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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 100 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 ½ pint or pint measures.

Wine:

Our wines are served in 175ml (regular) or 250ml (large) measures - we also serve in small 125ml on request

Cava and sparkling wine are served in 125ml measures

Dry, light 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

New Superb alcohol free
wine and beer range
On page 19

Vermuteria


All over Spain, and in particular, Barcelona, Vermouth (or in Catalan, Vermut) is becoming the drink everyone must have. A popular tippie 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 (50ml) 5.65** **Double (100ml) 10.75**

Mariol Vermut Negre (Catalan fruity vermouth)

Made with green walnuts, herbs and citrus. **Contains nuts (walnuts)**

Padro Blanco (Reus, drier and herby)


Aromatic bitter-sweet flavours, laurel and elderberry

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.

Petroni Blanco (Galicia, dry and herby) 

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

All our vermouth contains Sulphites

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 unique in its own right. A fantastic first or last drink, give it a go.

Just £5.25 for a 75ml glass

Contains Sulphites

Gin Bar

For well over 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 best Spanish gin selections outside of Spain. We are always adding to it, so ask about specials.

All our double gins come with a free tonic.

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

Single 6.65, Double 12.95

Lunya Gin

Liverpool (inspired by Catalunya), created by Peter & Elaine, quince, orange blossom, ñora pepper, blanched almonds (**contains nuts**)

Gin Mare

Catalunya, thyme, basil & olives

Macaronesian

Canary Islands, cardamom, orange

Nordes

Galicia, Albariño grapes, bay leaves

Palma

Mallorca, wild flowers, citrus fruits

Palma Spiced

Mallorca, oak aged, vanilla, cinnamon, cloves

Port Vell

Barcelona, citrus, cardamom

The London no.1 Gin

Bergamot & blue gardenia flowers

Xoriguer

Menorca, angelica, cardamom

5th 'Fire' Red Fruits

Barcelona, blueberry, raspberry, strawberry, blackberry

2-4-1 on Double Gin & Tonic

**CHOOSE OUR LUNYA GIN OR PORT VELL
BARCELONA GIN, SUNDAY-FRIDAY ALL DAY,
AND SATURDAY UNTIL 5PM AND GET THE
SECOND ONE FREE**

**MUST BE ORDERED TOGETHER*

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. **All our sherry contains Sulphites.**

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. **14.65**

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. **16.75**

Palo Cortado Flight

Three glasses of the enigmatic Palo Cortado, contrasting different bodegas and aging, with a glass of Leonor, Apostoles and Lustau Almacenista **20.50**

PX Flight

A showcase of three of our fabulous range of boozy raisiny PX sheries. Perfect for desserts and cheeses (El Candado, Dulce de Pasas, Noe) **18.10**

Dry Sherries *Superb with olives, salty snacks and fish (125ml)*

✓ **Valdespino Manzanilla Deliciosa (750ml)** **Glass 8.25** **Btl 39.95**
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.

🏆 **Tio Pepe Fino En Rama** **Glass 7.85** **Btl 37.95**
The very best Fino, unfiltered, straight out of the barrel. Crisp and dry with a superb yeasty zestiness and green apples on the nose. Spain's bestselling Fino. Perfect with snacks, olives and cured fish.

🏆 **Fino Vina Corrales Pago Balbaina** **Glass 9.75** **Btl 55**
Peter Sissek's Fino. This has taken the wine world by storm. A Fino, created by the world famous wine maker of Pingus fame. This is like no other. Already receiving the highest ever score for a Fino from Wine Advocate, this has blown us away. Seemingly like a cross between an exceptional white wine and a fino sherry. It is a bright lemon-gold colour with striking salty aromas, with lime rind, candied orange, herbs and chalky minerality. The palate is beautifully balanced between the saline flor flavours and straw, marzipan, cheese strings and rock salt. Fresh, with a tangy, bone dry, nimble finish. We need to stop there, or we will run out of space. Try it!

Nutty and medium Sherries *Superb with cured meats and cheese (75ml)*

🏆 **Viña AB Amontillado** **Glass 6.75**
From Gonzalez Byass, a bone dry, nutty sherry with a dry caramel finish which is perfect with Spanish hams.

✓ **Amontillado Contrabandista** **Glass 8.95**
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 10.25**
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 10.25**
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.

Sweet Sherries *Superb with desserts and blue cheese (50ml)*



El Candado (Valdespino Pedro Ximénez) Glass 5.85 Btl 46.95

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 2019 Glass 8.25 Btl 43.95
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 8.25 Btl 55.95

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 8.25 Btl 43.95

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



Don PX Gran Reserva, 1999 Glass 11.55 Btl 55.95
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 (75ml)

