

Welcome to the World of Bebidas de Tabanco

We are huge fans of wines from the Iberian Peninsula & this, our latest wine list, is the result of over sixteen years dedicated to the task of bringing you the best Spain has to offer with a sprinkling of Portuguese as we cast our net further afield.

We have had a marvellous time learning, tasting and, best of all, visiting many wineries all over Spain and are delighted to be able to share our findings with you.

Wine has been produced in Spain since the first century AD but Spain is now actually the world's leading exporter of wine & third largest producer behind France & Italy.

While everyone thinks of Rioja when they think of Spanish wine, Spain has 78 sub-regions of wine across 17 provinces of the country, including the Balearic Islands & the Canary Islands.

The grapes

There are over 400 grape varieties in Spain but the bulk of the production comes from Tempranillo, Garnacha, Monastrell, Bobal, Albariño, Palomino, Airen & Macabeo all of which are represented in our wine list along with many more.

The most widely planted grape and probably least well known is Airen, a white wine grape that is valued for a variety of reasons including its hardiness and used primarily in the production of spirits especially brandy. Second is Tempranillo, the popular red grape of Rioja, followed closely by Garnacha which is planted throughout Spain but renowned internationally due to the Catalan DOCa of Priorat.

Spain is the number one worldwide producer of organic wines & you will see the ones on our list denoted (o). We also boast an organic wine which is bio-dynamically produced - Finca Constanca's Entre Luna.

The wine regions

There are a number of quality classifications to look out for on Spanish wine labels & the three applicable to our wines are:

Vino de la Tierra (VdIT) This just means 'wine of the land', & refers to wines from regions that don't qualify as DOs (yet).

Denominación de Origen (DO) Some wines will have DO labelled after the name of the region, meaning that this is a quality-controlled appellation that has been awarded a higher status of winemaking.

Denominación de Origen Calificada (DOCa) A cut above DO wines, those labelled DOCa must have met tightly controlled & challenging quality criteria. Only two areas, Priorat & Rioja, currently make this grade.

Oak ageing

Oak is sacrosanct in the wine world, & it forms a large part of the character of its red wines, so it's important to communicate what degree of oak ageing a wine has been subject to:

Joven - young wines that have had no contact with oak or less than a year aging in oak.

Crianza - wines must have been aged for a minimum of two years, with one of those spent in oak casks.

Reserva - you can usually expect these wines to be made from a 'reserve' of better vintages. These reds must be at least three years old; a minimum of one year in oak & the rest in the bottle.

Gran Reserva - the ultimate in oaked vino tinto, these wines are made from only the best vintages. To make the cut, they must be aged for five years or more, which should include at least 18 months in oak casks.

Sherry

Sherry is possibly the most underrated of all wines. Its production in a small area in South-western Spain, hasn't changed in close to two hundred years and it remains an internationally renowned & respected element of Spain's wine culture.

At Ambiente, our interest in Sherry is all encompassing. We write menus around it, we send staff out to Jerez to get a feel for it & the local culture, we even employ our very own Sherry Educator in Group General Manager Rob Scott-South.

Rob's evangelical devotion to sherry (his twitter handle is, afterall, @SherryCrusader) has resulted in him being honoured "Knight of the Order of the Solear" by one of the leading sherry producers - Bodega Barbadillo – so his credentials as a bona fide Ambassador for Sherry are indisputable.

If you ever felt that you needed some guidance with the appreciation of this fantastic Spanish wine, or just the opportunity to enjoy more of it – then you are in the right place.



Our list

We have created the map over & structured the list in a such a way that we hope that you are encouraged to venture to new regions of Spain & Portugal & try different grape varieties. If you are anything like us this can often mean a follow up visit to the winery itself to explore our favourites in more depth (and often more volume!). The Spaniards & Portuguese are wonderful hosts & always welcome visitors when it comes to showcasing their produce.

Each wine & many of the other drinks on the list are referenced back to the map e.g. [23] Rioja

Other denotation is explained as follows:

