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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!

## **Please note**

Many of our wine vintages are rare and in short supply. For the duration of this list, vintages may vary. Please double check with your server for the current vintage of our older wines. 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 caña (½ pint) ½ pint or pint measures; we also serve a flight of beer of 3 glasses each of ½ pint.

### *Wine:*

Our wines are served in 175ml (regular) or 250ml (large) measures - we can serve in small 125ml 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 single measures (100ml double)

 **Denotes that the wine is suitable for vegans**

## Vermuteria

All over Spain, and in particular, Barcelona, Vermouth (or in Catalan, Vermut) is becoming the drink everyone must have. A popular tiple at the weekend, served simply over ice and a squeeze of orange, it is the perfect way to announce the weekend is here. We think it is fabulous every day of the week and encourage you to try the perfect aperitif.

Single 4.35 Double 7.95

### **Mariol Vermut Negre** (Catalan fruity vermouth)

Made with green walnuts, herbs and citrus.

### **Mariol Vermut Blanc** (Catalan fruity vermouth)

Made without the green walnuts to give a superb and refreshing aperitif with a touch of delicate cinnamon.

### **Nordesía Blanco** (Galicia, drier and herby)

Aromatic bitter-sweet flavours, Albariño, laurel and elderberry

### **Nordesía Tinto** (Galicia, fruity, red)

Sweet red fruit notes, bitter orange and herby on the palate, Mencia grapes

### **Nordesía Negro** (Galicia, dark sweet vermouth)

Layers of treacle and brown sugar from the caramelisation of the Albariño based wine alongside bitter-sweet flavours

### **Yzaguirre** (From just outside Reus)

This is one of Spain's oldest vermouth makers. Using a blend of over 80 herbs and spices, this classic red vermouth has long lasting herby bitter-sweet flavours on the palate.

### **La Copa** (made with sherry)

A unique vermouth from Sherry maker, Gonzalez Byass. With a base of Oloroso and Pedro Ximénez and made to an old 18th century recipe, this has a balance of sweetness from the sherry and beautiful bitters from the orange peel and herbs.

### **El Bandarra** (translating as 'the beast')

From Catalunya and made with Macabeo and Xarel.lo grapes. Aromatic with fabulous citrus notes coming through

### **Petroni** (Galicia, dry and herby)

Albariño based vermouth with light balsamic notes, hibiscus and lemon balm. Our driest vermouth.

## Vi Ranci

And last but not least, may we introduce to you **Vi Ranci**. The most Catalan of drinks: obscure, traditional, hard to describe, but as Catalan as it comes.

Translating as rancid wine, this is an oxidised wine, a little similar to an Oloroso sherry, but very unique in its own right. A fantastic first or last drink, give it a go. **Just £4.45 for a 75ml glass**

# Gin Bar

For 10 years, Gin has been the drinking phenomenon of Spain. They have started to distil their own and have quickly become some of the best in the world. We have one of the biggest Spanish gin bars outside of Spain. We are always adding to it, so ask about specials.

**All our double gins come with a free Fevertree tonic.**

All gins come with their own bespoke garnish, in large ballon glasses over lots of ice – the typical Spanish serve. **Sgl 5.55, Dbl 9.95**

## **Akori**

Barcelona, rice-based spirit, dragon fruit, kumquat

## **Ginabelle**

Galicia, Mirabelle plums, Albariño grapes

## **Gin Mare**

Catalunya, thyme, basil & olives

## **Ginsmith's Dry Gin**

Liverpool, Sea Holly, pine, citrus

## **Ginsmith's Marshmallow Gin**

Liverpool, vanilla, nutmeg, marshmallow root

## **Gin Sea**

Galicia, herbs, liquorice, peppermint

## **Larios**

Segovia, orange peel, coriander

## **Larios 12**

Segovia, nutmeg, lemon, clementine, tangerine

## **Larios Rosé**

Segovia, strawberry, coriander, angelica

## **Liverpool Gin**

Liverpool, organic, juniper, coriander, angelica

## **Lola & Vera**

Madrid, green apple, citrus, anise

## **Manchester Gin (Raspberry Gin available, too)**

Manchester, Dandelion & burdock

## **Mascaro no. 9**

Catalunya, juniper

## **Nordes**

Galicia, Albariño grapes, bayleaves

## **Puertas de India**

Sevilla, strawberry

## **Sabores Bellota**

Extremadura, acorn, cinnamon, vanilla

## **Santamania Reserva**

Madrid, barrel aged

## **Siderit Ginger & lime**

Cantabria, double distilled

## **Sikkim Fraise**

Madrid & Barcelona, strawberries, red tea

## **Sikkim Bilberry**

Madrid & Barcelona, blueberries, blackberries

## **The London no.1 Gin**

Bergamot & blue gardenia flowers

## **Thomas Dakin Manchester Gin**

Manchester, citrus, horseradish

## **Three Rivers**

Manchester, vanilla, almond, oats

## **Turncoat Cascade**

Liverpool, hops, citrus

## **Vones**

Galicia, chestnut, nutmeg

## **Xoriguer**

Menorca, angelica, cardamom

# 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. Try one of our sherry flights as a great introduction – 3 taster glasses of sherry.

