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# Wine List

We have an unparalleled list of exclusively Spanish wines, with many of the best wines that Spain produces, some 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. Ask your server if you are unsure, we'll be delighted to help with your choice. We have over 130 fabulous Spanish wines to choose from.

Now, for the very good news! We do our utmost to keep our wine prices reasonable whilst sourcing the very best quality that Spain has to offer. 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 for granny or to put in trifles at Christmas. We have a large and 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!

Where we exhaust a particular vintage, we will offer the next vintage which matches the wine for quality. Also, don't forget our huge range of Spanish spirits – the biggest in the UK.

## **Our measures:**

### *Beer:*

Draught beer is served in either ½ pint or pint measures; we also serve a flight of beer of 3 glasses each of 1/3 pint.

### *Wine:*

Our wines are served in 175ml measures (we can serve in 125ml or 250ml on request)

Cava and sparkling wine are served in 125ml measures

Dry sherries are served in 125ml measures

Medium sherries are served in 75ml measures

Sweet sherries and dessert wines are served in 50ml measures

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

Vermouth and cream liqueurs are served in 50ml measures



**Peter Kinsella**  
**Executive Chef and Proprietor**

# Cocktails

Our cocktails have all been developed by our superb bar staff who have assembled a unique and stunning cocktail list from across the world. Ask your server for details of today's 'cocktail of the day'.

	<u>1L jug</u>	<u>Glass</u>
<b>Sangría</b>	<b>£14.95</b>	<b>£4.25</b>
<b>Cava Sangría</b>	<b>£15.50</b>	<b>£4.25</b>

## Classics

43 Sours <i>Licor 43, lemon</i>	<b>£5.95</b>
Amaretto Sours <i>amaretto, lemon</i>	<b>£5.95</b>
Apple Mojito <i>rum, apple, mint, lime</i>	<b>£5.95</b>
Between the Sheets <i>rum, triple sec, brandy, lemon</i>	<b>£6.95</b>
Bloody Mary <i>vodka, tomato, spices</i>	<b>£5.95</b>
Bramble <i>gin, lime, crème de mûre</i>	<b>£5.95</b>
Brandy Alexander <i>brandy, crème de cacao, cream</i>	<b>£5.95</b>
Brandy Sidecar <i>brandy, triple sec, lemon</i>	<b>£5.95</b>
Caiprinha <i>cachaça, lime</i>	<b>£5.95</b>
Cosmopolitan <i>vodka, Cointreau, cranberry, lime</i>	<b>£5.95</b>
Cuba Libre <i>rum, lime, coke</i>	<b>£5.95</b>
Gimlet <i>gin, lime cordial, lime</i>	<b>£5.95</b>
Long Island Iced Tea <i>vodka, triple sec, gin, tequila, lemon, coke</i>	<b>£6.95</b>
Manhattan <i>vermouth, Jack Daniels, bitters</i>	<b>£6.95</b>
Margarita <i>tequila, triple sec, lime</i>	<b>£5.95</b>
Mojito <i>rum, cava, lime, mint</i>	<b>£5.95</b>
Passion Fruit Mojito <i>rum, passion fruit, mint, lime</i>	<b>£5.95</b>
Passion Fruit Daiquiri <i>rum, passion fruit, lime</i>	<b>£5.95</b>
Pina Colada <i>rum, Malibu, cream, pineapple</i>	<b>£5.95</b>
Pink Lady <i>gin, grenadine, cream, egg white</i>	<b>£5.95</b>
Sex on the Beach <i>vodka, peach schnapps, cranberry, orange</i>	<b>£5.95</b>
Singapore Sling <i>gin, cherry brandy, grenadine, orange, lemon</i>	<b>£6.95</b>
Strawberry Daiquiri <i>rum, strawberry, lime</i>	<b>£5.95</b>
Strawberry Mojito <i>rum, strawberry, mint, lime</i>	<b>£5.95</b>
Whisky Sours <i>whisky, lemon</i>	<b>£5.95</b>

## Martinis

Basil Martini <i>Gin Mare, dry Martini, fresh basil</i>	<b>£6.95</b>
Dirty Martini <i>gin, dry vermouth, olive brine</i>	<b>£5.95</b>
Dry Martini <i>gin, dry vermouth</i>	<b>£5.95</b>
Espresso Martini <i>vodka, Orujo de Café, Café Saula espresso</i>	<b>£5.95</b>
French Martini <i>vodka, Chambord, pineapple juice</i>	<b>£5.95</b>
Lemon Martini <i>vodka, Orujo de limon, syrup, lemon</i>	<b>£5.95</b>
Vodka Martini <i>vodka, dry vermouth</i>	<b>£5.95</b>

## Cava

43 Cava <i>Licor 43, cava and fresh mint</i>	<b>£6.95</b>
Bucks Fizz <i>cava, fresh orange juice</i>	<b>£5.95</b>
Cava Bellini <i>cava, peach purée, peach schnapps</i>	<b>£5.95</b>
Kir Royale <i>cava topped with crème de cassis</i>	<b>£5.95</b>

### Specials

Alfonso <i>Casa Mariol Vermut cava, bitters</i>	<b>£6.95</b>
Blackberry Cola Hit <i>brandy, cola, PX sherry, Fino, crème de mûre</i>	<b>£6.95</b>
Haribo <i>vodka, Tilford apple, Tilford peach, triple sec, strawberry, lime Haribo, soda</i>	<b>£6.95</b>
Manuel's Boss <i>Vermut, London No 1 Gin, basil, cucumber, cinnamon</i>	<b>£6.95</b>
Purple Pedro <i>rum, Blue Curaçao, vodka, Chambord, grenadine</i>	<b>£6.95</b>
PX Old Fashioned <i>Dos Maderas rum, PX sherry, orange, bitters</i>	<b>£6.95</b>
Sagrada Familia <i>black vodka, Blue Curaçao, cranberry juice</i>	<b>£6.95</b>
Tio Pepe's Perversion <i>Fino, peach schnapps, triple sec</i>	<b>£6.95</b>
Toblerone <i>Baileys, cacao, Tif hazelnut, chocolate, cream</i>	<b>£6.95</b>
Turkish Delight <i>vanilla vodka, cacao, rose</i>	<b>£6.95</b>

### Shooters

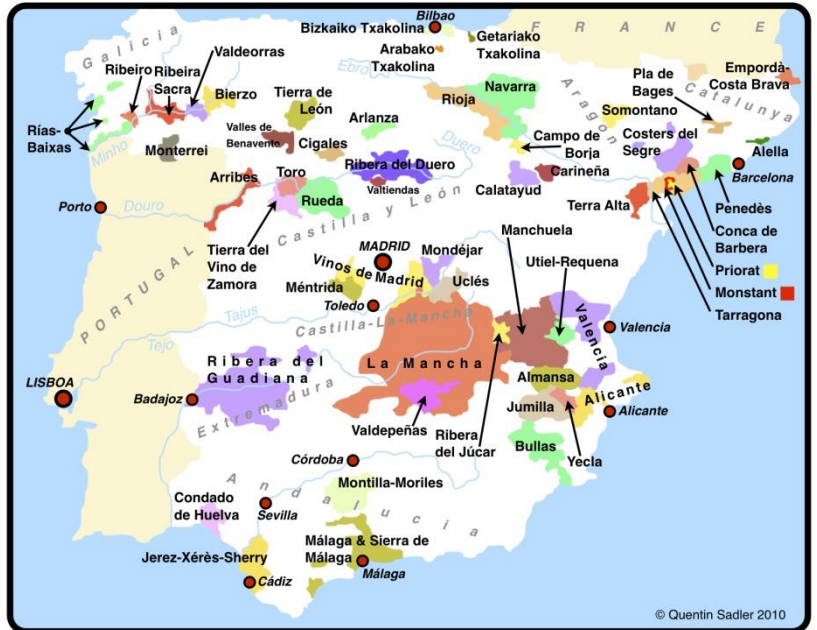
**£2.50**

Catalan <i>grenadine, Crema Catalana, strawberry</i>
Coke bottle <i>Caballero, lime</i>
Juicebilee <i>strawberry, triple sec, Blue Curaçao</i>
B52 <i>Tia Maria, Baileys, triple sec</i>
Chocolate and Churros <i>cinnamon liqueur and creme de cacao</i>
Fruit Salad <i>Tilford apple, Tilford peach</i>

### Alcohol-free Cocktails

Gaudi <i>orange juice, cranberry juice, grenadine</i>	<b>£2.75</b>
Virgin Apple Mojito <i>apple, apple juice, mint, soda</i>	<b>£3.95</b>
Virgin Passion Fruit Mojito <i>passion fruit, mint, soda</i>	<b>£3.95</b>
Virgin Strawberry Mojito <i>strawberries, mint, soda</i>	<b>£3.95</b>

# The wines of Spain



from, use this map to help you. Don't forget to just ask any of our staff for help in choosing your wine.