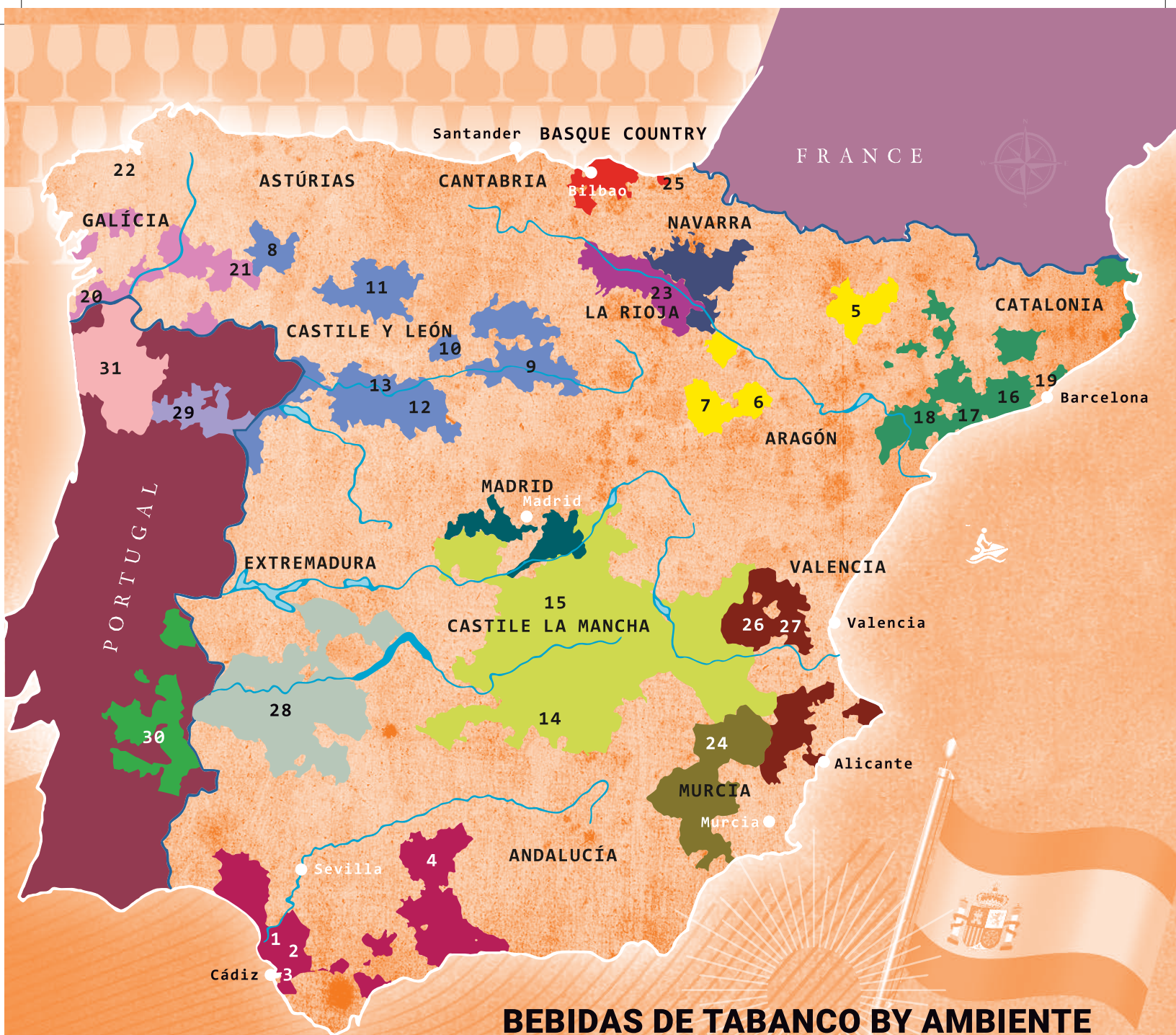
(o) organically produced

(v) suitable for vegetarians

(vg) suitable for vegans

Zoë Sinclair, Ambiente, WSET Level 3

Please don't be shy about asking our staff for further information, advice & a taster to help you make a final decision. Enjoy!



BEBIDAS DE TABANCO BY AMBIENTE

THE WINE, SHERRY & SPIRIT REGIONS REPRESENTED ON OUR LIST

- | | | | |
|--|--|--|--|
| <ul style="list-style-type: none"> ● ANDALUCÍA 1 Sanlúcar de Barrameda 2 Jerez-Xérès-Sherry 3 Tierra de Cádiz 4 Montilla Moriles | <ul style="list-style-type: none"> ● CASTILE LA MANCHA 14 Valdepeñas 15 Tierra de Castilla | <ul style="list-style-type: none"> ● LA RIOJA 23 Rioja | <ul style="list-style-type: none"> ● PORTUGAL 29 DOC DOURO 30 DOC ALENTEJO 31 DOC VINHO VERDE |
| <ul style="list-style-type: none"> ● ARAGÓN 5 Somontano 6 Cariñena 7 Calatayud | <ul style="list-style-type: none"> ● CATALONIA 16 Penedès 17 Tarragona 18 Priorat 19 Barcelona | <ul style="list-style-type: none"> ● MURCIA 24 Jumilla | |
| <ul style="list-style-type: none"> ● CASTILE Y LEÓN 8 Bierzo 9 Ribera del Duero 10 Cigales 11 Tierra de Castilla y León 12 Rueda 13 Toro | <ul style="list-style-type: none"> ● GALÍCIA 20 Rias Baixas 21 Valdeorras 22 La Coruna | <ul style="list-style-type: none"> ● BASQUE COUNTRY 25 Getariako Txakolina | |
| | | <ul style="list-style-type: none"> ● VALENCIA 26 Utiel-Requena 27 Valencia | |
| | <ul style="list-style-type: none"> ● EXTREMADURA 28 | | |



SHERRY FLIGHTS [1/2]

Perhaps you are a newcomer to the world of sherry, or maybe you just can't make up your mind about which to choose - either way, our sherry "flights" are the perfect solution. Each flight consists of three different sherries giving you the opportunity to explore the World of Sherry. All flights consist of one 50ml measure of each featured sherry.

Flight No.1 - Introduction Flight **£7.50**

Gonzalez Byass Tio Pepe Fino
Gonzalez Byass Vina AB Amontillado
Gonzalez Byass Alfonso Oloroso

Flight No.2 - From Dry to Sweet **£7.90**

Gonzalez Byass Tio Pepe Fino
Delgado Zuleta Amontillado
Gonzales Byass Solera 1847

Flight No.3 - Fino Triangle **£8.50**

Gonzalez Byass Tio Pepe Fino
Antonio Barbadillo Solear Manzanilla
Gutierrez Colosia Fino

Flight No.4 - Amontillados **£10.90**

Gonzalez Byass Vina AB Amontillado
Bertola Diez Merito Amontillado
Antonio Barbadillo Amontillado En Rama

Flight No.5 - Olorosos **£13.90**

Gonzalez Byass Alfonso Oloroso
Emilio Lustau Don Nuno Oloroso
Valdespino Don Gonzalo Oloroso

Flight No.6 - Palo Cortados **£10.90**

Gonzalez Byass Leonor Palo Cortado
Emilio Lustau Peninsula Palo Cortado
Antonio Barbadillo Palo Cortado En Rama

Flight No.7 - Creams & Moscatel **£12.80**

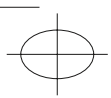
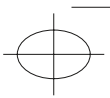
Gonzalez Byass Solera 1847 Cream Sherry
Emilio Lustau Old East India Cream Sherry
Emilio Lustau Emilin Moscatel

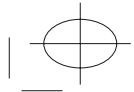
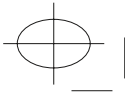
Flight No.8 - Pedro Ximenez (PX) **£16.50**

Gonzalez Byass Nectar PX
Emilio Lustau San Emilio PX
Gonzalez Byass Noe VORS PX

Flight No.9 - "Very Rare Sherries" **£24.00**

Gonzalez Byass Del Duque Amontillado
Gonzalez Byass Matusalem Oloroso
Gonzales Byass Apostoles Palo Cortado





FINO [2] & MANZANILLA [1]

Fino and Manzanilla sherry are produced from a total fermentation process of Palamino grape must. The must is fortified & aged in American oak barrels under a layer of yeast (flor) which prevents its oxidation. The 'solera' aging process results in wine which maintains consistent characteristics.

Fino is typically light & delicate on the palate with a fresh aftertaste reminiscent of almonds. Fino can only be produced in Jerez de la Frontera & El Puerto de Santa Maria.

Fino is a perfect aperitif or an ideal accompaniment to cured meats, olives, nuts & fish.

Manzanilla is produced exclusively in Sanlucar de Barameda. It is subtly different from the Fino produced a few miles away due to the difference in climatic conditions produced by the Town's position on the Atlantic coast. The sherry is dry and light but also processes a salty freshness which lingers into the aftertaste.

Manzanilla makes a perfect aperitif or is best paired with fish or salty foods.