## Sherry Flights

### Taster Flight

Three taster glasses of a Fino, Amontillado and PX on a wooden plank. Great value and a superb way to get introduced to the world of sherry. **10.95**

### Fino Evolution

A superb three glass flight showcasing the evolution of Tio Pepe Fino to a 12 year old Viña AB Amontillado to a 30 year old Del Duque Amontillado. See how the sherry evolves with age. **12.45**

### Palo Cortado Flight

Three glasses of the enigmatic Palo Cortado, contrasting different bodegas and aging, with a glass of Leonor, Apostoles and Lustau Almacenista **15.95**

### PX Flight

A showcase of three of our fabulous range of boozy raisiny PX sheries. Perfect for desserts and cheeses (El Candado, Dulce de Pajas, Noe) **13.95**

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

 **Valdespino Manzanilla Deliciosa** **Glass 6.25** **Btl 29.95**  
An iconic, single vineyard 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.

 **Valdespino Manzanilla En Rama (375ml)** **Glass 7.95** **Btl 22.95**  
 This half bottle of Manzanilla is from Sanlúcar de Barrameda and is instantly recognisable by sherry lovers the world over. En Rama sheries are bottled straight from the barrel without any filtration. The sherry is still 'alive' in the bottle and presents itself as bone dry, crisp, yeasty with a delightful light 'salty' taste. Green apples, white almonds and yeasty notes are in abundance

**Tio Pepe Fino** **Glass 5.95** **Btl 28.95**  
Crisp and dry with a superb yeasty zestiness. Spain's bestselling Fino. Perfect with snacks, olives and cured fish.

**La Panesa Especial Fino** **Btl 63.00**  
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 4.85**  
From Gonzalez Byass, a bone dry, nutty sherry with a dry caramel finish which is perfect with Spanish hams.

 **Amontillado Contrabandista** **Glass 5.95**  
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.

**Del Duque Amontillado** **Glass 8.95**  
From Gonzalez Byass, a rich aromatic sherry which is dry on the palate with caramel and hazelnuts bursting out. Rich and elegant – crying out for a plate of Bellota meats.

 **Matusalem Oloroso** **Glass 8.95**  
This 30 year old medium sherry 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.

 **Oloroso Viejo Don Gonzalo** **Glass 11.95**  
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.

 **Sweet Sherries *Superb with desserts and blue cheese***  
**Alvear Pale Cream** **Glass 4.75**

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.

**El Candado (Valdespino Pedro Ximénez)** **Glass 4.95** **Btl 40.45**

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, 2012** **Glass 6.95** **Btl 38.50**  
**DO Montilla-Moriles**

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. **(375ml)**

 **Fernando de Castilla Antique Pedro Ximénez** **Glass 6.85** **Btl 42.85**

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

 **Noé 30yo Pedro Ximénez** **Glass 9.65** **Btl 38.50**

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. This 30 year old sherry is absolutely sublime with a vanilla ice cream or creamy desserts. **(375ml)**

 **Don PX Gran Reserva, 1986** **Glass: 15.00** **Btl 75.00**  
**DO 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 6.25**

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.

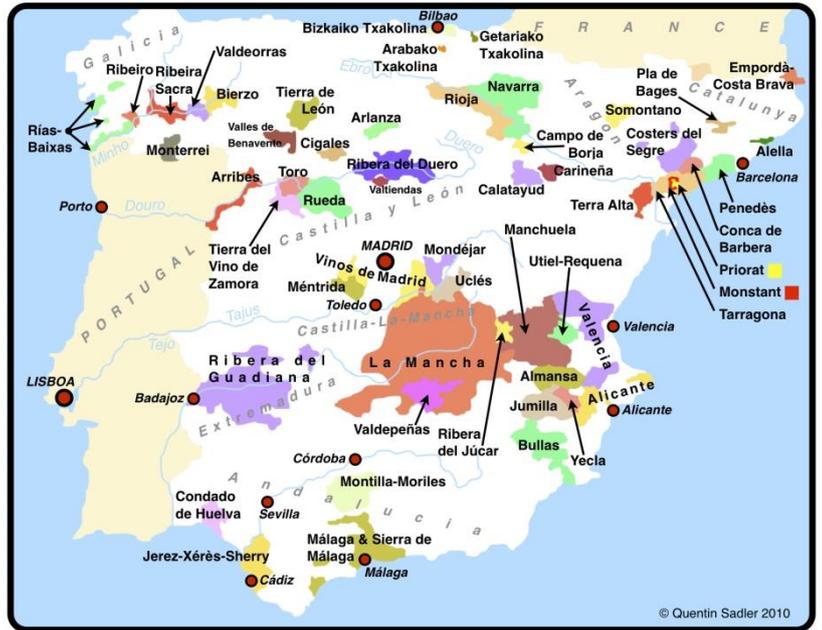
**Apostoles 30 yr old Palo Cortado** **Glass 9.65**

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.

 **Lustau Almacenista Cayetano del Pino Palo Cortado** **Glass 10.95**

An absolute powerhouse from Lustau. 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.

# The wines of Spain



We have wines from most of Spain's DOs. They are organised by price in our list, but we also have a list by DO just after this. If you are wondering where in Spain 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.

**You can also check out a quick list of our wines by the glass on page 8.**



## **Peter & Elaine's picks**

You will see this symbol throughout our wine list. Every wine has been personally selected by us from visiting many of Spain's very best vineyards and wine-makers. We truly love every one. Where you see this symbol, we think in their category, they are absolutely the stand out ones – sometimes for value (in their price range), other times for being really exceptional wines. We'd urge you to give them a go – we highly recommend them.



**Denotes that the wine is suitable for vegans**

# At a glance – our wines by the glass

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 owners, Peter & Elaine 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 by the glass and offer exceptional quality. Full descriptions are in the main list.

