint glasses.

Wine:

Our wines are served in 175ml measures

Cava and sparkling wine are served in 125ml measures

Dry sherries are served in 125ml measures

Sweet sherries and dessert wines are served in 75ml measures

Spirits are served in 25ml measures (doubles in 50ml)

Vermouth is served in 50ml measures



Peter Kinsella
Executive Chef and Proprietor

Cocktails

Our cocktails have all been developed by our superb bar staff that have assembled a unique and stunning cocktail list from across the world.

Sangría (1L jug)

Las Corazas tempranillo, brandy, orange juice, fresh lime juice, sugar and fresh fruit

£14.50

Sangría (by the glass)

£3.95

Sangría de Cava (1L jug)

Gran Gesta cava, orange, cranberry and fresh lime juice, sugar and fresh fruit

£15.50

Sangría de Cava (by the glass)

£3.95

Classics

Margarita

£5.95

Vodka Martini

£5.95

Dry Martini

£5.95

Mojito

£5.95

Strawberry Mojito

£5.95

Apple Mojito

£5.95

Caiprinha

£5.95

Cuba Libre

£5.95

Cosmopolitan

£5.95

Bloody Mary

£5.95

Manhattan

£6.95

Long Island Iced Tea

£6.95

Cava

Kir Royale

Cava topped with Crème de cassis

£6.95

Mojito Bellini

Rum, Gran Gesta Cava, fresh lime juice, sugar and mint

£6.95

43 Cavas

Liquor 43, Gran Gesta Cava and fresh mint

£6.95

Specials

Cava Gineration

Gran Gesta Cava with, Raspberry & Passion Fruit

Gin from local supplier My Gineration

£6.95

Sagrada Familia

Black Vodka, Blue Curacao, Cranberry Juice

£6.95

Alcohol Free

Gaudi

Orange Juice, Cranberry Juice & Grenadine

£3.75

Virgin Strawberry Mojito

Fresh strawberries, strawberry syrup, mint & soda

£3.95

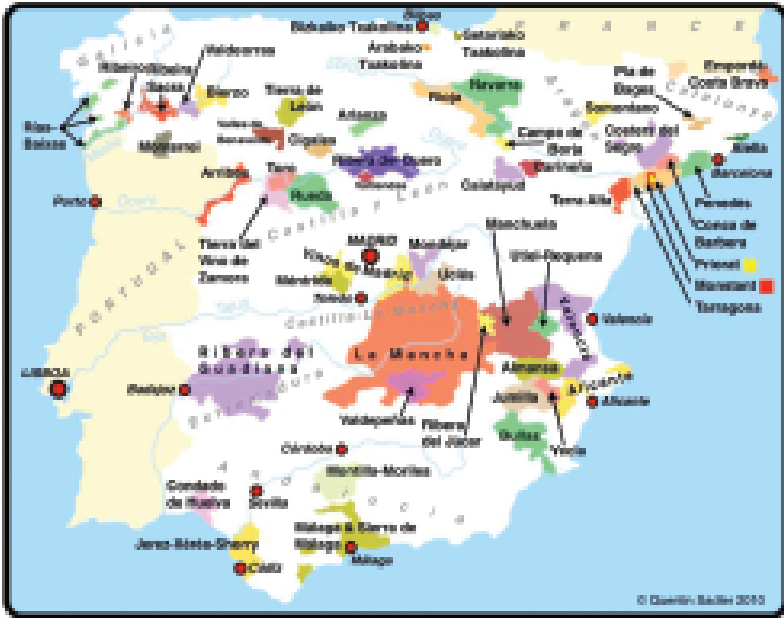
Virgin Apple Mojito

Fresh apples, apple juice, mint and soda

£3.95

The wines of Spain

We have wines from most of Spain's D.O's and are organised in our drinks list by D.O. If you are wondering where they are from, use this map to help you. Don't forget to just ask any of our staff for help in choosing your wine.



sherry

Sherry makes for a wonderful aperitif or can be paired with many dishes on our menu. Try one out, you will not be disappointed.

Dry sheries - superb with olives, salty snacks and fish

De Soto Manzanilla

This Manzanilla from Sanlúcar de Barrameda has a very dry, light, crisp and slightly 'salty' taste. Fresh and intriguing on the nose with big green apples to the fore, this is a wonderful accompaniment to seafood and many of our snacks. **Glass £4.25 Btl £19.95**

Valdespino Fino Inocente 15 °

Produced using the solera method, this classic Fino goes fabulously with any seafood, cured meats, salty snacks and olives. Superbly dry and tangy. **Glass £4.25 Btl £19.95**