	100ml	375ml bottle	750ml bottle
Jerez de la Frontera			
Gonzalez Byass Tio Pepe	£4.75	£17.50	
El Puerto de Santa Maria			
Emilio Lustau Puerto Fino	£8.20	£30.50	
Gutierrez Colosia Fino	£6.00		£37.00
Sanlucar de Barrameda			
Antonio Barbadillo Manzanilla Solear	£5.75	£21.00	

Fino & Manzanilla En Rama

In recent years producers in the Sherry Triangle have created something of a trend with their return to small run bottling of En Rama sherry. This is the nearest you will get to drinking sherry from the cask. Pure, unfiltered sherry from individual casks. These are the freshest & most individual sherries that you will have the pleasure of trying.

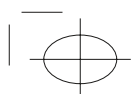
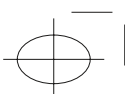
Due to the nature of the production our En Rama offers constant changes so please have a chat to one of the Team about our current selection.

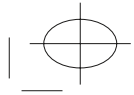
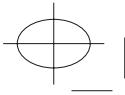
AMONTILLADO [1/2]

Amontillado sherry is the result of two ageing processes. It begins life as a fino (or manzanilla) ageing biologically under a layer of 'flor'. After a given time the flor disappears & the wine continues to age in contact with oxygen. This combination of ageing processes results in a very complex and interesting wine combining the sharp freshness of a fino with a more rounded nutty finish.

Amontillado makes a perfect aperitif or is best paired with vegetable dishes, white meat, fish or mature cheese.

	100ml	750ml bottle
Delgado Zuleta Amontillado (medium)	£4.80	£35.00
Gonzalez Byass Vina AB Amontillado	£5.20	£38.00
Bertola Diez Merito Amontillado	£7.70	£57.00
Barbadillo Amontillado En Rama	£7.70	£57.00





OLOROSO [2]

Oloroso sherry is the product of purely oxidative ageing. Fortified from the start to prevent any development of 'flor', the wine is in constant contact with oxygen which results in a rich mahogany colour & its characteristic complexity. Oloroso is nutty & earthy on the nose with a full bodied smoothness on the palate & a dry finish.

Oloroso makes a perfect aperitif but is also an ideal accompaniment to red meat, game & mature cheese.

	100ml	750ml bottle
Gonzalez Byass Alfonso Oloroso	£5.10	£37.50
Emilio Lustau Don Nuno Oloroso	£7.70	£57.00
Valdespino Don Gonzalo Oloroso (vg)	£15.00	£62.50 (50cl bottle)

PALO CORTADO [1/2]

This is a very special wine combining the aroma of an amontillado with the full bodied richness associated with an oloroso. Traditionally 'Butts' are identified by tasters at an early stage as having certain specific characteristics that make this style of the sherry so distinctive. The wine is then fortified to 17% to kill off the flor so that the oxidative ageing can begin. A complex bouquet with hints of citrus, nuts & herbs combine with a smooth, deep & well balanced sensation on the palate with an aromatic aftertaste.

Palo Cortado is an ideal accompaniment to cheeses, nuts & rich stews.

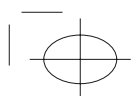
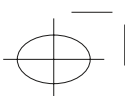
	100ml	750ml bottle
Gonzalez Byass Leonor	£5.70	£42.00
Emilio Lustau Peninsula	£8.20	£60.00
Barbadillo Palo Cortado En Rama	£7.70	£57.00

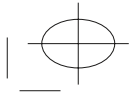
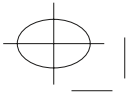
OLOROSO DULCE (CREAM SHERRY) [2]

Sweet oloroso or cream sherry is produced by blending dry olorosos with sweeter wines. The sweeter wine, generally PX, makes up around 25% of the blend resulting in a sherry which still retains some of the complex characteristics of the oloroso but with an additional rich sweetness. The large scale production of some of the brands of cream sherry has left it with a poor reputation, the sherry that we all associate with "granny's sideboard", these however are in a different league.

An Oloroso Dulce is best enjoyed on its own or with desserts & cheeses.

	75ml	750ml bottle
Gonzalez Byass Solera 1847	£4.25	£39.00
Emilio Lustau Old East India	£6.50	£59.50





SWEET SHERRY [2]

Made from Pedro Ximenez (PX) or more unusually Moscatel grape varieties, these sherris are naturally sweet, the grapes having been left out in the sun to turn into raisins before being processed. The oxidative ageing process concentrates the aromatic qualities of these wines to produce sumptuous, rich, sweet wines.

Again these wines are amazing on their own or with desserts & cheeses.

	75ml	750ml bottle
Gonzalez Byass Nectar PX	£4.25	£39.00
Emilio Lustau Emilin Moscatel	£8.00	£60.50
Emilio Lustau San Emilio PX	£8.00	£60.50

VERY OLD RARE SHERRY

75ml 375ml bottle

Del Duque Amontillado [2]

£12.00 £43.00

This sherry spends its first 4 years as Tio Pepe before spending a further 4 years in the Vina AB Solera system before being transferred to the Del Duque Solera for a final 22 years. It is a bone dry sherry, showing an incredible concentration of flavours from decades of oxidation & evaporation.

Apostoles Palo Cortado/PX [2]

£12.00 £43.00

To produce this wine, palomino grapes and PX grapes are pressed, fermented separately & both then spend 12 years in separate Soleras before being blended to spend 18 years in the Apostoles Solera. Although appearing sweet on the nose, this sherry is medium dry on the palate with flavours of fig & raisin balanced with caramel, vanilla & nuts.

Matusalem Oloroso/PX [2]

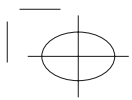
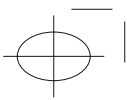
£12.00 £43.00

The Oloroso and PX spend 15 years in their own Solera before being blended together to spend a further 15 years in the Matusalem Solera. This is a beautifully sweet Oloroso with profound flavours of dried fruits & spices. Perfect with cheeses or a dessert.

Noe PX [2]

£12.00 £43.00

The Pedro Ximenez grapes are harvested & left to bake in the sun for up to 4 weeks before pressing, which yields small quantities of very concentrated, sweet brown nectar. The wine spends 30 years in the Noe Solera before bottling. At 450 grams per litre of residual sugar, it is one of the sweetest wines in the World & can be a dessert in its own right.



SPANISH FAVOURITES

SPANISH VERMUTS

Vermut is a Spanish institution, not just another ingredient in some of the most iconic cocktails. The Spanish prefer to enjoy their Vermut neat over ice, with a twist of orange & an olive. Try it and you will appreciate why.

Vermut starts its life as a white wine. It is aromatised & fortified by the addition of numerous botanicals (including wormwood, anjelica root, cinnamon & orange peel) and a little grape spirit. Following this it is usually sweetened by the addition of caramelised sugar, which also results in its rich, dark amber colour.