You can also check out a quick list of our wines under £25 on page 6.

# At a glance – our wines under £25

We often get asked for a ‘house’ wine. We don’t have a wine that we designate as a house wine. We have a wine list that is not driven by what other people want to sell us, but a list that has been personally chosen by Lunya’s owner, Peter Kinsella, to reflect the very best of what Spain has to offer. We have a huge list. Here are all the wines we have which are under £25 and offer exceptional value. Full descriptions are in the main list.

<b>White</b>	<b>Grape</b>	<b>Gls</b>	<b>Btl</b>
<b>Montado</b>	Verdejo, Chardonnay	£4.25	£14.95
<b>Las Corazas</b>	Macabeo		£15.75
<b>VdV Chardonnay</b>	Chardonnay	£4.50	£15.75
<b>Chispas</b>	Macabeo	£4.75	£16.95
<b>Vegeval Plata</b>	Airen	£4.95	£17.95
<b>Barbadillo</b>	Palomino		£18.95
<b>Blanca</b>	Garnacha Blanca	£5.45	£19.95
<b>Navajas</b>	Rioja – Viura		£19.95
<b>Vallemayor</b>	Rioja – Viura	£5.45	£19.95
<b>Badajo</b>	Verdejo	£5.95	£21.95
<b>Fuente seca</b>	Macabeo/Sauvignon Blanc	£5.95	£21.95
<b>Cora</b>	Xarel.lo, Muscat	£6.25	£22.95
<b>Huella de Adaras</b>	Verdejo, Sauvignon Blanc	£6.25	£22.95
<b>Libalis</b>	Moscatel		£22.95
<b>Alma de Blanco</b>	Godello		£23.95
<b>Castelo de Medina</b>	Sauvignon Blanc, Macabeo	£6.50	£23.95
<b>Abadal</b>	Picapoll	£6.75	£24.95
<b>Pirineus</b>	Gwertztraminer	£6.75	£24.95
<b>Zudugarai</b>	Hondarribi Zuri, Beltza		£24.95

<b>Red</b>	<b>Grape</b>	<b>Gls</b>	<b>Btl</b>
<b>Montado</b>	Tempranillo	£4.25	£14.95
<b>Las Corazas</b>	Tempranillo		£15.75
<b>Chispas</b>	Garnacha	£4.75	£16.95
<b>Vallemayor</b>	Rioja - Tempranillo	£5.25	£18.95
<b>Arnau</b>	Merlot	£5.45	£19.95
<b>Navajas</b>	Rioja - Tempranillo		£19.95
<b>Honoro Vera</b>	Monastrell	£5.75	£20.95
<b>Borsao</b>	Garnacha/Shiraz		£21.95
<b>Palacio Quemadas</b>	Tempranillo		£21.95
<b>Rufina</b>	Tempranillo		£21.95
<b>Pasión</b>	Bobal		£22.75
<b>Fuente seca</b>	Bobal, Cab Sav	£6.25	£22.95
<b>Ramon Roqueta</b>	Tempranillo, Cab Sav		£22.95
<b>Samsó Crianza</b>	Samsó	£6.25	£22.95
<b>Synera Crianza</b>	Cab Sav, Merlot		£22.95
<b>Clos Dalian</b>	Garnacha		£23.95
<b>Con Class</b>	Tinta de Toro	£6.50	£23.95
<b>Corcovo Roble</b>	Tempranillo		£23.95
<b>Ull de Llebre</b>	Tempranillo		£23.95
<b>Vega Real</b>	Tinta de Pais	£6.50	£23.95
<b>VdV Pinot Noir</b>	Pinot Noir		£24.95
<b>Luna Bebendé</b>	Mencia		£24.95

*Have a look through our list for a full description and to discover the many other gems we have.*

# 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. We have one of the most extensive and best sherry selections in the UK. In Spain, sherry is now **the** trendy drink – they go from bone dry to ultra sweet. Give it a go. Try one of our sherry flights as a great introduction – 3 taster glasses of a dry, medium and sweet sherry.

## Sherry Flight

Three taster glasses of a Fino, Amontillado and PX on a wooden plank for just **£7.95** – fantastic value and a superb way to get introduced to the world of sherry.

## Dry Sherries *Superb with olives, salty snacks and fish*

**De Soto Manzanilla** **Glass £4.50** **Btl £21.95**  
From Bodegas De Soto, 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.

**De Soto Fino** **Glass £4.50** **Btl £21.95**  
Produced using the solera method, goes fabulously with any seafood, cured meats, salty snacks and olives. Superbly dry and tangy.

**Tio Pepe Fino** **Glass £4.99** **Btl £24.95**  
Crisp and dry with a superb yeasty zestiness. Spain's bestselling Fino. Perfect with snacks, olives and cured fish.

**La Panesa Especial Fino** **Btl £59.95**  
From Bodegas Emilio Hidalgo, this is a very special, longer aged Fino, aged under flor for over 15 years. Very dry, rich and nutty, it is full-bodied, complex and delicious. This is as exceptional as Fino gets.

## Nutty and medium Sherries *Superb with cured meats and cheese*

**Viña AB Amontillado** **Glass £4.99**  
From Gonzalez Byass, a bone dry, nutty sherry with a dry caramel finish which is perfect with Spanish hams.

**Amontillado Contrabandista** **Glass £4.95**  
From Valdespino, a complex wine, sweeter than usual for an Amontillado (coming from the injection of a small amount of Pedro Ximénez), although still a medium dry sherry. Great with our Ibérico hams.

**El Gobernador Oloroso** **Glass £5.95**  
From Bodegas Emilio Hidalgo, a wonderful, classy Oloroso with nutty, burnt caramel and honey notes. On the palate there is a sublime honeyed hazelnut with vibrant acidity and a refined, long and salty finish. A perfect combination with Ibérico Bellota meats.

**Oloroso Viejo Don Gonzalo** **Glass £7.95**  
From Valdespino, aged in a solera system for over 20 years. Intense, powerful and complex, this Oloroso has hints of caramel, almonds and apricots. Long and persistent on the palate.

**Matusalem Oloroso** **Glass £7.99**  
30 year old medium sherry which is rich and opulent in feel but with well moderated sweetness. Absorbingly complex, both nose and palate are awash with notes of raisins, figs, candied orange peel and pudding spices.

## **Sweet Sherries** *Superb with desserts and blue cheese*

### **De Soto Pale Cream**

**Glass £3.45**

From Bodegas De Soto, a wonderful clear and mildly sweet sherry. Goes well with cheesecake and other desserts.

### **Alvear Pale Cream**

**Glass £3.45**

The best pale cream we have ever tasted. Made with Pedro Ximénez grapes this is sweet, floral, yeasty, creamy, citrusy, almond, grapey with even a touch of a Werthers in there! Perfect on its own or with any dessert.

