

SANGRIA

Jug 1L	18.00
Glass	6.00

SPANISH DIGESTIFS

Orujo de Hierbas, Pazo	5.00
Licor de café, Pazo	5.00
Pacharán, Zoco	5.50
Crema Catalana, Melody	4.50
Licor 43	6.00

WHISKY

Jim Beam	6.00
Chivas, 12 years	7.00

BRANDY

Veterano	6.00
Soberano 5 yrs	7.50

RUM

Arehucas Gold	6.00
Arehucas Honey	5.50

SPIRITS

Disaronno	5.00
Tequila, Jose Cuervo / Shot (25ml)	5.00 / 3.50
Bacardi White	5.00
Grey Goose	8.00
Absolut	5.50
JW Red Label	4.50
Jack Daniel's	5.50
Baileys	4.50

SOFT DRINKS

Coke, Diet Coke, Lemonade, Tonic, Soda, Ginger Ale	2.50
Appletiser	2.80
Still water Solan de Cabras	3.00
Sparkling water Vichy	3.00

JUICES

Freshly-squeezed orange juice	3.80
Apple, Cranberry, Pineapple, Tomato	2.50

COFFEE

Latte, Cappuccino, Mocha, Flat White, Hot Chocolate	2.40
Espresso / Double	1.60 / 2.00
Cortado / Double	1.80 / 2.20
Americano	2.00
Espresso with digestif (carajillo)	3.50

TEA

Peppermint, Fresh Mint, Chamomile, Earl Grey, English Breakfast	2.20
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WINES BY THE GLASS

TINTO

	175ml
Nuviana, Valle del Cinca 2015	5.50
<i>Tempranillo, Cabernet Sauvignon</i>	
Ánima, Costers del Segre 2015	6.00
<i>Cabernet Sauvignon, Tempranillo, Syrah</i>	
Viña Pomal Crianza, Rioja 2015	6.75
<i>Tempranillo</i>	
Séptima Obra 2016	7.50
<i>Malbec, Mendoza, Argentina</i>	
Emilio Moro, Ribera del Duero 2016	8.75
<i>Tinto Fino</i>	

BLANCO

	175ml
Nuviana, Valle del Cinca 2016	5.50
<i>Chardonnay</i>	
Legaris, Rueda 2017	5.75
<i>Verdejo</i>	
Ánima, Costers del Segre 2016	6.00
<i>Chardonnay, Xarel.lo, Albariño</i>	
Inurrieta Orchidea, Navarra 2017	6.75
<i>Sauvignon Blanc</i>	
Muga, Rioja 2017	6.75
<i>Viura, Malvasia</i>	

CAVA

Sparkling wine produced with the traditional Champagne method
150ml

Anna de Codorniu, Blanc de Noirs	5.75
<i>Pinot noir</i>	

ROSADO

	175ml
Raimat, Costers del Segre 2017	5.25
<i>Cabernet Sauvignon, Tempranillo</i>	

CERVEZA

Mahou pint	5.00
Mahou caña / half pint	3.00
Estrella Damm 330ml	3.80
Free Damm 0% Alcohol 250ml	2.75
Estrella Damm Daura Gluten Free 330ml	4.00
Alhambra Reserva 330ml	4.40
Estrella Galicia 330ml	3.80
Cider Mayador 330ml	3.50

SHERRY

FINO Tio Pepe en rama <i>The traditional dry fino 'en rama' straight from the cask</i>	100ml 4.90
AMONTILLADO Viña AB <i>Dry with delicate almond flavour</i>	5.50
OLOROSO Alfonso <i>Nutty & intense with walnut aromas</i>	5.50
PALO CORTADO Leonor <i>12yr matured oaky and complex</i>	5.50
DULCE / DESSERT WINES Arehucas, Honey Rum <i>Smooth wild honey digestif from the Canary Islands</i>	75ml 5.50
Solera, Oloroso dulce <i>Pedro Ximénez & Palomino grapes, sweet & dry balanced</i>	5.50
Nectar, Pedro Ximénez, <i>Sweet & smooth, notes of figs, mocha, nuts & spices</i>	6.00
Jorge Ordoñez N°2 Moscatel de Alejandría <i>Unfortified moscatel from Málaga. Long tropical fruit flavours</i>	7.50
Noe, Pedro Ximénez, 30 yr matured <i>30 yr aged, notes of figs, plums, coffee & spices</i>	9.25

