

Cava/Champagne

| | GLASS 150ml | BOTTLE 750ml |
|----------------------------------------|----------------|-----------------|
| Beso Reserva Brut Nature, Spain | | 43 |
| Mas Oliver Brut, Spain | 12.5 | 50 |
| Dibon Brut Reserva, Spain | 14 | 55 |
| Rose La Rosita, Spain | 16.5 | 62.5 |
| Piper Heidsieck NV, France | 25 | 120 |
| Louis Roederer Brut Premier NV, France | | 164 |

Sherry

Before you turn the page hoping to avoid our sherries, bear in mind that these are not the 'past their best' sweet, dark wines that your grandmother served you every Christmas even when you didn't want them. The ones listed on this page are dry, perfect as an aperitif.

The palomino grape and the chalky sun-bright soils around Jerez combine to make light, crisp fino wines. The faintly salt-tinged wines from Manzanilla are perfect for drinking with a plate of olives or anchovies.

The deeper, fuller and more fleshy – but still dry – amontillado and oloroso wines accompany nuts and cheeses really well.

And finally, the luscious Pedro Ximénez and moscatel (Muscat) grapes produce rich and sweet wines, with hints of chocolate, orange, and treacle flavours. They are listed with our sweet wines.

| | GLASS 60ml | BOTTLE 375ml |
|--------------------------------|---------------|-----------------|
| Gonzalez Byass Tio Pepe Fino | 9 | 66 |
| Lustau Puerto Fino | 10 | 62.5 |
| Valdespino Fino Inocente | 10 | 62.5 |
| Lustau Manzanilla Paporusa | 10 | 62.5 |
| Lustau Amontillado Los Arcos | 10 | 62.5 |
| Lustau Dry Oloroso Don Nuño | 13 | 80 |
| Lustau Palo Cortado 1/50 Vides | 15.5 | 95 |

Beers

| | |
|-------------------------------------------------------------------------------------------------------------|------|
| Estrella Damm – Lager from Barcelona, Spain | 8.5 |
| Moritz – Lager from Barcelona, Spain | 8.5 |
| Corona – Mexican Lager | 8.5 |
| Bohemia – Mexican Lager | 8.5 |
| Quilmes – Argentinean Lager | 8.5 |
| Amstel Light – Low alcohol, 2.5% | 7.5 |
| Kunstmann Gran Torobayo (500ml) - Chilean Ale | 14.5 |
| Inedit – Estrella Damm's premium beer, crafted by the famous chef Ferran Adriá from El Bulli (750ml) | 28 |

Vino Blanco(White)

GLASS 165ml BOTTLE 750ml TASTE 90ml

Verdejo

Verdejo is a native grape of Rueda in North-West Spain. Typically, dominated wines tend to have creamy, nutty overtones, and sometimes accompanied by notes of honey with a crisp fresh finish.

Match well across a range of our dishes. Try it with fish.

Martivilli 2009 12 52 7

José Pariente 2009 65

Sauvignon Blanc

A crisp dry white wine, that works well with seafood.

Montes Classic Series 2011, Chile 10 43 6

La Huella de Adaras 2009 (Sauv Blanc, Verdejo & Monastrell), Spain 11.5 49 6.5

Viura / Macabeo

Two names for the same grape! The Viura / Macabeo grape should always lead to wines with a slight creaminess, and this is a great match with manchego cheese. Viura or Macabeo is also the primary white grape of Rioja.

Luis Cañas, Rioja Blanco 2008 11 48 6

Navaherreros, Madrid 2008 73.5

Albariño

Albariño is considered by many to be Spain's premier quality white wine. Typically, wines made from Albariño are very aromatic, often described as having scents of almonds, apples, peaches, citrus, and flowers. It goes perfectly with seafood due to its bracing acidity.

Sin Palabras 2009 15.5 69 8.5

Lagar de Cervera 2007 94.5

Gewurztraminer

Floral aromas of rose petals, Turkish delight and a touch of spice.