### **Morenita Cream**

**Glass £3.45**

From Bodegas Emilio Hidalgo, translating as 'little brunette', this is a delightful sherry; a blend of Palomino and Pedro Ximénez gives a rich brown colour with dark golden highlights. This is a delicate style cream with hints of caramel, dried fruits and mocha on the nose. Smooth and elegant with well-balanced sweetness, it's wonderfully refreshing.

### **El Candado (Valdespino Pedro Ximénez)**

**Glass £4.25**

**Btl £34.95**

This sherry is rich, velvety, smooth and beautifully sweet coming from the Pedro Ximénez grape. 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! **(750ml)**

### **Don PX Dulce de Pasas, 2006**

**Glass £4.95**

**Btl £21.95**

#### **D.O. Montilla-Moriles (Malaga)**

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. **(375ml)**

### **Fernando de Castilla Antique Pedro Ximénez**

**Glass £5.50**

**Btl £36.95**

One sip and you will be forever under its spell. Aromas of coffee, liquorice, sweet tobacco, prunes, figs, raisins, tea and a dozen other fleeting scents with a surprising lightness and delicacy. A seductive, luscious and wonderful sherry with a lingering bonfire toffee finish. Ideal with chocolates and chocolate based desserts, ice creams and pastries as well as blue cheeses. **(500ml)**

### **Noé 30yo Pedro Ximénez**

**Glass £6.99**

**Btl £32.95**

A dense, sweet wine made from the Pedro Ximénez grape. This is a dark amber/brown wine with rich molasses and butterscotch aromas and flavours of nuts and raisins. A rich, creamy, mouth coating texture creates a long powerful finish. This 30 year old sherry is absolutely sublime with a vanilla ice cream or creamy desserts. **(375ml)**

### **Don PX Gran Reserva, 1985**

**Glass: £7.45**

**Btl £33.95**

#### **D.O. Montilla-Moriles (Malaga)**

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. **(375ml)**



## **Palo Cortado**

Impossible to capture, Palo Cortados are Finos where the flor breaks and the wine oxidises, producing a bouquet of aromas and flavours. The result is a wine with some of the richness of Oloroso and some of the crispness of Amontillado.

### **Leonor Palo Cortado**

**Glass £5.25**

A stunning amber colour with hints of orange, this wine has an intense nutty aroma of toasted hazelnuts and almonds with some spicy character on the palate. The finish is very long and smooth.

### **Apostoles 30 yr old Palo Cortado**

**Glass £7.99**

The Apostoles Solera was created in 1862 to commemorate the visit of Queen Isabel II of Spain to the vineyard. This rare sherry offers a sublime combination of the dried fruits present in the Palomino grapes, blended with lush sweetness of Pedro Ximénez grapes.

### **Marques de Rodil Especial Palo Cortado**

**Glass £8.95**

An absolute powerhouse from Bodegas Emilio Hidalgo. This Palo Cortado is sexy, seductive and alluring! On the palate it is full of caramel, salt, pecan and hazelnut with a long finish of dried apricot and tangy flavours. With wonderfully balanced acidity, it gives snappy citrus before its long drawn out nutty finish. Absolutely irresistible.

# Cava/Sparkling

*Cava is made in exactly the same way as Champagne. We have one of the most extensive Cava selections in the whole of the UK, coming from mostly small and boutique cava makers, offering you everything from simple quaffable bubbly to the world's best Cavas, comparable to some of the best vintage champagnes.*

## **Gran Gesta**

**Glass £4.95**

**Btl £22.95**

From Covides, 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!

## **Parxet Rosado Cava**

**Glass £5.95**

**Btl £28.95**

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

## **Loxarel Saniger Brut Reserva**

**Glass £5.65**

**Btl £25.95**

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

## **Loxarel Reserva Familiar**

**Glass £7.95**

**Btl £34.95**

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

## **Segura Viudas Heredad**

**Btl £45.95**

A stunning top-end Cava in a beautiful pewter decorated bottle. A glorious blend of Macabeo and Parellada. The initial aromas are lightly smoky, with touches of biscuit, followed by hints of honey, fruit and flower petals. On the palate it is excellent and very elegant, giving the drinker a delightful sense of abundance. Be sure to keep your bottle!

## **Agusti Torello Krypta, 2004**

**Btl £79.95**

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 your 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!

# whites

## Catalunya

**Blanca, D.O. Catalunya** **Glass £5.45** **Btl £19.95**

Made by Casa Mariol, one of Catalunya's funkiest bodegas, who are taking the wine world by storm. 100% Garnacha Blanca gives it a delicate bouquet and a light fruity dryness. Perfect with a wide range of tapas.

**Cora, D.O. Penedès** **Glass £5.95** **Btl £22.95**

Made by Loxarel from Xarel.lo and Moscatel grapes, this is just too easy to drink! Enticing aromas of rose petal and honeysuckle are followed on the palate by tropical fruits in this unique wine.

**Abadal Picapoll, D.O. Pla da Bages** **Glass £6.75** **Btl £24.95**

A Catalan white wine with generous breadth in the mouth, suggesting fruity and floral complexity. On the palate there are notes of pineapple, grapefruit jasmine and apricot. Wonderful with seafood and chicken.

**Pansa Blanca, D.O. Alella** **Btl £26.95**

From the fabulous Parxet winery, just outside Barcelona. Named after the grapes indigenous to the area. This is elegance personified. Creamy, mouth-filling fruity wine. Bananas on the nose, this powerful wine is full of character and will have you filling the restaurant with outrageous noises with every sip!

**Honeymoon, D.O. Penedès** **Btl £27.95**

From the family owned Parés Baltà bodega. 100% Parellada gives it an intense floral nose and light fruity notes on the palate. Like a good wedding night, this glorious wine touches the right spot!

**Nuvol, D.O. Montsant** **Btl £29.95**

A blend of Macabeo and Garnacha Blanca from vines grown in four different estates. Aromas of yellow stone fruit and flowers, with a silky palate of light fruits and a gentle grassiness on the finish. This wine is why wine experts are drooling over Montsant wines at the moment. The perfect Catalan white.

**Moli dels Capellans, 2010, D.O. Conca de Barbera** **Btl £31.95**

A rich, butter-barrel aged Chardonnay. Made with hand-picked grapes, harvested from high altitude vineyards in the Catalanian hills. This is the best Chardonnay we have tasted; fresh acidity and minerality on the palate with a long, persistent finish. A wine for the connoisseur; it will bowl you over.

## D.O.C.a. Rioja

**Vallemayor Blanco** **Glass £5.50** **Btl £19.95**

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

**Navajas Blanco** **Btl £19.95**

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 just to sip on its own.

**Muga Blanco** **Btl £26.95**

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

**Gravonia Reserva Blanco, 2002** **Glass £8.95** **Btl £34.95**

Golden in colour, this wine has complex fruit structure with delicious oak and toast nuances with great depth and character on the finish.

**Tondonia Blanco Reserva, 1987** **Btl £59.95**

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 twice this price!

## **D.O. Alicante**

### **Huella de Adarus**

**Glass £6.25**

**Btl £22.95**

A fruit-bowl blend of Verdejo, Sauvignon Blanc and Monastrell, this is a full and distinctive wine showing stone fruits on the palate, backed by tropical fruit flavours and juicy pineapple on the finish.

## **Cádiz**

### **Antonio Barbadillo Blanco, 2008**

**Btl £18.95**

From the sherry producing area, comes this beautiful light aromatic white, made from Palomino grapes (those used to make sherry). This has subtle floral and tropical fruit notes. One of the most highly rated whites of southern Spain.

## **D.O. Cariñena**

### **Chispas**

**Glass £4.75**

**Btl £16.95**

Made with Macabeo grapes, this is a great wine for the money. Hints of lemon, pineapple and fresh herbs on the nose, zingy citrus fruits on the palate.

## **Tierra de Castilla**

### **Montado Blanco**

**Glass £4.25**

**Btl £14.95**

A Verdejo/Chardonnay blend from the heart of Spain. Crisp, dry and balanced nicely with light fruits. Perfect with seafood, vegetables and a wide range of tapas. Fantastic value from one of Spain's leading wine makers.

