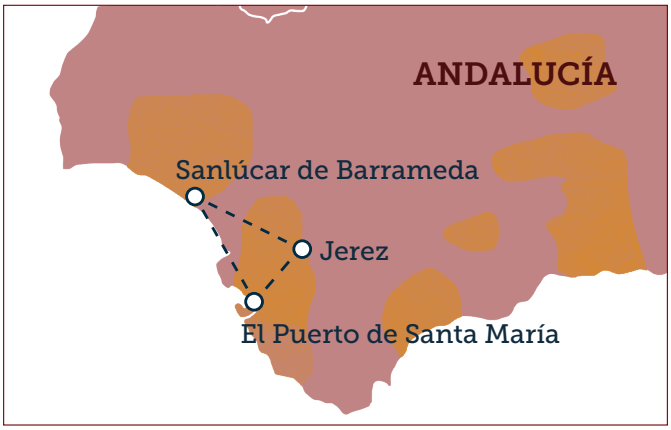
IBÉRICA

A true Spanish meal is nothing without drinks. With over 50 different wines, craft gins, Spanish beers, hand-selected sherries and cocktails inspired by the vibrancy of our homeland, this menu is designed to showcase the great diversity and the different regional varieties. The very best way to start a meal is with a glass of sherry, a truly iconic Spanish drink.

SHERRY

Sherry is a fortified wine made from grapes grown in vineyards in the far south of Spain, where summer temperatures regularly exceed 40 ºC. The vineyards are mainly located within a triangle formed by the sherry towns Jerez de la Frontera, El Puerto de Santa María and Sanlúcar de Barrameda.

Sherry is matured in wooden casks and the production process includes the addition of spirit once fermentation is complete (fortification), resulting in a truly complex wine. Essential to its production is the growth of a layer of yeasts that form a film on the top of the developing wine in its cask. This is known as the flor, which adds a distinctive nutty flavour to the developing wine.



Sherry styles:

- **Fino:** crisp and dry and the freshest and most delicate of sherry styles. It is protected from oxygen during its development by the flor.
- **Manzanilla:** this is a fino-style sherry from the coastal town of Sanlúcar de Barrameda, often with a distinctive salty tang.
- **Amontillado:** an aged, dry, fino-style sherry. Aged longer until the flor has faded, allowing the oak barrel to influence the nutty taste and amber colour.
- **Oloroso:** a brown-coloured sherry. Rich and nutty and smelling of raisins.
- **Palo Cortado:** a halfway house between a fino and an amontillado. Rich, nutty and crisp.
- **Sweet/Pedro Ximénez:** viscous and amazingly sweet, it tastes like liquid Christmas cake.

SHERRY

An iconic drink from the area around Jerez in the very south of Spain. Perfect enjoyed as an aperitif but also a great accompaniment to your meal.

	75ml	bottle
Tío Pepe, Fino bone-dry & crisp with flavours of almond	5	20 375ml
La Guita, Manzanilla dry & rich with a salty flavour	5	35.5 750ml
Viña AB, Amontillado yeasty with almonds & sweet spices	6	41 750ml
Alfonso, Oloroso smooth, nutty & dried citrus	6	40 750ml
Del Duque, Amontillado (30 years) nutty, salted caramel & toffee	10.5	50 375ml
Apóstoles, Palo Cortado (30 years) off-dry, roasted nuts & figs	10.5	50 375ml

GIN & TONIC

Craft gin in Spain is a big deal and we are proud to offer a range of gins distilled in different regions. These are five of our favourite gins served double (50ml) with Fever Tree Tonic.

Puerto de Indias *(Andalucía)* 12
fruity gin served with fresh strawberries, lemon & Fever Tree

Lola y Vera *(Madrid)* 12
dry gin served with fresh basil, olives & Fever Tree elderflower

Gin Mare *(Cataluña)* 12
aromatic & herbaceous gin served with rosemary & mediterranean Fever Tree

Hibiscus Siderit *(Cantabria)* 12
floral gin served with lime, cardamom, hibiscus flower & Fever Tree (aromatic)

Ginabelle *(Galicia)* 12
floral & fruity gin served with lemon thyme, orange peel & Naturally Light Fevertree

VERMOUTH

Usually enjoyed as an aperitif, traditionally served over ice, with a twist - depending on the style of the vermouth.

