

SHERRY

FINO	100ml
Tio Pepe en rama	4.90
<i>The traditional dry fino 'en rama' straight from the cask</i>	
AMONTILLADO	
Viña AB	5.50
<i>Dry with delicate almond flavour</i>	
OLOROSO	
Alfonso	5.50
<i>Nutty & intense with walnut aromas</i>	
DULCE / DESSERT WINES	75ml
Arehucas, Honey Rum	5.50
<i>Smooth wild honey digestif from the Canary Islands</i>	
Nectar, Pedro Ximénez,	5.50
<i>Sweet & smooth, notes of figs, mocha, nuts & spices</i>	
Solera, Oloroso dulce	5.50
<i>Pedro Ximénez & Palomino grapes, sweet & dry balanced</i>	
Noe, Pedro Ximénez, 30 yr matured	8.75
<i>30 yr aged, notes of figs, plums, coffee & spices</i>	
Jorge Ordoñez N°2 Moscatel de Alejandría	7.50
<i>Unfortified moscatel from Málaga. Long tropical fruit flavours</i>	

COCKTAILS

Volcano	8.00
<i>Spiced rum, apple liquor, orange juice, grenadine & passion fruit</i>	
43 Passion Martini	9.00
<i>Malibu rum, Licor 43, pineapple juice & passion fruit</i>	
Margarita	8.00
<i>Tequila, Cointreau, lime juice</i>	
Cucumberito	9.00
<i>Gordons gin, triple sec, lime juice, cucumber, honey & apple juice</i>	
Honey Bellini	9.00
<i>Cava, honey rum & fresh strawberry purée</i>	
Expresso Martini	8.00
<i>Coffee, Absolut Vodka, Kahlua, Caramel & Hazelnut</i>	
Long Island Ice Tea	8.50
<i>Gin, Vodka, Rum, Tequila, lemon juice and poured on Coca Cola</i>	

GIN & TONIC

Tanqueray	9.00
<i>Fresh lime & green grapes</i>	
Hendrick's	11.00
<i>Fresh mint & cucumber</i>	
Monkey 47	12.00
<i>Grapefruit, basil & cardamom</i>	
Gin Mare	11.00
<i>Fresh Rosemary & lemon peel</i>	
Martin Miller's	10.00
<i>Raspberries & juniper berries</i>	
Nordes	10.00
<i>Orange & star anise</i>	
Puerto de Indias	11.00
<i>Strawberry gin garnished with a mix of berries</i>	

CAVA

	150ml	Bottle
Anna de Codorniu, Blanc de Noirs	5.75	24.00
<i>Pinot noir</i>		
Anna de Codorniu, Brut Rose	5.75	24.00
<i>Pinot noir, Chardonnay</i>		
Anna de Codorniu, Blanc de Blanc		26.00
<i>Macabeo, Xarel.lo, Parellada, Chardonnay</i>		
Jaume Codorniu Gran Reserva 2010		40.00
<i>Chardonnay, Pinot Noir, Xarel-lo</i>		

WHITE

	175ml	Bottle
Nuviana, Valle del Cinca 2015	5.00	19.00
<i>Chardonnay</i>		
Legaris, Rueda 2016	5.50	21.00
<i>Verdejo</i>		
Ánima, Costers del Segre 2016	6.00	23.00
<i>Chardonnay, Xarel.lo, Albariño</i>		
Muga, Rioja 2016	6.75	26.00
<i>Viura, Malvasia</i>		
Pazo Mariñan, Monterrei 2016		25.00
<i>Godello, Treixadura, Albariño</i>		
Viña Zaco, Rias Baixas 2015		26.00
<i>Albariño</i>		
Séptima Obra, Mendoza 2016		26.00
<i>Sauvignon Blanc</i>		
Nora, Rias Baixas 2016		29.00
<i>Albariño</i>		
Avancia, Valdeorras 2016		32.00
<i>Godello</i>		

RED

	175ml	Bottle
Nuviana, Valle del Cinca 2015	5.00	19.00
<i>Tempranillo, Cabernet Sauvignon</i>		
Ánima, Costers del Segre 2014	5.75	23.00
<i>Cabernet Sauvignon, Tempranillo, Syrah</i>		
Viña Pomal Crianza, Rioja 2014	6.75	26.00
<i>Tempranillo</i>		
Emilio Moro, Ribera del Duero 2015	8.75	34.00
<i>Tinto Fino</i>		
Beronia, Crianza 2014		28.00
<i>Tempranillo, Garnacha, Graciano</i>		
Inurrieta 400 Crianza, Navarra 2014		29.00
<i>Cabernet Sauvignon, Merlot, Syrah</i>		
Séptima Obra, Mendoza 2014		29.00
<i>Malbec</i>		
'E' Locations		30.00
<i>Blend of the best grapes from Rioja, Priorat, Jumilla & Toro</i>		
Prior Scala Dei, Priorat 2015		34.00
<i>Garnacha Negra, Cabernet Sauvignon</i>		
Viña Pomal Selección 500 Ltd Ed, Rioja 2014		34.00
<i>Tempranillo, Garnacha</i>		
Muga Reserva, Rioja 2013		38.00
<i>Tempranillo, Garnacha, Mazuelo, Graciano</i>		
Legaris Reserva, Ribera del Duero 2011		38.00
<i>Tinto Fino</i>		
Viña Pomal Gran Reserva, Rioja 2010		40.00
<i>Tempranillo</i>		
Malleolus, Ribera del Duero 2015		50.00
<i>Tinto Fino</i>		
La Vicalanda Gran Reserva, Rioja 2008		65.00
<i>Tempranillo</i>		

ROSE

	175ml	Bottle
Abadía, Costers del Segre 2016	5.25	20.00
<i>Cabernet Sauvignon, Tempranillo</i>		
Viña Pomal, Rioja 2016		24.00
<i>Garnacha, Viura</i>		