Historically, Reus near Barcelona has been at the centre of Spanish Vermut production, but more recently other wine producing areas have started to make Vermut alongside some of their more traditional styles.

We have a small selection for you to try...

Gonzalez Byass La Copa Rojo [2] £8.95

Jerez, 15% abv made from Oloroso sherry

Casa Mariol Vermut Negre [17] £6.50

Tarragona, 15% abv

Casa Mariol Blanc [17] £7.65

Tarragona, 16% abv

ATXA Mango Vermut £7.65

A strong favourite at Ambiente. Classic botanicals & mango extract have been used to create an unusual tropical bittersweet vermouth.

Barbadillo 'Ataman' [1] 100ml £9.50

Sanlucar de Barrameda, 17% abv, made from Manzanilla sherry & a touch of absinthe.

**All served in
175ml measures
over ice with
a twist of
orange peel &
green olive**

CAVA COCKTAILS £8.95 EACH

EL BANDARRA... Rose vermouth & cava topped with soda

CELESTINO CON CAVA... Zingy limoncello liqueur topped with cava



COCKTAILS

Sanlucar Negroni £9.95

An Andalusian take on an Italian classic crafted with Mom Rocks Gin, Ataman Vermut & Campari

Mango Negroni £9.95

Made with ATXA Mango Vermouth, Mom Rocks Gin & Campari. A fruitier & less bitter take on the classic Negroni

Fuego de Cadiz £9.95

In the style of an Old Fashioned, Caballero Orange Brandy. LePanto Gran Reserva PX aged Brandy & Alfonso Oloroso

Catalan Martini £10.95

A creamy take on a classic Espresso Martini featuring Absolute vodka, ATXA Coffee Liqueur, Crema Catalana Cream Liqueur & Roost Espresso

Espresso Martini £10.95

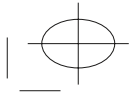
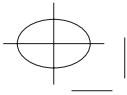
Absolute Vodka, ATXA Coffee Liqueur, Nectar PX & Roost Espresso shaken over ice...not for the faint hearted

The Miguel £9.95

A fruity creation served in a rocks glass & made with Mom Love Strawberry Gin, Licor 43, Caballero, Elderflower & Orange Juice

Palotino £9.95

A floral take on a classic Gin Martini made using Mom Rocks Gin. Tio Pepe Fino, Elderflower & Casa Mariol Blanco Vermut



PITCHERS

Red, White or Rosé Sangria

Our own Ambiente blend of Sangria made with your choice of red, white or rosé wine.

1ltr jug 330ml glass

£19.95 £7.95

Rebujito

A refreshing spritzer of Manzanilla sherry & lemonade.

£19.95 £7.95

Virgin Sangria

Our premium non-alcoholic sangria made with Aldea 0.0 Frizzante Muscat wine, elderflower & apple & orange juice.

£14.95 £5.95



SPANISH GIN

Gin served in the Spanish way...

70ml of gin over loads of ice in a globe glass.

Mom Rocks

London Dry Gin crafted in Spain. This is a fragrant & herbaeuous gin with notes of juniper, coriander & liquorice, lime zest & a pinch of black peppercorn.

Garnished with a slice of lime & peppercorns & served with Fever Tree Light

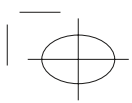
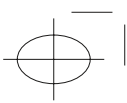
£9.95

Mom Love - God Save the Gin

Mom Love gives you all the sweetness & flavour that the most exquisite strawberries can deliver.

Mixed with your choice of Fever Tree Natural or lemonade & garnished with a wedge of lime

£9.95



FIZZ

We all associate premium sparkling wine with Champagne where the Traditional Method of production was created & perfected. The second fermentation that creates the sparkle takes place in bottle and different styles are dictated by the length of time the wine is left on its lees before disgorgement & the dosage that is used at disgorgement.

CHAMPAGNE

Deutz Classic Brut

Based in Aÿ, Deutz are one of the oldest members of Champagne's Grand Marque House. This is a fine, pure Champagne that is dry, graceful & delicate

bottle

£63.95

CAVA [16]

Traditional Method sparkling wines have also been made in Spain since the late nineteenth century, principally around Barcelona where production has been regulated by the rules of D O Cava since 1986. We are pleased to offer a number of styles from top producers that will suit a range of tastes & occasions.

125ml 200ml bottle

Mastinell Brut Real Gran Reserva 2011

At 6g/L dosage this is at the drier end of Brut from a winery that focuses on long ageing of its still wines & Cavas. 30 months of cellar ageing has produced a complex & powerful wine with a creamy texture, toasty spice while retaining plenty of citrus fruit & delicate bubbles.

£36.95

Vilarau Brut Nature Reserva (vg) (o)

Aged for 24 months in bottle & with zero dosage this is a bone-dry Cava with plenty of brioche & toast character & a persistent mousse.

£5.75 £33.95

Vilarnau Brut Reserva (vg) (o)

A stylish & vibrant Cava with an abundance of crisp apple & pear flavours. Now available in a dinky 200ml bottle, don't be shy about asking for a straw.

£5.00 £8.25 £29.95

Vilarnau Brut Rosado Reserva (vg) (o)

Made solely from red grapes (Garnacha & Pinot Noir) this dry, pale pink Cava has ripe red fruit & a touch of rose on the nose & fresh, creamy & elegant.

£5.00 £29.95

SPARKLING RED

La Pamelita, Syrah Garnacha NV, Calatayud [7]

A wonderful sparkling red that has a nose laced with bramble fruit & black pepper. The palate is rich with a hint of chocolate & raspberry coulis. Very unusual & will certainly appeal to lovers of a good Aussie Sparkling Shiraz. This wine is also vinified using the Traditional Method. The grapes undergo primary fermentation in tank with 7 days skin contact, which gives the wine its lovely red colour. Following 6 month maturation in tank second fermentation takes place in bottle followed by 36 months of bottle ageing.

125ml bottle

£41.95

ALCOHOL FREE

Aldea 0.0 Frizzante Muscat (vg) [22]

For anyone who wants a real, off-dry sparkling wine without the alcohol. We have finally found a wine that offers a perfect balance of fizz & acidity, with persistent Muscat fruit flavours. Following the wine making techniques used to make Moscato this wine undergoes alcoholic fermentation in Galicia & then has all the alcohol but none of the flavour removed.

£4.50 £24.95

WHITE WINE

Refreshly Crisp featuring citrus & green orchard fruit flavours

175ml* 250ml bottle

Cuatro Rayos, Verdejo - Rueda (vg) [12]

£5.90 £8.35 £24.95

Clean & powerful on the nose, an excellent example of the dry & refreshing wines of the region. The palate is full of zingy fresh citrus, grapefruit & herbal flavours.