	75ml	bottle
Biermu rojo *(León)* deep red, aromatic with flavours of liquorice & herb served with a twist of orange	4.5	48
Biermu blanco *(León)* pale golden, white fruits & rose petals served with white grapes	4.5	48
Nordesia Blanco *(Galicia)* pale yellow, vibrant fruits & bitter orange served with orange zest	4.5	48
Iris dorado *(Cataluña)* garnet-coloured, smooth with flavours of vanilla & cinnamon served with a twist of lemon	4.5	48
Iris blanco *(Cataluña)* light, refreshing with sweet & citrus flavours served with olives	4.5	48

COCKTAILS

A selection of cocktails inspired by our homeland and carefully crafted by our team to celebrate some of the very best Spanish ingredients.

La Pomada Collins 11
Xoringuer gin from Balearic Islands, fresh lemon juice & lemon tonic

Rebujito Spritzer 9
dry Fino sherry, lemonade & fresh mint

Strawberry & Basil Gin Smash 10
strawberry gin from Andalucía, basil, lime, strawberries & soda

Arucas Tai 9
honey-rum, almond & banana liquor, cranberry & pineapple juice

Berry Cavarinha 9
Cava, mixed berries, Chambord & lime

Aperol 43 9
Cava, Aperol, Licor 43, orange & soda

Silver Road Sour 10
Asturian natural cider, sweet Néctar sherry, lemon & egg white

Maracuyá Martini 12
vodka & passoa with passion fruit & vanilla foam. Served with Cava

Smoky Old Fashioned 13
bourbon, brandy, sugar & bitters with chamomile smoke

Cortado Martini 10
vodka, orujo cream liquor & freshly brewed coffee

* Classic cocktails available on request. Cocktails may contain allergens, if you require any dietary or allergy information please ask us.

SANGRÍA

	glass	pitcher
Classic sangría fresh fruit, orange juice, cinnamon, red wine & lemonade	7.5	24
Cava sangría mixed berries, fresh mint, orange juice & Cava	10	30

SOFTS & JUICES

Ginger fresh mint tea 4.5
fresh mint tea, cucumber, ginger & agave syrup

Tropical Spritz 5
pineapple, passion fruit & blackberries with clove, nutmeg & soda

Virgin Sangría 5
fresh fruit, cranberry & orange juice with lemonade

Berry Smash 5
blackberries, raspberries & lime with lemonade & soda

WINES

We source wines from different regions with the aim of representing the rich diversity of our home country. As part of this effort, some of the wines that we bring you are from small boutique wineries that are not available anywhere else in the UK.

This sample from our menu shows how we list each of our wines with the important information you will need, to help make choosing that little bit easier.

name **grape** **region** **vintage**

88 **Calabuig** Monastrell, & Tempranillo, *Valencia (2017)* 5.25 13 25

light, red fruit & soft tannin

tasting notes

price
(by the glass, porrón & bottle)

Some of our wines have been awarded points by wine guides, shown next to each wine.

● PARKER'S GUIDE ● REPSOL GUIDE ◌ PEÑÍN GUIDE

CAVA

Cava is a Spanish sparkling wine produced with the champenoise traditional method. It can be white or rose. All our Cavas are dry but with different aromas and flavours.

	125ml	bottle
86 **Vilarnau Brut Reserva NV** Parellada, Macabeo & Xarel.lo, *Cava*	6.5	32
refreshing, clean & green apple		
86 **Vilarnau Brut Reserva Rosé** Parellada, Macabeo & Xarel.lo, *Cava*	7	33
dry, sweet red cherry & violet		
87 **Castillo Perelada Brut Reserva NV** Parellada, Macabeo & Xarel.lo, *Cava*	7	35
refreshing, fruity & green apple		
84 **Castillo Perelada Brut Reserva Rosé NV** Garnatxa, Pinot Noir & Trepat, *Cava*	7.5	38
delicate, strawberry & plum		
Gran Reserva Pere Ventura Xarel.lo & Chardonnay, *Cava (2013)*		52
creamy, toasted & dried fruit		
90 **Perelada Gran Claustro** Pinot noir, Chardonnay & Xarel.lo, *Cava (2012)*		70
complex, green apple & pear		