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 9.95

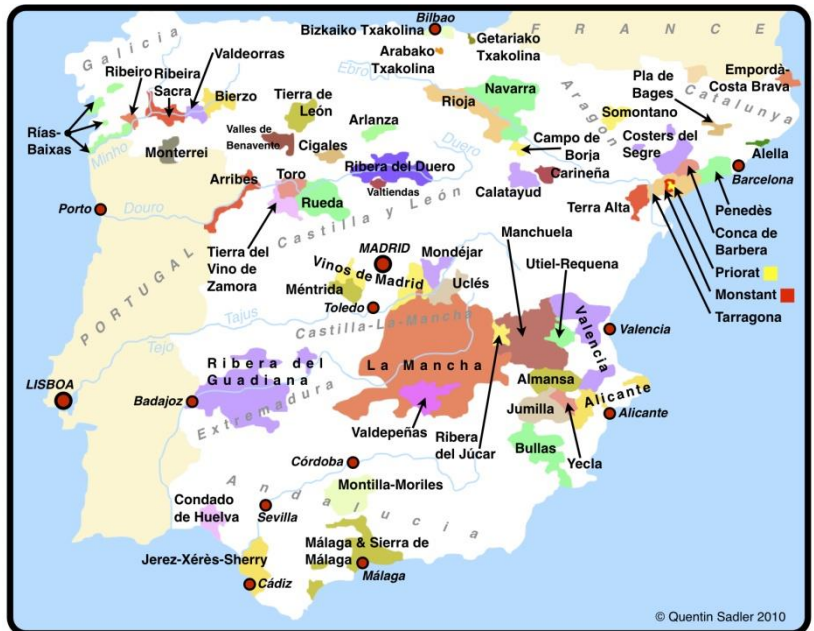
The Apostoles Solera was created in 1862 to commemorate the visit of Queen Isabel II of Spain to the vineyard. This rare sherry offers a sublime combination of the dried fruits present in the Palomino grapes, blended with lush sweetness of Pedro Ximénez grapes.



Lustau Almacenista Cayetano del Pino Palo Cortado Glass 12.55

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. 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. All our wine contains Sulphites (except Campestral Natural Tinto)



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.

All our wine contains Sulphites (except Campestral Natural Tinto)

White	Grape	175ml	250ml	Bottle
Costa Cruz	Sauvignon Blanc/Verdejo	6.80	8.55	24.95
Mas Oliveras	Macabeo/Chardonnay	7.05	9.35	25.95
Vallemayor	Rioja – Viura	7.50	9.95	26.95
Badajo	Verdejo	8.50	11.40	31.95
Hacienda Albae	Viognier	9.00	12.00	33.95
Castelo de Medina	Sauvignon Blanc, Macabeo	9.25	12.50	34.95
Pixel	Moscatel, PX (dry)	9.55		36
Abadal	Picapoll	9.95		38
Picapoll				
Laureatus	Albariño	10.25		39
Vallemayor Barrica Blanco	Rioja – Viura - Barrel Fermented	11.65		44
Pousada	Albariño	12.85		49
Red	Grape	175ml	250ml	Bottle
Costa Cruz	Tempranillo/Shiraz	6.80	8.55	24.95
Mas Oliveras	Tempranillo	7.25	9.70	26.45
El Otro	Garnacha (Fancy Pants)	7.35	9.85	26.75
Vallemayor	Rioja – Tempranillo	7.55	9.95	26.95
Bosque Real	Merlot	8.95	12.05	33.95
Irreptible	Malbec, Shiraz	9.45	12.55	35.45
La Fea Gran Reserva Crianza	Tempranillo, Garnacha, Cabernet Sauvignon	9.60		36
Beronia Rioja	Tempranillo, Edicion Limitada	9.85		37
Raices Prieto Picudo	Prieto Picudo	9.85		37
Vega Real El Empecinado Roble	Ribera del Duero	9.95		38
Formiga	Priorat, Samsó, Garnacha, Shiraz	11.50		44
Vallemayor Ceradilla	Rioja – Tempranillo	11.75		45
2019				
Abadal 3.9, 2017	Cab Sav, Shiraz	11.75		45
Miguel Merino	Rioja – Tempranillo	14.50		55
Reserva 2016				
Clos Fonta 2016	Priorat - Garnacha, Cabernet Sauvignon, Cariñena	21		80
Pintia 2018	Toro (Vega Sicilia), Tinta del Toro	24		93

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. **All our wine contains Sulphites (unless stated otherwise)***

-  **Gran Gesta** **Glass 5.95** **Btl 31.95**
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!
-  **Gran Gesta Rosado** **Glass 6.45** **Btl 33.95**
This elegant rosé Cava, made with Trepát, 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 minerally, raspberry flavours dominating and an elegant, creamy, long finish.
-  **Joan Sardá Reserva Brut** **Btl 37**
 A truly exceptional cava, with superb character. Biscuity and lemony on the nose, fine bubbles and an array of soft stone fruits on the finish. A real star of our list. Aged in the bottle, this manages to be both wonderfully complex and a real crowd please. Perfect for an everyday drink or a celebratory treat. A real favourite in Barcelona's best bars.
-  **Loxarel Saniger Brut Reserva** **Glass 7.50** **Btl 38**
 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.
- Segura Viudas Heredad** **Btl 60**
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!
-  **Agustí Torelló Kripta 2014** **Btl 93**
The best Cava in the world! A Cava that rivals most vintage champagnes at ten times the price. This sublime vintage 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

All our wine contains Sulphites (except Campestral Natural Tinto)