Nutty and medium sheries - superb with cured meats and cheese

Valdespino Amontillado Contrabandista 18 ° Sherry

A complex wine, sweeter than usual for an Amontillado (coming from the injection of a small amount of Pedro Ximénez), great with our sliced meats **Glass £4.95 Btl £23.95**

Valdespino Amontillado Tío Diego

Fermented in oak casks, this produces an amber and copper coloured wine with a grapey aroma and hints of hazelnut, and a long, tangy finish. Goes wonderfully with our cured meats. **Glass £4.95 Btl £23.95**

Valdespino Olorosso Viejo Don Gonzalo 20 °

Aged in a solera system for over 20 years. Intense, powerful and complex, this Olorosso has hints of caramel, almonds and apricots. Long and persistent on the pallet. **Glass £6.95 Btl £34.95**

Sweet sheries - superb with desserts and blue cheese

De Soto Pale Cream Sherry

A wonderful clear and mildly sweet sherry. Wonderful with cheesecake and other desserts. **Glass £2.95 Btl £19.95**

Valdespino PX El Candado 18 °

This sherry is rich velvety, smooth and beautifully sweet coming from the Pedro Ximénez grape. With an intense mahogany colour with deep flavours of raisins and figs. This is the perfect accompaniment to any sweet dessert. It's so good, each bottle has its own little padlock and key! **Glass £3.45 Btl £24.95**

Unusual and superb and out on its own

Valdespino Palo Cortado Cardenal, VORS

Matured in an oak cask for at least 30 years, this is the ultimate indulgence. This wine has a pungent yet delicate nose of supreme elegance. Complex, dry and rich in flavour; long and persistent, this wine gives you new taste sensations long after drinking it. Best sipped on its own to enjoy it at its best. **Btl £189.95**

Cava/Sparkling

Gran Gesta

From one of the most important wine co-operatives in Catalunya, this delightful Cava is bottle fermented using the 'method traditional'. A blend of 40% Xarel·lo, 40% Macabeo and 20% Parellada. Pale yellow with a fine persistent mousse, creamy and soft on the palate, excellent fruit, freshness and a good finish.

Terrific value for money!

Glass £3.95 Btl £17.45

Loxarel Saniger Brut Reserva

Lengthy aging in the bottle gives this vintage Cava elegance and balance and complexity of soft fruits, with hints of biscuit on the finish. An astonishing bubbly that could rival many champagnes.

Glass £4.25 Btl £18.95

Torre del Gall Cava Rosado Brut Reserva NV

This wonderful rosé Cava is pale bright strawberry colour with a long firm mousse and fresh intense summer fruit aromas. On the palate it is fresh and light with fruit flavours dominating and an elegant, creamy, long finish.

Glass £4.45 Btl £19.95

Parxet Brut Reserva

Very pale Cava with green hues and very fine, persistent bubbles. The Parxet Cavas are among the favourites of the smart Barcelona dining set and is found in many of the best restaurants over there.

Btl £20.95

Loxarel Reserva Familiar

Using only the vineyards best grapes (Xarel·lo, Macabeo and Chardonnay), the Cava is matured for 4 years before bottling, producing lovely biscuity notes and ripe apple aromas.

Glass £5.25 Btl £27.95

Loxarel Reserva MM

A superb top of the range cava, made with Pinot Noir and Chardonnay. Fragrant, with a delicate violet aroma and a nose of cherry and apple. This is a gutsy and elegant dry Cava for those in the know.

Btl £35.95

Agusti Torello Krypta

The best Cava in the world. A Cava that rivals most vintage champagnes at ten times the price. This sublime Cava comes in the most beautiful amphora bottle (ask you server to see it, it is stunning). The contents even surpass the unusual bottle. Lemony biscuit notes, fine mousse, and long crisp finish. We can never do this Cava justice in words. Trust us; it will be the best fizz you have tasted. Take the empty bottle home with you!

Btl £99.95

whites

Catalunya

Cora de Loxarel, D.O. Penedès

Made from Chardonnay and Moscatel grapes. Enticing aromas of rose petal and honeysuckle are followed on the palate by tropical fruits in this unique wine. **Glass £4.95 Btl £17.95**

Étim Blanco, D.O. Montsant

Lots of refreshing, intense fruit on the nose with a touch of toast and oak. The palate is fresh with apple, lemon and peach fruit and just a hint of vanilla. **Btl £19.95**

Abadal Picapoll, D.O. Pla de Bages

A Catalan white wine with generous breadth in the mouth, suggesting fruity and floral complexity. Pineapple and grapefruit on jasmine and apricot. Wonderful with seafood and chicken. **Glass £5.45 Btl £19.95**

Torres Fransola Sauvignon Blanc, D.O. Penedès

This elegant, balanced wine has intense, complex aromas of exotic fruit (passion fruit and green fig), delicately ennobled by fine notes of toast and vanilla. From the world famous Miguel Torres. Great with seafood, chicken and vegetables. **Btl £26.95**

