

BYO WINE ONLY MONDAY TUESDAY WEDNESDAY \$10 CORKAGE

## SPUMANTE/ SPARKLING WINE

**2013 SEGURA VIUDAS BRUT GRAN RESERVA** PENEDES, CATALUNYA **14/45**

Handpicked fruit and 30 months ageing on lees. Pale straw lemon in colour. On the nose, toasted bread, smoky notes and hazelnut. These aromas are in fine balance with a backdrop of ripe fruit – melon and apple with some notes of honey. The palate is soft to open, with a rich feel and good structure. Good acidity lifts the fruity notes, and the finish is long, rich and persistent. Excellent bubbles that will love all sorts of seafood and jamón serrano!

## VINOS BLANCOS/ WHITE WINES

**2016 MESTA BLANCO (CERTIFIED ORGANIC)** CASTILLA LA MANCHA **10/35**

A crisp, aromatic white wine. Bright, pale straw yellow, with fresh notes of grass, fennel and white pepper. Dry but juicy on the palate, good balance and moderate alcohol of 12,5%. Nice as an aperitif.

**2017 TERRA NOBLE CHARDONNAY** VALLE DE MAULE, CHILE **13/40**

Straw yellow with green hues. It shows a beautiful nose of pear, tropical fruits like pineapple and white flowers mixed with butter and vanilla. Medium bodied, this Chardonnay is incredibly refreshing and remarkably well balanced. An all-round wine with great, soft texture and fruit. 100% Chardonnay, unoaked and very crisp refreshing acidity.

**2015 CONDESA DE EYLO VERDEJO** RUEDA **45**

The wine expresses a very clean and fruity style, with just a hint of the herbal notes that the Verdejo grape can offer, together with beautiful aromas of gooseberries and elderflower. Melon notes join up with toasted lemon, oranges, and yellow apples. This is Spain's favourite white wine. They love their Verdejo with roasted fish and fried calamari. In Madrid, it's also popular with tapas of tortilla, ham croquettes and patatas bravas. The acidity of the Verdejo cleanses the palate from the sensation of fried food and has the body to stand to bolder flavours.

**2016 ABELLIO ALBARIÑO** RIAS BAIXAS **50**

This Albariño is chock-full of ripe pear, apples and juicy white peach! Hints of cantaloupe, light honeysuckle and some spicy ripe citrus in the background. There's a lovely pink grapefruit character that is really alluring; it drives the acidity and yet adds body to the palate. Incredibly refreshing, this Albariño drinks like a great gin & tonic on a hot Spanish summer's day! It pairs amazingly well with seafood, like our bbq squid, octopus, garlic prawns even our paella.

**2015 LUIS CAÑAS BLANCO, BARREL FERMENTED (VEGAN)** RIOJA **55**

A great expression and a beautifully balanced example of barrel fermented white Rioja (from 50+ year old vines). Vibrant citrusy Viura is blended with the weightier Malvasia. Exotic white-fruit aromas with a mineral boost can handle that brief barrel influence which adds a honeyed roundness to the crisp lemony fruit. Beautiful golden yellow colour with bright lemon-tinted reflections. Elegantly combining hints of flowers, fruits, honey, nectarine, wood spice and hazelnuts. Fresh acidity, generous body weight and creamy, woody ripe stone-fruit flavours close it out. Pairs beautifully with most types of seafood, shellfish, white meats, salads and our paella.



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## VINO ROSADO/ ROSÉ WINE

**2016 LUIGI BOSCA LA LINDA MALBEC ROSÉ** MENDOZA, ARGENTINA **13/40**

La Linda Rosé de Malbec is a rosé with pink salmon hues. The lively and expressive nose is reminiscent of red fruits (strawberries, plums) with subtle floral notes. Fresh, cool and medium-bodied on the palate, it gives way to clean floral and red fruit flavors. Excellent acidity, delicate finish and savory.

