

VERMOUTHS & BITTERS

Served in measures of 100ml

All Vermouth are served with a slice of orange and manzanilla olive

Vermut Lacuesta Rojo 15.0% £3^{1/2}
Rioja Vermouth, had made by Martinez lacuesta since 1937.

Vermut Falset 16.0% £3^{3/4}
Catalan red Vermouth, produced with two classes of grape to which an infusion of over 120 herbs is added.

Yzaguirre Blanco 15.0% £3^{1/2}
Catalan White vermouth has a intense aroma with herby a spicy notes.

Martini Rosso/ Bianco 15.0% £3^{1/2}
Sweet or dry vermouth.

Cinzano Bianco 14.7% £3
Italian Dry vermouth.

Dubonet Rojo 14.7% £3
French sweet vermouth.

Campari 25.0% £3

NON-ALCOHOLIC COCKTAILS

Blaugrana £5^{1/4}
Tropical liqueur, grenadine and lemonade.

San Francisco £5^{1/4}
Orange and pineapple juice, bitter lemon, lime and grenadine.

Piña Coladita £5^{1/4}
Pineapple juice and coconut cream.

COCKTAILS

Martini Classic £9
Tanqueray Gin with dry vermouth, served straight up with a manzanilla olive.

Bloody Mary £9
Absolut vodka, tomato juice, a dash of Jerez and a shot of our own spice.

Vodka Martini £9
Smirnoff Blue vodka with a dry vermouth served straight up or on the rocks.

Cava Cocktail £9
Torres 10 yr old brandy with Castellblanch Brut Zero Cava and a dash of Crème de Cassis

Manhattan £9
Canadian Club with vermouth and a dash of bitters.

Piña colada £8
Golden Rum, pineapple juice and coconut cream.

Margarita £8
Tequila, Cointreau and sours, lime.

Cosmopolitan £8
Vodka, cranberry juice, Cointreau & lime

Cream Soda £7^{1/2}
Vodka, Licor 43 and soda served on the rocks with a slice of orange.

Sol y Sombra 40.0% £7
Sun & Shade A cocktail of brandy and anisette.

GIN & TONIC

PREMIUM SPANISH GIN

Nordes Galicia 40.0% £11
Served with slice of apple and dash of fresh Lime Juice. Fever-tree tonic.

Gin Mare 47.0% £12
Served with Rosemary & slice of Lime. Fever-tree Tonic.

Xoriguer 38.0% £10
Served with fresh Lemon Juice, Cane Sugar & Fever-tree Bitter Lemon.

N Gin VLC 39.0% £10
Served with a white grape macerated in gin and twist of Lemon and Orange peel. Fever-tree Tonic.

Pink Rives 37.5% £10
Served with dried strawberry & redcurrant. Fever-tree Tonic.



*All Spanish Gins are served in measures of 50ml

Bulldog 41.6% £6 £10
Served with orange peel & fever-tree Tonic.

Monkey 47 Germany 47.0% £8 £12
Served with juniper berries, wedge of Lemon & fever-tree Tonic.

Hendricks 40.0 £6 £10
Served with a slice of cucumber & fever-tree Tonic.

Bombay Sapphire 40.0 £5^{1/2} £8
Served with a wedge of Lime & fever-tree Tonic

Beefater 40.0% £5^{1/2} £8
Served with a slice of Lemon & fever-tree Tonic.

SANGRIAS

Clasica 'de la Casa'
Famous Spanish red wine punch made to our recipe. Base includes brandy, orange liqueur and fresh fruits.

Jug (1ltr) £15.25
Glass £7

*Available with white wine

Cava
Spanish champagne version of our Clásica de la Casa (above) replacing the red wine with Cava.