- | | <u>175ml</u> | <u>250ml</u> | <u>Bottle</u> |
|---|--------------|--------------|---------------|
| Costa Cruz Blanco, Tierra de Castilla | 6.80 | 8.55 | 24.95 |
| ✓ Made with Verdejo and Sauvignon Blanc 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. | | | |
| Mas Oliveras Blanco, D.O. Catalunya | 7.05 | 9.35 | 25.95 |
| ✓ A really refreshing, light, aromatic blend of Macabeo and Chardonnay. On the palate it is floral and light, with sweet peach notes and a touch of grapefruit and refreshing citrus on the finish | | | |
| Vallemayor Blanco, DOCa Rioja | 7.50 | 9.95 | 26.95 |
| ✓  Crisp, fresh, young and dry white Rioja. The apple fruits combine perfectly with zesty acidity to make this wine a mouth-watering delight. | | | |
| Marques de la Musa San Valera, D.O. Carinyena | | | 27.95 |
| ✓  From one of the oldest wine-making villages in Spain, this fruity white from Chardonnay and Viura grapes is pale in colour, with mouth-watering bursts of stone fruits with herbaceous, white peaches and camomile notes. Light and zesty, its citrus notes culminate in a really refreshing finish | | | |
| La Fea Blanco, D.O. Carinyena | | | 28.50 |
| ✓ A lively blend of Chardonnay and Viura with light maceration. Aromas of apple and pineapple backed by floral notes; the palate is smooth, light, with a pleasing, crisp harmony. | | | |
| Soñadora Airen/Verdejo, D.O. La Mancha | | | 28.95 |
| ✓ Translating as day-dreamer, this organic wine will take you off to pure Spanish sunshine. Soft and fruity on the palate with notes of peach and guava, with a crisp citrus finish, made with the super versatile Airen grape | | | |
| Badajo, DO Rueda | 8.50 | 11.40 | 31.95 |
| 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. | | | |
| Raices Albarín, Tierra de León | | | 32.95 |
| Very unusual grape from Asturias, with a nose of a light muscatel. This is a wonderfully versatile medium dry white wine, which go with seafood, vegetables and a wide range of tapas. On the nose it is full of white fleshy fruit aromas with pear nuances, accompanied by fresh citrusy notes. Smooth on the palate and tangy with good freshness and vitality. | | | |
| Colegiata Blanco, D.O. Toro | | | 33.95 |
| ✓  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. | | | |
| Hacienda Albae Viognier, D.O. La Mancha | 9.00 | 12.00 | 33.95 |
| ✓  Beautifully intense on the nose with floral aromas standing out with notes of peach and apricot. On the palate, it stands out for its excellent gentle acidity and lingering finish. An outstanding example of this glorious grape - light and delicate and a great accompaniment to seafood and perfect to sip on its own | | | |
| Raices Albillo, Tierra de Castilla y León | | | 33.95 |
| ✓  A vibrant crisp white coming from the superb and rare Albillo grape, often referred to as white Tempranillo. Crisp, citrus and zesty on the palate, with gentle mineral undertones, with jasmine and herbal nuances on the nose - being a perfect expression of the terroir in the León region. It is perfect for a wide variety of tapas, especially fish and seafood. | | | |

-  **El Goru Blanco, D.O. Jumilla** **34.95**
 A superb white blend from Murcia, with Moscatel to the fore. The Moscatel grape gives its typical upfront floral notes, weight and balance is contributed by the Chardonnay – blended, they have an overall crisp finish. This is a real crowd pleaser and manages that difficult balance of superb floral notes whilst being a great dry white wine.
-  **Castelo de Medina, Sauv Blanc, DO Rueda** **9.25** **12.50** **34.95**
 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.
-  **La Miranda Blanco, Garnacha Blanca, DO Somantano** **36**
 A wonderful, highly aromatic wine with great citrus fruit on the nose, combined with a soft creamy palate and a crisp fresh finish. After hand picking the Garnacha Blanca grapes, a speciality of the area, the wine is fermented in French oak barrels and then matured for a further 4 months to give it great character.
-  **Pixel, DO Malaga** **9.55** **36**
 Made with the unusual combination of Pedro Ximénez and Moscatel grapes, this is just too easy to drink! Enticing aromas of tropical fruits, rose petal and honeysuckle are followed on the palate by tropical fruits in this unique dry wine.
- Rezabal Blanco/Primo, DO Guetaria Txakolina** **36**
 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. Highly recommended.
-  **Pansa Blanca, DO Alella** **38**
 From the fabulous boutique 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, citrus and green apple on the palate, this powerful wine is full of character and will have you filling the restaurant with outrageous noises with every sip!
- Abadal Picapoll, DO Pla da Bages** **9.95** **38**
 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.
-  **Paca Alore, DO Jumilla** **39**
 This is an outstanding blend of Riesling and Verdejo from this glorious fourth generation boutique bodega. On the nose it is powerful with notes of green apple, pear and white flowers with a touch of citrus. It is fresh, round and very fruity on the palate. This clean white is crying out for a sunny day, a plate of calamari and ELO's Mr Blue Sky to blare out of the radio and for you to do silly dance moves to.
-  **Laureatus Albariño, DO Rias Baixas** **10.25** **39**
 Superb value Albariño. 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.
-  **La Viña de Ayer Albillo Real, DO Cebreros** **40**
 A most exceptional wine from the Sierr de Gredos mountains, north west of Madrid (suckling pig country). The Albillo grape is a rarity and indigenous to this area. Fermentation in concrete tanks and on the lees, leaves a light orange colour to the wine, this is full of stone fruits, floral notes and a mineral finish. It's perfect.
-  **Luna Beberide, Godello, D.O. Bierzo** **40**
 With a beautiful light golden colour and crisp citrus and herby notes this Godello is screaming out for seafood. Delicate fennel on the nose and palate, it is a delicate white and much sought after by those in the know.
-  **Vallemayor Barrica Blanco, DOCa Rioja** **11.65** **44**
 A really special oak-aged white Rioja with a very limited production. 100%