D.O.C. Rioja

ValleMayor Joven Blanco

Crisp, fresh, young and dry white Rioja. The appley fruits combine perfectly with zesty acidity to make this wine a mouth-watering delight. **Glass £4.75 Btl £16.95**

Navajas Blanco

Young white wine from Rioja. Fresh and zippy with plenty of lemon and lime flavours. Amazing value easy drinking wine, perfect with chicken and fish dishes or to sip on its own! **Btl £17.95**

Muga Blanco

This is a great example of traditional white Rioja from Bodega Muga. 100% barrel-fermented in new oak. This wine offers plenty of complex zesty flavours with a gorgeous spicy oak finish. **Btl £21.95**

Viña Gravonia Heredia Reserva Blanco, 1987

Golden in colour, this wine has complex fruit structure with delicious oak and toast nuances with great depth and character on the finish. **Glass £9.95 Btl £42.95**

Galicia

Terra do Gargalo, D.O. Monterrei

A stunning crisp white wine. Intense yet delicate flavours of apple and lemon, with spicy warm notes. A classy wine with a vivid finish; perfect with any seafood. **Btl £21.95**

Orballo Albariño 2007, D.O. Rias Baixas

A zesty white wine with lemon and lime aromas on the nose with fresh apple flavours becoming sweeter with air, picking up on peach and nectarine nuances. Perfect with any fish or seafood. **Btl £18.95**

Segrel Ambar – Albariño 2007, D.O. Rias Baixas

Aromatic and refined on the nose this dry white wine has a rich and elegant fruit structure. Its complexity and finesse demonstrate why Albariño is so highly acclaimed. **Glass £6.95 Btl £26.95**

Albariño Palacio de Fefiñanes 1583, D.O. Rias Baixas

Barrel fermented Albariño. This is a fabulous alternative to a great white Burgundy. Beautifully full and rich aromas of peaches and apricots, and nectarines. Additionally, notes of apples and honey exude from the glass. On the palate similar fruits pass elegantly over the tongue with abounding freshness and minerality.

Btl £35.95

D.O. Rueda

Cuatro Rayas, Verdejo

Big and bright on the nose with a full fruity palate and hints of fennel coming through on the finish. Full flavoured but balanced with a silky texture and wonderful length. **Glass £4.95 Btl £17.95**

Castelo de Medina, Sauvignon Blanc

A bit of a rarity, this one - Spanish sauvignon blanc. Gooseberry and grapefruit jump out of the glass in this Sauvignon packed with mouth watering acidity. **Glass £4.75 Btl £18.95**

V3 Verdejo

A D.O. Rueda from the Ternas bodega. A thirst quenchingly delightful example of a crisp Verdejo. Harvested from the oldest vines in Rueda, you can expect a complex and clean wine, with concentrated fruits. Seafood, strong ewes milk cheese, are all marriages made in heaven for this wine. **Btl £38.95**

D.O. Somantano

Bodegas Pirineus Gwertztraminer

Quite simply, a stunning white made with the Gwertztraminer grape, originating from Alsace. Made in the foot of the Pirinees from the up and coming Somontano D.O., it has notes of rose water, Turkish Delight and exotic fruits. A great combination for anything spicy. **Glass £5.45 Btl £21.95**

D.O. Guetaria Txakolina (Basque Country)

Txomin Etxaniz

A rare Basque wine. The Txomin (pronounced 'cho-meen') wine is made from the estates very own fruit which is handpicked due to the nature of the slopes. The aroma is very delicate and of fruity character with tropical hints, long and energetic on the finish. Perfect with seafood. Long and energetic on the finish. Slight natural tingly fizz to this unusual wine. **Btl £23.95**

D.O. Tierra de Castilla

Las Corazas Macabeo

Made with Macabeo grapes, this wonderful white wine has a soft ripe nose with touches of pineapple and elderflower with hints of guava and apricot on the finish. Soft, easy drinking. **Btl £14.50**

D.O Utiel Requena, Valencia

Fuenteseca Macabeo Sauvignon Blanc

Very clean and refreshing with elegant citrus and gooseberry fruit. A gentle mineral overtone with a well rounded and lingering finish. Fish, chicken and cheese are all wonderful companions. **Glass £4.95 Btl £17.95**

D.O. Jumilla

Casa de la Érmida Viognier

Bright, fresh and floral Viognier with tell-tale jasmine, peach and apricot aromas. Crisp acidity rounds out the finish beautifully. **Glass £5.25 Btl £19.95**

Rosé

Las Corazas Rosado, D.O. Tierra de Castilla

Mind-bogglingly good value rosé! Made from Tempranillo (the grape famously used in Rioja), it is dry-but-not-too-dry with plenty of strawberry and raspberry fruit. Masses of flavour for your money!