Puerta Vieja, Viura 2022- Rioja DOCa (vg) [23]

£6.10 £8.65 £25.95

Fresh, lively & balanced with intensifying aromas of green apple, pear & citrus. White Rioja is arguably the best white wine to accompany lighter tapas dishes.

Diez Siglos, Sauvignon Blanc 2023 - Rueda [12]

£6.55 £9.35 £27.95

For lovers of New Zealand Sauvignon Blanc. A familiar pale yellow wine with greenish hues. The palate vibrant with juicy grapefruit acidity & herbaceous characteristics.

Txakoli Rezabal - Getariako Txakolina [25]

£29.95

A light, unusual white from the Basque Country. A spritzy wine with citrus, green apple & floral characteristics.

Un Expected Chardonnay 2022 - Aragon (o)

£28.95

A fresh, bright & elegant Chardonnay with citrus, pear & a hint of clove & thyme on the palate.

Fresh & Minerally

Benito Santos, Albarino - Rias Baixas [20]

£38.95

This Albarino has well defined stone fruits, hints of citrus & above all an outstanding minerality. As with all the best Albarino's there is also a hint of saline influence from the Atlantic.

Luna Beberide, Godello 2023 - Bierzo (vg) [8]

£7.00 £10.00 £29.95

An outstanding example of this increasingly popular variety from a family-owned estate winery. Made from the grapes of 60 year old vines & aged for 2 months on fine lees with no oak contact. It is bright on the palate but with body, & mineral-driven with a good core of fruit & balanced acidity.

Raices, Albillo 2021 - Castilla de Leon [11]

£31.95

This is a lesser know varietal from 35 year old vines planted on stony limestone soils. The resulting wine is elegant, fruity & flinty with good acidity. It has white flower, citrus & minerality on the nose and is smooth & well balanced on the palate.

Fruity & Soft rounded with stone fruit flavours

Evandria Sinfonia de Blancos 2022 - Extremadura (v) [28]

£28.95

A fresh & fruity white made principally from Alarige grapes which are an old & rare light skinned variety grown only in Extremadura.

Las Corazas, Macabeo - Tierra de Castilla (v) [15]

£4.70 £6.65 £19.95

A soft, easy drinking dry white with hints of guava & apricot.

Veiga Naum, Albariño 2022- Rias Baixas (vg) [20]

£31.95

This is a classic example of why Albarino is considered to be Spain's most premium grape variety. On the nose there is an explosion of floral aromas delicately enveloping a collection of fruity aromas, apricot, ripe citrus fruits & apple. Its well structured palate is an explosion of apple & stone fruits & some say it has a touch of savoury salinity from the influence of the Atlantic Ocean.

Arloren Paca, Verdejo/Riesling 2022 - Murcia [23]

£33.95

A shining star of a wine representative of a new wave of Spanish wines with youthful character & personality. On the nose it is powerful with notes of green apple, pear, white flowers & the unmistakable perfume of Riesling. Fresh, aromatic, round and very fruity on the palate.



...MORE WHITE WINE

Juicy Fruit featuring tropical fruit flavours

175ml* 250ml bottle

Laxas, Albariño 2020- Rias Baixas (vg) [20]

£29.95

A full flavoured Albarino which combines tropical pineapple & melon flavours with zesty grapefruit & citrus notes & a touch of minerality . It has a silky mouthfeel, great depth of flavour & a long fruit driven finish

El Otro, Chardonnay/ Macabeo 2022 - Carinena [6]

£5.20 £7.35 £21.95

A 50/50 blend of Chardonnay for elegance & subtle tropical fruit & Macabeo for zingy acidity & citrus characters. A fresh fruity wine without any hinderance of cheap oak.

Raices, Albarin 2018 – Castilla de Leon [11]

£31.95

We are pleased to introduce you to Albarin, not to be confused with Albarino although they both make refreshingly acidic wine. Albarin is an ancient grape that almost disappeared before it started to enjoy a resurgence due to a new generation of discerning winemakers. This refreshing wine made without contact with lees is light on the palette but aromatically tropical with passionfruit, lime & mango & balanced with a perfect level of refreshing acidity.

Altano - Douro DOC

£6.50 £9.35 £27.95

Produced from indigenous grapes grown at higher altitudes in the Douro Valley of Portugal. The result is a zesty, aromatic wine with tropical fruit flavours & a refreshing crisp acidity.

Floral including less dry

Vinas del Vero, Gewurztraminer 2022-Somontano (v) [5]

£6.80 £9.65 £28.95

A classic Gewurztraminer bursting with complexity and with a hint of sweetness balanced with a natural acidity that gives a beautiful clean finish. A great pairing for spiced food.

Evandria Muscat Seco 2022 - Extremadura [28]

£6.80 £9.65 £28.95

Made from muscat grapes harvested at night to preserve the freshness of this beautifully aromatic grape. The aromas & flavours are enhanced by cold maceration on the skins resulting in a wine that needs to be savoured on the nose as well as the palate which is fresh, fruity & long lasting with a well balanced acidity.

Hacienda Albae, Viognier 2022 – Tierra de Castilla [15]

£29.95

A classic Viognier but unusually made in a family run estate winery in Central Spain. Instantly identifiable by its floral aromatics & stone fruit flavours. A rich, balanced wine with mouthwatering flavours of white flowers, apricot & peach.

Nube de Leza Garcia, Semi Dulce – Rioja DOCa [23]

£6.80 £9.65 £28.95

A meduim sweet wine made from Malvasia & Viura without the addition of sugar. The sweetness is derived from cutting the fermentation & preserving some of the natural sugar from the grapes which are perfectly balanced by fresh acidity. It makes a lovely aperatif or would be perfect for those who have a taste for less dry wines.

Characterful with a little more body & complexity

Finca Constancia 'Parcela 52' Verdejo 2021 -Tierra de Castilla (v) [15]

£6.80 £9.75 £28.95

Parcela 52 is the very best 3 hectare plot of Verdejo grapes on the estate & after 6 months of maturation the resulting wine is notable for its tropical fruit flavours with a subtle hint of spice & creamy texture.

'La Miranda de Secastilla' Garnacha Blanca 2020 - Somontano (v) [5]

£33.95

This rare & elegant style of dry white wine shows rich & complex aromas of stone fruit, mineral & spice & a full mouth feel due to its maturation in oak barrels.

La Capilla, Verdejo/Sauvignon Blanc - Rueda [12]

£37.95

Partial fermentation in the barrel gives this fine wine toasted notes that provide complexity to the primary fruit flavours. A wine with great expression & an outstanding example of the unsung wine regions & winemakers of Spain



*all wines sold by the glass are also available in a smaller measure of 125ml.