Viura grapes from 50 year old vines are picked at full ripeness and have a double fermentation in oak giving vanilla, ripe pears and toasty notes from the wood. Fruity aromas from the Viura grape blend with the wonderful bouquet of new French oak. The palate is complex with notes of lanolin and a full finish.



Fefiñanes Albariño, DO Rias Baixas

46

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.



Pousada Albariño, D.O. Rias Baixas

12.85

49



This stunning Albariño is made from 70 year old vines giving a most elegant wine bright citrus intensity, herbal notes and creamy finish. White almonds and minerality give this a wonderful balance and make it the perfect balance for any of our fish dishes.



Granito Rufete Blanca, 2017, D.O. Sierra de Salamanca

58



A showstopper of an example for the Rufete Blanca grape. The floral notes that come through on the palate are followed by crisp green apple and minerality on the palate with a glorious mouth-filling texture reminiscent of the juiciness of a first kiss as a teenager. On the finish, there is a subtle tannic grip that the thick skins bring to the wine. From Spain's newest D.O.




Angel Sequeiros Foudre Albariño, 2011, DO Rias Baixas



65


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.

All our rosé wine contains Sulphites

175ml 250ml Bottle




 **Costa Cruz Rosado, Tierra de Castilla** **6.80** **8.55** **24.95**
Mind-bogglingly good value rosé! Made from Tempranillo (the grape famously used in Rioja) and Garnacha, it is dry-but-not-too-dry with plenty of strawberry and raspberry fruit. Masses of flavour for your money!















 **Vallemayor Rosado, D.O. Ca Rioja** **26.95**
 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.












 **Rezabal Rosado, D.O. Txakolina Getaria** **8.00** **10.70** **29.95**
A real rarity, this stunning dry rose is only produced in tiny quantities in the Basque country around San Sebastian and is almost never exported. We have an allocation (the only allocation in the UK). It is pale pink in colour with a light, fresh strawberry and redcurrant palate, with a touch of sherbet. Txakoli always has a very light natural fizz (well, tingle really). Bone dry, it is perfect with a wide range of tapas from seafood and vegetables to red meats. Best poured from a height in small quantities into your glass to get the fine bubbles going. You will not be disappointed, one of the most unusual wines to come out of Spain.

Reds

All our wine contains Sulphites except Campestral Natural Tinto

- | | <u>175ml</u> | <u>250ml</u> | <u>Bottle</u> |
|--|--------------|--------------|---------------|
|--|--------------|--------------|---------------|
-  **Costa Cruz, Tierra de Castilla** **6.80** **8.55** **24.95**
Made with a blend of Tempranillo and Shiraz, 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.
-  **El Otro Old Vine Garnacha, DO Cariñena** **7.35** **9.85** **26.75**
 Formerly known as 'Fancy Pants'. 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.
-  **Vallemayor Tinto, DOCa Rioja** **7.55** **9.95** **26.95**
Easy drinking red Rioja with vibrant but rounded blackcurrant fruits and soft tannins. Great value Rioja, a huge crowd pleaser.
-  **Marques de la Musa Tempranillo, San Valero, D.O. Carinyena** **27.50**
A wonderful soft, juicy red from a Tempranillo, Garnacha and Carinyena grape blend. Full of red fruits with soft tannins, superb with all tapas or just to enjoy on its own
-  **La Fea Tinto, DO Cariñena** **27.95**
Great value red with the black cherry character of Garnacha grapes, blending perfectly with the light spice of Shiraz and blackcurrant notes of Tempranillo. Smooth, with a faint spiciness, this is an easy drinking fruity red wine, perfect with a wide range of our tapas
-  **Mas Oliveras, Tempranillo, D.O. Catalunya** **7.60** **10.05** **27.95**
 Bright ruby-violet in colour, this outstanding Catalan red is intense and scented on the nose, with undertones of ripe strawberries and liquorice. The palate offers supple, fresh summer berry and black fruit flavours, soft rich textures and a warm finish. Perfect with cheese, meats and vegetable tapas.
-  **Borsao Selección Tinto, DO Campo de Borja** **31.95**
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.
-  **Maires Cuzo, DO Toro** **32.45**
 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.
-  **Vallemayor Crianza, DOCa Rioja** **32.95**
This is a full bodied Crianza Rioja and very well balanced between a fruity bouquet and vanilla flavours resulting from its 12 months in both American and French oak barrels. A classic Riojan blend of 90% Tempranillo, 5% Mazuelo and 5% Graciano from the award winning boutique winery, Vallemayor. Aromas of black cherry and dark fruits, toasty notes from the wood and secondary sensations from the malolactic fermentation.
-  **Salterio Mencía, DO Bierzo** **33.95**
 A really beautiful light red from Northern Spain. Fragrant on the nose with delicate aromas of red cherries, blackberries and a hint of violet. Concentrated flavours of sweet and savoury cherry, complimented by light floral notes and a spicy touch on the finish. Perfect with the whole menu, including fish.

