



## SANGRIA

Jug 1L 20.00

Glass 6.50

## SPANISH DIGESTIFS

Orujo, Pazo 7.00

Orujo de hierbas 7.00

Pacharán, Zoco 6.00

Crema Catalana, Melody 6.00

Licor 43 7.00

## WHISKY

Jack Daniel's 7.00

Chivas, 12 years 9.00

Jura Journey, Scotch Whisky 10.00

Togouchi, Japanese blended premium 12.00

## BRANDY

Veterano 7.00

Soberano 5 yrs 9.00

## RUM

Appleton oak-matured (dark) 7.00

Bacardi White 6.00

Brugal 1888 9.00

## VODKA

Grey Goose 9.00

VITA citrus, Barcelona 6.00

Absolut 6.00

## TEQUILA

Tequila, Jose Cuervo / Shot (25ml) 6.00 / 4.00

## LICORES

Disaronno 6.00

## WINES BY THE GLASS

### TINTO

	175ml
Nuviana, Valle del Cinca 2018 <i>Tempranillo, Cabernet Sauvignon</i>	6.50
Anima, Costers del Segre, 2017 <i>Tempranillo, Cabernet Sauvignon, Syrah</i>	7.50
Viña Pomal, Crianza, Rioja 2017 <i>Tempranillo</i>	8.00
Legaris Roble, Ribera del Duero 2019 <i>Tinto Fino</i>	8.75

### BLANCO

	175ml
Nuviana, Valle del Cinca 2019 <i>Chardonnay</i>	6.50
Legaris, Rueda 2020 <i>Verdejo</i>	7.50
Legaris, Rueda 2020 <i>Sauvignon Blanc</i>	8.00
Muga, Rioja 2018 <i>Viura, Malvasía</i>	9.00

### CAVA

*Sparkling wine produced with the Champagne method*  
150ml  
8.00

Anna de Codorniu, Blanc de Noirs  
*Pinot noir*

### ROSADO

	175ml
Raimat, Costers del Segre 2019 <i>Cabernet Sauvignon, Tempranillo</i>	7.00



## WHITE

### Rioja

Viña Pomal, Rioja 2020

*Viura, Malvasia*

Muga, Rioja 2019

*Viura, Malvasia*

### Rueda

Legaris, Rueda 2020

*Verdejo*

Legaris, Rueda 2020

*Sauvignon Blanc*

### Cataluña

Nuviana, Valle del Cinca 2019

*Chardonnay*

Raimat, Costers del Segre 2020 *Organic*

*Chardonnay*

Anima, Costers del Segre 2019

*Chardonnay, Xarel.lo, Albariño*

### Galicia

Nora, Rias Baixas 2020

*Albariño*

Avancia, Valdeorras 2019

*Godello*

## ROSE

Raimat, Costers del Segre 2019

*Cabernet Sauvignon, Tempranillo*

Viña Pomal, Rioja 2018

*Garnacha, Viura*

## CAVA

Anna de Codorniu, Blanc de Noirs

*Pinot noir*

Anna de Codorniu, Blanc de Blanc

*Macabeo, Xarel.lo, Parellada, Chardonnay*

Anna de Codorniu, Brut Rose

*Pinot noir, Chardonnay*

Mont Ferrant, Brut *Organic*

*Macabeo, Xarel.lo, Parellada, Viura*

Reina Maria Cristina Reserva 2015

*Pinot noir*

Jaume Codorniu Gran Reserva 2010

*Chardonnay, Pinot Noir, Xarel-lo*

Anna de Codorniu *Zero*

*Alcohol-free*

Bottle

29.00

34.00

26.00

30.00

23.00

26.00

28.00

34.00

40.00

26.00

29.00

30.00

32.00

30.00

35.00

40.00

50.00

18.00

## RED

### Rioja

Viña Pomal Crianza, 2017

*Tempranillo*

Beronia, 2019 *Organic*

*Tempranillo*

Viña Pomal Selección 500 Ltd Ed, 2016

*Tempranillo, Garnacha*

Beronia, Viñas Viejas (old vines), 2016

*Tempranillo*

Basagoiti Reserva, 2013

*Tempranillo*

Muga Reserva, 2017

*Tempranillo, Garnacha, Mazuelo, Graciano*

Viña Pomal Gran Reserva, 2012

*Tempranillo*

Márques de Cáceres, cuvée especial 2015

*Tempranillo, old vineyards, private collection*

La Vicalanda Reserva, 2014

*Tempranillo*

### Ribera de Duero

Legaris Roble, 2019

*Tempranillo*

La Planta, 2020

*Tempranillo*

Legaris Reserva, 2016

*Tempranillo*

Arzuaga Crianza, 2018

*Tempranillo*

Malleolues, 2016

*Tempranillo*

### Cataluña

Nuviana, Valle del Cinca 2018

*Tempranillo, Cabernet Sauvignon*

Anima, Costers del Segre 2017

*Tempranillo, Cabernet Sauvignon, Syrah*

Abadía de Poblet, Conca de Barberá, 2015

*Trepat, Garrut, Garnatxa*

Prior Scala Dei, Priorat 2016

*Garnacha Negra, Cabernet Sauvignon*

Bottle

29.00

34.00

34.00

38.00

40.00

46.00

48.00

60.00

65.00

34.00

36.00

46.00

50.00

60.00

23.00

27.00

36.00

40.00

## Locations

*Grapes from select wineries & regions to showcase the very best example of the country's premium wines*