ROSÉ

	150ml	375ml	bottle
85 **Zurbal** Tempranillo, *Rioja (2017)*	5.25	13	25
delicate, strawberry & cherry			
85 **Sospechoso** Bobal, *Castilla (2016)*	7.25	18	35
fresh, red fruit & peach			
91 **Chivite Las Fincas** Tempranillo & Garnacha, *Navarra (2017)*	11	27	53
complex, strawberry & rose petal			
3404 Cabernet Sauvignon & Tempranillo, *Somontano (2016)*			32
lively, red cherry & citrus			

Please note that wine vintage may be subject to change

WHITE

	150ml	375ml	bottle

LIGHT, MINERAL & CRISP

87	**Calabuig** Macabeo & Merseguera, *Valencia (2017)* light, green apple & pear	5.25	13	25
	Poco Paco Airen & Sauvignon blanc, *Castilla la Mancha (2016)* rounded, tropical & grapefruit	6	14.5	28
85	**Zurbal White** Viura, *Rioja (2017)* fresh, fruity & zesty	7	16.5	32
89	**Ramón Bilbao** Verdejo, *Rueda (2017)* crisp, cut grass & green apple	7.75	18.5	36
90	**Txomin Etzaniz** Hondarrabi Zuri, *Getariako Txacolina (2016)* effervescent, fresh & mineral	8.5	19.5	38
90	**Chan de Rosas** Albariño, *Rías Baixas (2016)* delicate, floral & citrusy			34

AROMATIC & FRAGRANT

92	**Mariona** Moscatel & Sauvignon blanc, *Alicante (2017)* slightly sweet, tropical fruit & Jasmine	7	16.5	32
90	**Perro Verde** Verdejo, *Rueda (2016)* intense, lemon & pineapple	8.5	20	39
90	**Pazos de Lusco** Albariño, *Rías Baixas (2016)* elegant, floral & tropical	9	21.5	42
88	**Ailala** Treixadura, *Ribeiro (2016)* fragrant,white flower & sweet spicy	9.25	22	43
88	**Abadía de San Campío** Albariño, *Rías Baixas (2016)* aromatic, citrusy & tropical fruit			48

CREAMY & RICH

90	**Cosmic *(Organic)*** Xarel.lo & Sauvignon Blanc, *Penedés (2017)* refreshing, aromatic & floral	8.5	20.5	40
90	**Cloe** Chardonnay, *Sierra de Málaga (2016)* fresh, tropical & hazelnut	9.25	22	43
88	**Sierra Cantabria Ottoman** Sauvignon blanc & Viura, *Rioja (2016)* intense pear, white flowers & dry grass			50
89	**Terras Gauda** Albariño, *Rías Baixas (2016)* refreshing, green apple & peach			55
91	**La Mar** Caíño blanco & Albariño, *Rías Baixas (2015)* creamy, tropical fruit & lychee			65

Please note that wine vintage may be subject to change

RED

	150ml	375ml	bottle

EASY, LIVELY & FRUIT DRIVEN

	150ml	375ml	bottle
88 **Calabuig** Monastrell, & Tempranillo, *Valencia (2017)* light, red fruit & soft tannin	5.25	13	25
88 **Finca Constancia** Tempranillo, *Castilla (2015)* juicy, red berry & cherry	6.75	15.5	30
Monteleiva Crianza Tempranillo, *Rioja (2015)* rich, spicy & peppery	7	16.5	32
88 **GR 174** Garnacha & Syrah, *Priorat (2017)* soft, strawberry & woody	9	21.5	42
Copa de Bobal Bobal, *Utiel-Requena (2016)* light, blackberry & herbs			27
88 **Petit Pittacum** Mencía, *Bierzo (2016)* lively, red fruit & spicy			36
88 **Ailala** Souson, *Ribeiro (2016)* smooth, red fruit & blackberry			46

SMOKY, SOFT & SPICY

	150ml	375ml	bottle
88 **Pago de Aráiz** Tempranillo & Merlot, *Navarra (2015)* jammy, raspberry & spicy	6.75	16	31
92 **Viña Santa Marina** Cabernet Sauvignon & Syrah, *Extremadura (2014)* warm, dark fruit & tobacco	7.5	18.5	36
89 **Sers Singular** Parraleta , *Somontano (2016)* toasty, blackberry & vanilla	7.75	19	37
92 **Torremayor Reserva** Tempranillo, *Extremadura (2014)* intense, red cherry & caramel	9	21.5	42
92 **Comenge Crianza** Tinto Fino, *Ribera del Duero (2015)* earthy, blackberry & spicy	9.5	22.5	44
90 **Sardón** Tempranillo & Malbec, *Navarra (2016)* smooth, ripe fruit & thyme			47
90 **Seis + Seis** Tempranillo & Syrah, *Sierra de Málaga (2013)* fresh, forest fruit & toasted oak			49

