

VERMUT

(vermouth)

House Vermut Tinto	10
Mariol Tinto/Blanco	10
GB La Copa Tinto/Blanco	11
Antonio Pedro 1	11
Golfo "Old Vines"	12

sidra

(cider)

El Gaitero	
330ml 5.5%.....	10
700ml 4.1%.....	22
Maeloc (Natural) 750ml.....	24

bebidas

(drinks)

\$10

Tinto De Verano
(red wine, lemonade & lemon)

Kalimotxo
(red wine, cola & lemon)

Rebujito
(fino, lemonade & mint)

Sangria
(Our housemade classic)

JUG \$40

\$12

Sol y Sombra
(sweet anis & Spanish brandy)

Masclet
(licor 43, vermut & estrella damm)

Agua de Valencia
(gin, OJ, orange blossom & cava)

JUG \$45

cerveza

(beer)

Estrella Damm (On Tap)	
200ml.....	5
330ml.....	9
Moritz Epidor 7.2%.....	12
Alhambra 1925 Reserva Lager....	11
Ambar Lager (GF).....	9
Ambar 1900 Pale Ale.....	10
Ambar Negra.....	14
Ambar 0'0 (non-alc).....	7



Larios 12 (citrus)	10
Gin Mare (savoury)	14
Tann's (floral)	13
Only (floral)	13
Siderit (herbal)	12
Santamania (light)	12
Lola Y Vera (crisp)	13
London No. 1 (azul)	12
Tanqueray Flor de Sevilla	11
Four Pillars Sherry Cask	15
Four Pillars/Santamania	11
Ironbark Wattleseed Gin	11
Katun (spicy)	12

g

i

n

+

t	Schweppes	2
o	Fevertree Mediterranean	4
n	Fevertree Elderflower	4
i	Fevertree Aromatic (Pink)	4
c	Dr Strangelove Dirty	5
a	Quina Fina	5
	East Imperial Yuzu	6

COCTELES

(cocktails)

- Coctel Bambu.....\$14**
(cream sherry, dry vermut & orange bitters finished with an orange twist)
- Gazpacho Borracho.....\$14**
(fino, gin & homemade gazpacho served with a slice of tomato leather)
- Martini de la Casa.....\$18**
(gin, fino, brine & habanero bitters served with a Gilda banderilla)
- Terroni.....\$17**
(gin, vermut tinto & Pampelle aperitif topped with pink grapefruit & olive)
- Jamón Over.....\$20**
(mescal, amontillado, Licor 43, jamon & chilli bitters served with a Jamón banderilla)
- Costa Brava.....\$22**
(anchovy gin, manzanilla & Miasa saffron liqueur served with edible sand & seaspray)
- Azafran Spritz.....\$16**
(vermut, saffron liqueur, Cava & soda served in a balloon glass with an orange wedge & olive)
- Las Palmas Fizz.....\$16**
(Ron Miel, PX, pineapple & soda finished with dried pineapple & thyme)
- Cafe Enchufado.....\$15**
(espresso, brandy, butterscotch & horchata foam topped with roasted walnuts)
- La Mata.....\$17**
(bourbon, oloroso, rosemary honey, beetroot & apple with smoked ice, fresh apple & a sprig of rosemary)

copas

RON (rum)

- Arehucas Blanco.....\$10
Arehucas Ron Miel.....\$9
Dos Maderas 5+5.....\$15
Matusalem Gran Reserva.....\$12
Ron Cubay 5 años.....\$10
Kohana "single cane" sherry.....\$45
Kohana "single cane" brandy.....\$45
Stolen Spiced.....\$10
Germana Cachaca.....\$11

WHISKEY/BOURBON

- J&B.....\$10
Grant's Sherry Cask.....\$10
Nomad.....\$13
Bowmore Darkest 15yr.....\$19
Laphroaig Triple Wood.....\$20
Michel Couvreur "PX".....\$17
Michel Couvreur "Fino".....\$25
La Bota 66 "Single Malt".....\$40
Slane Irish "Triple Casked".....\$10
Makers Mark.....\$10
Woodford Reserve "double oak".....\$12

TEQUILA/MEZCAL

- Arette Blanco.....\$10
Ocho Reposado.....\$17
Don Fulano Extra Añejo.....\$25
Nuestra Soledad.....\$13
Del Maguey "Iberico".....\$35

BRANDY

- Veterano 8 años.....\$10
Carlos 1.....\$11
Fernando de Castilla.....\$15
Lepanto PX.....\$18
Lepanto Oloroso.....\$18
Cardenal Mendoza.....\$23

LICORES (liqueurs)

- Pacharan.....\$8
Licor 43.....\$10
Licor 43 "Orochata".....\$9
Calisay.....\$10
Orujo.....\$11
Orujo de Hierbas.....\$10
Licores de Fruta.....\$9
Anis (dulce, semi-seco, seco).....\$10
Grand Marnier.....\$11
Floc.....\$9

vino

CAVA (sparkling)

Mas Pere Brut Xarel Lo-Parellada-Macabeo NV Catalunya (fruity and fresh with a light citrus aftertaste)	10/48
Mas Pere Brut Rosado Trepas NV Catalunya (dry and complex with notes of ripe red fruits)	11/52
Freixenet Casa Sala Gran Reserva 2006 Catalunya (hints of ripe, stone fruits and fresh bread. great length, with a full body)	195

BLANCO (white)