ROSÉ WINE

175ml* 250ml bottle

Las Corazas, Tempranillo Rosado (v) [15]

£4.70 £6.65 £19.95

A light, dry, fruity rosé ideal with tapas or on its own.

Navajas Rosado 2022 - Rioja DOCa (vg) [23]

£6.10 £8.65 £25.95

Made from Viura & Tempranillo grapes this rosé has soft aromas ripe red fruit which translate to a lovely fruity palate.

Nube de Leza García Rosé 2023 Rioja DOC [23]

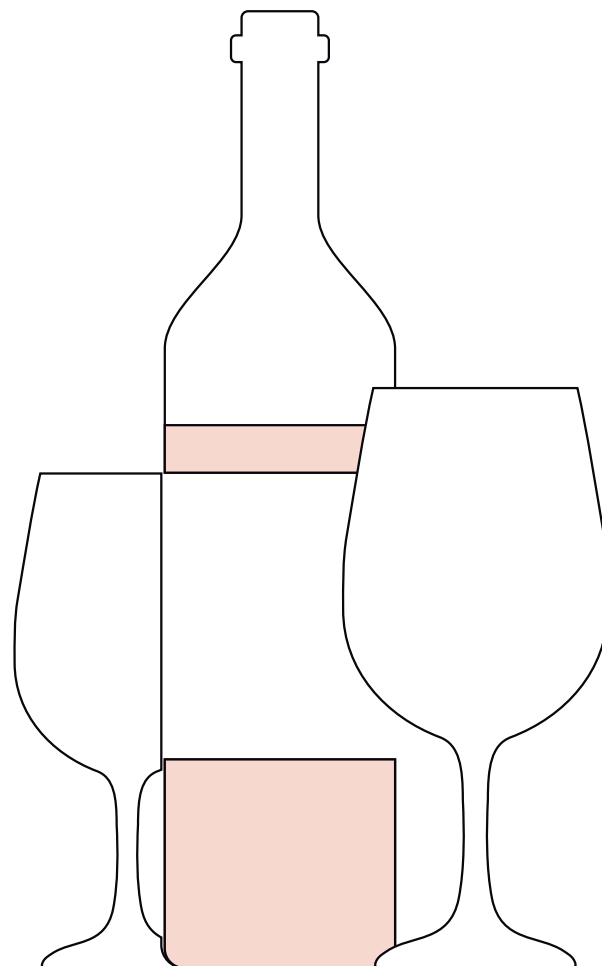
£6.80 £9.75 £28.95

A pale & delicate rosé made from Garnacha Tinto with only 3g/1 of residual sugar. Light & crisp on the palate with a hint of red fruit.

Evandria Pinot Noir Rosado 2022 - Extremadura (v) [28]

£28.95

Made solely from Pinot Noir, this rosé has a bright raspberry colour but is fresh & fruity on the palate with flavours of strawberry, red currant & apricot. A slightly fuller bodied rosé that pairs well with food.



RED WINE

We have designed our red wine list to walk you through Spain's key grape varieties & the effects of oak aging on their characteristics in a bid to find you the perfect wine for your visit.

Young Tempranillo

175ml* 250ml bottle

A juicy & spicy style of Tempranillo that receives less than a year of aging. Because wines are not aged long, they are spicy & fleshy & are light to medium bodied.

Las Corazas , Tempranillo – Tierra de Castilla (v) [15] £4.70 £6.65 £19.95

There is a good reason that we have had this as our house wine for 12 years!

Montetoro 3 2022, Tinto de Toro – Toro [13] £6.55 £9.35 £27.95

Tempranillo is known as Tinto de Toro in this prestigious wine region & you are unlikely to find an example that is better value for money. This fruity red has a powerful entry & is fresh & balanced.

Montetoro 8 Crianza 2016, Tinto de Toro - Toro [13] £32.95

A powerful wine on the nose & balanced & smooth to taste with notes of cocoa & vanilla after 12 months in oak.

Finca Constancia 'Entre Lunas' Tempranillo 2020 – Tierra de Castilla (vg) (o) [15] £6.55 £9.35 £27.95

This 'organic moon' wine has been produced organically & bio-dynamically but more important perhaps is that the wine is silky smooth & medium bodied with intense, juicy red cherry flavours & soft vanilla notes.

Mitarte Carbonic Rioja 2022 – Rioja DOCa [23] £33.95

A lighter & more modern style of Rioja with bags of fruit & no oak, presented in a really well integrated style with good structure. Think Rioja made in a Beaujolais style.

Valdepalacios Tinto – Rioja DOCa (vg) [23] £24.95

A modern unoaked Rioja made from Tempranillo grapes & a small portion of Ganarcha & Mazuelo. Clean, bright, ruby-red wine with very clear fruity aromas. Balanced taste with the right proportion of acidity, freshness & softness & a fruity finish. Very easy drinking.

Puerta Vieja Tempranillo – Rioja DOCa (vg) [23] £26.95

100% Tempranillo, & a deep cherry red colour. While the intense red fruit flavours take centre stage, it has a light spice & notes of toast from its brief aging in oak barrels. As for body, it is certainly punching well above its weight for the price.

Medieval Crianza 2019 – Rioja (vg) [23] £6.30 £9.00 £25.95

A concentrated red wine made from Tempranillo & Garnacha that has a solid structure of tannin & is mid-full bodied. The perfect balance of fruit & oak; fresh spicy with great structure but most importantly it's 'easy drinking'.

Vega Real El Empecinado Crianza – Ribera del Duero DOCa [9] £34.95

Aged for 12 months in American & French oak casks, El Empecinado is a red wine made with the best selection of Tempranillo grapes & named after a hero of the War Independence, a native of Castrillo de Duero.

Fonseca 'Ripanco' 2020 - Vinho Regional Alentejano [27] £34.95

This wonderful rich & intense red is made from a rare blend of Syrah, Alicante Bouchet & Aragones, the Southern Portuguese name for Tempranillo. The grapes are trodden in a traditional lergares before being destemmed on Ripanco tables to produce a wine free from any harsh tannins.

Montado Tinto 2021 - Vinho Regional Alentejano [27] £6.55 £9.35 £27.95

This wine from the renowned region of Alentejano. It is made with Aragones (Tempranillo), Trincadeira, Alicante, Bouschet & Syrah. It has a dark ruby colour with aromas of chocolate, tobacco leaf & a hint of oak. The palate is fruity & smooth with an elegant medium finish.

.....MORE RED WINE

175ml* 250ml bottle

Fine Tempranillo

Bold high tannin wines that show Tempranillo's best qualities after aging for several years in oak & bottle. The aging of Tempranillo softens the variety's spiciness & the flavours become almost sweet & dried.