<b>White</b>	<b>Grape</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Las Corazas</b>	Macabeo	5.75	7.50	18.95
<b>VdV Chardonnay</b>	Chardonnay	5.95	7.75	19.95
<b>Vallemayor</b>	Rioja – Viura	6.75	8.85	23.95
<b>Badajo</b>	Verdejo	7.25	9.45	25.25
<b>Cora</b>	Xarel.lo, Muscat	7.75	10.45	27.95
<b>Castelo de Medina</b>	Sauv Blanc, Macabeo	7.95	10.85	28.95
<b>Coral do Mar</b>	Albariño	7.95	10.85	28.95
<b>Flor de Vetus</b>	Verdejo	8.55	11.65	30.95
<b>Trisquel</b>	Albariño	8.95	11.95	32.95
<b>Abadal Picapoll</b>	Picapoll	8.95	11.95	32.95
<b>Nuat</b>	Picapoll	15.95		57.95

<b>Red</b>	<b>Grape</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Las Corazas</b>	Tempranillo	5.75	7.50	18.95
<b>VdV</b>	Shiraz, Garnacha	5.95	7.85	19.95
<b>Syrah/Garnacha</b>				
<b>Vallemayor</b>	Rioja – Tempranillo	6.75	8.85	23.95
<b>Arnau</b>	Merlot	6.95	9.35	25.35
<b>Honoro Vera</b>	Monastrell	6.95	9.35	25.35
<b>Irreptible</b>	Malbec, Shiraz	7.25	9.65	26.95
<b>Samsó Crianza</b>	Samsó	7.45	10.50	27.95

<b>Tramuz</b>	Tinta del Pais	7.90	10.80	28.95
<b>Bordón Crianza</b>	Rioja – Tempranillo	7.95	10.95	29.50
<b>Beronia Rioja</b>	Tempranillo	8.80	11.55	31.95
<b>Puertas Novas</b>	Tinta del Toro	8.95	12.15	33.95
<b>Protos Roble</b>	Tempranillo	9.10	12.40	33.95
<b>Formiga</b>	Samsó, Garnacha, Shiraz	9.95		36.50
<b>Muga Tinto Reserva</b>	Rioja – Tempranillo	9.95		36.95
<b>Vallemayor</b>	Rioja – Tempranillo	10.25		37.95
<b>Ceradilla</b>				
<b>Tionio</b>	Tinto Fino	10.25		37.95
<b>Eos</b>	Shiraz	10.50		38.95
<b>Abadal 3.9</b>	Cab Sav, Shiraz	10.95		39.95
<b>Miguel Merino</b>	Tempranillo	11.95		52.95
<b>Reserva</b>				
<b>Clos Fonta, 2012</b>	DOCq Priorat	21		73
<b>Vega Sicilia Alion, 2012</b>	Tempranillo	27		99
<b>Finca Dofi, 2000</b>	DOCq Priorat	45		150

# 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 6.95** **Btl 27.95**  
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!
- Bayanus Rosado Cava (375ml)** **Btl 21.95**  
This half bottle of rosé Cava is from Agustí Torelló (of Krypta fame), made with Trepapat grapes, it has fine summer red fruits notes with strawberry to the fore. A fine mousse, this is a perfect cava for seafood.
-  **Subirat Parent** **Glass 7.95** **Btl 33.95**  
A unique cava from Vilarnau made from a single varietal grape of Subirat Parent. The makes for an aromatic fruity cava which is still distinctively dry. It is orangey yellow in colour, very rich in aroma with floral hints, ripe fruit, apricot and toasted cob nuts on the nose. Equally full on the palate.
-  **Loxarel Saniger Brut Reserva** **Glass 8.45** **Btl 35.95**  
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 major champagnes.
-  **Loxarel 999 Rosado Cava** **Glass 8.75** **Btl 36.95**  
This elegant rosé Cava, made with Pinot Noir and Xarel.lo Vermell, 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 raspberry flavours dominating and an elegant, creamy, long finish.
-  **Loxarel Reserva Familiar** **Btl 44.85**  
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 54.95**  
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, 2008** **Btl 89.95**  
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 under £25

175ml   250ml   Bottle

**Las Corazas, Tierra de Castilla**

**5.75   7.50   18.95**

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.

 **VdV Chardonnay Macabeo, D.O. Somantano** **5.95   7.75   19.95**

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!

 **Vallemayor Blanco, DOCa Rioja** **6.75   8.85   23.95**

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



**Colegiata Blanco, D.O. Toro**

**24.95**

A real rarity, this. A white wine from Toro. Made with Malvasia grapes, this is clean and fresh with white stone fruits jumping out from the glass. Aromatic on the nose, balanced acidity on the palate, this is a match made in heaven for rice, shellfish and vegetables.

 **Fuenteseca Blanco, DO Utiel-Requena** **25.95**

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.

