

SOME OF OUR WINES BY THE GLASS

(Please continue turning pages for full drinks list)

SHERRIES

	75ml	100ml
Primitivo Collantes 'Ceballos' Fino	£4.95	£6.50
Gabriela Manzanilla	£4.95	£6.50
I THINK Manzanilla en rama	£7.50	£9.50
El Maestro Sierra Amontillado	£8.50	£10.95
Gutierrez-Colosia Oloroso	£7.95	£9.95
Equipo Navazos La Bota No. 102	£13.95	£18.50

WHITE WINES

	125ml	175ml
El Blanco de Lela del Mar Macabeo/Sauvignon NV	£4.50	£6.20
Viña Ijalba 'Genolí' Viura D.O. Rioja 2019	£4.95	£6.90
As Laxas Albariño D.O. Rias Baixas 2020	£6.70	£9.30
Doña Leo Muscat D.O. Manchuela 2018	£6.70	£9.30
Cucu Verdejo D.O. Rueda 2019	£6.70	£9.30
Hacienda Doña Francisca Palomino D.O. Sanlucar 2017	£7.90	£10.90
Principia Mathematica Xarel-lo D.O. Penedes 2019	£8.50	£11.90

RED WINES

	125ml	175ml
Pacheco Monastrell D.O. Alicante 2019	£4.95	£6.90
Ja! by Tinedo Tempranillo D.O. La Mancha 2018	£6.20	£8.60
Almaté Tinta del Pais VDT Castilla y León 2020	£6.70	£9.30
Mas Donis Garnacha D.O. Montsant 2020	£6.70	£9.30
7 Fuentes Listán Negra/Tintilla D.O. Tenerife 2018	£7.75	£10.70
Luis Cañas Reserva Tempranillo D.O. Rioja 2014	£9.90	£13.90

All prices include VAT at the current rate

All spirits are also available as a single 25ml measure on request

D.O. – stands for Denominación de Origen i.e. the region where the wine is from.

Words in **bold black ink** are grape varieties.

For our Sherries, 75ml & 100ml are glass sizes & 375ml is a half-bottle carafe.

Listed in order of weight in the mouth and complexity, with the lightest & least complex at the start of each section.

SHERRIES

Fino sherries are the driest, palest and freshest of the traditional varieties of sherry, perfect with cured meats, olives, asparagus, anchovies, sardines, shellfish and almonds amongst other foods. Made from **Palomino** grapes.

	75ml	100ml	375ml (carafe)
Primitivo Collantes 'Ceballos' Fino	£4.95	£6.50	£24
Cesar Florido Fino en Rama	£5.95	£7.95	£29
Emilio Hidalgo 'La Panesa' Fino (truly stunning)	£9.50	£12.95	£44

Manzanilla is a variety of Fino sherry made from grapes grown around the port of Sanlúcar de Barrameda. The layer of flor (yeast) protecting the wine is thicker here than in Jerez so the wines are that little bit fresher. Great with the same foods as above. Made from **Palomino** grapes.

	75ml	100ml	375ml (carafe)
Gabriela Manzanilla	£4.95	£6.50	£24
I THINK Manzanilla en Rama	£7.50	£9.50	£35

Amontillado has been aged first under a cap of flor yeast, and then is exposed to oxygen, which produces a result darker than Fino but lighter than Oloroso. Great with our Jamón Bellota & light meat dishes. Made from **Palomino** grapes.

	75ml	100ml	375ml (carafe)
El Maestro Sierra Amontillado (light/complex)	£8.50	£10.95	£41
Callejuela Amontillado (traditional)	£7.95	£9.95	£37

Oloroso has not been aged under flor but only aged oxidatively, producing a darker and richer wine than an Amontillado. Great with a mix of tapas especially hard cheeses, charcoal-grilled game or red meat. Made from **Palomino** grapes.

	75ml	100ml	375ml (carafe)
El Maestro Sierra Oloroso (lighter style)	£5.95	£7.95	£29
Gutierrez-Colosia Oloroso (full bodied)	£7.95	£9.95	£37

Palo Cortado is a very rare variety that is initially aged under flor like an Amontillado, but develops a character similar to Oloroso. Made from **Palomino** grapes.

	75ml	100ml	375ml (carafe)
Equipo Navazos La Bota No. 102	£13.95	£18.50	£65

Amoroso is an Oloroso made from **Palomino** Fino and sweetened with **Pedro Ximénez**. This is a sweet and extremely smooth sherry that possesses a nutty, almost crème brûlée taste. Great with cheese and/or dessert.

	75ml	100ml	375ml (carafe)
El Maestro Sierra Amoroso	£5.95	£7.95	£29

Moscatel is made from the grape of the same name. This is a sweet sherry that possesses a lively acidity so makes it a lighter style than **Pedro Ximénez**.