### **Las Corazas**

**Btl £15.75**

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.

### **Peñalba López Blanco**

**Btl £29.95**

One of our most unusual whites, made with Albillo (white Tempranillo) and Sauvignon Blanc, in the heart of Ribero del Duero territory. With a nose of lemon meringue pie, it's lightly oaked and gives way to a creamy palate of dry minerality with hints of apple and spicy white fruits. Try it with our fish dishes – a perfect balance.

## **Galicia**

### **Orballo Albariño, D.O. Rias Baixas**

**Glass £6.95**

**Btl £25.95**

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 seafood.

### **Alma de Blanco Godello, D.O. Monterrei**

**Btl £23.95**

This unoaked Godello (100%) was produced from a single 30-year-old estate vineyard. Fragrant minerals, nutmeg, white peach, and pear aromas inform the nose of a concentrated, mouth-filling, spicy, mineral-laden dry white. Delightful, classy white which goes well with fish and chicken.

### **Segrel Ambar Albariño, D.O. Rias Baixas**

**Glass £7.95**

**Btl £29.95**

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.

### **Palacio de Fefiñanes 1583, D.O. Rias Baixas**

**Btl £35.95**

Barrel fermented Albariño. This is a fabulous alternative to a great white Burgundy. Rias Baixas has received a lot of attention lately for the Albariños produced there, which many consumers are turning to as an alternative to many heavy, over-oaked Chardonnay wines.

## **D.O. Guetaria Txakolina**

### **Zudugarai**

**Btl £24.95**

A rare Basque wine made with the indigenous Hondarribi Zuri and Beltza grapes. A nose of mineral, green apple, citrus, and sea salt. Crisp and vibrant on the palate with the slight natural tingly fizz to this unusual wine. Perfect with seafood. Long and energetic on the finish. Probably the most unusual wine in the list – highly recommended.

## **D.O. Rueda**

### **Badajo**

**Glass £5.95**

**Btl £21.95**

A really crisp, dry Verdejo. Big and bright on the nose with a full fruity palate, with elegant textured apple and citrus fruit. Nice and tangy with good freshness and vitality.

### **Castelo de Medina, Sauvignon Blanc**

**Glass £6.25**

**Btl £23.95**

A bit of a rarity, this one – a Spanish Sauvignon Blanc. Gooseberry and grapefruit jump out of the glass in this Sauvignon packed with mouth watering acidity.

### **V3 Verdejo, 2008**

**Btl £42.95**

A real tour de force from the internationally acclaimed 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 or strong ewes milk cheese are marriages made in heaven for this wine. Richard Sanz, the wine maker, is absolutely bonkers but he does produce some of the world's best whites!

## **D.O. Somontano**

### **VdV Chardonnay Macabeo**

**Glass £4.50**

**Btl £15.75**

Fabulous, fruity white, tropical fruits on the nose with a wonderful fruity crispness on the palate. A stonkingly fresh wine – perfect for our long, hot British summers!

### **Pirineus Gwertztraminer**

**Glass £6.75**

**Btl £24.95**

Quite simply, a stunning white made with the Gwertztraminer grape, originating from Alsace. Made in the foot of the Pyrenees from the up and coming Somontano D.O.; the aromas of this wine jump out of the glass and massage your nose with notes of rose water, Turkish Delight and exotic fruits. A great combination with anything spicy.

### **Colección Riesling**

**Btl £25.95**

From the famous Viñas del Vero in the foothills of the Pyrenées. This is crisp, fresh and citrusy. As good as Riesling gets, floral notes, lemon zest and like Luis Suárez, has a wonderful light acidic bite at the end. A favourite of Somontano's 'Cheshire set'.

## **D.O. Utiel-Requena**

### **Fuerteseca Blanco**

**Glass £5.95**

**Btl £21.95**

A crisp blend of Macabeo and Sauvignon Blanc. This is a very clean and refreshing organic wine 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.

## **D.O. Valdepeñas**

### **Vegeval Plata, Airén semi seco**

**Glass £4.95**

**Btl £17.95**

A luscious medium white wine, packed full of apricot, pears and tropical fruits. A true aromatic wine similar to Viognier. Perfect for sipping in the sun (when it's out!)

## **D.O Valles de Sadacia**

### **Libalis**

**Btl £22.95**

From one of Spain's newest D.O.s in the heart of La Rioja. Made with an unusual blend of Moscatel de Grano Menudo, Viura and Malvasia, this is an explosion of tropical fruit with lovely length on the finish. A match made in heaven for rice, shellfish and vegetables, or enjoy it on its own whilst you wow your neighbours with its beautiful decorative bottle on your table.

# Rosé

**Las Corazas Rosado, D.O. Tierra de Castilla**

**Btl £15.75**

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!

**Chispas, D.O. Cariñena**

**Glass £4.75**

**Btl £16.95**

Made with Garnacha grapes, this is a fruit bowl of red summer fruits. Strawberry, cherry, pomegranate – even a hint of a red jelly baby! A lush, medium dry, fruity rosé.

**Pirineus Rosado, D.O. Somantano**

**Glass £5.45**

**Btl £19.95**

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; made with Merlot and Cabernet Sauvignon grapes.

**Al Vent Rosado, D.O. Utiel-Requena**

**Glass £5.95**

**Btl £21.95**

A stupendous rosé; full of red summer fruits. A strawberry pink rosé in a distinctive bottle; made with 100% Bobal grapes, indigenous to the Valencia region.

**Petit Arnau Rosado, 2010, D.O. Penedès, Catalunya**

**Btl £23.95**

Intensely flavoured rosé with tremendous character and depth of splendid red berry fruits with a satisfying finish. A real top notch wine made with Merlot and Pinot Noir, popular with Barcelona's celebs.

# Reds

## Catalunya

**Arnau Merlot, D.O. Penedès** **Glass £5.45** **Btl £19.95**

A modern style red from the heart of Catalan wine-making country. Big jammy, juicy dark fruits and vibrant soft tannins. Goes perfectly with any red meat or when you just want to sit at the bar and chew the cud!

**Samsó Crianza, 2009, D.O. Tierra Alta** **Glass £6.25** **Btl £22.95**

Another fabulous wine from the young winemakers at Casa Mariol. A really well balanced medium bodied, dry red made with Carignan grapes. Spicy cherry and plum fruits with some cream on the finish from 16 months in wood. One to savour.

**Ull de Llebre Crianza, D.O. Terra Alta** **Btl £23.95**

From Casa Mariol, one of Catalunya's most innovative wine-makers. 100% Tempranillo and 12 months in Hungarian Oak gives a deep ruby wine with a hint of mahogany. Spicy red fruits on the palate, this is a stupendous easy drinking red, perfect with chorizo.

**Clos Dalian, 2009, D.O. Monsant** **Btl £23.95**

100% Garnacha; a delightful fruity red, full of berries, blackcurrant jam and a touch of spice. Four months in French oak, deep crimson in colour, soft tannins give a smooth texture and a hint of chocolate. A superb Catalan wine!

**Synera Crianza, 2008, D.O. Catalunya** **Btl £22.95**

A Cabernet-Merlot blend from the heart of Catalunya benefiting from their hot summers and mild winters. 6 months in oak, give softly rounded tannins and cherry and blackberry on the palate with touches of chocolate and vanilla.

**Ramon Roqueta Reserva, 2007, D.O. Catalunya** **Btl £22.95**

A luxurious blend of Tempranillo and Cabernet Sauvignon grapes benefiting from 12 months in French oak. This is a multi-layered wine with hints of balsamic, vanilla and coconut overlaying the silky smooth deep red fruits and a whimsical touch of spice on the finish.

**Eos de Loxarel, D.O. Penedès** **Glass £7.50** **Btl £27.95**

A Catalan favourite amongst their 'in the know' wine crowd. 100% Shiraz (Shiraz). Rich and deep in colour, medium bodied with hints of cinnamon which are underpinned by pleasing subtle vanilla on the finish. If you like the punchy, full-bodied South Australian reds, then this is for you.

