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62 Goodge St London W1T 4NE * 0207 436 9448 * **TAPAS BAR**

D.O. – stands for Denominacion de Origen i.e. the region where the wine is from – refer to the map at the front of the bar for reference if interested.

Words in bold black ink are grape varieties.

All glasses are served in 100ml servings unless stated otherwise. 375ml, 500ml and 750ml measures are all bottle sizes.

SHERRIES

Fino sherries are the driest, palest and freshest of the traditional varieties of sherry, perfect with cured meats, olives, artichokes, asparagus, anchovies and almonds amongst other foods. Mostly made from the **Palomino** grape variety.

	100ml	375ml	750ml
Tio Pepe Fino D.O. Jerez	£3.50	£13	
Colosia Fino D.O. Jerez	£3.75	£14	
Lustau Puerto Fino D.O. Jerez	£4.95	£19	
La Bota de Fino 15 D.O. Jerez	£5.75		£38

Manzanilla is a variety of Fino sherry made around the port of Sanlúcar de Barrameda. These tend to be slightly more salty (a good thing!) and great with the same foods as above.

	100ml	375ml	750ml
La Guita Manzanilla D.O. Jerez	£3.50	£13	
La Gitana Manzanilla D.O. Jerez	£3.50	£13	
Las Medallas Manzanilla D.O. Jerez	£3.75	£14	
Lustau Papirusa Manzanilla D.O. Jerez	£4.95	£19	
La Bota de Manzanilla 8 D.O. Jerez	£5.00		£33

Amontillado has been aged first under a cap of flor yeast, and then is exposed to oxygen, which produces a result darker than Fino but lighter than Oloroso. Also, good with almonds and hard cheeses.

	100ml	750ml
Los Arcos Amontillado D.O. Jerez	£4.50	£30
Hidalgo Napoleon Amontillado D.O. Jerez	£5.00	£33
Romate Amontillado NPU D.O. Jerez	£5.95	£37

Oloroso is a variety of sherry aged oxidatively for a longer time than a Fino or Amontillado, producing a darker and richer wine. Great with hard cheeses.

	100ml	750ml
Musa Oloroso D.O. Montilla-Moriles	£3.50	£24
Don Nuno Dry Oloroso D.O. Jerez	£4.50	£30

Palo Cortado is a rare variety of Sherry that is initially aged under flor like an amontillado, but develops a character similar to Oloroso. Great with hard cheeses.

	100ml	750ml
Regente Palo Cortado D.O. Jerez	£6.75	£45

East India is **Palomino** Fino sweetened with **Pedro Ximenez**. This is a sweet and extremely smooth sherry that possesses a nutty, almost crème brûlée taste.

	100ml	750ml
Lustau East India	£5.50	£37

Pedro Ximenez is a full-bodied, intense and sweet sherry with great complexity of flavours. Typical tastes include dried apricot, caramel, vanilla, nuts and much more. They are great with many cheeses and desserts, especially ice-cream.

	50ml	100ml	500ml	750ml
Musa Pedro Ximenez D.O. Montilla-Moriles		£3.50		£24
Noe Pedro Ximenez D.O. Jerez (30 years old)		£7.90	£35	
Una Vida Pedro Ximenez D.O. Montilla-Moriles		£8.25		£46
Virgilio Pedro Ximenez D.O. Montilla-Moriles	£9.00			£99

MINERAL WATER

	75cl
Kingsdown Still	£3.00
Kingsdown Sparkling	£3.00

COFFEE

Espresso	£1.75
Double Espresso	£2.00
Latte	£2.00
Latte with extra shot	£2.25
Cappuccino	£2.00
Americano	£1.75

TEA

English	£1.50
Earl Grey	£1.50
Peppermint	£1.50
Cinnamon	£1.75
Green	£1.75

MALT WHISKY

Laphroaig 10yr old – Islay
Highland Park 12yr old – The Islands

35ml	50ml
£4.00	£5.75
£3.75	£5.25

BOURBON

Jack Daniels
Jim Beam Black Label 8yr Old

35ml	50ml
£3.00	£4.00
£3.00	£4.00

GIN

GinMG – Spanish Gin made in the London dry style
Tanqueray
Hendricks

35ml	50ml
£2.00	£3.00
£2.50	£3.75
£3.50	£5.00

VODKA

Absolut
Koskenkorva
Belvedere

35ml	50ml
£2.00	£3.00
£2.75	£3.95
£4.25	£5.95

RUM

Bacardi
Flor de Cana Gold 4yr Old

35ml	50ml
£2.50	£3.75
£2.75	£3.95

SAMBUCA

Luxardo Black

35ml	50ml
£3.00	£4.00

BITTERS

Campari

35ml	50ml
£2.50	£3.50

APERITIFS

Ricard

35ml	50ml
£3.25	£4.50

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Wines without D.O.'s are Vino de Mesa wines (table wines).

Words highlighted in bold black ink are grape varieties.

We have chosen to serve 125ml and 175ml glasses and offer a dozen whites by the glass in the hope that you will enjoy experimenting with the wine list in the same way as you might enjoy choosing a number of different tapas.

WHITE WINE

125ml 175ml 750ml bt

Albarino Wines

The indigenous **Albarino** grape produces aromatic white wines that are great when drunk alone but also a perfect match for seafood. Those fond of **Sauvignon Blanc** should also try these **Albarino**-based wines.