Cono Sur Reserva 2006, Chile 10 38 5

Torres *Viña Esmeralda* 2010 (Muscat & Gewürztraminer), Spain 12 48 6.5

Godello

Refreshing Galician wine with aromas of honey, white flowers and apple.

Gaba do Xil 2010 12.5 55 7.5

Valdesil (D.O. Valdeorras) 2010 76

Vino Blanco (White)

| GLASS | BOTTLE | TASTE |
|-------|--------|-------|
| 165ml | 750ml | 90ml |

Chardonnay

Beautiful creamy wine. Perfect match to our goats cheese tapa.

| | | | |
|-----------------------------------------------------------------|------|----|-----|
| Auka 2008, Argentina | 10 | 43 | 5.5 |
| Bodegas Pirineos Montesierra 2010 (Macabeo & Chardonnay), Spain | 11 | 48 | 6 |
| Torres Gran Viña Sol 2010, Spain | 13.5 | 52 | 7.5 |
| Gran Caus 2006 (Xarel-lo, Chardonnay & Chenin Blanc), Spain | | 83 | |

Riesling

Elegant and succulent wine with notes of lime and lemon

| | | | |
|--------------------------------------|-----|----|---|
| Cono Sur Limited Release 2005, Chile | 9.5 | 38 | 5 |
|--------------------------------------|-----|----|---|

Torrontés

This grape produces light aromatic wine, with low acid and lovely overtones of peach and apricot. Argentina is the most famed Torrontés producer, however it is also grown in Spain and Chile, but under other names.

| | | | |
|------------------------------|--|----|--|
| Bodegas San Polo – Auka 2009 | | 48 | |
|------------------------------|--|----|--|

Vino Rosado (Rosé)

| GLASS | BOTTLE | TASTE |
|-------|--------|-------|
| 165ml | 750ml | 90ml |

Rosa is fruity, with lots of strawberries, and Valdemar, a very Spanish rosé: savoury and dry. Pirineos is dry and with a long finish, more reminiscent of a quality red wine.

| | | | |
|------------------------------------------------|------|----|-----|
| Rosa de Arrocal (Tempranillo) 2010 | 10.5 | 40 | 5.5 |
| Conde de Valdemar (Garnacha) Rioja, 2008 | 12 | 46 | 6 |
| Pirineos (Merlot and Cabernet Sauvignon), 2010 | | 50 | |

Vino Tinto (Red)

| GLASS | BOTTLE | TASTE |
|-------|--------|-------|
| 165ml | 750ml | 90ml |

Carmenère

Carmenère virtually disappeared from the world wine map, thought to have been wiped out by phylloxera, it re-emerged in Chile where it was mistakenly taken to be merlot for many years. Black fruit and liquorice flavours are often found in combination with notes of nutty, toasty oak and chocolate.

| | | | |
|---------------------------------------------|----|------|---|
| Casa Lapostolle Grand Selection 2009, Chile | 13 | 50.5 | 7 |
| Concha y Toro Terrunyo 2007, Chile | | 100 | |
| Montes Purple Angel 2008, Chile | | 166 | |

Vino Tinto (Red)

| GLASS | BOTTLE | TASTE |
|-------|--------|-------|
| 165ml | 750ml | 90ml |

Tempranillo

Tempranillo is Spain's greatest and most highly planted red grape variety. It is grown all over Spain, however its spiritual homes are in Rioja and Navarra. Tempranillo based wines tend to have a spicy, herby, tobacco-like character accompanied by ripe strawberry and red cherry fruits. Tempranillo really comes into its own when oak aged, where its flavours seem to harmonise perfectly with both French and American oak, producing rich, powerful and concentrated wines. Great accompanied with red meat and spicy dishes like grilled chorizo.