Jug (1ltr) £18
Glass £8.25

BEERS AND CIDER

Draught Beers
Estrella Damm £4.95
Cruzcampo £3.95
Estrella Galicia £2.75

Bottled Beer/Cider
Mahou Clasica 100cl 4.8% £9.25
Mahou Cinco Estrellas 33cl 5.5% £3.95
Estrella Damm 33cl 4.8% £3.95
Estrella Galicia 33cl 4.7% £4.25
San Miguel 33cl 5.0% £3.75
Estrella Alcohol free 25cl 0.1% £3
Spanish Cider £4.25




SHERRIES *served in measures of 125ml*

	Bottle	Glass
MANZANILLA		
Alegria Manzanilla 37.5cl	£12	£5
Very pale in colour with a soft, nutty, yeasty aroma. The palate is lemony-fresh with a moreish salty-sour, nutty twist on the finish.		
FINO		
Williams & Humbert Drysack Fino 75cl	£24	£4 ^{1/2}
Pale yellow with bright golden tones. Delicate, pungent aroma reminiscent of almonds, with a broad-sword palate, clean, fresh and bone dry.		
Valdespino Fino Inocente 37.5cl	£21	£8
It is the only Fino Sherry fermented in casks of American Oak. It is then matured under a veil of 'flor' for over eight years. A truly superb, forthright dry and supremely tangy flavour. It has great depth and a resoundingly fresh finish.		
AMONTILLADO (DRY)		
Williams & Humbert 12 Year Old Amontillado. Collection 37.5cl	£16	£6 ^{1/2}
A true Amontillado with brilliant hues of old gold and amber pungent, intense and complex on the nose, with subtle notes of the fino sherry it had once been and a hint of dried nuts, filberts, and candy. A great full bodied, easy, dry Amontillado with elegance and style.		
OLOROSO (DRY)		
Don Gonzalo Dry Oloroso Vos Valdespino 37.5cl	£28	£10 ^{1/2}
Wonderfully rich dry Oloroso, with tremendously raisiny flavour and length. An elegant and seductive wine.		
PALO CORTADO		
Cayetano De Pino Palo Cortado Solera 75cl	£40	£7 ^{1/4}
Cayetano del Pino & Cia is a small almacenista that specialises in true Palo Cortado. This family owned almacenista (stock holder) goes back to 1886 and had once been an official supplier to H.R.M King Alfonso XIII. This is a delicate style of Palo Cortado.		
PEDRO XIMENEZ		
El Candado Pedro Ximenez 75cl	£45	£8
This sweet sherry by Valdespino is deep, dark, golden red brown in colour. Dripping with rich complexity on the nose; molasses and treacle notes prevail. Unctuous palate with bags of impact, a huge, sweet, treacly style. Great length.		
DON GUIDO PX (20 Years Old) 37.5cl	£35	£13
Liquid Christmas pudding. An almost port style desert wine in half bottles.		

CAVAS - Method Traditional *This method involves allowing the wine to continue fermenting in the bottle for a period of time for D.O.P CAVA The minimum Lees ageing time is 9 months for standard wines, 18 months for Reserva wines and 30 months for Gran Reserva wines.*

Served in measures of 175ml
Bottle Glass

HOUSE RECOMMENDED CAVA

MUGA CONDE DE HARO  Viura (90%), Malvasia(10%) Vol:12 %


Cava Method Traditional

The nose is dominated by tangy fruit and floral aromas. Honeyed yet fresh in the mouth. Fruity notes return in the aftertaste, with predominant spices.

Muga


£35 / £9^{1/2}



CASTELLBLANCH BRUT  Xarel-lo, Macabeo & Parellada Vol: 12%
Light, fresh and extra dry.

£24 / 6^{3/4}

CAVAS
Castellblanch
DESDE 1908

CASTELLBLANCE SEMI  Macabeo, Xarel lo & Parellada Vol: 12%
Light fresh, medium dry, honeyed palate.

£24 / £6^{3/4}

CAVAS
Castellblanch
DESDE 1908


MAR DE FRADES BRUT NATURE  Albarino Vol: 12%
Very well structured on the palate. Crisp and long. Superb aperitif.