Btl £14.50

Torecilla Rosado Garnacha, D.O. Navarra

Deep coloured dry Navarra rosé, packed with raspberry and strawberry fruit flavours with a fresh clean acidity.

Glass £4.75 Btl £16.95

Vivanco Rioja Rosado, D.O.C Rioja

A strawberry pink rosé with hints of redcurrant on the nose. The palate boasts strawberry and cherry fruit notes and a hint of liquorice. Dinastia Vivanco is a new winery focusing on creating modern styled Riojas, with the focus firmly on bright, juicy fruit flavours.

Glass £4.95 Btl £17.95

Étim Rosat, D.O. Montsant, Catalunya

Quite deep and powerful rosé with great balance, and acidity. The palate is refreshing and juicy with the barest hint of tannin supporting the juicy, ripe red berry notes. Robert Parker gave this 90 points, and in The Times, Janis Robinson described it as 'one of the best rosé wines in U.K.'

Glass £5.45 Btl £19.95

Petit Arnau Rosado Merlot/Pinot Noir, D.O. Penedés, Catalunya

Intensely flavoured rosé with tremendous character and depth of splendid red berry fruits with a satisfying finish.

Btl £24.95

Reds

Catalunya

Eos de Loxarel, Syrah, D.O. Penedés

A Catalán favourite. Rich and deep in colour, medium bodied with hints of cinnamon which are underpinned by pleasing subtle vanilla on the finish.

Glass £5.45 Btl £19.95

Domínio de la Cartoixa Formiga, D.O.C. Priorat

Great example of Priorat and fantastic value too. Intense, textured wine with rich blackberry and cassis fruit flavours, very pure with hints of smoky wood-spice and vanilla, with a smooth, tasty finish.

Glass £5.95 Btl £22.95

Mar d'Amunt Carinyena, 2007, D.O. Emporda

A blend of Carinyena and Garnacha with an intense ruby colour and rich fruity nose that is specific to these hundred year old vines. The palate is velvety with ripe black fruit and elegant tannins.

Btl £22.95

Étim Old Vine Garnacha, 2005, D.O. Montsant

As soon as the bottle is opened, you will get spicy berry fruit on the nose and sweet vanilla and toast from oak, ripe tannins and dark black fruit flavours. A superb Catalan red wine, worth twice the price.

Btl £23.95

Abadal 5 Merlot, 2006, D.O. Pla de Bages

Five types of Merlot from five plots of land produce one unique wine. 12 months in oak, full and pleasant in the mouth, base of redcurrant and cherry, with hints of balsamic, spices and cocoa. One of the great clay Merlots.

Glass £6.50 Btl £23.95

Abadal 3.9 Reserva, 2007, D.O. Pla de Bages

Cabernet Sauvignon/Syrah. Intensely smooth with dark forest fruits bursting out. Hints of cocoa (the Barcelona variety, of course) with a subtle underlying minerality. Named after the expression of the plot over the years. This wine is just exceptional.

Glass £7.75 Btl £28.95

Abadal Selecció, 2006, D.O. Pla de Bages

The pick of the very best grapes from the plot: Cabernet Franc, Cabernet Sauvignon and Syrah. A complex wine reflecting the love and dedication from the wine-maker. Dark forest fruits, a touch of Sichuan peppercorn, gentle tannins all come to the fore in this Catalan classic.

Btl £36.95

Domínio de la Cartoixa Galena, D.O.C. Priorat

A beautiful, elegant and clean Priorat. It is a voluminous wine, fresh, intense with a long finish. The aromas are clean and elegant, dominating the freshness and fruit maturity in black leather with light touches of citrus. It also blends minerality with balsamic and black and sweet spices. Try it with our Ibérico pork dishes.

Btl £38.95

Torres Mas La Plana, 2006, D.O. Penedès

In this small vineyard in D.O. Penedes, only the most select Cabernet Sauvignon grapes are grown. These are used to make strictly limited quantities of Torres' most prestigious red wine, now known to connoisseurs all over the world. Deep cherry colour, with a touch of mahogany. Wonderfully intense bouquet typical of this vineyard, hints of cranberries, cherries and truffles, with incense like quality developed during its ageing in new French oak barrels. Full, elegant and pronounced aftertaste, befitting a wine of this quality.

Btl £36.95

Gran Clos, D.O.C. Priorat

Ripe, juicy red with a lot of horsepower under the bonnet. The old vines and rocky Priorat terroir produce intense, concentrated red and black fruit flavours in the grapes with a deep savoury edge. Spice, liquorice and smoky elements are added in by the French oak to produce a fantastic wine packed with flavours. Quite superb.