**Formiga, 2010, D.O.C. Priorat** **Glass £7.95** **Btl £29.95**

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.

**Abadal 3.9 Reserva, 2007, D.O. Pla de Bages** **Glass £8.95** **Btl £33.95**

Cabernet Sauvignon/Shiraz. 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.

**Abadal Selecció, 2007, D.O. Pla de Bages** **Btl £38.95**

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

**Torres Mas La Plana, 2008, D.O. Penedès** **Btl £46.95**

This is Torres' most prestigious red wine, now known to connoisseurs all over the world, and made in very limited quantities. 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.

**L'Ermita Alvaro Palacios 1999****Btl £319.95**

Alvaro Palacios is widely considered to be one of Spain's most important wine-makers. His L'Ermita bodega has redefined modern Spanish wine, and in particular, put Priorat on the international map. On opening, there's a delicate nose that hints at old world elegance. Cassis and oak are predominant with some additional hints of forest floor, truffle, tobacco, vanilla bean, berry, cassis and liquorice. The palate is just gorgeous. Very typical of Palacios, there is fabulous dark fruit with complementary notes of minerality, spice box, light oak, sleek tannins and lasting dark fruits. Luscious but restrained. This is as sexy as red wine gets; imagine a crimson satin lined boudoir, 1920s lounge music and extravagant positions all night long – a wine that will have your juices overflowing!

**D.O.C.a. Rioja****Vallemayor Tinto****Glass £5.25****Btl £18.95**

Easy drinking red Rioja with vibrant but rounded blackcurrant fruits and soft tannins. Great value Rioja, a huge crowd pleaser.

**Navajas Tinto****Btl £19.95**

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.

**Beronia Elaboración Especial****Glass £7.25****Btl £26.95**

An innovative Riojan wine with unique character due to its special elaboration process of all its fermentation in oak barrels. Deep maroon colour with cherry tones. Complex on the nose with aromas of liquorice, and red and black fruits with chocolate and mineral tones. This is a real beauty.

**Muga Tinto Reserva, 2008****Btl £32.95**

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.

**Vallemayor Gran Reserva, 2005****Btl £36.95**

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.

**Senorio San Vicente, 2004/5****Glass £11.95****Btl £45.95**

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. Very elegant. Soft and fresh attack rapidly filling the mouth with spice, mint and prunes. Velvety tannins give gentle but firm backbone and weight to the wine. One to savour.

**Tondonia Gran Reserva Tinto, 1985****Btl £107**

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!

**D.O. Ribera del Duero****Vega Real Roble, 2010****Glass £6.45****Btl £23.95**

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 with big fruit flavours.

**Protos Roble, 2010****Glass £6.95****Btl £25.95**

Protos is one of the best known wineries in Ribera del Duero, producing some of the region's best wines. An elegant, smooth, dark fruits packed red; this is a glorious wine and fabulous value.



**Lopez Cristobal** **Btl £27.95**

A silky smooth red from a delightful boutique bodega. 95% Tempranillo with a touch of Merlot, gives a wine packed full of dark red fruits, very light tannins and a smoothness you would expect from a wine twice this price. If this wine were a Greek god, it would be Aphrodite – one to fall in love with!

**Tionio, 2010** **Glass £9.50** **Btl £35.95**

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.

**Tomas Postigo, 2010** **Btl £48.95**

From Ribera del Duero's legendary winemaker who has now ventured out on his own. This is his first stunning wine. The nose displays aromas of wild black fruits, along with floral, lactic, spicy, balsamic and toffee notes. On the palate, it is complex, flavoursome, warm, powerful and balanced. It exhibits sweet, compact tannins and fruit notes, ending with a lengthy finish.

**Pago de Carraovejas Reserva, 2008** **Btl £62.95**

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.

**Vega Sicilia Alion, 2007** **Btl £89.95**

A superb entry into the world of Vega Sicilia. This modern wine has a generous bouquet of blackcurrant, cherries, liquorice, and toasty aromas. Full-bodied, potent, powerful and well balanced with crisp acidity, light gripping tannins, a delightful layered palate feel of forest fruit, mocha and light spices with a lasting, refreshing finish.

**Vega Sicilia Unico Gran Reserva, 2000** **Btl £319.95**

A real international star. 97 points off Parker, the 2000 is a truly prodigious effort, it boasts a deep crimson colour with an ethereal perfume aided by its extended upbringing producing a gorgeously sweet, expansive bouquet of sweet cherries interwoven with blackcurrant, truffle, liquorice, spices, lavender and incense. Full-bodied, potent, powerful, and well-delineated with crisp acidity, sweet but noticeable tannin, a multi-dimensional, expansive, layered palate feel, and a pure yet refreshing finish. This should be a wine for the history books. Vega Sicilia is Spain's international wine jewel in the crown. The 2000 is drinking fabulously now, in 40 years' time it will be even better, but we can't wait until then!

**Dominio de Pingus, 2000** **Btl £679.95**

While other Spanish wines have achieved international recognition, Pingus is one of the very few that has joined the ranks of the world's most coveted wines. This is the first year when Peter Sissek moved all of his production to a biodynamic one. Pingus has a quality that is often lacking in today's "modern" wines—a sense of utter individuality. There is no other wine in the world today that shares Pingus' unique signature. The 2000 Pingus is a wonderful vintage, producing an exaggerated, extravagantly rich effort boasting an inky, purple colour along with a sumptuous perfume of beef blood, lavender, herbs, ground pepper, melted liquorice, and oodles of blackberry and cassis-like fruit. Full-bodied, powerful, rich, and smoky, with great intensity, and an unctuously-textured, full-throttle finish. Initially cool aromas of blackberry, coffee, mocha and lead pencil with a later showing of a chocolatey aspect. Very rich, dense and deep, with a suave, utterly creamy texture. Another rarity, it's a case of get it whilst you can – you won't be disappointed.

**Dominio de Pingus, 2004** **Btl £1,239.95**

Peter Sissek, one of an elite group of winemakers who are creating monumental wines, is the mastermind behind Pingus. Working with carefully nurtured, ancient vines, and yields as low as half to a quarter of the finest red Grand Cru Burgundies he makes a maximum of 500 cases that are among the most sought-after in the world of fine wine. Aged in 100% new French Oak and 100% Tempranillo, this is the modern archetype of Ribera del Duero. The 2004 was given an unprecedented 100 points by Parker, a fabulous year for

Ribera del Duero, and Pingus, in particular. Red wine cannot get better than this. With smoky black fruit and extraordinary power, this wine is not to be missed. This wine is exciting, modern and yet at their core very traditional and singular in their expression of ancient Tempranillo vines grown in sandy soils. This wine is nigh on perfect. The concentration is excellent and the fruit-filled aromas are spectacularly intense, accompanied by elegant notes of coffee, chocolate, fine toasty oak, blackberry and blueberry to its thick, super concentrated and layered mid-palate. The tannins are totally concealed and the pure finish is remarkably long. Quite simply, this is likely to be the best wine you have ever had. A real rarity, we have one bottle and sadly, when it's gone, it's gone; we're unlikely to get any more.

### **D.O. Bierzo**

#### **Luna Beberide**

**Btl £24.95**

Almost as rare as a warm day in the UK, a red from Galicia. 100% Mencia. Deep red cherry colour, very fruity with a wonderful wild black forest fruit aroma and mineral touches. This is a full on red which is perfect with our Pluma Ibérica or any meat. A rare treat, taste it whilst you can.

### **D.O. Campo de Borja**

#### **Borsao Selección Tinto**

**Btl £21.95**

100% Garnacha grapes from Aragón. Grown in a harsh winter climate. This wine was rated by Parker as the best value dry red in the world. Mild spices, blackberry, cherry and lots of warmth from this cheeky full-bodied red.

