

## **CAVA/SPARKLING WINES**

### **RENE BARBIER CAVA BRUT RESERVA**

A very elegant Cava with clean citrus on the nose and a fine creamy mousse. Aromas of soft fruit, peach and melon. Crisp, well-balanced and full of flavour with a pleasant finish.

PENEDES, SPAIN 11.5/47

## **WHITE WINES**

### **2014 ELEFANTE VERDEJO Y SAUVIGNON BLANC**

Fresh, lifted aromas of citrus and passionfruit. Ripe floral and tropical fruit flavours on the palate. CASTILLA LA MANCHA, SPAIN 9/35

### **2015 QUINTAS DE AVES ALAUDA CHARDONNAY**

Pale yellow colour with green tones. Attractive, clean and bright. Aroma of tropical fruit, pineapple, citrus fruit and preserved fruit. In the mouth fresh but with body and consistency. CASTILLA LA MANCHA, SPAIN 11/45

### **2011 VIÑA LEYDA RESERVA RIESLING**

Fresh and crisp. Citric, mandarin, lime with green apple aromas on the nose. A creamy textured palate, honeysuckle, juicy acidity and vibrant ending. LEYDA VALLEY, CHILE 13/55

### **2015 TRAPICHE PINOT GRIGIO**

Straw yellow in colour, this wine exhibits intense citrus aromas. Fruity and mild in the palate with a balanced acidity that highlights the freshness. White grapefruit and melon notes. Elegant and mineral finish. MENDOZA, ARGENTINA 10/41

**2014 MARTIN CODAX MARIETA ALBARIÑO** Aromas of baked apples, peach, citrus and hints of white flowers. Easy and pleasant, flavours of white fruit and tropical notes. Great acidity and a pleasant finish. RIAS BAIXAS, SPAIN 13.5/57

### **2013 BIOCA GODELLO**

Pale lemon colour, uplifted floral style, hints of jasmine and orange blossom. Little bit of spice on the palate, white peach, ripe pear. Good complexity, good acidity and a long finish. VALDEORRAS, SPAIN 63

## **ROSE WINE**

### **2014 GRAN FEUDO ROSADO**

Vivid raspberry brilliant color, bright and intense. Complex and fruity to the nose, with strawberry, citrus and redcurrant notes. Strong and light, with a good acidity. NAVARRA, SPAIN 10.5/41

## **RED WINES**

### **2015 ELEFANTE SHIRAZ Y TEMPRANILLO**

Dark berries, plums and smoked spice on the nose with black berried fruit on the palate. CASTILLA LA MANCHA, SPAIN 9/35

### **2014 MANTIBRE TEMPRANILLO**

Violet tones of medium intensity in which the youth of this wine is clearly visible. Aromas of strawberry, with certain vegetable notes, after a slight aeration, fruit gourmand. Fresh, cheerful and fruity with a slight palate. RIOJA, SPAIN 11/45

### **2014 MIL PIEDRAS MALBEC**

A Malbec with sense and structure that is more refined and balanced than many. Medium body, fine tannins and a fresh finish. Cassis and blackberry aromas are bold. Fresh and charged up on the palate, with cassis and blackberry flavours in front of a fruity, not too oaky finish. Really good range and depth. A pleasure to drink. MENDOZA, ARGENTINA 13/55

### **2014 TRAPICHE PINOT NOIR**

Ruby-coloured, this Pinot displays aromas of wild strawberries and cranberries. Medium-bodied, with spicy red fruit flavours, smooth tannins and a smoky character.

MENDOZA, ARGENTINA 11/45

### **2014 CORTE REAL CABERNET SAUVIGNON Y TEMPRANILLO**

Dark berry scent and a spicy wooden touch with black currant taste and a hint of dark chocolate. Moderate acidity and well structured with warm and soft tannins. Stewed plum, red grape, pomegranate and clove aromas. Medium body and complexity, ripe tannin texture with a classic roasted aroma finish. EXTREMADURA, SPAIN 15/63

### **2013 GORU TINTO MONASTRELL, SHIRAZ, PETIT VERDOT**

Deep-red coloured wine with purple edges. Stands out because of its intense aroma of ripe fruit. It's creamy and flavourful in the mouth. Reminiscent of vanilla, cinnamon and pepper. The harvest is done by hand at the optimum ripening time. Aged 4 months in American oak barrels. JUMILLA, SPAIN 69

### **2011 RAMON BILBAO RESERVA**

Tempranillo blend, with 20 months of ageing in American oak casks as well as further ageing in the cellar. Exceptionally fresh and powerful Rioja. This wine displays deep cherry red colours. Aromas of blackberries, cedar, chocolate and spices. Good balance on the palate with a long finish. A wine made for special occasion to enjoy whenever you want. RIOJA , SPAIN 81

## SANGRIA

### HOUSE MADE SANGRIA

WHITE OR RED 8.5 /35

Alcoholic house punch served by the glass or 1 LTR jug

## COLD DRINKS

**COCA COLA/ DIET COKE** 4

**SAM'S VITAMIN JUICE** 6.5

Orange, mango, apple/guava

**TIRO SOFT DRINKS** 5

Lemonade, raspberry, red orange, passion fruit.