-  **Bosque Real, Merlot, Castille y Leon** **8.95** **12.05** **33.95**
A complex bouquet of ripe fruit with toasty and dark roasted scents. Good texture on the palate with dark fruits to the fore, lightly oaked, this is a most unusual and super aged Merlot. Goes perfectly with any red meat or when you just want to sit at the bar and chew the cud!
-  **Irreptible Malbec, DO Manchuela** **9.45** **12.55** **35.45**
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.
-  **La Fea Gran Reserva, 2014, DO Carinyena** **9.60** **36**
 A superb, aged red from Zaragoza, rivalling many Riojas. It is exceptional value. A blend of 50% Tempranillo 40% Garnacha 10% Cabernet Sauvignon, this is rich on the palate with dark red fruits to the fore, and a light vanilla and spice on the finish. On the nose, ageing notes come through in this finely balanced wine. Unbelievable value
-  **La Miranda Secastilla Tinto, DO Somantano** **36**
 The Garnacha bush vines are over 70 years old, yielding fruit with amazing concentration of flavour, the resulting wine is rich, intense and full of flavour. A deep cherry red colour, with ripe berry and floral aromas, and powerful ripe fruit flavours are complemented perfectly by toasty oak characters imparted during 8 months' ageing in French barrels.
-  **Raíces Prieto Picudo, DO León** **9.85** **37**
This is deep in colour and flavour, thanks to the intensity of the wonderful Prieto Picudo grape, indigenous to the León region. A deep ruby red colour with violet reflections, the wine is intense and complex on the nose, with delicate raspberry and liquorice aromas. It is gentle, light and structured at the same time with freshness and acidity. Fabulous with pretty much any tapas. Simply outstanding.
-  **Beronia Crianza Edición Limitada, DOCa Rioja** **9.85** **37**
An innovative Riojan wine with unique character due to the special selection of the very best Tempranillo grapes and slow fermentation with 12 months in oak barrels. Deep garnet colour with cherry tones. Complex on the nose with aromas of liquorice and camomile, and red and black fruits with chocolate and mineral tones. This is a real beauty.
-  **Vega Real El Empecinado Roble, DO Ribera del Duero** **9.95** **38**
 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 elegant wine has fine aromas of fruits of the forest with notes of vanilla. On the palate it is full, fresh with big fruit flavours.
-  **Barahonda Tinto Barrica, DO Yecla** **38**
A superb and serious organic red wine. Made with organic Monastrell and Shiraz grapes, giving this wine a combination of structure and depth. This velvety and smooth red has a light spice, full of dark red fruits and pairs superbly with all meats and cheese.
-  **Samsó Crianza, 2017, DO Tierra Alta** **39**
 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.
-  **Campestral Natural Tinto, D.O. Cadíz** **40**
A great value natural wine from Southern Spain; a blend of Shiraz, Merlot, Cabernet Sauvignon and Petit Verdot. Deep garnet in colour with ripe red and black fruits of raspberry, blackberry, blueberry and blackcurrant to the fore. A lighter, drier red wine with a striking elegant, silkiness, which keeps giving on the palate, lasting for nearly as long as a Ken Dodd gig! A superb example of a natural wine, which doesn't smell of a farmyard pond on a sunny day and will please the greatest of cynics.