Rioja

| | | | |
|----------------------------------------|------|------|-----|
| Primi, Bodegas Luis Gurpegui Muga 2009 | 11.5 | 47 | 6.5 |
| Conde Valdemar Crianza 2006 | 13 | 53.5 | 7 |
| Luis Cañas Crianza 2008 | 16 | 61.5 | 8 |
| Beronia Reserva 2006 | | 77 | |
| Muriel Reserva 2004 | | 90 | |
| Marques de Riscal Gran reserva 2007 | | 183 | |

Ribera Del Duero

| | | | |
|----------------------------|----|------|-----|
| Avaniel 2010 | 14 | 56 | 7.5 |
| Bodegas Arrocal 2007 | | 59.5 | |
| JC Conde Neo 2004 | | 146 | |
| Alion 2004 | | 241 | |
| Vega Sicilia Valbuena 2000 | | 466 | |
| Vega Sicilia Único 1994 | | 723 | |

Toro

| | | | |
|------------------|----|-----|-----|
| Dehesa Gago 2009 | 14 | 58 | 7.5 |
| Pintia 2006 | | 210 | |

New Zealand

| | | | |
|-------------------|--|----|--|
| Trinity Hill 2008 | | 59 | |
|-------------------|--|----|--|

Garnacha

Garnacha (aka Grenache) is the second most extensively grown grape in Spain. The very best Garnacha come from old bush vines, producing wines of startling intensity and depth of fruit with ripe plum and sometimes prune flavours. Try it with pork.

| | | | |
|--------------------------------------------------|----|----|-----|
| Bodegas Artazuri Tinto 2008 | 10 | 40 | 5.5 |
| Armantes Old Bush Vine 2008 | | 44 | |
| Torres Sangre de Toro 2008 (Garnacha & Cariñena) | 12 | 48 | 6.5 |
| Papa Luna 2008 (Garnacha, Syrah & Monastrell) | 16 | 62 | 8 |

Vino Tinto (Red)

| | | |
|--------------|---------------|--------------|
| GLASS | BOTTLE | TASTE |
| 165ml | 750ml | 90ml |

Monastrell

Monastrell (aka Mourvèdre) is Spain's third most widely planted red wine grape. It requires a hot climate to ripen, so in Spain it is only grown in significant quantities in the southern half of the country. Its taste varies greatly according to area, but often has a wild, gamey or earthy flavour with soft chewy tannins.

| | | | |
|--------------------------------------------------------------|----|-----|---|
| Carchelo 2009 (Monastrell, Tempranillo & Cabernet Sauvignon) | 11 | 41 | 6 |
| Lavia 2007 (Monastrell & Syrah) | | 67 | |
| Lavia + 2005 | | 120 | |

Syrah/ Shiraz

Luscious juicy palate with dark ripe berries, cinnamon and chocolate with a hint of spice. Great with heavier dishes.

| | | | |
|---------------------------|----|------|---|
| Auka 2008, Argentina | 11 | 41.5 | 6 |
| Torres Nerola 2008, Spain | 14 | 59 | 8 |
| Montes Alpha 2007, Chile | | 78.5 | |

Merlot

An ideal accompaniment to spicy food like the charcuterie.

| | | | |
|--------------------------------------------|----|------|-----|
| Montes Classic Series 2009, Chile | 10 | 42 | 5.5 |
| Flor de Grealo 2004, org. Merlot and Syrah | | 99.5 | |

Cabernet Sauvignon

Try it along side some cheese or with grilled chorizo.

| | | | |
|-----------------------------------------|------|------|-----|
| Chakana Estate 2009, Argentina | 12.5 | 48 | 6.5 |
| Montes Classic 2008, Chile | | 53 | |
| Torres Gran Coronas Reserva 2006, Spain | | 66.5 | |

Malbec

This grape yields soft, chewy fruit with rich, strong flavours often reminiscent of black cherry or plum. Malbec wines are also perfect for aging. Try it with red meats.

| | | | |
|------------------------------------------|------|------|-----|
| Auka 2008, Argentina | 11 | 41.5 | 6 |
| Chakana Estate 2010, Argentina | 12.5 | 48 | 6.5 |
| Montes Classic Series Malbec 2009, Chile | | 53 | |