**SPLITROCK SPARKLING SPRING WATER** 500ML 8

**LEMON LIME AND BITTERS** 4.5

**SPANISH GRANIZADOS** 7

*Refreshing and icy Spanish drink:*

Granizado de limon, orange granizado, strawberry granizado.

## SHERRY, LIQUEUR & SPIRITS

**BACARDI CARTA BLANCA** 10.5

**JOSE CUERVO REPOSADO TEQUILA** 10.5

**BOMBAY SAPPHIRE GIN** 10.5

**JACK DANIELS WHISKEY** 10.5

**ABSOLUT VODKA** 10.5

**TIO PEPE, JEREZ DE LA FRONTERA** 7

Dry and fragrant sherry. Raw and toasted almonds, lemon and dried apples, pears. Well balanced, almost gentle finish. Drink fresh and chilled.

**PEDRO XIMENEZ, JEREZ DE LA FRONTERA** 8

For those who enjoy an after meal conversation.

Intensely sweet and smooth dessert sherry. It has a bouquet of raisins, dried figs and plums.

**LICOR 43 (LIQUEUR), CARTAGENA** 9

It is "The heart and soul of Spain."

Made from citrus, fruit juices, vanilla and other herbs and spices, a total of 43 ingredients. Mix it with soda, ginger ale, coffee or simply on ice.

## HOT DRINKS

**HOT CALLEBAUT FINEST BELGIAN CHOCOLATE** 5.9/ 8.9

Thick Spanish style chocolate/ with churro

**COFFEE** 4

Flat white, cappuccino, latte, long black, espresso, mocha, chai latte

Decaf, soy, double shot available.

**TEA** 3.5

English breakfast, earl grey, green, peppermint, lemongrass/ginger

## BEER

**MORITZ, BARCELONA** 9

Spanish sunshine in a bottle.

Pale golden colour and a sweet smell of malt and caramel.

Lots of fruit and a bit of spice, too. Taste is slightly sweet.

Some of the fruitiness and a bit of hop spice carries over on the palate. It's a full-bodied lager, refreshing and very drinkable. 5.4%

**MORITZ EPIDOR, BARCELONA** 10

Stronger brother of Moritz.

Born July 28, 1923 in Barcelona. Moritz Epidor is the strongest from all Moritz. The colour of caramel malt, the taste of sweet bitterness, richness and refreshment at the same time. A bit of a berry, fruit aromas and nut notes. 7.2%

**AMBAR PALE ALE, ZARAGOZA** 9.5

A beer to be enjoyed almost limitlessly.

A pale beer, gentle and soft on the palate, full of fresh fruits and aromas of freshly baked malt. The fresh bitterness and amber colour makes it a pleasure to drink at any time of the day and night. 4.8%

**AMBAR CAESAR AUGUSTA, ZARAGOZA** 12.5

With this wheat beer, Zaragoza celebrates its modernity and millenniums-old history.

This beer is naturally fresh and smooth with a spicy aroma that reaches its fullness when allowed to mature in the bottle.

Aromas of sweet lightly roasted cereal together with a soft bitterness that enhance the fruity and citrus tones. 5.2%

**AGUILA, COLOMBIA,** 8.5

This beer defines the Colombian way of life.

The perfect beer to share and celebrate any occasion. It's a refreshing, crisp, easy to drink beer. Clean, smooth, full finish. 4%

**CUSQUEÑA, PERU** 9

The Gold of the Incas. A treasure worth discovering yourself.

A delicate richness of malt, lemon and orange. The finish is smooth, nicely clean and dry, yet lingers just long enough for the citrus freshness to fade leaving you wanting more. 5%

**AMBAR NEGRA, ZARAGOZA** 12.5

Its strong colour is appealing, but its originality will win you over. Traditional Bavarian black beer. This beer is brewed using sugar cane from Europe's last remaining plantations in the Guadalfeo Valley, Andalusia. Its aromas include dark chocolate, liquorice and toffee. This beer was conceived for those who love or are learning to love aromas created with beer. 4,8%

**AIGUA DE MORITZ, BARCELONA** 7

It's a premium non-alcoholic beer made with mineral water. It is the only non-alcoholic beer made entirely with natural mineral water from the Font d'Or springs of Montseny near Barcelona. Clear and lightly sparkling with a hint of orange flavour. 0,0%