- Formiga, DOCq Priorat** **11.50** **44**
 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.
-  **Vallemayor Ceradilla 2019, DOCa Rioja** **11.75** **45**
 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.
2016 also available as a Magnum (1.5L) 92
-  **Detras de Casa Larga, DO Rias Baixas** **45**
 A most unusual red, coming from Albariño country, this is a blend of Mencia, Brancellao and Espadeiro, giving a dry, almost savoury red – a little lighter than a Californian Cabernet but richer and fuller than a Pinot Noir. Aged for 12 months in used French Oak barrels, with light red fruits, a hint of chocolate and a lovely mineral finish. Perfect with both seafood and grilled meats.
-  **Abadal 3.9 Reserva, 2019, DO Pla de Bages** **11.75** **45**
 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.
-  **Viña Padre Rufete, 2016, D.O. Sierra de Salamanca** **47**
 A perfect combination of pure cherry and wild herbs, this is a supreme example of the rare and indigenous Rufete grape. Similar to a Pinot Noir with texture, and yet with a character of its own. This is a blend of Rufete with Garnacha, Aragones and Calabres grapes, from up to 80 year old vineyards, this handcrafted wine is unfiltered and unfined. It will dance all over your mouth, reminiscent of Olivia Newton-John when she burst on to the scene in Grease
-  **Vallemayor Gran Reserva, 2014, DOCa Rioja** **48**
 Classic Rioja full of silky charm. Ripe and mature blackcurrant fruits entwine with soft tannins and hints of vanilla on the lingering finish. Superb value for money.
-  **Creu Celta, DOCq Priorat** **51**
 A unique blend of Garnacha, Syrah and Merlot, the vineyard is in Salanques, one of the coolest terroirs in Priorat. Rich, complex and full bodied with opulent dark spicy fruit flavours, lifted by a fresh, mineral finish. A really exceptional Priorat
-  **Miguel Merino Reserva, 2017, DOCa Rioja** **14.5** **55**
 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.
-  **Quinta Sardonía, Tierra de Castilla** **65**
 Fandiddlytastic, that's all that needs to be said! From fields metres away from Ribero 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. 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 to a long oak finish. Your juices will be beyond flowing; we hope you get home safely! Oh, a little bit about the grapes - Cabernet Sauvignon, Tempranillo, Garnacha Tinta, Malbec – a fabulous blend.

**PSI de Pingus, 2015, D.O. Ribera del Duero****69**

Peter Sisseck is an exceptional Danish winemaker, who fell in love with Ribera del Duero. He could see the huge potential of the very old bush vines, its poor soils and climate. So started the great Pingus dynasty, a wine of which was described by top critic Robert Parker, as "one of the greatest and most exciting young red wines I have ever tasted." Sisseck wanted to give back to the region and so PSI was born. He works closely with growers, showing them how to make the most of their ancient vines, by tending sustainably and producing small amounts of superb fruit. 'Capturing the soul' of Ribera del Duero, this is a very fine red. The 2013 is a beautiful colour, an intense plum, bright and lustrous. The nose presents very bright, fresh, crystalline, summer berry fruit, roses and violets to the fore, complemented by a more savoury layer, warm spice, grilled fennel and minerals. Peter has included 7% of Garnacha, which makes for a rounded texture, coated ripe tannins and a very approachable wine.

**Clos Fonta, 2016, DOCq Priorat****21****80**

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.

**Pintia, 2018, D.O. Toro****24****93**

From the Vega Sicilia stable, Pintia manages to retain a real sense of harmony, perfectly balancing the ripe strawberry and macerated fruit flavours with the rich tannins. The finish has real depth, with the woody and spicy notes playing delicately with the sumptuous texture. Vega Sicilia's Pintia explores the terroirs of Toro, an area with a long winemaking tradition near the Douro River. These conditions are beneficial to an exceptional grape health and great taste quality of the Tinto de Toro grapes. The vines, which are about 33 years old, are cultivated with the greatest care and attention. This 2018 vintage is made from grapes from the San Román de Hornija and Pedrosa del Rey plots.

Vega Sicilia Alion, 2015, DO Ribera del Duero**135**

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.

Marques de Murrieta Castillo Ygay Gran Reserva Especial, 2010/11 D.O.C.a Rioja**250**

An exceptional and very rare Rioja, with a superb vintage, too. This bodega was established in 1852 and is proudly old-fashioned in its approach. All the grapes are sourced from the bodega's own vineyards at Ygay near Logroño. Aged for over three years in American oak and only ever produced in the most exceptional vintages. Predominant over everything is the sheer quality of the fruit, born out by rich black fruit and balsamic aromas and seductive hints of vanilla. Earth, spice and black cherry dance with dexterity over the palate, and there is great finesse and charm on the finish. Very complex. Full and intense with fantastic depth and power. We recommend decanting and allowing to breathe for at least 20 minutes.

Dessert wines

50ml measures, unless stated otherwise. *All our dessert wine contains Sulphites*

Moscatel

Ariyanas Terruño Pizarroso, DO Malaga **Glass 7.25**

A superb white dessert wine from the exceptional Bodegas Bentomiz of Malaga. This is naturally sweet and unfortified made from the aromatic Moscatel de Alejandria grapes which are aged for 8 months in French oak barrels. Beautifully scented, complex yet delicate, this is perfect for sipping on its own or with any of our desserts.

Red Dessert Wine

Ariyanis David Merlot, D.O. Malaga **Glass 6.50**

This is a sweet red (100% Merlot) unfortified wine. Intense but light it has the perfect balance of sweetness and acidity. From Bodegas Bentomiz and appearing in wine lists in over 20 of Spain's very best Michelin starred restaurants. It is gentle on the sweetness and whilst being a perfect accompaniment with our desserts, it is exceptional with red meat and richer vegetable dishes. Absolute delight and quite unique!

Sherries

Matusalem Oloroso (75ml) **Glass 10.25**

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 5.85**

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!

✓ **Don PX Dulce de Pasas 2019** **Glass 8.25**
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.

✓ **Fernando de Castilla Antique Pedro Ximénez** **Glass 8.25**

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.

 **Noé 30yo Pedro Ximénez** **Glass 8.25**

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.