# whites under £35

- |  | <u>175ml</u> | <u>250ml</u> | <u>Bottle</u> |
|--|--------------|--------------|---------------|
|--|--------------|--------------|---------------|
- Badajo, DO Rueda** **7.25** **9.45** **25.75**  
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.
- ✓ **Cora, DO Penedès** **7.75** **10.45** **27.95**  
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.
- Alma de Blanco Godello, DO Monterrei** **28.95**  
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.
- ✓ **Coral do Mar, Albariño, D.O. Rias Baixas** **7.95** **10.85** **28.95**  
A glorious Albariño bursting with fruit with the typical white stone fruits and citrus notes jumping out of the glass. Ideal with seafood or just on its own.
- ✓ **Castelo de Medina, Sauv Blanc, DO Rueda** **7.95** **10.85** **28.95**  
A Spanish Sauvignon Blanc with lots of the character of a New Zealand Marlborough. Gooseberry and grapefruit jump out of the glass in this Sauvignon packed with mouth-watering acidity.
- Rezebal, DO Guetaria Txakolina** **28.75**  
A rare Basque wine made with the indigenous Hondarribi Zuri grape. 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.
- Flor de Vetus, DO Rueda** **8.55** **11.65** **30.95**  
An old vine Verdejo made by the famous Toro producers Izadi. This great wine is full of citrus, peach and apricots on the nose and palate. A long clean finish, and crisp highlights mid-palate, this white is crying out for a sunny day, a plate of calamari and ELO's Mr Blue Sky to blare out of the radio.
- Sorbet, DO Penedés** **30.95**  
Made by Marti Serda, this is bursting with citrus flavours on the nose. Minerally undertones and citrus and light stone fruit on the palate, this is perfect with all seafood.
-  **Mariol Garnacha Blanca, DO Terra Alta** **31.95**  
Made by Casa Mariol, Clean, crisp and complex. Minerally undertones and citrus and light stone fruit on the palate, this is perfect with all seafood.
- Abadal Picapoll, DO Pla da Bages** **8.95** **11.85** **31.95**  
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.
- Trisquel Albariño, DO Rias Baixas** **8.95** **11.85** **31.95**  
Superb value Albariño from Terras Gauda. Golden yellow in colour, this is a rich and aromatic with notes of pineapple and hay. It has a beautiful balance of honeyed tropical fruits whilst retaining a refreshing acidity
- Muga Blanco, DOCa Rioja** **32.95**  
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.

# whites over £40

[175ml](#)   [250ml](#)   [Bottle](#)

## **Gravonia Blanco Crianza, 2007/8, DOCA Rioja**

**43.95**

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

## **Fefiñanes Albariño, DO Rias Baixas**

**44.95**

An Albariño from Spain's most highly regarded bodega. 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.



## **Avancia, D.O. Valdeorras**

**49.95**

One of our most unusual whites on our list. Barrel fermented Godello, this is a sensational wine. An abundance of lemon zest, tangerine oil, quince and white fruits are leaping all over your mouth like Jessica Ennis in the heptathlon. White almonds and minerality give this a wonderful balance and make it the perfect balance for any of our fish dishes.

## **Nuat, DO Pla da Bages**

**15.95**

**57.95**

Nuat, meaning naked, is made from the winemaker's selection of the best grapes of their oldest plot of Picapoll and Macabeo vines, as an expression of the plot – laying bare the purity of the grapes, the air and the land. 10 months on lees and barrel aged, this is a really clean white, giving way to a complexity from the innovations in their wine making. Fruit driven initially with grapefruit then apricots and peaches; it is herby and creamy with a touch of old man Abadal's bicycle seat on the finish (the last bit we made up!). All in all, the best example of a Catalan white wine you will find.



## **Angel Sequeiros Foudre Albariño, 2011, DO Rias Baixas**

**79.95**

Winner of the Decanter White Wine Trophy, this Albariño has taken the wine world by storm. For the price, probably the best white wine in the world. A most unusual Albariño, it is fresh and extremely elegant on the nose with apple, peach, elderflower and white floral aromatic notes. On the palate, it has a silky complexity, which is ripe and harmonious with white stone fruits and zesty lemon – an absolute classic made in tiny quantities. We have a small allocation. Check with your server if we still have some left.

# ROSÉ

175ml   250ml   Bottle

**Las Corazas Rosado, Tierra de Castilla**

**5.45   7.55   19.75**

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!



**Vallemayor Rosado, DOPa Rioja**

**6.75   8.95   23.95**

A glorious example from one of Rioja's very best boutique bodegas. Made from a Tempranillo and Garnacha blend, this is summer in a glass. Red fruits on the nose and palate, with a perfect balance, perfect with shellfish.

**Al Vent Rosado, DO Utiel-Requena**

**7.95   10.35   27.95**

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, DO Penedès, Catalunya**

**32.95**



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 under £25

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
<b>Las Corazas, Tierra de Castilla</b>	<b>5.75</b>	<b>7.50</b>	<b>18.95</b>
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.			
 <b>VdV Syrah/Garnacha, DO Somantano</b>	<b>5.95</b>	<b>7.85</b>	<b>19.95</b>
Great value red with the dark fruit character of shiraz and the cherry of Garnacha. Smooth, with a faint spiciness, this is an easy drinking fruity red wine, perfect with a wide range of our tapas			
 <b>Caprichos Old Vine Garnacha, DO Cariñena</b>			<b>22.95</b>
Superb value red, coming from 60 year old plus vines in Aragón. Blackberry, plums and raspberry on the palate, there is a gentle spiciness and chocolate on the finish. Perfect with cheese and meats.			
 <b>Vallemayor Tinto, DO Ca Rioja</b>	<b>6.75</b>	<b>8.85</b>	<b>23.95</b>
Easy drinking red Rioja with vibrant but rounded blackcurrant fruits and soft tannins. Great value Rioja, a huge crowd pleaser			
<b>Arnau Merlot, DO Penedès</b>	<b>6.95</b>	<b>9.35</b>	<b>25.35</b>
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!			
 <b>Honoro Vera, DO Jumilla</b>	<b>6.95</b>	<b>9.35</b>	<b>25.35</b>
 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.			
<b>Borsao Selección Tinto, DO Campo de Borja</b>			<b>25.95</b>
100% Garnacha grapes from Aragón. Grown in a harsh winter climate. This wine was rated by Parker as the best value dry reds in the world. Mild spices, blackberry, cherry and lots of warmth from this cheeky full-bodied red			

# Reds under £35

175ml   250ml   Bottle

**Palacio Quemado, DO Ribera del Guadiana** **26.95**  
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!



**Irreptible Malbec, DO Manchuela** **7.25**   **9.65**   **26.95**  
A very sought after wine from a little known D.O. in La Mancha. A blend of Malbec and Shiraz, this wine oozes pure class and screams out 'give me meat'! Spicy finish and full fruit on the palate, this wine is made for red meats, especially our Ibérico meat

**Gran Colegiata Barrica, 2014, DO Toro** **27.95**  
This is a wonderful Toro wine with an intense fruity nose, berry fruits and violet notes on the palate, with the oak coming through lightly on the finish. Made by one of the D.O.'s founding fathers. Try it with red meats and cheeses.