### **D.O. Cariñena**

#### **Chispas Garnacha**

**Glass £4.75**

**Btl £16.95**

A light red wine from the abundant land of Zaragoza. A wonderful cherry base to this fruity red with a lovely ruby hue. Superb value, easy drinking red.

### **Tierra de Castilla**

#### **Montado Tinto**

**Glass £4.25**

**Btl £14.95**

Classic Tempranillo from the heart of Spain. Great light, fruity red wine, well balanced and will go well with meats and cheeses. Brilliant value and a real favourite of ours.

#### **Las Corazas**

**Btl £15.75**

Made with 100% Tempranillo, this fantastic value red is full of black cherries, raspberries and even a light hint of ginger root on the nose in this fantastic value red. A lovely, soft blackcurrant fruit core is backed up by a touch of spice.

#### **Quinta Sardonía, 2006**

**Btl £57.95**

Exceptional, that's all that needs to be said! But here's a little more. From fields metres away from Ribera del Duero, originally a project of Peter Sissek of Pingus fame. The wine is made both to organic and bio-dynamic principles. Imagine naked men and woman, collecting grapes under the moonlight chanting in ancient tongues whilst they feel the rhythm of the land. If you died with this on your lips, it would be a fantastic way to go. Lush, deep, carnal and mineral all at once. Wood smoke, allspice and all manner of husky leathery spices, dark florals - liquorice, tobacco and bluebells, mild chocolate and old flowers in earth. The palate is deep and relaxed - a dark cave full of mild chocolatey plum and black cherry fruits floating down a liquid mineral-anise river chocked full of great spice to a long oak/acid finish. Your juices will be beyond flowing; we hope you get home safely!

**Dominus Yllera, 2004****Btl £89.95**

A rare and very collectable award winning wine 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.

**D.O. Cigales****Viña Rufina Tempranillo, 2009****Btl £21.95**

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; from the heart of Spain, just outside Valladolid.

**D.O. Dominio de Valdepusa****Marques de Griñon Emeritus, 2005****Btl £94.95**

53% Cabernet Sauvignon, 39% Shiraz, 8% Petit Verdot. Extremely intense and elegant nose combined with complex aromas. Powerful, excellent tannic structure and broad, supple palate of ripe fruits and wild berries. Solid and 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.

**D.O. Jumilla****Honoro Vera****Glass £5.75****Btl £20.95**

This organic Jumilla red is packed full of the flavour of dark fruits with an attractive and intense ruby colour. 100% Monastrell, derived from 30 year old bush vine Monastrell, this wine is chunky, warm and spicy, ripe and generous but with heaps of backbone too.

**Mallorca****Macia Batle Crianza, 2010****Btl £29.95**

A blend of Manto Negro, Callet, Cabernet Sauvignon, Shiraz from the sun-drenched island. Powerful and spicy aromas of red and black fruit. A rich, smooth, subtle palate, juicy and beautifully balanced, with layers of tobacco, coffee, dark chocolate and liquorice.

**D.O. Navarra****Nekeas Crianza, 2008****Glass £7.45****Btl £26.95**

Exuberant modern blend of Tempranillo, Merlot and Cabernet Sauvignon. Light nose, soft tannins and absolutely packed full of dark fruits which leap out on both the nose and palate, with a beautiful long finish.

**D.O. Ribera del Guadiana****Palacio Quemado****Btl £21.95**

100% Tempranillo from Extremadura. Lovely with notes of red fruits and fine touches of spiciness on the nose. On the palate, it is jammy with dark red fruits, cinnamon and a fresh finish. Great with our meatballs!

**D.O. Somantano****VdV Pinot Noir****Btl £24.95**

From the innovative Viñas del Vero winery in the Pyrenées. An unusual grape for Spain, they are working wonders with it in Somontano. On the nose, typical flower aromas from the Pinot Noir-like violets and rose petals. Fabulous with mature cheeses and red meats. A delicate and soft wine on the palate.

**Secastilla Old Vine Garnacha, 2008****Btl £34.95**

Made from ancient bush vines, this is a unique and outstanding wine, quite different from the usual style of Somontano. Complex, earthy and spicy Garnacha fruit dominate the nose, followed by a rich and dense palate with intense black cherry fruit and balancing tannins with a long and powerful finish, enhanced by ageing in French Allier oak for ten months. You'll be talking about it for ages!

## **D.O. Toro**

**Con Class, 2010**

**Glass £6.45**

**Btl £23.95**

A superb red from the fantastically bonkers Richard Sanz of Sitios de Bodega. Soft fruit, warm notes and richness. Lovely, clean, crisp fruit palate, tannins balanced, good, fresh length. Perfect with meat and cheese; a superb value Toro.

**Prima Toro, 2010**

**Btl £29.95**

From the internationally regarded wine-making dynasty of the Garcia family at Bodegas Maurodos. Aged for 12 months in seasoned French and American oak and bottled without filtration. Purple-coloured, it displays a nose of cedar, spice box, violets, mineral, and blackberry. On the palate it is juicy, succulent, and concentrated, leading to a seamless finish. A stonkingly good example of how beautiful Toro wines are. Perfect with red meats and cheese.

**San Roman, 2006**

**Btl £49.95**

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.

## **D.O. Utiel-Requena**

**Pasión de Bobal, 2010**

**Btl £22.75**

A glorious silky organic red made with 100% Bobal grapes from the Valencia region. This wine offers rich, spicy flavours with dense black cherry fruit and lovely, crisp brightness. Wonderfully smooth, it goes down too easily. A real wine for couples, decorated in delightful tiny love hearts.

**Fuentesecca Bobal Cabernet, Organic**

**Glass £6.25**

**Btl £22.95**

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.

## **D.O. Valdepeñas**

**Corcovo Crianza, 2009**

**Btl £23.95**

A modern red from the Spanish region of Valdepeñas. Six months in American oak gives this Tempranillo soft tannins against a backdrop of ripe cherries, with a gentle hint of spice. A great one with red meat and Patatas Bravas.

# Fine Wines

## **Tondonia Blanco Reserva, 1987, D.O.C.a Rioja**

**Btl £59.95**

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 twice this price!

## **Pago de Carraovejas Reserva, 2008, D.O. Ribera del Duero**

**Btl £62.95**

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.

## **Vega Sicilia Alion, 2007, D.O. Ribera del Duero**

**Btl £89.95**

A superb entry into the world of Vega Sicilia. This modern wine has a generous bouquet of blackcurrant, cherries, liquorice, and toasty aromas. Full-bodied, potent, powerful and well balanced with crisp acidity, light gripping tannins, a delightful layered palate feel of forest fruit, mocha and light spices with a lasting, refreshing finish.

## **Dominus Yllera, 2004, Tierra de Castilla**

**Btl £89.95**

A rare and very collectable award winning wine 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.

## **Marques de Griñon Emeritus, 2005, D.O. Dominio de Valdepusa**

**Btl £94.95**

53% Cabernet Sauvignon, 39% Shiraz, 8% Petit Verdot. Extremely intense & elegant nose combined with complex aromas. Powerful, excellent tannic structure & broad, supple palate of ripe fruits & 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.

## **Tondonia Gran Reserva Tinto, 1985, D.O.C.a Rioja**

**Btl £107**

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!

## **Vega Sicilia Unico Gran Reserva, 2000, D.O. Ribera del Duero**

**Btl £319.95**

A real international star. 97 points off Parker, the 2000 is a truly prodigious effort, it boasts a deep crimson colour with an ethereal perfume aided by its extended upbringing producing a gorgeously sweet, expansive bouquet of sweet cherries interwoven with black currant, truffle, liquorice, and spices, lavender and incense. Full-bodied, potent, powerful, and well-delineated with crisp acidity, sweet but noticeable tannin, a multi-dimensional, expansive, layered palate feel, and a pure yet refreshing finish. This should be a wine for the history books. Vega Sicilia is Spain's international wine jewel in the crown. The 2000 is drinking fabulously now, in 2043 it will be even better, but we can't wait until then!