AR "Locations", Argentina

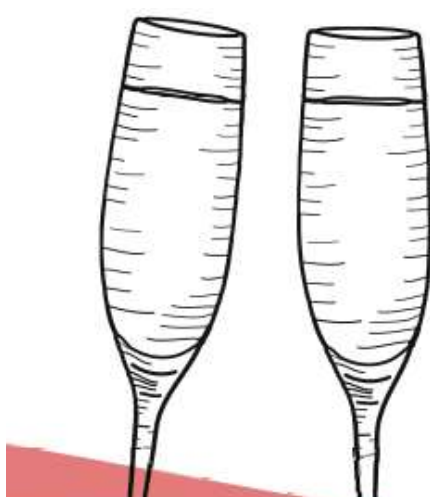
39.00

*Malbec, Cabernet Sauvignon and Tannat from Mendoza, Argentina*

E "Locations", Spain

40.00

*Garnacha, Tempranillo, Monastrell, and Carignan from Priorat, Jumilla, Toro, Rioja and Ribera del Duero*



## SHERRY

### FINO

Tio Pepe en rama

*The traditional dry fino 'en rama' straight from the cask*

100ml

6.00

### AMONTILLADO

Viña AB

*Dry with delicate almond flavour*

6.50

## DULCE / DESSERT WINES

75ml

Nectar, Pedro Ximénez,

*Sweet & smooth, notes of figs, mocha, nuts & spices*

7.00

Jorge Ordoñez N°2 Moscatel de Alejandría

*Unfortified moscatel from Málaga. Long tropical fruit flavours*

8.00

Noe, Pedro Ximénez, 30 yr matured

*30 yr aged, notes of figs, plums, coffee & spices*

9.75

## GIN & TONIC

Voortrekker (6 botanicals)

*Orange twist & juniper berries*

9.00

Hendrick's

*Fresh mint & cucumber*

11.00

Gin Mare

*Rosemary & lemon peel*

10.00

Whitley Neill

*Juniper berries & orange*

10.00

Tanqueray

*Fresh lime & green grapes*

9.00

Bombay Sapphire

*Cinnamon sticks & orange peel*

9.00

Gordon's alcohol free 0.0%

*Juniper berries & fresh lime*

7.00

## COCKTAILS

Pornstar Martini

*Shot cava, Malibu rum, Licor 43, pineapple & passion fruit*

10.00

Margarita

*Tequila, lime juice, triple sec*

9.00

Mojito

*White Rum, Mint leaves, limes, crushed ice, soda*

9.00

Cucumberito

*Gin, elderflower, lime juice, black pepper & Mediterranean tonic*

9.00

Strawberry Daiquiri

*White rum, fresh strawberry purée, lime, crushed ice*

9.00

Expresso Martini

*Coffee, Absolut Vodka, Kahlua, Caramel & Hazelnut*

9.00

Aperol Cava Spritz

*Codorniu Cava, aperol, lemonade & orange*

8.00

## CERVEZA

Estrella Damm 330ml

4.50

Free Galicia 0% Alcohol 330ml

3.00

Cider Mayador 330ml

4.50

Estrella Galicia pint/ half

6.50 / 3.50

## CRAFT BEER 330ml

Tyris IPA (pale) 6%

4.60

Black Coupage - oveja negra (dark) 7.2%

4.20

Reserva Especial 1906 (vintage) 6.5%

4.20

Estrella del Camino (witbier / wheat) 5.3%

4.40

## SOFT DRINKS

Coke, Diet Coke, Coke ZERO,

Lemonade, Tonic, Soda, Ginger Ale, Appletiser

3.00

Still water Mondariz

3.50

Sparkling water Vichy

3.50

## JUICES

Apple, Cranberry, Pineapple, Tomato

2.50

## COFFEE

Latte, Cappuccino, Mocha, Flat White, Hot Chocolate 3.50

Espresso / Double 2.50 / 3.00

Cortado / Double 2.50 / 3.00

Americano 3.00

Espresso with digestif (carajillo) 6.00

## TEA

Peppermint, Fresh Mint, Chamomile, 3.00

Earl Grey, English Breakfast