**Samsó Crianza, 2014, DO Tierra Alta** **7.45**   **10.50**   **27.95**  
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.

**Pasión de Bobal, DO Utiel-Requena** **27.95**  
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.



**Tramuz, DO Ribera del Duero** **7.90**   **10.80**   **28.95**  
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.



**Ull de Llebre Crianza, 2012, DO Terra Alta** **28.95**  
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.



**Dairo Crianza 2013, DO Monsant** **29.95**  
Garnacha, Mazuela and Shiraz. This is a delightful fruity red, full of berries, blackcurrant jam and a touch of spice. There is a hint of oak and peppermint on the finish. With a deep crimson in colour and soft tannins giving a smooth texture and a hint of chocolate, this is a superb Catalan wine!

**Bordón Crianza, 2014, DOCa Rioja** **7.95**   **10.95**   **29.50**  
From the only bodega in Logroño, this crianza is crimson red with ruby red hues; it displays soft aromas of toasted oak and vanilla. A well-structured and smooth wine, it showcases a savoury maturity and elegant tannins, over intense dark red fruits. Good balance between fruits and spice in its long and elegant finish.

**Lopez Cristobal, DO Ribera del Duero** **31.95**  
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!



**Beronia Elaboración Especial, DOCa Rioja** **8.80**   **11.55**   **31.95**  
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.

✓ **Macia Batle , Mallorca** **31.95**  
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.

✓ **Puertas Novas, 2013, DO Toro** **8.95    12.15    33.95**  
 From one of Spain's prettiest bodegas, this Toro is produced by one of Ribera del Duero's best regarded wine-making families. Dense ruby in colour, there are exotic aromas of red and dark berries, with hints of candied liquorice, tobacco and botanical herbs. Lush, rich and broad, the ripe dark berry flavours complemented by suave oak spice. The beauty of the ancient candle-lit bodega is reflected in the elegance of this wine.

**Protos Roble, DO Ribera del Duero** **9.10    12.40    33.95**  
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.

✓ **Cuatro Pasos Black, DO Bierzo** **34.95**  
This 100% Mencia jumps up and down, extolling you to 'try my fruit'! Intense Morello cherry on the palate, full bodied but with well-rounded tannins. This wine shows off its class and pedigree coming from the Martin Codax stable. Perfect with Padron peppers and Pulpo.

# Reds under £45

175ml   250ml   Bottle

**Mariol Cabernet Sauvignon Reserva, 2012, DO Terra Alta**   **35.95**  
With 26 months in oak, this is a perfectly balanced luxury wine. At a very modest price. From the fabulous Mariol bodega, these young guns of the Catalan wine industry are showing the old timers how it is done. Perfectly balanced with dark red fruits, very gentle spice and light tannins, this is a perfect accompaniment to meats and cheeses or just quaffed on its own.

✓ **Formiga, 2015, DOCq Priorat**   **9.95**   **36.50**  
Samsó, Garnacha, Syrah. A 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.

**Muga Tinto Reserva, 2014, DOCa Rioja**   **10.15**   **36.95**  
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 Ceradilla 2011, DOCa Rioja**   **10.25**   **37.95**  
 Made with grapes from the vineyards most prized plot of 60 year old vines. 90% Tempranillo and 10% Mazuelo. It has long ageing in new French Oak barrels. On the nose it is all dark fruits, vanilla and spice. On the palate, it is perfectly balanced, with well-structured tannins and the fruit and vanilla coming through all the way to the end of the long finish.  
**2010 also available as a Magnum (1.5L) 75**

✓ **Tionio, 2015, DO Ribera del Duero**   **10.25**   **37.95**  
Rather special red made from Tinta del Pais, from the Ribera del Duero, DO 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.

**Secastilla Old Vine Garnacha, 2010**   **38.95**  
**DO Somontano**  
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!

✓ **Eos de Loxarel, DO Penedès**   **10.50**   **38.95**  
A Catalan favourite amongst their 'in the know' wine crowd. 100% Shiraz. Rich and deep in colour, full 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.

 **Abadal 3.9 Reserva, 2015, DO Pla de Bages**   **10.95**   **39.95**  
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.

✓ **Vallemayor Gran Reserva, 2010, DOCa Rioja**   **40.95**  
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.

# Reds under £70

175ml   250ml   Bottle

 **Miguel Merino Reserva, 2007, DOCa Rioja**   **14.95**   **52.95**  
Miguel Merino is a legend in Rioja. One of Rioja's newest wineries, it is already known as one of the very best. 2005 was a superb year and this very limited production Tempranillo wine is the perfect balance between fruit and oak. Deep garnet and brick red in colour with an astonishingly complex nose of vanilla, black berry fruit and spice all vying for centre stage. Very elegant; soft and fresh - rapidly filling the mouth with spice, mint and prunes. Velvety tannins give gentle but firm backbone and weight to the wine. One to savour.