Btl £55.95

D.O.C. Rioja

Vallemayor Joven Tinto

Easy drinking red Rioja with vibrant but rounded blackcurrant fruits and soft tannins. Great value Rioja which never fails to disappoint.

Glass £4.75 Btl £17.95

Navajas Tinto

A wonderful example of a vibrant, fruity Rioja. Predominantly Tempranillo, with intense raspberry and black cherry fruit overlaid with a flourish of vanilla and coconut and gentle spiciness. Amazing value for money.

Btl £18.95

Muga Tinto Reserva, 2006

Classic quality Rioja from the region's best known Bodega, showing rich fruit blending well with subtle oak flavours. Good structure and balance. This vivacious red delivers black cherry, mineral, mint and citrus peel flavours, with firm but well-integrated tannins and a fresh, floral finish.

Btl £29.95

Vallemayor Gran Reserva Tinto, 2001

Classic Rioja full of silky charm. Ripe and mature blackcurrant fruits entwined with soft tannins and hints of vanilla on the lingering finish. Superb value for money.

Btl £34.95

Senorio San Vicente, 2004

Very deep garnet and brick red colour to this elegant Rioja. Astonishingly complex nose of vanilla, black berry fruit and spice all vying for centre stage. On the palate it is soft and fresh, filling the mouth with spice, mint and prunes. Velvety tannins give gentle but firm backbone and weight to the wine. One to savour.

Glass £9.75 Btl £36.95

Dinastia Vivanco Rioja Coleccion Vivanco 4 Varietales, 2007

70% Tempranillo, 15% Graciano, 10% Garnacha, 5% Mazuelo. The individual characters of each of the four varieties are combined to create a complex, elegant and modern wine. This is a single vineyard wine, made only from grapes grown in the vineyard surrounding the winery and museum in Briones. Each variety was vinified and aged for 24 months in new French Oak separately before a final blend was put together.

Btl £59.95

D.O. Ribera del Duero

Vega Real Roble

This young style of red from Ribera has been aged in new American oak barrels for several months prior to bottling. Deeply coloured with notes of purple, this delicious wine has fine aromas of fruits of the forest with notes of vanilla. On the palate it is full, fresh and extremely persistent with big fruit flavours.

Glass £5.45 Btl £19.95

Tionio, 2005

Rather special red made from Tinta del Pais, from the Ribera del Duero, D.O. This imposing, dark, violet-streaked cherry red continues to please: mature, spicy, with nicely integrated fruit, round tannins, good structure and backbone, and impressive length, it is a serious food wine. Excellent paired with red meats or goats cheese.

Btl £32.95

Astrales Tinto, 2006

Made by Eduardo Garcia (son of Mariano Garcia, owner and winemaker at Mauro), the 28 hectares of clay soils have yielded just 33,000 bottles of this opulent, super floral, red cherry scented wine.

Btl £48.95

D.O. Toro

Numanthia, 2002

Rich and potent with full-on aromas of black fruit with notes of spice. It is rich and opulent on the palate with sensations of blackcurrant pastilles and ripe tannins to balance. Just wonderful with Ibérico meats.

Glass £9.45 Btl £35.95

San Roman, 2006

This is a supreme Toro and as good as it gets, from the beautiful region of Zamora. Magnificent fruitiness with vibrant floral aromas and fine earthy background. Abundant but polished tannins. Silky, full bodied and dense on the palate but never heavy. Try it with red meats and cheeses.

Btl £45.95

D.O. Jumilla

Casa de la Érmida Crianza, 2006

This classic Jumilla red is packed full of the flavour of dark fruits with an attractive and intense ruby colour. On the nose there are well balanced fruit and wood aromas; spicy notes can be detected together with coconut, vanilla and clove.

Glass £4.95 Btl £17.95

D.O. Cigales

Viña Rufina Tempranillo

Complex berries coupled with a touch of spice –fruits of the forest in a glass. Try it with beef dishes, it's a great combination.

Glass £4.75 Btl £17.95

D.O. Navarra

Torrecilla Tinto

Appealing garnet colour with attractive cherry and pomegranate overtones with a lengthy soft rounded finish. An excellent combination of Tempranillo and Garnacha grapes from Navarra.

Btl £16.95

Alex Reserva Tinto, 1999

Three years oak and bottle maturation soften the tannins and give excellent ripeness of velvety, blackberry fruits with a lengthy pleasing aftertaste.