Leza Garcia Reserva – Rioja DOCa (vg) [23] **£36.95**

This Reserva is made from 90% Tempranillo & 10% Garnacha from the wineries best vineyards which following fermentation remains in American & French oak barrels for at least 24 months. This is followed by bottle aging for at least 12 months. It has an intense red colour. It is complex, rich & elegant to the nose, with intense aromas. It shows good aging with the tannins of a big wine with plenty of cooked red fruit & well integrated oak characteristics.

Federico Paternina Reserva 2016 – Rioja [23] **£32.95**

From the heart of Rioja Alta this Reserva is exceptional value for money. An elegant wine with deep fruit character, aged for 24 months in American oak giving characteristic vanilla oak flavours & tertiary elements of smoke & leather.

Beronia Gran Reserva 2016 – Rioja DOCa [23] **£44.95**

A fabulous wine produced in only the best vintages, moreover only from a select row of vines & then aged underground to music for 6 years both in bottle & barrel. Deep maroon in colour, offering varied flavours from strawberry & blackberry to cocoa & black liquorice. Cedar hints & cheeky menthol flavours that give tremendous freshness to this otherwise powerful wine. The wine is long-lived on the palate, smooth & sophisticated.

Damana Reserva 2016 – Ribero de Duero DOCa [9] **£37.95**

Matured for 12 months in a mix of American & French oak & then 24 months in bottle. A medley of intense dark berry fruit aromas with liquorice, peppery spice & subtle toasty notes. Well balanced with soft, elegant tannins & a full, long-lasting finish.

Priorat DOCa, Garnacha & Garnacha Tintorera

Originating in Spain Garnacha is better known in France & the rest of the world as Grenache. Spain's Garnacha is internationally renowned due to the fine wines of Priorat DOCa. Garnacha Tintorera was bred in 1866 by crossing Grenache with Petit Bouschet & is known in Portugal & other parts of the world as Alicante Bouschet. It is notable as one of only a few grape varieties that has red flesh rather than white giving rise to intense deep coloured wines.

'La Miranda de Secastilla' Garnacha Tinto 2017 – Somontano [5] **£33.95**

Made from grapes from high altitude bush vines that are over 70 years old producing amazing concentration of flavour. a deep cherry red colour, with ripe berry & floral aromas. The powerful ripe fruit flavours are complemented perfectly by toasty oak characters imparted during 8 months ageing in French barrels.

Evandria Garnacha Seleccion 2018 – Extremadura [28] **£32.95**

Made solely from Garnacha Tintorera from 51 year old vines, this wine is dark cherry red. It is very much a fruit forward wine that offers velvety tannins & an elegant oak complexity.

Acustic Cellars, Ritme 2020 - Priorat DOCa [18] **£39.95**

A smooth, round full bodied wine made from 90% Garnacha & 10% Carinena. The palate is incredibly complex, full of blackcurrant, mulberry & elderberry with a long mineral finish & hints of smoky oak from 10 months in French oak.

El Otra, Garnacha/Syrah 2022 - Carinena (vg) [6] **£5.40 £7.65 £22.95**

Old vine Garnacha with a generous splash of Syrah. Great weight for the price & a wine that oozes fresh dark & red berry fruit from nose to finish.

Monastrell

Monastrell is the same wine as Mourvedre in France, but it's actually a wine of Spanish origin and mostly produced in the eastern wine regions around Valencia

Mirasoles Appassimento, Monastrell 2020 - Tierra de Valencia (vg) (o) [27] **£34.95**

This wine is one for fans of big hitting Italian reds such as Amarone which uses the same process of Appassimento. The grapes are partially dried on vine for at least 2 months before vinification. As water content reduces, flavours become more intense the potential alcohol increases to 15.5%. The palate is rich with ripe berries & dried red fruit flavours & a hint of port. Full bodied but very soft.

Antonio Arrez, Vivir Sin Domir, Monastrell – Jumilla [24] **£6.30 £9.00 £26.95**

This translates to 'living without sleep' & in the words of the winemaker it is 'for people who love dancing in the moonlight, living life to the full & having fun until daybreak'. He is also one of the pioneers of organic farming in the Jumilla region. The wine is deep purple with aromas of mature reds fruits, black pepper & toasted notes. It is well structured with a strong, persistent finish.

.....& EVEN MORE

175ml* 250ml bottle

Mencía

Mencía is a unique medium bodied wine that grows in Spain and Portugal. Some have likened it to Grand Cru Burgundy because of its layers of red fruit, floral aromas & moderate tannins.

Luna Beberide, Mencía 2023 – Bierzo (vg) [8]

£6.80 £9.65 £28.95

This young Mencía comes from calcareous clay soils on south-facing slopes & is bursting with bright raspberry, red cherry & mineral notes. It offers ripe tannins & a long fruit finish. A must try wine for those wanting to explore this emerging premium wine region of Spain.

Casa de Burbia, Mencía 2019– Bierzo (vg) [8]

£38.95

A beautiful purple red wine with notes of raspberries & cherries & hints of caramel from maturation in oak casks.

Emerging & Resurging Spanish Varietals

Madame Bobalu, Bobal 2020 - Valencia [27]

£6.80 £9.65 £28.95

From the Valencia region of Spain. It has an abundance of red & dark berry fruits which combine with a minerality that creates a refreshing yet complex wine.

Finca Constancia 'Parcela 12', Graciano 2018 – Tierra de Castilla [15]

£28.95

Graciano, until recently, was used primarily to add colour & alcohol to some Riojas. Now, it is very much a grape in its own right. Matured for 8 months in French oak barrels it is a powerful food wine packed with fruit & oaky spiciness.

Finca Moncloa Syrah/Cabernet/Tintilla de Rota 2018 – Tierra de Cadiz [3]

£37.95

A full bodied Cabernet Sauvignon / Syrah blend with fine ripe tannins, superb complexity & a touch of intense fruitiness from the Tintilla de Rota unique to the vineyards of Cadiz.

Raices, Juan Garcia 2021 - Castilla y Leon (vg) [11]

£36.95

The Juan Garcia grape is native to the Salamanca region of Spain & is also known as Malvasia Negra. It is an aromatic red which after 3 months in oak barrels here has produced an elegant but complex, fresh wine with notes of cherries, violet & graphite.

Raices, Prieto Picudo 2021 - Castilla y Leon (vg) [11]

£36.95

The grape name Prieto Picudo is derived from the pointed shape of the grape & its intense colour. Here the wine maker has maximised the colour extraction with two weeks of post fermentation maceration before two months in oak barrel. This has resulted in a wine with an intense ruby colour with a voluptuous mouth feel & fresh cherries with a balsamic background on the palate.