**Abadal Selecció, 2013, DO Pla de Bages**   **49.95**  
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.

 **Tomás Postigo, 2014, DO Ribera del Duero**   **57.95**  
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.

 **Quinta Sardonía, 2013, Tierra de Castilla**   **63.95**  
 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!

# Reds over £70

- |  | <u>175ml</u> | <u>250ml</u> | <u>Bottle</u> |
|--|--------------|--------------|---------------|
|--|--------------|--------------|---------------|
-  **Clos Fonta, 2012, DOCq Priorat** **21** **73**  
The top of the range from one of Priorat's most prestigious wineries. The vineyard is located 300 metres above sea-level and benefits from its own micro climate. A blend of Garnacha, Cabernet Sauvignon and Cariñena. It is complex, intense, powerful yet elegant with a long finish. Black fruits are to the fore on the palate, but on the nose there is chalkiness, the inside of posh ladies' handbags and the distinctive aromas of the Priorat terroir.
- Vega Sicilia Alion, 2012, DO Ribera del Duero** **27** **99**  
A superb entry into the world of Vega Sicilia. This modern wine has a generous bouquet of blackcurrant, cherries, liquorice, and toasty aromas from old vine Tempranillo. 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.
- Tondonia Gran Reserva Tinto, 1994/5, DOCa Rioja** **130**  
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!
-  **Finca Dofi, 2000, DOCq Priorat** **45** **150**  
Alvaro Palacios spent 2 years at Château Pétrus before setting up on his own in Priorat in 1989. He produces world-class wines by using fruit from extremely low-yielding old vines and by applying ultra-modern winemaking techniques. A blend of Garnacha, Cabernet Sauvignon, Syrah, Merlot & Cariñena, this is supremely balanced with raspberries, kirsch and minerals on the nose and on the palate an abundance of red fruits with incredible length. Vanilla is in abundance and tannins are well integrated. Quite simply, this is a fantastically complex wine that can only impress and leave long satisfying memories
- Vega Sicilia Unico Gran Reserva, 2004, DO Ribera del Duero** **418**  
A real international star. 97 points off Parker, the 2004 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 2004 is drinking fabulously now, in 20 years' time it will be even better, but we can't wait until then!
-  **L'Ermita Alvaro Palacios 1999, DOCq Priorat** **465**  
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!

# Dessert wines

## Moscatel

**Victoria, DO Malaga**

**Glass 7.25**

**Btl 45.95**

Made from 50-70 year old wines, this beauty has almost eiswein qualities. Brilliant yellow hue, sweet & sour, with freshly peeled apple, orange peel, pollen and aromatic herbs all concentrated on the palate. Served to HM the Queen on her 88<sup>th</sup> Birthday celebrations at Picton Castle in Wales. Perfect with any of our desserts. **(375ml)**

**Capricho de Goya, DO Navarra**

**Glass 5.95**

**Btl 53.90**

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 5.75**

**Btl 49.50**

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)**

## Sherries

**Alvear Pale Cream**

**Glass 4.60**

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)**

**Matusalem Oloroso**

**Glass 8.95**

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 4.95** **Btl 40.45**  
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, 2015** **Glass 6.50** **Btl 38.50**  
**DO Montilla-Moriles**  
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 6.35** **Btl 42.85**  
One sip and you'll be forever under its spell. Aromas of coffee, liquorice, 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 chocolate, ice creams and pastries as well as blue cheeses. **(500ml)**

**Noé 30yo Pedro Ximénez** **Glass 9.20** **Btl 38.50**  
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, creamy, 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, 1987** **Glass 7.75** **Btl 57.20**  
**DO Montilla-Moriles**  
A brilliant example of a sweet wine. A stunning PX sherry, made outside of the Jerez DO 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

Coca Cola, Diet Coke, Coke Zero, Sprite (330ml)	2.50
Vichy Catalan Lima (0 calories sparkling lemon & lime)	2.95

## Water

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

	330ml	750ml
Solan de Cabras still water	2.50	2.95
Mondariz sparkling water	2.65	3.25
Vichy Catalan sparkling water (500ml)		3.95

## 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	3.70
Lime Crush	3.70
Raspberry and Vanilla Lemonade	3.70
Sicilian Lemonade	3.70
St Clements Lemonade (orange and lemon)	3.70
Sparkling Apple Crush	3.70
Strawberry Lemonade	3.70
Madagascan Vanilla Cream Soda	3.90
Wild Elderflower Bubbly	3.90
Hot Ginger Beer	3.90
Fresh Valencian Orange Juice	3.45
Fresh Navarran Tomato Juice	3.45

## Spanish soft drinks

Cacaolat – chocolate milk drink from Barcelona	3.45
Horchata – Valencian Tiger nut drink	2.85
Vichy Catalan Lima (0 calories sparkling lemon & lime)	2.95

# Beer & Cider

## Beer Flight

Three ½ 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!