Btl £25.95

Guelbenzu Evo, 2005

From the south of Navarra. The Cabernet Sauvignon grape gives this deep red a powerful structure. Deep flavours of forest fruits, liquorice and toast. A very classy red which goes superbly with any red meats or just enjoyed on its own. **Btl £27.95**

D.O. Calatayud

Altas de Ruesca Vinas Viejas Garnacha, 2007

Intense aromas of fruits of the forest balance a savoury palate of intense black plums, spice and toasted cedar. This 100% Garnacha possesses an astonishing purity with great zip. There are some rustic touches to the nose but on the finish it's all about silky texture and almond and cherry flavours. **Btl £23.95**

D.O. Castilla La Mancha

El Rincon Syrah & Garnacha, 2005

From the Dominio de Valdepusa bodega, this is an awesome Spanish red with lots of blackberry, blueberry and liquorice flavours with velvety tannins and spiced oak.

Glass £7.25 Btl £26.95

D.O. Tierra de Castilla

Las Corazas Tempranillo

A great, robust red, made from organic grapes grown in southern Spain. Lots of bramble and cherry fruit leap from the glass. Hints of chocolate add depth and friendliness. A well structured palate, firm tannins from the Bobal component is tempered by the Cabernet and finishes with a burst of fruit at the end. **Btl £14.50**

D.O Utiel Requena, Valencia

Fuenteseca Bobal Cabernet (Organic)

A great, robust red, made from organic grapes grown in southern Spain. Lots of bramble and cherry fruit leap from the glass. Hints of chocolate add depth and friendliness. A well structured palate, firm tannins from the Bobal component is tempered by the Cabernet and finishes with a burst of fruit at the end.

Glass £4.95 Btl £17.95

D.O. Mallorca

Anima Negra 2, 2006

AN/2 is one of those wines that has to be tried to unveil the unique characteristics and qualities of the island of Mallorca, once again proving that good wines can originate from the least expected places. Aromas of eucalyptus, spices (pepper), leather, mature fruit, resin and cocoa abound. Sip it and dream of those warm nights on the island with the sun setting!

Btl £31.95

Dessert wines

Goya Moscatel Clásico

Intense, green-flecked and golden yellow in hue, with pronouncedly floral aromas typical of the variety, together with a hint of syrup. Fresh and agreeably fruity on the palate, with overtones of white peach, it is surprisingly uncloying. Goes well with medium intensity cheeses and desserts with a twang. **(37.5cl)**

Glass £3.75 Btl £16.95

Alex Moscatel

Luscious sweet dessert wine, with rich soft honey flavours and surprising acidity giving a clean fresh finish. **(50cl)**

Glass £3.95 Btl £18.95

Don PX Dulce de Pasas 17°, 2006

A very special sweet wine made solely from Pedro Ximénez grapes. Fruity and exultant with aromas of raisins, dates, eucalyptus, honey and oven baked confectionery. Fantastic accompaniment to ice cream and any sweet desserts. **(37.5cl)**

Glass £3.95 Btl £17.95

Don PX Gran Reserva 17°, 1982

A brilliant example of a sweet wine. It has a wide range of fragrances such as tobacco, cocoa cream, liquorice, vanilla and cinnamon. It is elegant, easy to sip with a long sweet finishing. Perfect partner to blue cheese, ice cream and sweet desserts.

(37.5cl)

Glass £5.45 Btl £24.95

Espelt Airam Garnacha Tinto

From the Espelt winery in Emporda, Catalunya, a distinctive and sublime dessert wine. With an orange tinted cherry colour, it has a profound aroma of baked apples, vanilla, cocoa and tobacco. It has flavours of ginger, marmalade and marzipan. What a delight!

And quite unique! **(50cl)**

Glass £4.55 Btl £23.95

Capricho de Goya

This stunning Capricho de Goya (Goya's 'Whim'), is pale caramel in colour and as a consequence of its seven years ageing, is fresh and greengagey with overtones of coffee, dates, menthol, figs, prunes, and green tobacco leaves. Superb accompaniment to any cream based dessert. **(50cl)**

Glass £4.95 Btl £26.95

sweet sheries

Valdespino PX El Candado 18 °

This sherry is rich velvety, smooth and beautifully sweet coming from the Pedro Ximénez grape. With an intense mahogany colour with deep flavours of raisins and figs. This is the perfect accompaniment to any sweet dessert. It's so good, each bottle has its own little padlock and key!

Glass £3.45 Btl £24.95

De Soto Pale Cream Sherry

A wonderful clear and mildly sweet sherry. Wonderful with cheesecake and other desserts.

Glass £2.95 Btl £19.95

Fine wines

White

Viña Tondonia Blanco Gran Reserva, 1976, D.O.C Rioja

A superb vintage of one of the best white Riojas you will ever taste. Amber in colour but with an elegant dryness and a touch of honey and tropical fruits on the finish. You will not see value like this anywhere else, where you could expect to pay nearly three times this price!