## VINOS TINTOS/ RED WINES

**2016 MESTA TINTO (CERTIFIED ORGANIC)** CASTILLA LA MANCHA **10/35**

A vibrant, juicy, unoaked red, showing good purity and the typicity of Tempranillo. Expressive and well-defined aromas of red berries, rosemary and liquorice. Versatile, medium-bodied, nice with tapas and grilled meat.

**2017 EMILIANA NATURA PINOT NOIR (CERTIFIED ORGANIC)** COLCHAGUA VALLEY, CHILE **13/40**

A Pinot Noir that is light, bright and delightful! Ruby-red in color, bursting with fresh aromas of cherries, strawberries and blueberries accompanied by subtle notes of spice and cocoa. The palate is elegant, delicate and fresh with ripe, soft tannins, well balanced acidity and a fresh, long finish. This Pinot Noir is dangerously drinkable and highly addictive. The ideal accompaniment to our duck, roasted chicken and even our paella.

**2016 MIL PIEDRAS MALBEC** VISTA FLORES, MENDOZA, ARGENTINA **15/50**

A delicious, brightly fruited Malbec. A combination of red and blue skinned fruits, like dark plum, raspberry and cassis with toasty vanilla notes. This juicy red is immediately likable. If you are looking for a jammy, dark-fruited wine that is almost too drinkable, this is the wine for you! Rich, ripe and velvety, this wine brings plenty of weight, while remaining balanced.

**2014 BODEGAS SAN ALEJANDRO EVODIA GRENACHE** CALATAYUD **45**

This deep ruby/purple coloured wine is a gorgeous, naked expression of Grenache that just knocks it out of the park! Plums, blackberries, blueberries, cherries, pepper, smoke, roses and much more all emerge from this plump, sexy, opulent, and shockingly concentrated wine. An aromatic and silky Grenache that has incredible charm and character. The flavours follow through to the rich but soft palate which offers a silky finish. Yum! It's juicy, fruity and dangerously delicious. Evodia, the ancient Greek word for perfume... and did they nail it. Enjoy with our meatballs, lamb shanks or steak.

**2014 LAN CRIANZA** RIOJA **55**

Aged on oak for 14 months, this is an intense red cherry coloured Tempranillo. Aromas of ripe and dark red fruits like strawberry, raspberry and cranberry framed by bouquet of nuances of vanilla, toffee, old leather and sweet pipe tobacco. Silky and structured on the palate, with flavours of cherries, plums and berries lingering on a long lasting and satisfying finish. If you're looking for a fresh and juicy Rioja, this is a great choice. Very versatile and apt to combine with all types of food: cold starters, paella, poultry, grilled red meat...

**2016 GORÚ TINTO (VEGAN)** JUMILLA **55**

A full-bodied Shiraz blend (with Mataro, dominating, and Petit Verdot) that has 4 months ageing on American oak. A warm, fleshy blend with a big, inviting nose of blueberries, dark cherries, coffee and vanilla. Ripe red fruit adds to the smooth and rich mouthfeel with spice, soft tannins, vanilla and cinnamon notes on the finish. It shows impressive grip and flavour concentration, with hints of blackberry jam, clove and caramel. This one is generous, powerful and long.



# bocados

spanish kitchen

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## SANGRIA

**HOUSE MADE SANGRIA 8.5 /35**

White or red wine and tequila-based house punch served by the glass or 1 LTR jug

## APERITIVES/COCKTAILS

**ALVEAR FINO SHERRY 9**

Pale straw in colour. Fresh with notes of crusty-bread and salty almonds. Clean and tangy with a refreshing finish and a softness, perfect to start your Spanish feast!

**CUBA LIBRE 14**

Havana Club 3 Anos, Coca Cola and lime

**PISCO SOUR 15**

Campo de Encanto Pisco, lime juice, sugar syrup, egg white and 3 dashes of bitters

**PIÑA COLADA 15**

Bacardi Carta Oro, Coco Lopez cream of coconut and pineapple juice

**TANQUERAY GIN AND TONIC 14**

Tanqueray Sevilla gin, Indian Tonic and orange

**LYNCHBURG LEMONADE 15**

Jack Daniel's Tennessee Whiskey, Triple Sec, lemonade and lemon...