ELEGANT OAK, COMPLEX & MATURE

	150ml	375ml	bottle
88 **Beronia Reserva** Tempranillo & Graciano, *Rioja (2013)* savoury, blackberry & chocolate	9	21.5	42
89 **Pittacum** Mencía, *Bierzo (2011)* fragrant, dark fruit & liquorice	10.75	25.5	50
87 **Zurbal Reserva** Tempranillo, *Rioja (2012)* smokey, red fruit & balsamic	11	26	51
89 **5 fincas** Merlot & Shiraz, *Empordà (2014)* elegant, dark fruit & spices	13.75	31.5	62
88 **Sers Gran Reserva** Cabernet Sauvignon & Merlot, *Somontano (2010)* mature, chocolate & tobacco	14	34	67
90 **Val de Loba** Mencía, *Bierzo (2014)* intense, blackberry & violet			57
90 **Matarromera** Tinto fino, *Ribera del Duero (2014)* rich, ripe berry & vanilla			68

Please note that wine vintage may be subject to change

MAGNUM

Double the size of a normal bottle of wine, magnums are great fun and perfect for sharing

	1.5L
88 **Humilitat Epicure** Garnacha & Cariñena, *Priorat (2013)* flamboyant, ripe dark fruit & sweet spicy	110
92 **Pago de los Capellanes** Tempranillo, *Ribera del Duero (2014)* smokey, forest fruit & liquorice	135

FINE RED WINES

We are lucky to be able to list many exclusive and excellent Spanish wines. We can serve some of our most premium wines by the glass, thanks to **Coravin technology**.

	150ml	bottle
93 **Quinta Sardonia** Tinto Fino & Petit Verdot, *Castilla y León (2011)* powerful, cassis & white pepper	85	
93 **Sierra Cantabria Gran Reserva** Tempranillo, *Rioja (2008)* vigorous, mature red fruit & cocoa	21.5 Coravin System	99
91 **La Prohibición** Mencía, *Bierzo (2012)* complex, dark chocolate & violet	23 Coravin System	105
95 **Alión** Tinto Fino, *Ribera del Duero (2013)* velvety, violet & liquorice	30 Coravin System	140
95 **Vega Sicilia Único** Tinto Fino, *Ribera del Duero (2007)* mature, raisin & sweet spicy	89 Coravin System	415
97 **Pingus** Tinto Fino, *Ribera del Duero (2008)* rich, blackberry & earthy	170 Coravin System	835

IBÉRICA WINE MAP

Please note that wine vintage may be subject to change

CLASSIC BEER

Draught

	ABV	½ / PINT
Mahou *Lager* classic lager from Madrid	5.1%	2.8 / 5.6

Bottled

	ABV	330ml
Alhambra *Lager* amber, rich & earhty	6.4%	5
Mahou Clásica *Pale lager* fresh, barley & herbs	4.8%	4 250ml
Mahou Maestra *Strong lager* full bodied, coffee & honey	7.5%	6.5
Mahou Negra *Dark lager* rich, caramel & liquorice	5.5%	5.5

CRAFT BEER

Our craft beers are directly imported from a boutique brewery in Madrid.

	ABV	330ml
Nómada Passiflora Sour *Berliner weisse* light, sour and fruity	3.8%	6
Nómada Petricor *Gluten free IPA* resinous, herbal & bitter	6%	6.5
Nómada Hanami *IPL* cloudy, floral & spicy	5.8%	6.5

CIDER

A selection of classic and fruit flavoured ciders from Galicia and Asturias.

	ABV	330ml
Maeloc apple classic, pleasant & refreshing	4.5%	5
Maeloc pear fresh, deep pear & citrusy notes	4%	5.5
Maeloc strawberry rosy & brilliant, sweet strawberry & citrusy	4%	5.5
M. Busto natural dry cider from Asturias. Gold medal winner at the International Cider Awards	6%	11 750ml