Btl £79.95

Red

Marques de Griñon Emeritus, 2004, D.O. Castilla La Mancha

53% Cabernet Sauvignon, 39% Syrah, 8% Petit Verdot. Extremely intense & elegant nose combined with complex aromas. Powerful, excellent tannic structure and broad, supple palate of ripe fruits and wild berries. Solid & lingering finish. No expense is spared in the vineyard at Dominio de Valdepusa or cellar in search of perfection and the list of people involved over the years reads like a 'who's who' of the wine world, including such luminaries as Richard Smart, Emile Peynaud and Michel Rolland.

Btl £65.95

Pago de Carraovejas Reserva, 2006, D.O. Ribera del Duero

Aged for 12 months in new French oak. Inky purple, it has complex aromatics, with a slightly roasted character, notes of minerals, violets, blackberry and blueberry. Fat and succulent on the palate, it has intense flavours, good density and enough hidden structure. 93/100 Wine Advocate.

Btl £65.95

Viña Tondonia Gran Reserva Tinto, 1985, D.O.C. Rioja

Rich and sophisticated this wine is elegant with rounded soft mellow fruits and layers of complex flavours on the palate. Crystal clear, brick red/ruby. Nose of old vines, but lovely taste of toffee apples. Stunningly smooth wine with a complex dried strawberry taste, followed by loganberries. Similar to a top old Burgundy but a supreme Rioja!

Btl £75.95

Dominus Yllera, 2004, D.O.C. Rioja

A rare and very collectable award winning Rioja from a great year, gaining almost cult status in Spain. Extremely complex bouquet of ripe black and red berry fruits together with spices, liquorice, vanilla, eucalyptus, coffee, plum compotes and toasty notes. Full-bodied, powerful, elegant, with a long, long finish with sweet and tasty flavours coming through at the end.

Btl £114.95

Valbuena Vega Sicilia, 2004, D.O. Ribera del Duero

A truly prodigious effort, it boasts an opaque ruby/purple colour as well as a gorgeously sweet, generous bouquet of sweet cherries interwoven with black currant, truffle, liquorice, and scorched earth aromas. Full-bodied, potent, powerful and well-delineated with crisp acidity, sweet but noticeable tannin, a multidimensional, expansive, layered palate feel, and a pure yet refreshing finish.

Btl £135.95

Vega Sicilia Unico Gran Reserva, 1998, D.O. Ribera del Duero

The 1998 is a truly prodigious effort, it boasts an opaque ruby/purple colour as well as a gorgeously sweet, expansive bouquet of sweet cherries interwoven with black currant, truffle, liquorice, and scorched earth aromas. Full-bodied, potent, powerful, and well-delineated with crisp acidity, sweet but noticeable tannin, a multidimensional, expansive, layered palate feel, and a pure yet refreshing finish. This should be a wine for the history books.

Btl £359.50

Pingus, 2007, D.O. Ribera del Duero

This iconic 2007 Pingus reveals a herbaceous note to its medium-bodied, austere character. Aromas and flavours of cedar wood, olives, spice box, blackcurrants, leather and smoke emerge from this medium-bodied, rich, concentrated wine. One of the very best Ribero del Duero reds. Order it whilst you can!

Btl £445.95

soft drinks & water

The usual suspects

Coca Cola, Diet Coke,
Lemonade

Half pint

£1.85

Pint

£2.95

Water

Mondariz, based in Galicia, dates back to 1873, and supply wonderful natural mineral waters with a great taste and reputed (but not proven!) to have health giving properties.

Mondariz still water (750ml)	£2.95
Mondariz still water (330ml)	£1.65
Mondariz sparkling water (750ml)	£2.95
Mondariz sparkling water (330ml)	£1.65
Vichy Catalan Sparkling Water (500ml)	£2.60

Luscombe Farm Organic Juices and Lemonades

A wonderful selection of organic fruit juices from Luscombe Farm in Devon, made from luscious organic fresh fruit, no artificial additives – just wholesome natural goodness.

Apple Juice	£2.55
Apple and Apricot Juice	£2.65
Apple and Pear Juice	£2.65
Lime Crush	£2.55
Hot Ginger Beer	£2.95
Raspberry and Vanilla Lemonade	£2.75
Strawberry Lemonade	£2.75
Blueberry Lemonade	£2.75
Sicilian Lemonade	£2.75
St Clements Lemonade (Orange and Lemon)	£2.75
Wild Elderflower Bubbly	£2.95

Lagers, Beer & Cider

Draught

Estrella Damm Draught
The taste of Barcelona!