**Lagers (Estrella Damm, Moritz, Alhambra) 5.50**

<b>Draught</b>	<b>Caña (½ pt)</b>	<b>Half pint</b>	<b>Pint</b>
Estrella Damm (4.6%) <i>The taste of Barcelona</i>	<b>1.88</b>	<b>2.65</b>	<b>4.95</b>
Moritz (5.4%) <i>The oldest beer in Barcelona</i>	<b>2.10</b>	<b>3.10</b>	<b>5.95</b>
Alhambra Especial (4.6%) <i>The taste of Granada</i>	<b>1.90</b>	<b>2.80</b>	<b>5.65</b>
Palax (4.9%) <i>Craft lager from Rioja</i>	<b>2.10</b>	<b>3.10</b>	<b>5.95</b>
Mala Gissona <i>Guest craft ale from San Sebastian (changes regularly)</i>	<b>2.40</b>	<b>3.55</b>	<b>6.95</b>

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

Alhambra Especial (5.4%)	<b>4.80</b>
Alhambra RESERVA 1925 (6.2%)	<b>5.25</b>
Alhambra Mezquita (7.2%)	<b>5.65</b>
Estrella Damm (4.6%)	<b>4.75</b>
Cruzcampo (4.8%)	<b>4.95</b>
Estrella Galicia (4.7%)	<b>4.95</b>
Estrella Galicia 1906 (6.5%)	<b>5.95</b>
Mahou (5.5%)	<b>4.95</b>
Moritz (5.4%)	<b>5.55</b>
Moritz Epidor (7.2%)	<b>6.75</b>
Estrella Daura (wheat free) (5.4%)	<b>5.45</b>
Damm Lemon (3.2%) <i>Estrella Damm with fresh lemon juice</i>	<b>3.90</b>
Free Damm (250ml) <i>A non-alcohol version of Estrella Damm</i>	<b>2.75</b>

## **Spanish Craft Beers**

<b>Inedit (750ml)</b> (4.8%)	<b>14.95</b>
<b>Inedit (330ml)</b> (4.8%) <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>	<b>6.35</b>
<b>Toro</b> (5.5%) <i>Red malt beer, matured in old sherry casks</i>	<b>5.95</b>
<b>Valencia Saison</b> (6%) <i>Made with orange zest and rose hip, traditional style</i>	<b>6.55</b>
<b>Desiderata</b> (5%) <i>Fabulously aromatic pilsner style beer from Sevilla</i>	<b>5.75</b>
<b>Er Boqueron</b> (4.8%) <i>Hoppy craft beer made from salt water from Valencia</i>	<b>5.45</b>
<b>Socarrada</b> (6%) <i>Craft beer made from rosemary &amp; honey from Valencia</i>	<b>6.55</b>
<b>Cerix Rubia</b> 375ml (5.8%) <i>Blonde ale with citrus and spice aromas from Rioja</i>	<b>7.45</b>

## **Cider**

Avalon Spanish Cider (5.5%)	<b>4.65</b>
Maeloc Strawberry Cider (4%)	<b>5.25</b>
Maeloc Pineapple and Pear Cider (4%)	<b>5.25</b>
Trabanco Asturian Dry Cider (750ml) (6%)	<b>11.95</b>

# Spanish Liqueurs

	<u>Single</u>	<u>Double</u>
Soberano Brandy	3.50	5.35
Veterano Brandy	3.50	5.35
Torres Brandy (10 year old)	3.90	6.25
103 Brandy	3.35	5.45
Carlos 1 Solera Gran Reserva Brandy	5.35	9.50
Lepanto Brandy	6.95	11.80
Lepanto PX Brandy (aged in PX sherry barrels)	7.95	13.95
Lepanto OV brandy (aged in Oloroso barrels)	7.95	13.95
Peinado 100 year old Brandy	16.15	28.90
Anis del Mono Dulce	3.80	6.45
Etxeko Pacharan	4.15	6.45
Lafuente Bellota (acorn)	3.50	5.80
Lafuente Canela (cinnamon)	3.25	5.25
Licor 43	4.05	7.00
Orujo de café (coffee)	3.70	6.60
Orujo de hierbas (herbs)	3.40	5.25
Ponche Caballero	3.40	6.35
Avellana (hazelnut)	2.70	4.15
Manzana (green apple)	2.70	4.15
Melocoton (peach)	2.70	4.15
Melody Crema Catalana (cream liqueur)	4.35	7.55
Orujo cream	3.80	7.00
Siderit Lactee Vodka (milk)	5.25	9.20

# Spirits

Absolut Vodka	3.25	5.25
Aperol	3.25	5.50
Archers Peach Schnapps	3.25	5.25
Bacardi	3.50	5.80
Baileys Irish Cream	3.25	5.25
Campari	3.95	6.25
Cointreau	4.25	7.00
Disaranno Amaretto	4.25	7.00
Glenfiddich 12 yr old Single Malt	4.25	7.00
Jack Daniels	4.25	7.00
Jamesons Irish Whiskey	4.25	7.00
Ketel 1 Vodka	3.95	6.50
Ketel 1 Vodka Citron	4.35	7.65
Luxardo Sambuca	4.25	7.00
Malibu	3.25	5.25
Martini Blanco/Dry/Rosso	4.05	6.55
Nomad PX Whisky	4.60	8.00
Noilly Pratt	3.80	6.60
Jose Cuervo Tequilla	4.25	7.00
Sagatibia Cachaça	4.25	7.00
Skipper Jack Rum	4.25	7.00
Southern Comfort	4.25	7.00
Tia Maria	3.25	5.25

# Mixers

200ml bottle Coke/Diet/Lemonade	1.95
Orange/Apple/Cranberry/Pineapple Juice	2.50
Splash of Orange, Lime or Blackcurrant Cordial	0.50
Fevertree Tonic & Vichy Catalan Tonic	1.95

# 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! Also a double gold star award winner at the 2013 Great Taste Awards.*

Espresso	2.55
Double Espresso	3.00
Cortado	2.95
Black Coffee	2.95
Café con leche ( <i>white coffee</i> )	3.25
<i>Large</i>	4.15
Cappuccino	3.25
<i>Large</i>	4.15
Latte	3.25
<i>Large</i>	4.15
Café Bombon	2.95
Mocha	3.85

