

SANGRIA

| | |
|--------|-------|
| Jug 1L | 18.00 |
| Glass | 6.00 |

SPIRITS

| | | | |
|--------------------|-------------|---------------|-------------|
| Digestifs | 50ml | Vodka | 50ml |
| Orujo de Hierbas | 5.00 | Absolut | 5.50 |
| Pazo licor de café | 5.00 | Grey Goose | 8.00 |
| Zoco Pacharán | 5.50 | | |
| Baileys | 4.50 | Rum | |
| Disaronno | 4.50 | Bacardi White | 5.00 |
| Licor 43 | 5.50 | Arehucas Gold | 6.00 |
| Crema catalana | 4.50 | | |

| | | | |
|---------------|------|------------------|------|
| Whisky | | Brandy | |
| JW Red Label | 4.50 | Veterano | 6.00 |
| Jack Daniel's | 5.50 | Cardenal Mendoza | 9.00 |
| The Macallan | 7.00 | | |

| | | | |
|----------------|------|----------------|------|
| Tequila | | Cognac | |
| Jose Cuervo | 5.00 | Soberano 5 yrs | 7.50 |
| Shot (25ml) | 3.50 | | |

SOFT DRINKS

| | |
|---|------|
| Coke, Diet Coke, Lemonade, Tonic, Soda, Ginger Ale, Fanta | |
| Orange, Tonic | 2.50 |
| Appletiser | 2.80 |
| Still water Solan de Cabras | 3.00 |
| Sparkling water Vichy | 3.00 |

JUICES

| | |
|---|------|
| Apple, Cranberry, Orange, Pineapple, Tomato | 2.50 |
|---|------|

COFFEE

| | |
|---|-------------|
| Latte, Cappuccino, Mocha, Flat White, Americano | 2.40 |
| Espresso, Cortado / Double | 2.00 / 2.40 |
| Espresso with digestif (carajillo) | 3.50 |

TEA

| | |
|---|------|
| Peppermint, Fresh Mint, Chamomile, Earl Grey, English Breakfast | 2.20 |
|---|------|

WINES BY THE GLASS

TINTO

| | |
|---|-------|
| | 175ml |
| Nuviana, Valle del Cinca 2015 | 5.50 |
| <i>Tempranillo, Cabernet Sauvignon</i> | |
| Ánima, Costers del Segre 2015 | 6.00 |
| <i>Cabernet Sauvignon, Tempranillo, Syrah</i> | |
| Viña Pomal Crianza, Rioja 2015 | 6.75 |
| <i>Tempranillo</i> | |
| Emilio Moro, Ribera del Duero 2016 | 8.75 |
| <i>Tinto Fino</i> | |

BLANCO

| | |
|---------------------------------------|-------|
| | 175ml |
| Nuviana, Valle del Cinca 2016 | 5.50 |
| <i>Chardonnay</i> | |
| Legaris, Rueda 2017 | 5.75 |
| <i>Verdejo</i> | |
| Ánima, Costers del Segre 2016 | 6.00 |
| <i>Chardonnay, Xarel.lo, Albariño</i> | |
| Muga, Rioja 2017 | 6.75 |
| <i>Viura, Malvasia</i> | |

CAVA

| | |
|---|-------|
| Sparkling wine produced with the traditional Champagne method | 150ml |
| Anna de Codorniu, Blanc de Noirs | 5.75 |

Pinot noir

ROSADO

| | |
|--|-------|
| | 175ml |
| Raimat, Costers del Segre 2017 | 5.25 |
| <i>Cabernet Sauvignon, Tempranillo</i> | |

CERVEZA

| | |
|----------------------------|------|
| Mahou pint | 5.20 |
| Mahou caña / half pint | 3.00 |
| Estrella Damm 330ml | 3.80 |
| Free Damm 0% Alcohol 250ml | 2.75 |
| Alhambra Reserva 330ml | 4.40 |
| Estrella Galicia 330ml | 3.80 |
| Cider Mayador 330ml | 3.50 |