Half pint **Pint**
£2.35 **£3.95**

Bottles *(all bottles 275ml unless otherwise stated)*

Alhambra Premium	£3.45
Alhambra RESERVA 1925	£3.65
Alhambra NEGRA	£3.15
Mahou Cinco Estrellas	£3.15
Moritz	£3.75
Cruzcampo	£3.15
Estrella Damm	£3.15
Estrella Galicia	£3.45
Cains Raisin Beer (500ml)	£3.95
Cains FA (500ml)	£3.25
El Gaitero Spanish Cider	£3.25
Trabanco Asturian Dry Cider (750ml)	£9.95
Estrella Damm Inedit (750ml)	£10.45

A cloudy beer created as an alternative to wine by Estrella Damm, naturally cloudy appearance, fruity and fresh with a balanced floral aroma with hints of sweet spices. Perfect paired with salads, cheeses and oily fish tapas.

Spanish Liqueurs

	Single	Double
Torres Brandy 10 year old Brandy	£2.50	£4.00
Osborne Solera Veterano Brandy	£2.50	£4.00
103 Brandy	£2.60	£4.20
Soberano Sola Reserva Brandy	£2.60	£4.20
Carlos 1 Solera Gran Reserva Brandy	£4.25	£7.50
Lepanto Brandy de Jerez Brandy	£5.45	£9.50
Orujo de Hierbas	£2.75	£4.50
Ponche Osborne	£2.50	£4.00
Licor 43	£3.25	£5.50
Etxeko Pacharan	£2.95	£5.00
Diego Zamora Tilford Avellana (Hazelnut)	£1.95	£3.00
Diego Zamora Tilford Manzana (Green Apple)	£1.95	£3.00
Diego Zamora Tilford Melocoton (Peach)	£1.95	£3.00
Melody Crema Catalana (Cream Liqueur)	£2.50	£4.00
Anis del Mono Dulce	£2.50	£4.00

Spirits

	Single	Double
Absolut Vodka	£2.50	£4.00
Belvedere Vodka	£2.95	£5.00
Gordons Gin	£2.50	£4.00
Hendricks Gin	£2.95	£5.00
Jack Daniels	£2.95	£5.00
Jamesons Irish Whiskey	£2.95	£5.00
Bells Whisky	£2.50	£4.00
Glenfiddich 12 yr old Single Malt	£2.95	£5.00
Bacardi	£2.75	£4.50
Cpt. Morgan Dark Rum	£2.75	£4.50
Sagatibia Cachaca Spiced Rum	£2.95	£5.00
Tequilla Jose Cuervo	£2.95	£5.00
Luxardo Sambuca	£2.95	£5.00
Disarrano Amaretto	£2.95	£5.00
Malibu	£2.50	£4.00
Southern Comfort	£2.75	£4.50
Cointreau	£2.95	£4.50
Tia Maria	£2.50	£4.00
Archers Peach Schnapps	£2.50	£4.00
Martini Dry	£2.65	£4.50
Martini Blanco	£2.65	£4.50
Martini Rosso	£2.65	£4.50
Campari	£2.65	£4.50
Baileys Irish Cream	£2.50	£4.00

Mixers

Tonic	£1.35
Slimline tonic	£1.35
Soda Water	£0.50
Orange Juice	£1.50
Cranberry Juice	£1.50
Tomato Juice	£1.35
Splash of Orange or Blackcurrant cordial	£0.25
Splash of coke/diet/lemonade	£0.50

Hot drinks

Coffee



We import our own coffee direct from the award winning Café Saula in Barcelona, suppliers of the very best coffee beans in the whole of Spain – a beautiful coffee with no bitterness and a wonderful crema.

Espresso	£2.15
Double Espresso	£2.45
Cortado	£2.25
Black Coffee	£2.25
Café con leche (white coffee)	£2.65
Cappuccino	£2.65
Café Bombom	£2.65
Latte	£2.75
Mocha	£2.85
Hot Chocolate	£2.95

Why not have a plate of exquisite Spanish biscuits, turrón and sweets with your coffee or tea? Just £2 a person

Tea selection

English Tea	£2.15
Earl Grey	£2.25
Chamomile	£2.25
Peppermint	£2.25
Green Tea	£2.25

The following selections of teas come from a company called 'Today Was Fun' who make a range of teas based on their philosophy of having a great life.

Happiness - a fragrant blend of Hibiscus flower, rosemary and Cardamom

Friendship - a blend of sunny Marigold flowers and Hawthorn berries

Inspiration - a blend of lemongrass, orange and peppermint leaf

Sleepy - a blend of lemon balm, lime flowers and a touch of Lavender

Expectancy - a blend of raspberry leaf with a hint of peppermint

Love Love - organic rose buds and petals with coriander and liquorice root

All £2.95

Liqueur coffees

Liven up your coffee with a hint of liqueur. A perfect way to end a meal!

French coffee	£4.35
Calypso coffee	£4.65
Baileys coffee	£4.65
Carajillo coffee	£4.65
Irish coffee	£5.25
Brandy coffee	£5.55
Licor 43 Coffee	£5.95