£31 / £8^{1/2}

JUVE Y CAMPS CINTA PURPURA RESERVA  Macabeo & Xarel lo, Parellada Vol:12%
Lovely creaminess and balanced acidity. Pleasant Intense aroma.

£30 / £8^{1/4}

Juve y Camps


JUVE Y CAMPS PINOT NOIR BRUT VINTAGE ROSE  Pinot Noir Vol: 12%
A delicate yet intense aroma with cherry, strawberry and a hint of honey and toast. Intense and creamy, the flavours are fully released on the palate.

£30 / £8^{1/4}

Juve y Camps


MARTA BRUT ROSE Xarel.lo, Viura Macabeo, Parellada, Garnacha Vol: 11.5%
Persistent fine petillance. In the nose it displays citrus aromas and notes of fresh, juicy red fruits. In the palate it is a very fresh and juicy Cava.

£32 / £8^{3/4}

FREIXENET RESERVA REAL  Macabeo, Xarel lo & Parellada Vol: 12%
Fine and very refreshing on the palate.

£43 / £11^{1/2}

Freixenet

SEGURA VIUDAS HEREDAD  Macabeo & Parellada Vol: 12%
Dry and rounded with delicate but subtle yeasty tones on the palate.

£64


Segura Viudas

ROSE WINE

Glass
Bottle 175ml 250 ml
£16 £4^{1/2} £6^{1/2}

ACANTUS ROSADO  MerLot & Garnacha. Vol: 12.0%

Vino De La Tierra De Castilla

Fresh red fruits. Well balanced & smooth with intense fruity aromas.

LA NOVIA IDEAL  Bobal Vol: 10%

D.O. Valencia

Appealing light & bright raspberry colour. On the nose it is clean and very intense with a seductive bubble gum hint driving the fresh fruit aromas. Lively palate with a vibrant CO2 touch entry.


£28 £8 £10^{1/4}

MUGA ROSADO  Garnacha, Viura & Tempranillo. Vol: 13.5%

D.O. Ca Rioja

Bright salmon colour. On the nose, intense aromas of exotic fruit: raspberry, cherry, kiwi, etc., as well as delicate yeasty notes. Fresh and lively on the palate with good acidity. Full of finesse with a long, rich finish.

£26 £7^{1/4} £9^{3/4}

GARBO  Garnacha & Syrah. Vol: 13.5%

D.O. Montsant

An aromatic wine of berries and tropical fruit. There are notes of ripe strawberries and raspberries. Crisp and clean with a long, delicate finish.

