

White Wine

Glass | Bottle

Covinas, Sauvignon Blanc Macabo, Spain

€7.50|30

Notes of apple and white pears on the nose, with a tropical touch and a hint of honey at the end. Light, fresh, balanced, full of tropical fruit.

Food Pairing: *Aperitif, light meals, salads, soups, fresh pasta in creamy sauce*

Terre Forti, Pinot Grigio, Italy

€8|32

Well-balanced and dry, fruity, with hints of almonds and toast. Straw yellow in colour. Distinctive perfume of white peach and grapefruit. On the palate, it is dry, full and well balanced. **Food Pairing:** *Antipasti, grilled fish and white meat dishes*

Les Jamelles Chardonnay, France

€8|32

A gorgeous limpid golden colour, this wine is redolent of apricot and pear aromas, notes of hazelnut and white flowers and a slightly buttery finish. The oak is expressed subtly through notes of candied chestnut, toffee and praline. **Food Pairing:** *seafood, fish, white meats, nice roasted chicken and potatoes*

Gabriella, Pinot Grigio, Italy

€34

Well balanced and definitely dry. Fruity with hints of almonds and toast. **Food Pairing:** *pasta, fried fish, shellfish, Asian spices.*

Charquino, Bias Baixas, Albarino, Spain

€36

Tropical fruit notes with a long finish and a touch of citrus. The taste is velvety, pleasant and lively, with an intensity characteristic of well-ripened grapes. **Food Pairing:** *Shellfish, oysters, clams, crab, spicy Asian cuisine*

Bodegas Muriel, Blanco Rioja, Spain

€36

Juicy, tasty and intense, with floral, pear, apple and citrus notes with an harmonious acidity. **Food Pairing:** *smoked & fried fish, steamed shellfish: mussels, prawns, sweet salads, ideal as an aperitif*

Lupé – Cholet, Domaine De Viviers, Chablis, France

€40

An excellent aperitif with a very light, fresh feeling, with hints of fruit. It shows nuances of beeswax, white peach, slight apricot, then vine blossom. **Food Pairing:** *Shellfish, fried fish, bruschetta and citrus flavours*

Fontana DOC, Soave, Italy

€40

Warm and semi-dry, with a pleasant aftertaste of almonds, and a sustained but well-balanced acidity. This wine has notes of elderberry and white wine flowers, as well as mild white fruit like apple and pear. **Food Pairing:** *Hors d'oeuvres, light pasta dishes with sauces, risotto, fish, egg dishes and white meats*

Noel Bougrier, Pouilly - Fumé, France

€45

Dry, crisp and mineral, with citrus and gooseberry flavours, and a lovely finish. **Food Pairing:** *Mediterranean dishes, chicken, tomato based dishes*

Rose Wine

Glass/Bottle

Covinás Sierra Salinas, Bobal Rose, Spain

€7.50|30

Fresh, fruity and balanced, smooth and with a long finish, notes of strawberries and fresh cream.

Bubbles

Glass/Bottle

Masottina Prosecco, Italy

€8|32

Fresh and well-structured, harmonious. Distinct aromas of fruits and flowers.

Mumm Cordon Rouge Champagne, France

€120

A blend of Chardonnay and Pinot Noir it displays complex notes of ripe peach, apricot and pineapple with hints of vanilla and caramel.

Perrier-Jouet Grand Brut, France

€340

Vibrant with delicate floral aromas, rounded out by fresh fruits and hints of buttery brioche and vanilla with a lingeringly rich generous finish.

Red Wine

Glass | Bottle

Les Jamelles Cabernet Sauvignon, France

€8 | 32

Rich, spicy, complex, with real personality. Flavours of cinnamon and honey with woody notes on the finish. Elegant, long and velvety on the palate, with well-balanced tannins. **Food Pairing:** *gratins, beef and vegetable stew, grilled meats, lamb, cassoulet*

Covinas, Tempranillo-Syrah, Spain

€7.50 | 30

Fruity and very tasty, black chocolate notes on the palate. Great fruit and berry jam aromas with a touch of cacao. A soft, full palate that finishes with richness and subtle oak undertones. **Food Pairing:** *lamb, Beef, mushroom, veggie burger*

Saint Marc, Reserve Merlot

€8 | 32

Intense and fresh nose, its fruit is typical with strawberry, black fruit, and flowers. Big and full-bodied wine with a very good, well-balanced body. **Food Pairing:** *game birds, duck*

Muriel, Rioja, Spain

€32

On the nose, cream, vanilla, coconut, cherry & strawberry. On the palate medium acidity with flavours of Cherry, cooked strawberry and raspberry and some earthiness. **Food Pairing:** *Steak*

Les Jamelles Pinot Noir, France

€34

Complex, rich and round. Reveals a nose redolent of berries, floral notes and a delicate hint of oak and vanilla. Full bodied, long, rich with flavours of crushed red fruit and jammy plum. **Food Pairing:** *Cold cuts/white meats, mild cheese, slow cooked beef, sweet tarts*

Rhythm & Rhyme, Shiraz, Australia

€33

Aromas of spicy cherry and plum with some herbal notes. On the palate, this wine had good length, with fine and soft tannins. **Food Pairing:** *Lamb*

Tenuta Sant`Antonio Nanfré, Valpolicella, Italy

€34

Fresh and soft, fragrant and savoury with moderate tannins. Aromas of cherry, red fruits, flowers, and spices. An intense, bright, ruby red wine. **Food Pairing:** *Cold cuts, pork, pasta, rice and risotto entrées, soups, tagliatelle, white meats, boiled meat, fish*

Torre Raone, Lucanto, Montepulciano, Italy

€34

Deep ruby-red in colour. Markedly spicy on the nose with a slight chocolatey edge, the bouquet reveals a pleasant scent of plum and ripe cherry. **Food Pairing:** *Red braised meat, roasted meat and hard cheese*

Olivier Ravoire, Côte Du Rhône, France

€36

A fresh, well-balanced, and generous wine, with aromas of cherry, white plum, and rose. Deep ruby red colour, this wine has delicate tannins on the palate with a quite notable structure. **Food Pairing:** *braised, grilled, roasted or stewed beef, duck, pork, sausage*

Turkey Flat, Butcher Block, Red Blend, Australia

€40

Layers of spice, dark plums, cassis and berry fruit. A structured, fruit-driven and medium-bodied palate with red and black berries. Pleasantly held together by fine tannins. Smooth and delicious. **Food Pairing:** *peppered steak, lamb, sausage*

Chateau Puynard, The Steps, France

€44

Round and well-balanced, it develops a chewy texture supported by fine tannins and a long finish. It opens with ripe black fruits and woody notes. **Food Pairing:** *red meat, steak, burgers*

Chateau Pollen De Corbin Michotte, St Emilion, France

€55

Full, elegant and balanced, ripe fruits and rich blackberry flavours. The aroma develops strongly, and has an excellent aftertaste with smooth and velvety tannins. **Food Pairing:** *sweet fruit dishes, chocolate*

Non Alcoholic Wine

Domaine de la Prade Organic Red

€8 | €32

Natura De Alcoholised Classic White

€8 | €32