GIN & TONIC

Tanqueray <i>Fresh lime & green grapes</i>	9.00
Hendrick's <i>Fresh mint & cucumber</i>	11.00
Nordés Galician <i>Star anis & orange</i>	10.00
Gin Mare <i>Rosemary & lemon peel</i>	11.00
Whitley Neill <i>Juniper berries & orange</i>	10.00
Bombay Sapphire <i>Cinnamon sticks & orange peel</i>	9.00

COCKTAILS

SIGNATURE

Cucumberito <i>Gin, elderflower, lime juice, black pepper & Mediterranean tonic</i>	9.00
Raspberry Turbulence <i>Bacardi, amaretto, apple juice, lime, fresh raspberries, mint</i>	9.00
Strawberry Daiquiri <i>White rum, fresh strawberry purée, lime, crushed ice</i>	9.00
Passion Martini 43 <i>Malibu rum, Licor 43, pineapple juice & passion fruit</i>	9.00
Expresso Martini <i>Coffee, Absolut Vodka, Kahlua, Caramel & Hazelnut</i>	8.00
Aperol Cava Spritz <i>Codorniu Cava, aperol, lemonade & orange</i>	8.00

CLASSICS

Negroni, Mojito, Bloody Mary, Margarita, Old Fashioned, Cosmopolitan, Long Island	8.00
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CAVA

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

WHITE

Nuviana, Valle del Cinca 2016 <i>Chardonnay</i>	20.00
Legaris, Rueda 2017 <i>Verdejo</i>	22.00
Ánima, Costers del Segre 2016 <i>Chardonnay, Xarel.lo, Albariño</i>	23.00
Muga, Rioja 2017 <i>Viura, Malvasia</i>	26.00
Viña Zaco, Rias Baixas 2015 <i>Albariño</i>	26.00
Inurrieta Orchidea, Navarra 2017 <i>Sauvignon Blanc</i>	26.00
Nora, Rias Baixas 2017 <i>Albariño</i>	30.00
Avancia, Valdeorras 2016 <i>Godello</i>	34.00

RED

Nuviana, Valle del Cinca 2015 <i>Tempranillo, Cabernet Sauvignon</i>	20.00
Ánima, Costers del Segre 2015 <i>Cabernet Sauvignon, Tempranillo, Syrah</i>	23.00
Viña Pomal Crianza, Rioja 2015 <i>Tempranillo</i>	26.00
Emilio Moro, Ribera del Duero 2016 <i>Tinto Fino</i>	35.00
Cerro Añon Crianza, Rioja, 2015 <i>Tempranillo, Graciano y Mazuelo</i>	27.00
Viña Zaco, Rioja 2015 <i>Tempranillo</i>	28.00
Séptima Obra 2016 <i>Malbec, Mendoza, Argentina</i>	29.00
'E' Locations <i>Blend of the best grapes from Rioja, Priorat, Jumilla & Toro</i>	32.00
Viña Pomal Selección 500 Ltd Ed, Rioja 2014 <i>Tempranillo, Garnacha</i>	34.00
Abadía de Poblet, Conca de Barberá, 2015 <i>Trepal, Garrut, Garnatxa</i>	36.00
Prior Scala Dei, Priorat 2016 <i>Garnacha Negra, Cabernet Sauvignon</i>	36.00
Muga Reserva, Rioja 2014 <i>Tempranillo, Garnacha, Mazuelo, Graciano</i>	38.00
Legaris Reserva, Ribera del Duero 2011 <i>Tinto Fino</i>	38.00
Viña Pomal Gran Reserva, Rioja 2010 <i>Tempranillo</i>	40.00
Malleolus, Ribera del Duero 2015 <i>Tinto Fino</i>	55.00
La Vicalanda Gran Reserva, Rioja 2008 <i>Tempranillo</i>	65.00

ROSE

Rimat, Costers del Segre 2017 <i>Cabernet Sauvignon, Tempranillo</i>	20.00
Viña Pomal, Rioja 2016 <i>Garnacha, Viura</i>	24.00