✓ **Don PX Gran Reserva, 1999** **Glass: 11.55**
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.

soft drinks & water

Coca Cola, Diet Coke (Zero), Sprite (330ml)	3.75
Vichy Catalan Lima (0 calories flavoured sparkling water) (Lemon & lime)	3.95

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	2.95	3.95
Solan de Cabras sparkling water	3.25	4.50
Vichy Catalan sparkling water (500ml)		4.95

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	4.65
Raspberry Crush (sparkling)	4.65
Sicilian Lemonade	4.65
St Clements Lemonade (orange and lemon)	4.65
Wild Elderflower Bubbly	4.85
Hot Ginger Beer	4.65
Fresh Valencian Orange Juice	3.95
Fresh Navarran Tomato Juice	3.95

Bar Juices

Orange/Apple/Cranberry/Pineapple Juice	2.95
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Spanish soft drinks

Horchata – Valencian Tiger Nut drink	3.85
Vichy Catalan Lima (0 calories sparkling lemon & lime)	3.95
Cacaolat – thick creamy chocolate milk drink from Barcelona (<i>contains milk</i>)	4.45

Alcohol Free wines & Beer

Zeno 0% Tempranillo/Cabernet Sauvignon 175ml	5.95
Delightful light fruity red wine from La Mancha – light red fruits to the fore	
Zeno 0 % Viura 175ml	5.95
Dry, fruity white wine from La Mancha – with a superb citrus finish	
Zeno 0% Cava 125ml	5.95
The best alcohol free bubbly we have tasted. Lemony and biscuity with a lovely dry finish	
Moritz 0,0 A non-alcoholic version of Moritz lager, with no sugar	4.45
Estrella Galicia 0 A non-alcoholic version of Estrella Galicia lager	4.45

Beer

All our beer contains gluten, unless indicated otherwise

Draught	Half pint	Pint
Estrella Damm (4.6%) <i>The taste of Barcelona</i>	3.15	5.95
Moritz (5.4%) <i>The oldest beer in Barcelona</i>	3.25	6.35
Alhambra Especial (4.8%) <i>The taste of Granada</i>	3.15	5.95
Rosa Blanca (3.4%) <i>Light craft lager from Mallorca with Citra hops</i>	2.65	4.95

Bottles (all bottles 330ml unless otherwise stated)

Alhambra Especial (5.4%)	5.00
Alhambra Reserva 1925 (6.5%)	6.00
Alhambra Roja (7.2%)	7.20
Estrella Damm (4.6%)	5.00
Estrella Galicia (4.7%)	5.00
Estrella Galicia 1906 (6.5%)	6.00
Mahou (5.1%)	5.00
Moritz (5.4%)	5.00
Estrella Daura (gluten free) (5.4%)	5.65
Victoria Malaga (4.8%)	5.00
Moritz Radler (2.8%) <i>Moritz with fresh lemon juice</i>	4.65

Alcohol Free

Moritz 0,0 <i>A non-alcoholic version of Moritz, with no sugar</i>	4.45
Estrella Galicia 0 <i>A non-alcoholic version of Estrella Galicia</i>	4.45

Spanish Craft Beers

Er Boqueron (4.8%) <i>Hoppy craft beer made from salt water from Valencia</i>	6.95
Socarrada (6%) <i>Craft beer made from rosemary & honey from Valencia</i>	7.95
Complot (6.6%) <i>IPA from the makers of Estrella Damm, Taragona</i>	6.40

Cider

Avalon Spanish Cider (4.1%)	5.00
Maeloc Strawberry Cider (4%)	5.95
Maeloc Pineapple and Pear Cider (4%)	5.95
Trabanco Asturian Dry Cider (750ml) (6%)	13.95

Spanish Liqueurs

	<u>Single</u>	<u>Double</u>
Soberano Brandy	3.85	6.90
Veterano Brandy	3.85	6.90
Torres Brandy (10 year old)	4.30	7.85
103 Brandy	3.85	6.90
Carlos 1 Solera Gran Reserva Brandy	5.95	10.95
Lepanto Brandy	7.65	12.95
Lepanto PX Brandy (aged in PX sherry barrels)	8.55	14.95
Peinado 100 year old Brandy	17.55	32.90
Anis del Mono Dulce	4.50	8.15
Etxeko Pacharan	4.50	8.15
Licor 43	4.85	8.40
Orujo	4.20	7.90
Orujo de café (coffee)	4.45	8.10
Orujo de hierbas (herbs)	4.00	7.45
Ponche Caballero	4.00	7.45
Licorde Avellana (hazelnut) (<i>contains nuts</i>)	2.90	4.75
Licor de Bellota (acorn)	2.90	4.75
Licor de Manzana (green apple)	2.90	4.75
Licor de Melocoton (peach)	2.90	4.75
Melody Crema Catalana (<i>contains milk</i>)	4.65	8.55