£26 £7^{1/4} £9^{3/4}

WHITE WINE



Glass
Bottle 175ml 250ml

RECOMMENDED HOUSE WINES

BARCELONA SELECCION ESPECIAL <i>Viura, Garnacha & Malvasia</i> Vol: 12.5% D.O. Ca RIOJA Golden yellow with amber tones. An excellent blend of fruity aromas. Perfect for tapas.	£19	£5 ^{1/2}	£6 ^{3/4}
MUGA BARREL FERMENATED <i>Viura & Malvasia</i> Vol: 13.5% D.O. Ca RIOJA Fragrant and aromatic, with a scent of honey from where a nose of French oak arises, soft and fresh.	£26	£7 ^{1/4}	£9 ^{3/4}
		<i>Muga</i>	
ASH TREE ESTATE <i>Chardonnay & Macabeo</i> Vol: 12% Vino De La Tierra De Castilla Pale yellow in colour, ripe fruit flavours, Crisp and lively finish.	£16	£4 ^{1/2}	£6 ^{1/2}
ACANTUS <i>Sauvignon Blanc</i> Vol: 12.5% Vino De La Tierra De Castilla Fresh with good weight, fruity with a hint of green cages; Easy drinking.	£17	£5	£6 ^{1/4}
GARBÓ <i>Blanc</i> Vol: 13% D.O. Montsant A fruit driven wine with attractive notes of lemon. Medium-bodied and fresh with a crisp acidity.	£18	£5 ^{1/4}	£6 ^{1/2}
LAS 2 CES <i>Macabeo, Sauvignon B. Chardonnay.</i> Vol: 14.0% D.O. Utiel-Requena Straw yellow colour with green reflections, Intense aromas of white flowers and tropical fruit. In palate balanced acidity in this wine being fresh and Intense.	£22	£6 ^{1/4}	£8 ^{3/4}
VIÑA ESMERALDA <i>Muscat & Gewürztraminer</i> Vol: 12.0% D.O. Penedés Delightfully fragrant and fruity wine. Grapey citrus flavours on the palate.	£24	£7	£9 ^{1/4}
PARAMUS <i>Verdejo</i> Vol: 12.5% D.O. Rueda Pale gold and exotically perfumed bouquet of citrus and orchard fruit aromas, tropical fruit flavours.	£22	£6 ^{1/4}	£8 ^{1/2}
PAZO DE MARINAN <i>Godello, Treixadura & Albariño</i> Vol: 13.0% D.O. Monterrei Excellent wine from Galicia. Tropical and citrus flavours. Refreshing	£24	£7	£9 ^{1/4}
SUSANA (SEMPRE) BLANC <i>Prensal & Chardonnay</i> Vol: 12.5% Vi De La Terra Mallorca Golden yellow. Fruity & intense, complex with great personality.	£29	£8 ^{1/4}	£10 ^{3/4}
VIONTA ALBARIÑO <i>Albariño</i> Vol. 12.5 % D.O. Rias Baixas Fruity on the nose, with a mix of tropical, green apple, kiwi and melon aromas. Smooth and pleasantly acidic on the palate. Lingering aftertaste on the palate.	£29	£8 ^{1/4}	£10 ^{3/4}
REZABAL <i>Hondarrabi-Zuri</i> Vol. 10.5 % D.O. Getariako Txakolina High aromatic intensity. In the mouth it is both syrupy smooth and refreshing, with a slightly bitter finish which is typical of the variety.	£29	£8 ^{1/4}	£10 ^{3/4}

No cover charge - ALL prices inclusive of VAT at the standard rate - Optional Service charge of 12.5% will be added to the bill