**VODKA AND TONIC...SODA...COKE 15**

Belvedere Vodka, lime... mixed how you like it!

## SOFT DRINKS, JUICES

**COCA COLA, DIET COKE, LEMONADE 4**

**INDIAN TONIC, GINGER ALE**

**FRUIT JUICES 4**

Orange, apple

**SPLITROCK 500ML 8**

Sparkling spring water 500ML

**LEMON LIME AND BITTERS 4.5**

## CERVEZAS/ BEERS

**ESTRELLA DAMM BARCELONA 9**

Estrella Lager is an easy, crisp, refreshing light flavoured beer. Brewed in Barcelona since 1876, Estrella Damm is one of the finest Spanish lagers around.

**AMBAR PALE ALE ZARAGOZA, SPAIN 10**

Ambar 1900 Pale Ale is made with high temperature fermentation which reveals the fullness of aroma from the yeast. Pale in colour and with a fine froth, this ale is gentle on the palate and has the flavour of fresh fruit and the aroma of freshly-roasted malt. Moderately bitter, it is a pleasure to drink!

**CUSQUEÑA GOLDEN LAGER CUSCO, PERU 9**

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

**MORITZ EPIDOR DARK LAGER BARCELONA 10**

Stronger brother of Moritz (7.2%!) 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.

**MORITZ LAGER 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. 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.





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## POSTRES/ DESSERTS

- ALFAJORES** two cookies, corn flour and chocolate, with sweet dulce de leche filling. **6.90 NGF**
- CREMA CATALANA** vanilla custard with orange segments **14.90**
- MOUSSE DE CHOCOLATE** Belcolade chocolate mousse with almonds and Pedro Ximenez sherry or Licor de Café coffee liqueur **14.90**
- CHURROS** Spanish donuts with hot chocolate or dulce de leche **14.90 NGF**

## CAFÉ Y TE/ COFFEE AND TEA

- HOT "CALLEBAUT" CHOCOLATE, THE FINEST BELGIAN CHOCOLATE**
- Thick Spanish style hot chocolate **5.9**
- Add a churro **4**
- COFFEE** **4**
- Flat white, Cappuccino, Latte, Long black, Espresso/ short black, Mocha (Decaf, soy, double shot available)
- TEA** **4**
- English Breakfast, Earl Grey, Green Tea, Peppermint tea

## JEREZ Y LICORES/SHERRY AND LIQUEURS

- ALVEAR PX 1927 DULCE VIEJO** MONTILLA MORILES, ANDALUCIA **10**
- For those who enjoy an after-meal conversation. Mahogany colour with deep amber tinges. Attractive, powerful nose with intense coffee, cream and toffee aromas and delightful toasted notes. Rich, smooth and intense palate with lingering cocoa and mocha. Delicious with desserts and fine patisserie like the Alfajores or our Churros. Served chilled.
- LICOR 43 (LIQUEUR)** CARTAGENA **12.5**
- 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. Or enjoy it "neat" on ice with a short black or Affogato!
- ALVEAR MOSCATEL** D.O. MONTILLA MORILES, ANDALUCIA **10**
- A classic "sticky", a golden Moscatel! This is Spanish summer in a glass, with an abundance of orange blossom, zest and honey. Sweet but nicely integrated with the acidity. On the palate like honey, without being overly sweet and lovely citrus undertones. This is an easy to drink dessert wine which, for example, will go beautifully with our crema Catalana. Served chilled.
- LICOR DE CAFÉ DE GALICIA** RIAS BAIXAS **12.5**
- An attractive bright and dark brown colour. Powerful and intense natural coffee aromas, with citric hints, cocoa, vanilla and dried fruits. On the palate the coffee is combined with chocolate, caramel and herbaceous notes with enough acidity to leave the palate clean. What better combination than coffee and chocolate...have it with the chocolate mousse or...churros!