	75ml	100ml	375ml (carafe)
Cesar Florido Moscatel	£7.95	£9.95	£37

Pedro Ximénez is a full-bodied, intense and sweet sherry with great complexity of flavours. Typical tastes include raisins, dried apricot, caramel, vanilla & nuts. They are great with cheeses and desserts, especially ice-cream & bitter chocolate.

	75ml	100ml	375ml (carafe)
Reserva de Familia PX	£7.95	£9.95	£37
Don PX Gran Reserva Pedro Ximénez 1990	£12.50		£60

SOFT DRINKS

	200ml	330ml
Coke		£3.50
Diet Coke/ Zero Coke		£3.50
Schweppes Lemonade	£2.50	
Schweppes Soda Water	£2.50	
Schweppes Grapefruit Soda	£2.50	
Fevertree Tonic Waters:	£2.50	
<i>Indian/Mediterranean/Light/Aromatic/elderflower</i>		
Schweppes Ginger Ale	£2.50	
Appletiser Apple		£3.50

MINERAL WATER

	330ml	750ml	1000ml
Belu Still/Sparkling		£3.00	
Kingston Rhubarb/Elderflower	£2.95		
Vichy Catalán			£5.50

COFFEE

Espresso	£2.50
Double Espresso	£2.95
Cortado	£2.95
Double Cortado	£3.50
Americano	£2.50
White Americano	£2.50
Flat White, Latte or Cappucino	£2.95

TEA

English / Earl Grey	£2.50
Fresh mint tea / Green /Camomile	£2.50
Fresh lemon, ginger & honey tea	£2.95

VODKA

Absolut
Tovaritch
Grey Goose

50ml

£4.90
£4.90
£9.95

BITTERS

Campari
Aperol

50ml

£5.50
£5.50

VERMOUTH

Yzaguirre
Martini Bianco/Extra Dry/Rosso/Fiero

50ml 100ml

£4 £7.5
£4 £7.5

BOTTLED LAGER

Mahou – zesty and fruity
Estrella Galicia - crisp
Estrella Damm Sin - alcohol free
Alhambra Reserva - premium lager, rich & full bodied
Estrella Daura – gluten free lager
Estrella Inedit - El Bulli inspired lager (Barcelona)

330ml 750ml

£4.75
£4.75
£3.95
£5.50
£4.95
£12.00

D.O. – stands for Denominación de Origen i.e. the region where the wine is from. Wines without D.O.'s are unclassified wines but still of great quality at their price. Words highlighted in bold black ink are grape varieties.

We have chosen to serve 125ml and 175ml glasses.

We hope you enjoy exploring the wine list in the same way as you might enjoy choosing a number of different tapas.

Wines highlighted in red are offered by the glass under CORAVIN.

WHITE WINE

125ml 175ml Bt

Albariño

The indigenous **Albariño** grape produces aromatic white wines that are great when drunk alone but also a perfect match for seafood. These wines are all from the same small area in Galicia, north-west Spain.

As Laxas Albariño D.O. Rias Baixas 2020 (lush)	£6.70	£9.30	£39
Ponte da Boga Albariño D.O. Rias Baixas 2018 (4 months oak)	£8.50	£11.90	£49
Zarate Albariño D.O. Rías Baixas 2020 (sheer class)	£8.50	£11.90	£49

Aged white Rioja

The wines in this section are rounded, full-flavoured and substantial in the mouth. They are more suited to seafood with a hint of spice or light meats such as chicken and pork. Don't forget, Rioja was first and foremost famous for whites!

Pharos Viura D.O.Ca Rioja 2020	£4.95	£6.90	£29
Luis Cañas Viura/Malvasia D.O.Ca Rioja 2019	£6.70	£9.30	£39
Voché Viura/Chardonnay D.O.Ca Rioja 2017			£45
Abel Mendoza Malvasía D.O.Ca Rioja 2019 (BIODYNAMIC)	£13.50	£18.50	£79

Luscious fruit

These wines are for those with an appetite to try something a little different.

Viña do Campo Torrontés/Treixadura D.O. Ribeiro 2016			£34
Finca Manzanos Tempranillo Blanco D.O. Rioja 2020	£5.95	£8.30	£35
Secrets del Mar Viura/Garnacha Blanca D.O. Terra Alta 2019			£35
Doña Leo Muscat D.O. Manchuela 2018 (ORGANIC)	£6.70	£9.30	£39
Neno Godello D.O. Valdeorras 2018			£49
Dido Garnatxa/Caroixa/Macabeu D.O. Montsant 2016	£8.50	£11.90	£49
Lanius Pansa Blanca/Chardonnay/Viognier D.O. Alella 2017	£9.90	£13.90	£59

Elegant minerality

These wines are blessed with a degree of minerality that translates to a real elegance in the mouth.