RED WINE



Glass

Bottle 175ml 250 ml

RECOMMENDED HOUSE WINE

<p>BARCELONA SELECCION ESPECIAL <i>Tempranillo</i> Vol: 12.0%</p> <p>D.O. Ca. Rioja Rich, medium bodied wine, perfect for tapas.</p>	£19	£5 ^{1/2}	£6 ^{3/4}
<p>BARCELONA RESERVA <i>Tempranillo, Graciano & Cab Sauvignon</i> Vol: 13.5%</p> <p>D.O. Rioja Powerful wine of complexity. Full of character.</p>	£28	£8	£10 ^{1/4}
<p>MUGA RESERVA <i>Tempranillo, Garnacha & Graciano.</i> Vol: 13.5%</p> <p>D.O. Rioja Brilliant ruby colour. Floral notes superimpose the fruit on the nose; fresh hay and oak related aromas such as fresh vanilla, coconut, roasted coffee and smoky notes. Very elegant. Firm and robust on the palate; mineral flavours and soft tannins.</p>	£39	£10 ^{3/4}	£14 ^{1/2}
<p>ASH TREE ESTATE <i>Shiraz & Monastrell</i> Vol: 12.5 %</p> <p>Vino De La Tierra De Castilla Bright, floral, juicy and jammy, this wine is great. It's packed with red fruit, strawberries and cherries with a touch of spicy oak.</p>	£16	£4 ^{1/2}	£6 ^{1/2}
<p>CASTILLO DE MANZANARES RESERVA <i>Tempranillo</i> Vol: 12.5%</p> <p>D.O. La Mancha A deep cherry red colour with ripe blackberry and redcurrant fruit on the nose. On the palate medium bodied with soft tannins, good fruit weight and a smooth finish with nicely balancing vanilla oak tones.</p>	£19	£5 ^{1/2}	£6 ^{3/4}
<p>GARNACHA DE FUEGO <i>Garnacha</i> Vol: 14.5%</p> <p>D.O. Calatayud Bright red, smoky cherry and dark berry complemented by candied licorice, dark chocolate and zesty minerality.</p>	£23	£6 ^{1/2}	£9
<p>GARBÓ SYRAH NEGRE 2009 <i>Garnacha, Carignan & Syrah</i> Vol: 14.0%</p> <p>D.O. Montsant Strong on the palate, with herbal-leaning plum and berry flavours. Hard, peppery spice notes ride high on a herbal tasting and juicy feeling finish.</p>	£26	£7 ^{1/4}	£9 ^{3/4}
<p>SUSANA SEMPRE ROBLE <i>Manto Negro, Cabernet Sauvignon & Merlot</i> Vol: 13.5%</p> <p>Vi de la Terra Mallorca Elegant, intense, ripe and balanced tannins, good structure and a long finish, and a step of complex and persistent.</p>	£29	£8 ^{1/4}	£10 ^{3/4}
<p>NAUTA <i>Monastrell</i> Vol: 13.5%</p> <p>D.O. Alicante Dried Plums with flashes of violet on the nose with a hint of toast and coconut aromas.</p>	£30	£8 ^{1/2}	£11
<p>LA MALKERIDA <i>Bobal</i> Vol: 12.5%</p> <p>Utiel-Requena In nose, it is quite fragrant with floral notes. In palate it is light to medium body, with peppery notes (typical from bobal grapes).</p>	£29	£8 ^{1/4}	£10 ^{3/4}
<p>OCHOA MIL GRACIAS <i>Graciano</i> Vol: 14.0%</p> <p>D.O. Navarra Dark cherry in colour. Excellent bouquet with aromas of black currant, blackberries and hints of black pepper. Well balanced on the palate with sweet tannins.</p>	£30	£8 ^{1/2}	£11
<p>GRAN COLEGIATA LAGRIMA <i>Tinta de Toro</i> Vol: 14.0%</p> <p>D.O. TORO In nose is fruity with notes of snuff, chocolate and wood. In mouth is fresh entry with good acidity and sweet tannins.</p>	£22	£6 ^{1/4}	£8 ^{3/4}