**L'Ermita Alvaro Palacios 1999, D.O. Priorat****Btl £319.95**

Alvaro Palacios is widely considered to be one of Spain's most important wine-makers. His L'Ermita bodega has redefined modern Spanish wine, and in particular, put Priorat on the international map. On opening, there's a delicate nose that hints at old world elegance. Cassis and oak are predominant with some additional hints of forest floor, truffle, tobacco, vanilla bean, berry, cassis and liquorice. The palate is just gorgeous. Very typical of Palacios, there is fabulous dark fruit with complementary notes of minerality, spice box. light oak, sleek tannins and lasting dark fruits. Luscious but restrained. This is as sexy as red wine gets; imagine a crimson satin lined boudoir, 1920s lounge music and extravagant positions all night long – a wine that will have your juices overflowing!

**Dominio de Pingus, 2000. D.O. Ribera del Duero****Btl £679.95**

While other Spanish wines have achieved international recognition, Pingus is one of the very few that has joined the ranks of the world's most coveted wines. This is the first year when Peter Sissek moved all of his production to a biodynamic one. Pingus has a quality that is often lacking in today's "modern" wines—a sense of utter individuality. There is no other wine in the world today that shares Pingus' unique signature. The 2000 Pingus is a wonderful vintage, producing an exaggerated, extravagantly rich effort boasting an inky, purple colour along with a sumptuous perfume of beef blood, lavender, herbs, ground pepper, melted liquorice, and oodles of blackberry and creme de cassis-like fruit. Full-bodied, powerful, rich, and smoky, with great intensity, and an unctuously-textured, full-throttle finish. Initially cool aromas of blackberry, coffee, mocha and lead pencil with a later showing of a chocolatey aspect. Very rich, dense and deep, with a suave, utterly creamy texture. Another rarity, it's a case of get it whilst you can – you won't be disappointed.

**Dominio de Pingus, 2004. D.O. Ribera del Duero****Btl £1,239.95**

Peter Sissek, one of an elite group of winemakers who are creating monumental wines, is the mastermind behind Pingus. Working with carefully nurtured, ancient vines, and yields as low as half to a quarter of the finest red Grand Cru Burgundies he makes a maximum of 500 cases that are among the most sought-after in the world of fine wine. Aged in 100% new French Oak and 100% Tempranillo, this is the modern archetype of Ribera del Duero. The 2004 was given an unprecedented 100 points by Parker, a fabulous year for Ribera del Duero, and Pingus, in particular. Red wine cannot get better than this. With smoky black fruit and extraordinary power, this wine is not to be missed. This wine is exciting, modern and yet at their core very traditional and singular in their expression of ancient Tempranillo vines grown in sandy soils. This wine is nigh on perfect. The concentration is excellent and the fruit-filled aromas are spectacularly intense, accompanied by elegant notes of coffee, chocolate, fine toasty oak, blackberry, and blueberry to its thick, super concentrated, and layered mid-palate. The tannins are totally concealed and the pure finish is remarkable long. Quite simply, this is likely to be the best wine you have ever had. A real rarity, we have one bottle and sadly, when it's gone, it's gone; we're unlikely to get any more.

# Dessert Wines

## Moscatels

**Goya Moscatel Clásico, D.O. Navarra**      **Glass £4.75**      **Btl £17.95**  
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. **(375ml)**

**Alvear Moscatel, D.O. Montilla-Moriles**      **Glass £4.95**  
Luscious sweet dessert wine, with rich, soft honey flavours and surprising acidity giving a clean fresh finish. This is perfect with light creamy desserts.

**Capricho de Goya, D.O. Navarra**      **Glass £7.95**      **Btl £31.95**  
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. **(500ml)**

## Red dessert wines

**Libamus Mencia, Tierra de Castilla**      **Glass: £5.55**      **Btl £32.95**  
As close to Port as you will get from Spain. A deep cherry red dessert wine. It has a profound aroma of baked apples, vanilla, cocoa and tobacco. On the palate, it has flavours of ginger, marmalade and marzipan. What a delight and quite unique! **(500ml)**

**Boca Negra, D.O. Alicante**      **Glass: £5.75**      **Btl £26.95**  
Beautiful deep red dessert wine, perfect for dark puddings, spiced fruit and chocolate. 100% Monsatrell, the grapes enjoy Alicante's year round sun and produce a wine with notes of raisins, vanilla and cigar box with cinnamon and syrup to finish. **(375ml)**

## Sherries

**Pale Cream Sherry**      **Glass £3.45**  
From Bodegas de Soto, a wonderful clear and mildly sweet sherry. Wonderful with cheesecake and other desserts.

**Alvear Pale Cream**      **Glass £3.45**  
The best pale cream we have ever tasted. Made with Pedro Ximénez grapes this is sweet, floral, yeasty, creamy, citrusy, almond, grapey with even a touch of a Werthers in there! Perfect on its own or with any dessert. **(750ml)**

**Morenita Cream**      **Glass £3.45**  
From Bodegas Emilio Hidalgo, translating as 'little brunette', this is a delightful sherry; a blend of Palomino and Pedro Ximénez gives, a rich brown colour with dark golden highlights. This is a delicate style cream with hints of caramel, dried fruits and mocha on the nose. Smooth and elegant with well-balanced sweetness, it's wonderfully refreshing.

**Matusalem Oloroso**      **Glass £7.99**  
30 year old medium sherry which is rich and opulent in feel but with well moderated sweetness. Absorbingly complex, both nose and palate are awash with notes of raisins, figs, candied orange peel and pudding spices.

**El Candado (Valdespino Pedro Ximénez)**      **Glass £4.25**      **Btl £34.95**  
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! **(750ml)**

**Don PX Dulce de Pasas, 2006** **Glass £4.95** **Btl £21.95**

**D.O. Montilla-Moriles (Malaga)**

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. **(375ml)**

**Fernando de Castilla Antique Pedro Ximénez** **Glass £5.50** **Btl £36.95**

One sip and you will be forever under its spell. Aromas of coffee, liquorice, sweet tobacco, prunes, figs, raisins, tea and a dozen other fleeting scents with a surprising lightness and delicacy. An incredible, seductive, luscious and wonderful to drink sherry with a lingering bonfire toffee finish. Ideal with chocolates and chocolate based desserts, ice creams and pastries as well as blue cheeses. **(500ml)**

**Noé 30yo Pedro Ximénez** **Glass £6.99** **Btl £32.95**

A dense, sweet wine made from the Pedro Ximénez grape. This is a dark amber/brown wine with rich molasses and butterscotch aromas and flavours of nuts and raisins. Rich, creaméy, mouth coating texture creates a long powerful finish. This is a VORS (Very Old Rare Sherry) designated wine indicating an average age of 30 years or more. It is absolutely sublime with vanilla ice cream or creamy desserts. **(375ml)**

**Don PX Gran Reserva, 1985** **Glass £7.45** **Btl £33.95**

**D.O. Montilla-Moriles (Malaga)**

A brilliant example of a sweet wine. A stunning PX sherry, made outside of the Jerez D.O. area. 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. **(375ml)**



# soft drinks & water

	<b>Half pint</b>	<b>Pint</b>
Coca Cola, Diet Coke, Lemonade	<b>£1.95</b>	<b>£3.50</b>

## **Water**

*Mondariz is the finest mineral water from Galicia. Dating back to 1873, it is a pure, clean water from natural springs.*

	<b>Small</b>	<b>Large</b>
Mondariz still water	<b>£1.95</b>	<b>£3.45</b>
Mondariz sparkling water	<b>£1.95</b>	<b>£3.45</b>
Vichy Catalan sparkling water (500ml)		<b>£3.55</b>

## **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	<b>£2.95</b>
Apple and Apricot Juice	<b>£2.95</b>
Apple and Pear Juice	<b>£2.95</b>
Blueberry Lemonade	<b>£2.95</b>
Hot Ginger Beer	<b>£3.15</b>
Lime Crush	<b>£2.95</b>
Raspberry and Vanilla Lemonade	<b>£2.95</b>
Sicilian Lemonade	<b>£2.95</b>
St Clements Lemonade (orange and lemon)	<b>£2.95</b>
Strawberry Lemonade	<b>£2.95</b>
Wild Elderflower Bubbly	<b>£3.15</b>
Fresh Valencian Orange Juice	<b>£2.75</b>
Fresh Navarran Tomato Juice	<b>£2.75</b>
<b>Spanish soft drinks</b>	
Horchata – Valencian Tiger nut drink	<b>£2.25</b>

# Lagers, Beer & Cider

## Beer Flight

Three 1/3 pint glasses of each of our draught beers on a wooden plank. A great way to taste them all and then get hooked on a favourite!