SHERRY

FINO

Tio Pepe en rama

The traditional dry fino 'en rama' straight from the cask

100ml

4.90

AMONTILLADO

Viña AB

Dry with delicate almond flavour

5.50

OLOROSO

Alfonso

Nutty & intense with walnut aromas

5.50

PALO CORTADO

Apostoles

30 yr matured oaky and complex

9.25

DULCE / DESSERT WINES

Arehucas, Honey Rum

Smooth wild honey digestif from the Canary Islands

75ml

5.50

Solera, Oloroso dulce

Pedro Ximénez & Palomino grapes, sweet & dry balanced

5.50

Nectar, Pedro Ximénez,

Sweet & smooth, notes of figs, mocha, nuts & spices

6.00

Jorge Ordoñez N°2 Moscatel de Alejandría

Unfortified moscatel from Málaga. Long tropical fruit flavours

7.50

Noe, Pedro Ximénez, 30 yr matured

30 yr aged, notes of figs, plums, coffee & spices

9.25

GIN & TONIC

Tanqueray

Fresh lime & green grapes

9.00

Hendrick's

Fresh mint & cucumber

11.00

Monkey 47

Grapefruit, basil & cardamom

12.00

Gin Mare

Rosemary & lemon peel

11.00

Martin Miller's

Raspberries & juniper berries

10.00

Nordés Galician

Star anis & orange

10.00

Puerto de Indias

Strawberry gin garnished with raspberries

11.00

COCKTAILS

Raspberry Turbulence

Bacardi, amaretto, apple juice, lime, fresh raspberries, mint

9.00

Volcano

Spiced rum, apple liquor, orange juice, grenadine & passion fruit

8.00

43 Passion Martini

Malibu rum, Licor 43, pineapple juice & passion fruit

9.00

Margarita

Tequila, Cointreau, lime juice

8.00

Honey Bellini

Cava, honey rum & fresh strawberry purée

9.00

Espresso Martini

Coffee, Absolut Vodka, Kahlua, Caramel & Hazelnut

8.00

Elderflower fizz

Cava, Gin, Elderflower & soda

9.00

CAVA

Bottle

Anna de Codorniu, Blanc de Blanc

Macabeo, Xarel.lo, Parellada, Chardonnay

26.00

Anna de Codorniu, Blanc de Noirs

Pinot noir

24.00

Anna de Codorniu, Brut Rose

Pinot noir, Chardonnay

24.00

Jaume Codorniu Gran Reserva 2010

Chardonnay, Pinot Noir, Xarel-lo

40.00

WHITE

Nuviana, Valle del Cinca 2016

Chardonnay

20.00

Legaris, Rueda 2017

Verdejo

22.00

Ánima, Costers del Segre 2016

Chardonnay, Xarel.lo, Albariño

23.00

Pazo Mariñan, Monterrei 2017

Godello, Treixadura, Albariño

25.00

Muga, Rioja 2017

Viura, Malvasia

26.00

Viña Zaco, Rias Baixas 2015

Albariño

26.00

Inurrieta Orchidea, Navarra 2017

Sauvignon Blanc

26.00

Nora, Rias Baixas 2017

Albariño

30.00

Avancia, Valdeorras 2016

Godello

34.00

RED

Nuviana, Valle del Cinca 2015

Tempranillo, Cabernet Sauvignon

20.00

Ánima, Costers del Segre 2015

Cabernet Sauvignon, Tempranillo, Syrah

23.00

Viña Pomal Crianza, Rioja 2015

Tempranillo

26.00

Emilio Moro, Ribera del Duero 2016

Tinto Fino

35.00

Beronia, Crianza 2015

Tempranillo, Garnacha, Graciano

28.00

Inurrieta 400 Crianza, Navarra 2015

Cabernet Sauvignon, Merlot, Syrah

29.00

'E' Locations

Blend of the best grapes from Rioja, Priorat, Jumilla & Toro

32.00

Viña Pomal Selección 500 Ltd Ed, Rioja 2014

Tempranillo, Garnacha

34.00

Abadía de Poblet, Conca de Barberá, 2015

Trepat, Garrut, Garnatxa

36.00

Prior Scala Dei, Priorat 2016

Garnacha Negra, Cabernet Sauvignon

36.00

Muga Reserva, Rioja 2014

Tempranillo, Garnacha, Mazuelo, Graciano

38.00

Legaris Reserva, Ribera del Duero 2011

Tinto Fino

38.00

Viña Pomal Gran Reserva, Rioja 2010

Tempranillo

40.00

Malleolus, Ribera del Duero 2015

Tinto Fino

55.00

La Vicalanda Gran Reserva, Rioja 2008

Tempranillo

65.00

ROSE

Raimat, Costers del Segre 2017

Cabernet Sauvignon, Tempranillo

20.00

Viña Pomal, Rioja 2016

Garnacha, Viura

24.00