*extra shot of coffee 45p*

Hot Chocolate	3.95
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**Why not have a plate of exquisite Spanish biscuits, turrón and sweets with your coffee/tea? Just 2.75 a person**

## Tea selection

*All of our teas come from Brew, a fabulous local company, originating in Liverpool and now based in Manchester. Brew's owners, Phil and Aideen, personally select and blend all of their teas. Made with whole leaves, they only work with the very best growers and produce a select range of blends which puts all others in the shade. They're available in the deli too!*

English Breakfast	2.55
Earl Grey	2.65
Moroccan Mint	2.65
Green Tea	2.65
Fruit Punch	3.15
Lemon and Ginger	3.15
Chai	3.15
Decaf	2.75

## Liqueur coffees

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

Baileys coffee	5.75
Brandy coffee	5.75
Calypso coffee (Tia Maria)	5.75
Carajillo	4.55
French coffee (Cointreau)	5.75
Irish coffee	6.15
Licor 43 coffee	6.75

# 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 this week's cocktail's specials – our unique cocktails, using our fabulous range of Spanish spirits

	<u>Glass</u>	<u>1L jug</u>
<b>Sangría</b>	<b>5.25</b>	<b>15.95</b>
<i>Red wine, brandy, orange, fruit</i>		
<b>Cava Sangría</b>	<b>5.75</b>	<b>17.50</b>
<i>Cava, triple sec, cranberry, lime</i>		
<b>White Wine Sangria</b>		<b>16.45</b>
<i>White wine, apple schnapps, triple sec, peach puree, passion fruit</i>		

## Specials – signature cocktails crafted by our talented bar staff & unique to Lunya

All 9.95

43 Sours *Licor 43, lemon, egg white*  
 Aviation *Larios Gin, Maraschino liqueur, lemon*  
 Basque Fizz *Patxaran, Campari, grapefruit*  
 Caballero *Caiprinha Ponche Caballero, caichaça, lime*  
 Mancatalan Negroni *Manchester Gin, Casa Mariol Vermut, Campari*  
 PX Old Fashioned *Jack Daniels, El Candado PX, bitters*  
 Sagrada Familiar *Casa Mariol Vermut, Gran Gesta cava, bitters*  
 Strawberry Clover Club *Puerto de Indias gin, Gomme, egg white, strawberry*  
 Tio Pepe's Perversion *Fino, peach schnapps, triple sec*  
 Turkish Delight *Absolut vanilla vodka, cacao, rose*

## Classics

Amaretto Sours *Amaretto, lemon, egg white* **8.95**  
 Aperol Spritz *Aperol, cava, soda water* **8.95**  
 Between the Sheets *Bacardi, triple sec, brandy, lemon* **8.95**  
 Bloody Mary *Absolut vodka, tomato, spices* **8.95**  
 Bramble *Mascaró gin, lime, crème de mûre* **8.95**  
 Brandy Alexander *Soberano brandy, crème de cacao, cream* **8.95**  
 Brandy Sidecar *Soberano Brandy, triple sec, lemon* **8.95**  
 Caiprinha *Cachaça, lime* **8.95**  
 Cosmopolitan *Absolut vodka, triple sec, cranberry, lime* **8.95**  
 Cuba Libre *Havana Club rum, lime, coke* **8.95**  
 Daiquiri *Strawberry or Passion Fruit* **8.95**  
 Gimlet *Larios gin, lime cordial, lime* **8.95**  
 Long Island Iced Tea *Absolut vodka, triple sec, Larios gin, tequila, lemon, coke* **9.95**  
 Manhattan *vermouth, Jack Daniels, bitters* **9.95**  
 Margarita *tequila, triple sec, lime* **8.95**  
 Mojito *Classic, Strawberry, Apple or Passion Fruit* **8.95**  
 Pina Colada *Bacardi, Malibu, cream, pineapple* **8.95**  
 Pink Lady *Larios gin, grenadine, cream, egg white* **8.95**  
 Sex on the Beach *Absolut vodka, peach schnapps, cranberry, orange* **8.95**  
 Singapore Sling *Larios gin, cherry brandy, grenadine, orange, lemon* **9.95**  
 Whisky Sours *Jack Daniels, lemon, egg white* **9.95**

## Martinis

Basil Martini *Gin Mare, dry Martini, fresh basil* **9.95**  
 Dirty Martini *Larios gin, dry vermouth, olive brine* **8.95**  
 Dry Martini *Gin Mare, dry vermouth* **9.95**  
 Espresso Martini *Absolut vodka, Orujo de Café, Café Saula espresso* **8.95**  
 French Martini *Absolut vodka, Chambord, pineapple juice* **8.95**  
 Lemon Martini *Absolut vodka, Orujo de limon, Gomme, lemon* **8.95**  
 Vodka Martini *Absolut vodka, dry vermouth* **8.95**

### **Cava Cocktails**

43 Cava Licor 43, cava and fresh mint	9.95
Bucks Fizz cava, fresh orange juice	8.95
Cava Bellini cava, peach purée	8.95
Kir Royale cava topped with crème de cassis	8.95

***We have a great range of flavoured gin liqueurs from Zymurgorium of Manchester for a cava fizz cocktail with a difference:***

Violet	9.95
Strawberry & Mint	9.95
Gooseberry	9.95
Quince	9.95

### **Alcohol-free Cocktails**

Gaudi orange juice, cranberry juice, grenadine	4.25
Virgin Apple Mojito apple, apple juice, mint, soda	4.75
Virgin Passion Fruit Mojito passion fruit, mint, soda	4.85
Virgin Strawberry Mojito strawberries, mint, soda	4.85