Just **£4.25**

## Draught

	Half pint	Pint
Estrella Damm (4.6%) <i>The taste of Barcelona!</i>	<b>£2.00</b>	<b>£3.95</b>
Alhambra (4.6%) <i>The taste of Granada!</i>	<b>£2.00</b>	<b>£3.95</b>
Estrella Galicia (4.7%) <i>The taste of Galicia!</i>	<b>£2.00</b>	<b>£3.95</b>

## Bottles *(all bottles 330ml unless otherwise stated)*

Alhambra Premium (4.6%)	<b>£3.75</b>
Alhambra NEGRA (black beer) (5.4%)	<b>£3.75</b>
Alhambra RESERVA 1925 (6.2%)	<b>£4.25</b>
Alhambra Mezquita (7.2%)	<b>£4.75</b>
Estrella Damm (4.6%)	<b>£3.75</b>
Cruzcampo (4.8%)	<b>£3.75</b>
Estrella Galicia (4.7%)	<b>£3.75</b>
Mahou (5.5%)	<b>£3.75</b>
Moritz (5.4%)	<b>£4.25</b>
Estrella Daura (wheat free) (5.4%)	<b>£4.45</b>
El Gaitero Spanish Cider (5.5%)	<b>£3.65</b>
Trabanco Asturian Dry Cider (750ml) (6%)	<b>£10.95</b>
Inedit (750ml) (4.8%)	<b>£12.95</b>
<i>A cloudy beer created as an alternative to wine by Ferran Adrià working with 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.</i>	
Damm Lemon (3.2%)	<b>£3.25</b>
<i>Estrella Damm with fresh lemon juice</i>	
Free Damm (250ml)	<b>£1.95</b>
<i>A non-alcohol version of Estrella Damm</i>	

# Spanish Liqueurs

	<u>Single</u>	<u>Double</u>
Soberano Brandy	£2.85	£4.50
Veterano Brandy	£2.85	£4.50
Torres Brandy (10 year old)	£3.25	£5.20
103 Brandy	£2.95	£4.60
Carlos 1 Solera Gran Reserva Brandy	£4.45	£8.00
Lepanto Brandy	£5.95	£10.00
Lepanto PX Brandy	£6.95	£12.00
Peinado 100 year old Brandy	£13.95	£25.00
Dos Maderas PX Rum	£5.95	£9.95
<i>(10 year old Guyanan rum, aged in old PX barrels in Jerez)</i>		
The London no.1 Gin	£4.25	£7.50
<i>(bergamot &amp; blue gardenia flowers)</i>		
Gin Mare	£4.95	£8.95
<i>(infused with thyme, basil &amp; olives)</i>		
Anis del Mono Dulce	£3.25	£5.50
Etxeko Pacharan	£3.55	£5.50
Lafuente Bellota (acorn)	£2.95	£5.00
Lafuente Canela (cinnamon)	£2.75	£4.50
Licor 43	£3.95	£6.00
Licor de Angel (Mallorcan vanilla)	£3.75	£6.50
Orujo de café (coffee)	£3.50	£6.00
Orujo de hierbas (herbs)	£2.85	£4.50
Orujo de limón (lemon)	£2.50	£4.00
Orujo de miel (honey)	£2.50	£4.00
Ponche Caballero	£2.85	£4.50
Tilford Avellana (hazelnut)	£2.25	£3.50
Tilford Manzana (green apple)	£2.25	£3.50
Tilford Melocoton (peach)	£2.25	£3.50
Vermut (Catalan fruity vermouth)	£2.95	£4.50
Melody Crema Catalana (cream liqueur)	£3.75	£6.50
Orujo cream	£3.25	£6.00
Orujo de café (coffee cream liqueur)	£3.50	£6.25
Orujo de chocolate y cereza (chocolate & cherry cream liqueur)	£3.75	£6.50

## Spirits & Vermouth

Absolut Vodka	£2.75	£4.50
Archers Peach Schnapps	£2.75	£4.50
Bacardi	£2.95	£5.00
Baileys Irish Cream	£2.75	£4.50
Bells Whisky	£2.85	£5.00
Belvedere Vodka	£3.65	£6.00
Campari	£2.95	£4.60
Cpt. Morgan Dark Rum	£2.95	£5.00
Cointreau	£3.65	£6.00
Disaranno Amaretto	£3.65	£6.00
Glenfiddich 12 yr old Single Malt	£3.65	£6.00
Gordons Gin	£2.75	£4.50
Havana Club Rum	£2.95	£5.00
Hendricks Gin	£3.50	£6.00
Jack Daniels	£3.65	£6.00
Jamesons Irish Whiskey	£3.65	£6.00
Luxardo Sambuca	£3.65	£6.00
Malibu	£2.75	£4.50
Martini Blanco/Dry/Rosso	£3.45	£5.60
Sagatibia Cachaça Spiced Rum	£3.65	£6.00
Southern Comfort	£3.65	£6.00
Tequila Jose Cuervo	£3.65	£6.00
Tia Maria	£2.75	£4.50

## Mixers

Splash of Coke/Diet/Lemonade/Soda Water	£0.60
Orange/Apple/Cranberry/Pineapple Juice	£1.95
Splash of Orange, Lime or Blackcurrant Cordial	£0.35
Soda Water	£0.60
Fevertree Tonic/Slimline Tonic	£1.75
Tomato Juice	£1.75

# 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 a deep, strong flavour but no bitterness and a wonderful crema. Arabica beans, grown in Columbia, roasted in Barcelona and served in Liverpool!*

Espresso	<b>£1.95</b>
Double Espresso	<b>£2.30</b>
Cortado	<b>£2.25</b>
Black Coffee	<b>£2.15</b>
Café con leche ( <i>white coffee</i> )	<b>£2.55</b>
Cappuccino	<b>£2.55</b>
Latte	<b>£2.55</b>
Café Bombon	<b>£2.55</b>
Mocha	<b>£3.15</b>

***extra shot of coffee 35p***

Hot Chocolate	<b>£3.25</b>
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**Why not have a plate of exquisite Spanish biscuits, turrón and sweets with your coffee/tea?**

**Just £2.50 a person**

## Tea selection

English Tea	<b>£1.85</b>
Earl Grey	<b>£2.15</b>
Peppermint	<b>£2.15</b>
Green Tea	<b>£2.15</b>

*The following selection of teas come from a company called Joe's Tea, a new tea company taking the tea drinking world by storm*

*Whiter Than White organic, white virtuous tea*

*The Berry Best an organic blend of strawberry, raspberry & blackberry*

*Sweet Chamomile whole organic chamomile flowers*

*St Clements Lemon a blend of lemongrass, orange peel and spicy ginger*

**All £2.75**

## Liqueur coffees

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

Baileys coffee	<b>£4.95</b>
Brandy coffee	<b>£4.95</b>
Calypso coffee (Tia Maria)	<b>£4.95</b>
Carajillo	<b>£3.95</b>
French coffee (Cointreau)	<b>£4.95</b>
Irish coffee	<b>£5.35</b>
Licor 43 coffee	<b>£5.95</b>