RED WINE



		Glass	
	Bottle	175ml	250 ml
LAS 2 CES 🍷 <i>Bobal, Tempranillo and Syrah</i> Vol: 13.0%			
D.O. Utiel-Requena			
This young wine matured in wine casks at 13.5oC. This wine has a red picota Cherry red with bright violet, in nose predominance of red fruit and in the palate is fresh, smooth and intense.			
MORLANDA 🍷 <i>Garnacha & Cariñena</i> Vol: 14.0%	£55		
D.O. Priorato			
High intensity; very complex aromatic profile with notes of blackberries; cherries and figs. It's powerful, savoury, with an intense fruit flavour and touches of spice and minerals.			
D.O. Ribera Del Duero			
VALDUBON 🍷 <i>Tempranillo</i> Vol: 13.0%	£28	£8	£10 ^{1/4}
Light and fruity with a well-rounded after taste.			
EMILIO MORO CRIANZA 🍷 <i>Tinto Fina</i> Vol: 14.5%	£39	£10 ^{3/4}	£14 ^{3/4}
A deep cherry colour with violet glints in the outer rim. On the nose it is elegant, bringing intense notes of mature fruits and toasty touches which are very well balanced. Vanilla and balsamic hints coming through with a spiciness derived from the ageing in oak.			
MOMO 🍷 <i>Tinta Fina</i> Vol: 14%	£32	£8 ^{3/4}	£11 ^{1/4}
This wine has been aged for twelve months in French and American oak barrels. Flavours of dark chocolate and stewed cherry leave a long lasting, chewy finish. A nose reminiscent of plums and cinnamon leave a long lasting			
LAS OCHO 🍷 <i>Bobal, Monastrel, Garnacha, Tempranillo, Syrah, Cabernet Sauvignon, Cabernet Franc and Merlo.</i> Vol: 14.0%	£38		
D.O. Pago Chozas Carrascal.			
A Blend of eight varieties aged in barrel made of oak from the Alliet forest. It is a fruit and balsamic aromas, intense and elegant.			
MIGUEL MERINO MAZUELO DE LA QUINTA CRUZ 🍷 <i>Mazuelo</i> Vol: 13.0%	£42		<i>Miguel Merino</i>
Dark, clean red colour with an intense and balsamic nose, redolent of black fruit, leather and black pepper. There are firm, sweet tannins on the palate which has spiced, mineral notes, underpinned with fresh acidity.			
MIGUEL MERINO RESERVA 🍷 <i>Tempranillo, Mazuelo & Graciano</i> Vol: 13.0%	£48		<i>Miguel Merino</i>
Plums and ripe fruits. Balsamic nose with vanilla and coconut coming from the oak.			
MIGUEL MERINO GRAN RESERVA 🍷 <i>Tempranillo, Mazuelo & Graciano</i> Vol: 13.0%	£65		<i>Miguel Merino</i>
Deep, dark red cherry colour. Vanilla and coconut coming from the oak.			
UNNUM 🍷 <i>Tempranillo</i> Vol: 13.5%	£65		<i>Miguel Merino</i>
A dark and vibrant red colour. The nose is dominated by black berries, spicy and coffee aromas and balsamic herbs (mint, liquorice). On the palate it is full bodied and balanced with a fresh balsamic background. Long and elegant.			
MUGA SELECCIÓN ESPECIAL RESERVA 🍷 <i>Tempranillo, Mazuelo & Graciano</i> Vol: 13.5%	£46		<i>Muga</i>
Ripe red berries on the nose, dressed with spices and balsamic aromas. Warm, smooth and silky on the palate, with rounded tannins and complex mineral flavours. The ripe fruit is superimposed by the balsamic flavours in the aftertaste. Incredible length.			
MUGA PRADO ENEA GRAN RESERVA	£78		<i>Muga</i>
🍷 <i>Tempranillo, Garnacha, Mazuelo & Graciano.</i> Vol: 13.5%			
Deep ruby colour with brick hues, becoming distinctly tawny on the rim. On the nose, intense and very complex aromas: notes of liqueur mixed with hints of leather and damp earth; vanilla and coconut with a background of red berries.			
TORRE MUGA RESERVA 🍷 <i>Tempranillo, Mazuelo & Graciano.</i> Vol: 12.5%	£99		<i>Muga</i>
Intense cherry red colour. Full bodied.			
ARO MUGA 🍷 <i>Tempranillo & Graciano.</i> Vol: 14%	£157		<i>Muga</i>
Dark cherry colour. A concentrate and complex wine with intense fruit.			

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SPIRITS & SOFT DRINKS

SOFT DRINKS & MIXERS

Pepsi, Diet Pepsi, Lemonade	£3
Fruit Juices: orange, apple, tomato Cranberry, pineapple, grapefruit.	£3
Solares sparkling min water 75cl	£3 ^{1/2}
Solares still mineral water 75cl	£3 ^{1/2}
Vichy Catalan 25cl sparkling mineral water	£2 ^{3/4}
Fever-Tree 200ml (bottled premium mixers)	£2
Mixers (postmix)	£1 ^{1/4}

RUM

PUERTO RICO

Bacardi Light 37.5%	£3
Bacardi Oakheart 35.0%	£3 ^{1/2}

CUBA

Havana Club 3 year old 40.0%	£3 ^{1/4}
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DOMINICAN REPUBLIC

Brugal 38.0%	£3 ^{1/2}
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VENEZUELA

Pampero White 37.5%	£3
Pampero Añejo Especial 40.0%	£3 ^{1/2}
Diplomático White Reserva 40.0%	£4
Diplomático Reserva 40.0%	£4 ^{1/2}