Alta Alella Pansa Blanca D.O. Alella 2020			£36
Lagar do Xestosa Godello D.O. Monterrei 2020	£6.70	£9.30	£39
Cucu Verdejo D.O. Rueda 2019 (ORGANIC)	£6.70	£9.30	£39
Tajinaste Listan Blanco D.O. Valle de Orotava 2019 (ORGANIC)			£45
Hacienda de Doña Francisca Palomino D.O. Sanlucar 2017	£7.90	£10.90	£45
Principia Mathematica Xarel-lo D.O. Penedes 2019	£8.50	£11.90	£49

Clean, crisp & refreshing

This section houses a mixture of wines from a variety of D.O.'s but all have wonderful clean, crisp citrus-based fruit flavours and have not touched oak. A good match for seafood, salads and vegetable tapas.

El Blanco de Lela del Mar Macabeo/Sauvignon NV	£4.50	£6.20	£26
Pegaso Verdejo D.O. Rueda 2020	£4.95	£6.90	£29
Ijalba 'Genolí' Viura D.O. Ca Rioja 2019 (ORGANIC)	£4.95	£6.90	£29
Bodega Ameztoi Hondarrabi Zuri D.O. Chacolí de Getaria 2019			£39

(This wine has a natural spritz and is superb with salty anchovies and oily fish)

MALT WHISKY

Highland Park 12yr Old – Orkney	£8.50
Laphroaig 10yr Old – Islay	£10.50
Glenlivet 12yr Old – Speyside	£10.50
Talisker 10yr Old – Skye	£10.50
Oban 14yr Old – Highlands	£12.00
Glenfiddich 18yr Old – Speyside	£19.00

BOURBON

Jack Daniels	£6.65
Knob Creek 9yr Old	£9.15

RUM

Bacardi	£5.50
Havana Club 7yr Old	£6.95
Zacapa Centenario 23yr Old	£17.00

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PLEASE SEE OUR SEPARATE GIN & TONIC MENU FOR THE DRINK THE BRITISH INVENTED BUT THE SPANISH PERFECTED. OVER 20 GREAT GINS CHOOSE FROM!

LIQUEURS

Crema Catalana	50ml	£5.50
Kahlua	50ml	£5.50
Disaronno Amaretto	50ml	£5.50
Licor 43	50ml	£6.50
Anís del Mono	50ml	£6.95
Rives Sloe Gin Liqueur	50ml	£6.95
Gaizka Special Reserve PATXARAN	50ml	£6.95

ORUJO

The equivalent of Grappa, Orujo is distilled grape spirit.

Orujo de Galicia/Hierbas /Cream	50ml	£6.50
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PORT

Quinta Do Noval 10 Year Old Tawny	100ml	£9.50
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BRANDIES

Fantastic Spanish brandies. Fuller bodied and richer than French brandy.

Torres Imperial 20 Year Old	50ml	£12
Gran Duque D'Alba	50ml	£13.50
Torres Jaime 1 Reserva	50ml	£20

SCOTCH WHISKEY

Ballantines	50ml	£6.50
J.Walker Black Label	50ml	£6.95

D.O. – stands for Denominación de Origen i.e. the region where the wine is from. Words in bold black ink are grape varieties.

Tinta de Toro, Tinta del País & Tinto Fino are local names for Spain's most famous red grape variety, **Tempranillo**.

We have chosen to serve 125ml and 175ml glasses and offer a dozen whites by the glass in the hope that you will enjoy experimenting with the wine list in the same way as you might enjoy choosing a number of different tapas.

Wines highlighted in red are offered by the glass under CORAVIN.

RED WINE

125ml 175ml Bt

Juicy & vibrant

Great wines to enjoy with the cured meats. They have enough juicy intensity to combat spice. We would also suggest these wines as a match for hard cheeses.

El Tinto de Lela Mar Tempranillo	£4.50	£6.20	£26
Inurrieta Cab Sav/Merlot Roble D.O. Navarra 2019	£4.95	£6.90	£29
Ja! by Tinedo Tempranillo D.O. La Mancha 2018	£6.20	£8.60	£36
La Tribuna Monastrell/Syrah/Garnacha D.O. Valencia 2019	£6.20	£8.60	£36
Primeros Pasos Monastrell D.O. Alicante 2018			£36
Elias Mora Tinta de Toro Semi-Crianza D.O. Toro 2018			£39
Enrique Mendoza Pinot Noir D.O. Alicante 2018 (pinot but with more body)			£39
12 Lunas Tempranillo/cab Sav/Syrah D.O. Somontano 2017			£39
Matilda Nieves Mencia D.O. Ribeira Sacra 2020			£39

D.O.Ca Rioja

Turbulent times for this quality region with many producers going against long-standing tradition but no doubt still producing wines that live long in the memory.