Cuban Cigars

From \$7 to \$90

Please ask the staff for more details

Vino Dulce

| | 90ml | BOTTLE |
|--------------------------------------------------------------------------------------------------------------|------|--------|
| Castello del Poggio Moscato D'Asti 2006, Italy (<i>slightly sparkling wine, 150ml glass, 750ml bottle</i>) | 13.5 | 53 |
| Ochoa Moscatel 2010, Spain (<i>500ml bottle</i>) | 14 | 70 |
| Marotti Campi Passito 2002, Italy (<i>375ml bottle</i>) | 17 | 70 |

Sweet Sherry / Jerez

BOTTLE
60ml 375ml

Dulce

| | | |
|---------------------------------------|----|----|
| Lustau East India | 13 | 81 |
| Lustau Muscatel Emilín | 13 | 81 |
| Gonzalez Byass Pedro Ximénez - Néctar | 9 | 57 |
| Valdespino Pedro Ximénez - El Candado | 12 | 75 |

Port

60ml

| | |
|------------------------------|----|
| Croft Fine Tawny, Portugal | 12 |
| Taylor 10 year old, Portugal | 16 |
| Taylor 20 year old, Portugal | 25 |

Cognac

30ml

| | |
|-----------------------------|------|
| Rémy Martin VSOP | 14.5 |
| Rémy Martin X.O. Excellence | 34 |
| Courvoisier X.O. Imperial | 33 |

Brandy

15ml 30ml

| | | |
|-------------------------------------------------------------|------|-----|
| Brandy Barbadillos, Spain | 6 | 8.5 |
| Brandy D'Orville, France | 6 | 8.5 |
| Bas-Armagnac Delord VSOP, France | 8 | 12 |
| Brandy de Jerez Cardenal Mendoza Solera Gran Reserva, Spain | 11.5 | 17 |

Water and soft drinks

Sparkling or Still: Antipodes Mineral Water (1 L. Bottle) 10

Soft drinks: Coke, Sprite, Diet Coke, Ginger Ale, ginger beer, Soda, Tonic

Juices: Orange, Cranberry, Pineapple, Guava, Apple

Special Coffees

All made with Allpress coffee and fresh whipped cream: **All at 14**

Amaretto (with Disaronno); **Baileys**; **Spanish** (with brandy de Jerez Barbadillos); **Cointreau**; **Frangelico**; **Galliano Vanilla**; **Grand Marnier**; **Kahlua**; **Irish** (with Jameson's Irish Whiskey); **Scotch**; and **Tía María**. **7.5**

Carajillo: Typical after dinner Spanish coffee made with a shot of espresso and single brandy de Jerez Barbadillos.

Bellota Cocktails

All at 16

Matalina Caliente

Agavero tequila, chilli, lime, and sugar

Fino Martini

Puerto Fino Sherry, South Gin

Sueño Verde

42 below Feijoa Vodka, Suntory Midori Melon Liqueur, pineapple juice, fresh limes and kiwifruit

Negro Blanco

Havana Club Añejo Reserva and Havana Añejo Blanco, mint, limes, sugar, and ginger beer

Lychee Fresco

42 below Vodka, Soho Lychee Liqueur, fresh limes, chilli and lemonade

Passionfruit Caipiroska

42 below Passionfruit Vodka, Passionfruit syrup and fresh limes

Pisco Sour

Pisco Capel, lemon juice, sugar and egg white.

Mixed berries Caipirinha

Rum Cachaça 51, mixed berries, fresh limes and sugar

Brisa Marina

Pisco Capel, ginger beer, mint and fresh cucumber.

Lychee Bellini

Lychee liqueur and Freixenet cava.

We will happily make other cocktails on request.

Red Sangría

The most traditional Spanish drink. Red wine, orange juice and a Bellota touch. Deliciosa!

| | |
|-------|---------|
| JUG | JUG |
| 500ml | 1 litre |
| 20 | 35 |

Sangría Clara

This just seems a little more summery than the original red. Just as boozy though!

White wine, orange juice and liqueurs

| | |
|-------|---------|
| JUG | JUG |
| 500ml | 1 litre |
| 20 | 35 |

Agua de Valencia (White Sangría)

Typical cocktail from Valencia, made from a base of cava (Spanish champagne), orange juice and liqueurs.

| |
|---------|
| JUG |
| 1 litre |
| 35 |