NICARAGUA

Flor de Cana Gran Reserva (7yr Old)	£3 ^{3/4}
House Brand Rum 37.5%	£2 ^{3/4}

VODKA

Absolut Vodka 40.0%	£3
Smirnoff Red 37.5%	£3
Vodka Wyborowa 40.0%	£3 ^{1/4}
Stolichnaya 40.0%	£3 ^{1/4}
Grey Goose 40%	£4 ^{1/2}
Kettle one 40%	£4 ^{1/2}
House Brand Vodka 37.5%	£2 ^{3/4}

WHISKY, BOURBON & SOURMASH

J&B Rare 40.0%	£3 ^{1/2}
Johnny Walker Black 40.0%	£4 ^{1/2}
Chivas Regal 12 yrs old 40.0%	£4 ^{1/2}
Glenmorangie 10 yrs old 40.0%	£4 ^{1/2}
Glenfiddich 40.0%	£4
Jameson 40.0%	£3 ^{1/4}
Bush Mills Malt 10 yrs 40.0%	£3 ^{1/2}
Canadian Club 40.0%	£3
Jack Daniels 40.0%	£3
Jim Beam 40.0%	£3
House brand Whisky 40.0%	£2 ^{3/4}

TEQUILA

Silver Patron (100% de Agave) 40.0%	£6 ^{1/2}
Patron XO Café liqueur 35.0%	£4
Don Angel Blanco 38.0%	£3
Jose Cuervo Especial Reposado 38.0%	£3 ^{1/2}

ARMAGNAC

VSOP 40.0%	£4
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CALVADOS

VSOP 40.0%	£4
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SPANISH BRANDIES

Cardenal Mendoza 42.0%	£4 ^{1/4}
Gran Duque de Alba 40.0%	£4 ^{1/4}
Carlos I 40.0%	£4 ^{1/4}
Magno 36.0%	£3 ^{1/2}
Veterano 36.0%	£3 ^{1/4}
Conde Osborne 40.0%	£4 ^{1/4}
103 White Label 36%	£3 ^{1/4}
Torres 10 años 38.0%	£3 ^{3/4}
Soberano 36%	£3 ^{1/4}
OTHERS	
Lepanto 36.0%	£4 ^{1/4}
House Brandy 36.0%	£3

PORT

Taylors Late bottled Vintage 2010 Port Bottle	£35
Per 100ml glass	£6
Fonseca Vintage 1998 Port Bottle	£70
Per 100ml glass	£12

SPANISH LIQUEURS

Licor 43 31.0% (Fruit with vanilla overtones)	£3 ^{1/2}
Ponche Osborne 21.0% (A punch of aromatic fruits and brandy)	£3 ^{1/2}
Pacharan Zoco 25.0% (Sloe Anisette)	£3 ^{1/2}
Anis del Mono Dulce 36.0% (Catalan Anisette)	£3 ^{1/2}
Aguardiente 40.0% (Galician fire water made from grape skins)	£3 ^{1/2}
Aguardiente de Hierbas 40.0%	£3 ^{1/2}
Melocoton (Peach) 20.0%	£3
Avellana (Hazelnut) 20.0%	£3
Manzana (Apple) 20.0%	£3
Crema Catalana 20.0%	£3

WORLD LIQUEURS

Tia Maria 26.5%	£3 ^{1/2}
Cointreau 40.0%	£3
Amaretto 28.0%	£2 ^{3/4}
Southern Comfort 40.0%	£3
Kahlua 26.5%	£2 ^{1/2}
Kummel 39.0%	£3
Drambuie 40.0%	£2 ^{1/2}
Crème de Cassis 17.0%	£2 ^{1/2}
Baileys 17.0%	£2 ^{3/4}
Malibu	£2 ^{1/2}
Jagermeister	£2 ^{1/2}
Chambord 16.5%	£3

ALL SPIRITS ARE SERVED IN 25ML MEASURES OR MULTIPLES THEREOF UNLESS OTHERWISE STATED

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