De Alto Crianza 2019	£6.70	£9.30	£39
Remelluri 'Lindes Labastida' 2016 No Oak (ORGANIC)			£55
Luis Cañas Reserva 2014	£9.90	£13.90	£59
Señorio de Cuzcurrita Reserva 2016			£59
Finca Manzanos Gran Reserva 2001	£13.50	£18.50	£79
Bodegas Amaren Reserva 2010	£15	£21	£89
Castillo Ygay Gran Reserva 2010	£30	£41	£175

Garnacha & friends

We are of the belief that Garnacha is the star red variety of the moment...enjoy!

Reverte Carbonela VDT 2019 (Carbonic Maceration)			£36
Mas Donis D.O. Montsant 2020	£6.70	£9.30	£39
Tiu Uco D.O. Toro 2018 (ORGANIC)			£39
Treintamil Maravedies D.O. Vinos de Madrid 2017 (ORGANIC)			£49
L'Adolescent VDT 2019 (ORGANIC)	£8.30	£11.30	£49
12 Volts D.O. Mallorca 2018/9 (ORGANIC)			£59
Mas Dels Frares D.O.Ca Priorat 2019	£9.90	£13.90	£59
Finca L'Argatà D.O.Montsant 2017 (BIODYNAMIC)	£12.00	£16.50	£69

Full bodied & intense

We like to think these wines are bold but elegant and benefit from the integration of oak. Great with meats from the charcoal grill.

Sin Complejos Tinta de Toro D.O. Toro 2016			£36
Valdehermoso Tinta del Pais D.O. Ribera del Duero 2020 (ORGANIC) (succulent)			£36
Almaté Tinta del Pais VDT Castilla y León 2020 (ORGANIC)	£6.70	£9.30	£39
Las Tres Filas Mencia Crianza D.O. Bierzo 2018	£7.75	£10.70	£45
Milú V.V. Tinta del Pais D.O. Ribera del Duero 2018 (ORGANIC)	£12	£16.50	£69
Laurel Garnacha/Syrah/Cab S D.O.Ca Priorat 2018 (ORGANIC)	£15	£21	£89

Classy & complex

The wines in this section are immensely rewarding. Some of the wines are established classics and others are still forging a name for themselves. All are hugely rewarding.

Pacheco Monastrell D.O. Jumilla 2019 (ORGANIC)	£4.95	£6.90	£29
El Castro de Valtuille Mencia D.O. Bierzo 2019			£39
7 Fuentes Listán Negra/Tintilla D.O. Tenerife 2018 (ORGANIC)	£7.75	£10.70	£45
Corimbo Tinta del País Crianza D.O. Ribera del Duero 2015			£55
César Príncipe Tinto Fino D.O. Cigales 2015	£12.00	£16.50	£69
Numantheria Tinta de Toro D.O. Toro 2012			£125
Dominio del Águila Tinta del Pais D.O. Ribera del Duero 2016 (ORGANIC)			£125
El Reventón Garnacha Sierra de Gredos 2017 (BIODYNAMIC)			£150

ROSADO (ROSÉ) WINES

125ml 175ml Bt

Castillo del Moro is great with grilled tapas. Finca Manzanos is a wine aged a short time in oak barrel. Cuna de la Poesia is perfect for drinking the sun! As is the Ameztoi which has a light spritz.

Castillo del Moro Tempranillo D.O. La Mancha 2020	£4.95	£6.90	£29
Finca Manzanos Garnacha/Tempranillo D.O.Ca Rioja 2020	£6.20	£8.60	£36
Cuna de la Poesia Garnacha D.O.Ca Rioja 2019			£39
Ameztoi Hondarrabi Zuri/Beltza D.O Getariako Txakolina 2019			£39

SPARKLING WINES

125ml Bt

The Sumarroca wines are fantastic value for money and beautifully made.

Recaredo is on another level...stunning!

Sumarroca Cava Brut D.O. Penedès 2018 (ORGANIC)	£7.95	£45
Sumarroca Rosé Cava Brut D.O. Penedès 2018 (ORGANIC)	£8.95	£49
Recaredo Gran Reserva Cava Brut D.O. Penedès 2011 (BIODYNAMIC)	£59	

DESSERT WINES

75ml

As well as drinking with desserts, try these wines with our cheeses.

Zumbral Moscatel D.O. Málaga 2014 (glorious acidity)	£8.50
Dolç Mataró Monastrell D.O. Alella 2019 (sweet red)	£8.50