Otero Reserva, Prieto Picudo 2014 - Castilla y Leon (vg) [11]

£38.95

This is fast becoming our new favourite grape! This time with 24 months in American & French oak casks for added complexity. Highly Recommended by Decanter in 2022, it is rich, bold & robust with mature notes of oak & softening tannins.

International Varietals

Evandria Sinfonia de Tintos 2021 - Extremadura [28]

£25.95

A blend of Syrah, Garnacha & Pinot Noir this young wine have aromas of blackberry, violet & peppers & is medium to full bodied & very well balanced.

Bosque Real, Merlot 2019 – Tierra de Castilla [15]

£28.95

A full smooth Merlot with plenty of ripe fruit and a touch of toasty oak. Intense garnet in colour & ripe dark fruits on the nose. This wine is exceptional value.

Hacienda Albae, Malbec 2021 – Tierra de Castilla [15]

£29.95

A classic Malbec with its powerful aromas of red fruits & soft & smooth tannins.

Hacienda Albae, Cabernet Sauvignon 2020 – Tierra de Castilla [15]

£29.95

A complex nose & palate with an abundance of blackcurrant & a touch of balsamic. It has powerful, fleshy tannins & great length of finish.

Pago Ayles Unexpected Syrah 2019 – Tierra de Castilla [15]

£29.95

A great Syrah with plenty of black fruit & a hint of liquorice. It has a succulent mouth feel with vibrant tannins & a lasting finish.

Abadal, Cabernet Franc 2022 – Pla de Bages (v) [19]

£6.80 £9.65 £28.95

Aged for 4 months in oak this is a Cabernet Franc at its most expressive. A very floral red with plenty of mint, violet & rosemary set against bright red fruit & a touch of toffee from the oak.

*all wines sold by the glass are also available in a smaller measure of 125ml.

DESSERT WINE

Torres, Floralis - Moscatel Oro £5.00 - 75ml

This sweet white wine has the seductive floral perfume of rose, geranium & white flowers. On the palate it is voluptuous & concentrated with a good level of acidity to balance the sweetness.

Marco Fabio, Moscatel - La Rioja (vg) £5.60 - 75ml

The palate of this sweet Moscatel has ripe stone fruit with lightly tropical notes. The honeyed sweetness is balanced by floral characters & fresh citrus acidity.

PX Piedra Luenga Montilla - Moriles (o) (vg) £8.00 - 75ml

A young amber coloured PX, lighter than its sherry counterpart.

Menades, Sauvignon Dulce - Tierra de Castilla y Leon (o) (vg) £6.00 - 75ml

A fresh, light, medium sweet wine.

Principe de Viana, Late Harvest Chardonnay - Navarra (vg) £8.40 - 75ml

A complex sweet yet refreshing Chardonnay. Notes of tinned pineapple, apricot, orange peel & vanilla

Or why not try a flight of three of the above - your choice (3 x 50ml) for £12.95



PORT

Quinta do Noval is a renowned, historic producer based in the Douro valley of Portugal.

Noval 10YO Tawny £5.50 50ml

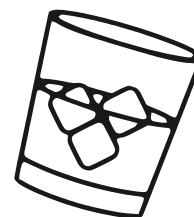
A deliciously fresh style with intense fruits this port is best paired with fruit or nut based desserts or cheese.

Noval Black Reserve £5.95 50ml

A new age port, deep red in colour & bursting with juicy red fruit & sweet spice.

SPIRITS, LIQUEURS & APERITIFS

All served as 35ml measures unless stated. Mixers not included.



Vodka

Absolut (40%) £4.90

Whisky/Whiskey

Jack Daniels (40%) £4.90

Nomad Outland Blended £5.50

- Scottish malt finished
in PX casks in Jerez (41.3%)

Rum

Bacardi White Rum (37.5%) £4.80

Sailor Jerry Spiced (40%) £4.90

Captain Morgan Dark (40%) £4.80

Tequila

José Cuervo Especial Reposado Gold (38%) £4.90

Spanish Brandy

Soberano (36%) £5.50

Lepanto Gran Reserva - PX Aged (36%) £6.50

Aperitifs

Campari (40%) £4.60

Aperol (11%) (50ml) £6.20

Pimms No.1 (25%) (50ml) £6.20

Spanish Liqueurs & Digestifs

Crema Catalana Liqueur (17%) (50ml) £4.90

Caballero - Orange Brandy (25%) (50ml) £4.90

Licor 43 - Vanilla Liqueur (31%) £4.90

ATXA - Coffee Liqueur (20%) (50ml) £4.90

La Extremena - Acorn Liqueur (17%) (50ml) £4.90

Best of the Rest

Baileys (17%) (50ml) £5.90

Disaronno - Amaretto (28%) £4.20

Luxardo White Sambuca (38%) £4.20

Limoncello (30%) £4.20

BEER, LAGER, CIDER

Victoria Malaga Lager 4.8% (vg)

Brewed in Malaga, Spain by Damm. A light & refreshing beer perfect for drinking at any time of the day.

Pint £5.95

½ Pint £3.00

Estrella Galicia 1906 Black Coupage 7.2%(330ml bottle) £5.95

Limited edition dark lager.

Alhambra Reserva 6.4% (vg) (330ml bottle) £5.95

Premium Spanish lager.

Damm Complot Mediterranean IPA 6.6% (330mlml bottle) £5.95

An amber-coloured beer. It's intense notes of hops define the personality of this Mediterranean version of the classic IPA style.

Damm Lemon 3.2% (330ml bottle) £3.95

Spain's answer to lager shandy.

Free Damm 0.0%(330ml can) £3.95

Alcohol free lager from Spain's favourite brewery.

Maeloc Apple Cider 4.5% (330ml bottle) £4.95

Dry Spanish cider.

Maeloc Strawberry Cider 4.0% (330ml bottle) £5.75

SOFT DRINKS

Still or Sparkling Water (750ml) £3.95

Still or Sparkling Water (330ml) £2.25

Pepsi/ Diet Pepsi / Lemonade (330ml) £2.50

Fentiman's Ginger Beer (275ml bottle) £3.25

Appletiser (275ml bottle) £2.50

Yorkshire Apple Juice (275ml) £2.50

Pure Orange Juice / Cranberry Juice (275ml) £2.50

Yorkshire Wolds Elderflower & Soda (330ml) £2.50

Fever Tree Tonics (200ml bottle) £2.50

Indian / Refreshingly Light / Mediterranean /
Elderflower / Aromatic / Lemon

Fever Tree Ginger Ale (200ml bottle) £2.50