Spirits

Absolut Vodka	3.45	5.90
Aperol	3.45	5.90
Bacardi	3.70	6.80
Baileys Irish Cream (<i>contains milk</i>)	3.45	5.90
Bounty Coconut Rum	3.65	6.10
Bounty Gold Rum	4.65	7.75
Bounty Dark Rum	4.85	8.00
Campari	4.25	7.25
Chairman's Reserve Spiced Rum	5.65	9.40
Cointreau	5.25	9.25
Disaranno Amaretto	4.25	7.25
Glenfiddich 12 yr old Single Malt	4.25	7.25
Jack Daniels	4.25	7.25
Jamesons Irish Whiskey	4.25	7.25
Ketel 1 Vodka	4.25	7.25
Ketel 1 Vodka Citron	4.65	8.65
Luxardo Sambuca	4.50	8.00
Nomad PX Whisky	4.90	9.00
Noilly Pratt	4.00	7.30
Jose Cuervo Tequilla	4.55	8.00
Sagatibia Cachaça	4.55	8.00
Southern Comfort	4.55	8.00
Tia Maria	3.45	5.90

Mixers

200ml bottle Coke/Diet/Lemonade	2.10
Orange/Apple/Cranberry/Pineapple Juice	1.75
Splash of Orange, Lime or Blackcurrant Cordial	0.75
Fevertree Tonic	2.10

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	3.15
Double Espresso	4.10
Cortado (<i>milk</i>)	3.90
Black Coffee	3.85
Café con leche (<i>white coffee</i>) (<i>milk</i>)	4.25
<i>Large</i>	5.30
Cappuccino (<i>milk</i>)	4.25
<i>Large</i>	5.30
Latte (<i>milk</i>)	4.25
<i>Large</i>	5.30
Café Bombon (<i>milk</i>)	4.25
Mocha (<i>milk</i>)	5.10

extra shot of coffee 95p

Hot Chocolate (<i>milk</i>)	5.60
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Why not have a plate of exquisite Spanish biscuits, turrón and sweets with your coffee/tea? Just 3.65 a person
(contains milk, nuts & gluten)

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 (<i>contains milk</i>)	2.95
Earl Grey	3.15
Moroccan Mint	3.15
Green Tea	3.15
Apple & Blackberry	3.75
Lemon and Ginger	3.75
Chai	3.75
Decaf (<i>contains milk</i>)	3.40

(non-dairy milk alternatives available – supplements apply)

Liqueur coffees

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

Baileys coffee (<i>contains milk</i>)	7.95
Brandy coffee (<i>contains milk</i>)	7.95
Calypso coffee (Tia Maria) (<i>contains milk</i>)	7.95
Carajillo	6.60
French coffee (Cointreau) (<i>contains milk</i>)	7.95
Irish coffee (<i>contains milk</i>)	8.50
Licor 43 coffee (<i>contains milk</i>)	8.75














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

	Glass	1L jug
Sangría (contains sulphites) <i>Red wine, brandy, orange, fruit</i>	5.95	18.95
Cava Sangría (contains sulphites) <i>Cava, triple sec, cranberry, lime</i>	6.45	20.50
White Wine Sangria (contains sulphites) <i>White wine, apple schnapps, triple sec, peach puree, passion fruit</i>		19.50

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

All 11.95

-  **43 Sours**
Licor 43, lemon, foamer
-  **Catalan Negroni**
Casa Mariol Negre Vermut, Port Vell Gin, Campari (contains nuts & sulphites)
-  **Chairman's Old Fashioned**
Chairman's Reserve Spiced Rum, brown sugar, bitters
-  **Chocolate con Churros**
Soberano brandy, Crema de Cacao, Melody cream liqueur, cinnamon (contains milk)
-  **Caballero Margarita**
Ponche Caballero, Tequila, lime, syrup
-  **Lunyatini**
Palma Mallorcan Gin, Petroni vermouth (contains sulphites)
-  **PX Manhattan**
Jack Daniels, Yzaguirre Vermut, El Candado PX, Bitters (contains sulphites)
-  **Sangre de Maria**
Absolut vodka, Palo Cortado, tomato, Tabasco, Henderson's Relish, spices (contains sulphites)
-  **Saula Espresso Martini**
Absolut Vodka, Pazo Cafe Orujo, Cafe Saula Espresso, Syrup
-  **Strawberry Clover Club**
5th Fire Red Fruits gin, Gomme, foamer, strawberry
-  **Tiojito**
Tio Pepe Fino, Bounty dark rum, lime, mint, brown sugar, lemonade (contains sulphites)
-  **Turkish Delight**
Absolut vanilla vodka, cacao, rose
-  **Walk down the Ramblas**
Bounty Gold Rum, Bounty Coconut Rum, lime, pineapple, Grenadine, passion fruit

Classic Cocktails

We have a full range of spirits, juices, syrups and all the ingredients to make virtually all of the classic cocktails. Please just tell our staff what your favourite is or what you would like, and we will do the rest! (ask for allergen information) **9.95-10.95**

Alcohol-free Cocktails

Gaudi orange juice, cranberry juice, grenadine	6.25
Virgin Apple Mojito apple, apple juice, mint, soda	6.75
Virgin Passion Fruit Mojito passion fruit, mint, soda	6.85
Virgin Strawberry Mojito strawberries, mint, soda	6.85