Protocolo Blanco Airen-Macabeo 2016 Castilla (fresh fruit, silky notes with bright acidity)	9/42
Mundo de Yuntero Verdejo-Sauvignon Blanc (lively, fresh and fruity with a delicious, crisp finish)	10/48
Castillo de Albai Viura 2017 Rioja (floral aromas with ripe citrus fruits finishing clean and crisp)	10/48
Pazo Cilleiro Albariño 2018 Rias Baixas (clean & balanced, with citric & white fruit notes, and small white flower aromas)	11/53
Aizpurua Txakoli 2017 Pais Vasco (zesty, biting citrus fruit flavors with a mineral-tinged persistence)	11/53
Menade Verdejo 2016 Rueda (white fruit with herbal notes then a dry and balanced palate)	11/53
Daimon Blanco 'Barrel Fermented' Blend 2016 Rioja (fresh and velvety entry with fruity and floral notes)	12/58
Nivarius 'Barrel Fermented' Maturana Blanca 2016 Rioja (floral and tropical fruit aromas, complex with a long mineral aftertaste)	60
Pulpo Blanco Albariño 2015 Rias Baixas (hints of peaches and apricots lead to a fresh, fruity palate)	62
Cullerot Verdil-PX-Chardonnay 2016 Valencia (Ripe tangerines, sweet spice and fresh melon with a touch of biscuit)	68

vino

ROSADO (rosé)

- Gran Feudo Garnacha-Tempranillo-Merlot 2017 Navarra 10/48
(well balanced and fruit-forward wine with excellent acidity)
- Muga Garnacha-Viura-Tempranillo 2016 Rioja 65
(highly elegant fruit aromas, good acidity and a long aftertaste)

TINTO (red)

- Viña San Juan Tempranillo-Merlot-Syrah 2016 La Mancha 9/43
(sweet berry aromas, medium body and cherry finish with a hint of oak)
- Don Ramón Garnacha-Tempranillo 2016 Aragon 9/43
(ripe, spicy fruit notes with good structure, oak tannins and long finish)
- Marsilea Tinto Bobal 2016 Valencia 10/48
(light spice and red berry notes with well-balanced tannins and acidity)
- Arnegui Tempranillo 2016 Rioja 10.5/50
(luscious fruity notes with balanced tannins, berries and spices on the finish)
- Coto de Hayas Solo Syrah 2015 Aragon 11/52
(intense fruity and floral aroma with oak hints. very meaty finishing long)
- 3C Cariñena 2015 Cariñena (Aragon) 11/52
(bright, cherry flavour, light in tannin making for a moreish, easy-drinking wine)
- Costera Alta 'Ursula' Monastrell 2012 Valencia 12/58
(sweet berry with toasted notes, ripe tannins, with a pleasant fruity finish)
- Proyecto Garnacha 'Salvaje de Moncayo' 2015 Navarra 60
(bold and powerful with aromas of ripe strawberry, spice and balsamic)
- Beronia 'Special Production' Tempranillo 2014 Rioja 74
(great balance with fruit giving freshness and rounded sweet tannins)
- Pardevalles Gamonal Prieto Picudo 2015 Tierra de Leon 84
(ripe red fruit, toasted notes and liquorice with a long, rich fleshy mouthfeel)
- Lopez de Haro 'Gran Reserva' Tempranillo-Graciano 2009 Rioja 95
(earthy plum and cherry aromas with a grabby palate of fig and chocolaty berry fruits)

vinos de jerez

FINO

	gl	btl
Tio Pepe (4yr - Jerez de la Frontera)	9	65
Sandemans (3-4yr - Jerez de la Frontera)	7	55
Tio Pepe Fino En Rama (8yr - select barrels, unfiltered)	10	70
Osborne Fino Quinta (4-5yr - Puerto de Santa Maria)	8	60
Alvear CB (5yr - PX grapes - Montilla-Moriles)	9	
Gutierrez Colosia Fino En Rama (5yr - unfiltered - Puerto de Santa Maria)	15	

MANZANILLA

Osborne (3-4yr - Sanlucar de Barrameda)	6	50
Alegria (5-6yr - Williams & Humbert - Sanlucar de Barrameda)	8	65
Fernando de Castilla (3yr - Sanlucar de Barrameda)	11	
Aurora (8yr - Sanlucar de Barrameda)	9	

AMONTILLADO

Gonzalez Byass Viña AB (8+4yr - Jerez de la Frontera)	9	65
Gutierrez Colosia (3+5yr - Puerto de Santa Maria)	14	
Aurora (8+8yr - Sanlucar de Barrameda)	9	

OLOROSO

Gonzalez Byass Alfonso (8yr - Jerez de la Frontera)	9	65
Osborne Bailen (10yr - Puerto de Santa Maria)	8	58
Gutierrez Colosia (8yr - Puerto de Santa Maria)	14	

PALO CORTADO

Gonzalez Byass Leonor (12yr - Jerez de la Frontera)	11	75
Cayetano del Pino (20yr - Romate - Jerez de la Frontera)	16	

BLENDED

Osborne Medium (4yr - Amontillado/PX - Puerto de Santa Maria)	6	50
Gonzalez Byass Solera 1847 (9yr - Oloroso/PX - Jerez de la Frontera)	9	65
Harveys Bristol Cream (NV - Fino/Amontillado/Oloroso/PX - Jerez de la Frontera)	8	

PEDRO XIMENEZ

Alvear Conde de la Cortina (5yr - Montilla-Moriles)	7	60
Gracia Hermanos (4yr - Montilla-Moriles)	8	
Gonzalez Byass 'Nectar' (8yr - Jerez de la Frontera)	9	65
Aurora PX (10yr - Sanlucar de Barrameda)	9	

MOSCATEL

Alvear Moscatel (2yr - Montilla Moriles)	8	
Primitivo Quiles Moscatel (Alicante)	9	