Marques de Vizhoja Albarino/Loureira 2008	£3.50	£4.90	£21
As Laxas Albarino D.O. Rias Baixas 2008	£4.50	£6.30	£27
Torre La Moreira Albarino D.O. Rias Baixas 2008			£30
Bagoa do Mino Albarino D.O. Rias Baixas 2008			£35

Clean, crisp and refreshing

This section houses a mixture of wines from a variety of D.O.'s but all have wonderful clean, crisp citrus-based fruit flavours. A good match for salads and vegetable tapas.

Abilius Blanco Palomino/Macabeo 2008	£2.20	£3.00	£13
Castillo del Moro Airen/Sauvignon Blanc 2008			£14
K-Naia Verdejo D.O. Rueda 2008	£3.85	£5.40	£23
Monasterio Palazuelos Sauvignon Blanc D.O. Rueda 2008			£25
Marques d'Allella Clasico Pansa Blanca D.O. Alella 2008	£4.70	£6.60	£28
Txomin Elxauriz Hondarrabi Zuri D.O. Chacoli de Getaria 2008			£35

(this wine has a natural sprits and is superb with salty anchovies and oily fish)

Vivacious Viura (also known as Macabeo)

These wines, whilst being balanced, contain a high level of acidity and often contain a slight floral note indicative of the **Viura (Macabeo)** grape variety. They also blend well with other varieties to create slightly more complex wines.

	125ml	175ml	750ml bt
Vina Monfil Macabeo D.O. Carinena 2008	£2.50	£3.50	£15
Martinez Lacuesta Viura D.O. Rioja 2008			£18
FuenteSeca Macabeo/Sauvignon Blanc D.O. Utiel Requena 2008	£3.20	£4.50	£19
Basa Viura/Verdejo D.O. Rueda 2007/8			£20
Fernandez de Pierola Viura D.O. Rioja 2007			£22

Full bodied whites

These wines have a high fruit content and are rounded, full-flavoured and substantial in the mouth. They are more suited to seafood with a hint of spice or light meats such as chicken and pork.

Villa Anita Viura/Chardonnay D.O. Tarragona 2008	£2.50	£3.50	£15
Vall Major Garnatxa Blanca D.O. Terra Alta 2008	£2.85	£3.95	£17
Absum Chardonnay D.O. Somontano 2004	£3.35	£4.70	£20
Pirineos Chardonnay/Gewurztraminer/Macabeo D.O. Somontano 2008			£23
Martin Berdugo Verdejo D.O. Rueda 2007			£26
Llicorella Pedro Ximénez D.O. Priorato 2005			£37

Discover Godello

Like **Albariño, Godello** is an indigenous aromatic grape variety with great character. These wines are blessed with a degree of minerality that translates to elegance in the mouth. The last two are barrel aged for added complexity.

Crego e Monaguillo Godello D.O. Monterrei 2008			£23
Montenovo Godello D.O. Valdeorras 2008	£4.20	£5.85	£25
ValdeSil Godello D.O. Valdeorras 2007/8	£5.35	£7.50	£32
Pezas de Portella Godello D.O. Valdeorras 2006			£40

VERMOUTH

Martinez Lacuesta (Spanish red vermouth from Rioja)	50ml	100ml
	£1.50	£3.00
Martini Bianco (white vermouth)	50ml	100ml
	£1.50	£3.00

CALVADOS

Chateau de Brioul	35ml	50ml
	£3.25	£4.75

COGNAC

Remy Martin VSOP	35ml	50ml
	£4.25	£6.00

DRAFT LAGER BEER

Alhambra	½ Pint
	£2.00

BOTTLE LAGER BEER

Mahou Cinco Estrellas	330ml
	£3.00
Estrella Galicia	330ml
	£3.00
Alhambra Dark	330ml
	£3.50

CIDER

Mayador	330ml
	£3.00

SOFT DRINKS

Coke	200ml	330ml
	£1.00	£2.00
Diet Coke	200ml	330ml
	£1.00	£2.00
Sprite	200ml	330ml
		£2.00
Soda Water	200ml	330ml
	£1.00	
Tonic Water	200ml	330ml
	£1.00	
Ginger Beer	200ml	330ml
		£1.00
Orange Juice	200ml	330ml
		£1.00
Apple Juice	200ml	330ml
		£1.00
Pineapple Juice	200ml	330ml
		£1.00
Grapefruit Juice	200ml	330ml
		£1.00
Cranberry Juice	200ml	330ml
		£1.25

PORT

Quinta Do Noval LBV	100ml	£4.95
Quinta Do Noval 10 Year Old Tawny		£5.75

PACHARAN

This is a sloe-flavoured liqueur from Spain. Pacharan is made by soaking sloe berries, collected from the blackthorn, in an anise-flavoured spirit.

Mongarapa	75ml	£3.50
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LIQUEURS

Baileys Irish Cream	35ml	50ml	£2.00	£3.00
Drambuie			£3.50	£5.50
Tia Maria			£2.00	£3.00

BRANDIES

Fantastic Spanish brandies. The Lepanto PX is aged in barrels used in the storage of

Pedro Ximenez sherry.

Sobrano 8	35ml	50ml	£2.50	£3.50
Torres Imperial 20 Year Old			£3.50	£5.00
Lepanto Gran Reserva			£5.00	£7.50
Lepanto PX Gran Reserva			£7.00	£10.00
Torres Jaime 1 Reserva			£8.00	£11.00

ORUJO

The equivalent of Grappa, Orujo is distilled grape spirit.

Orujo de Galicia	35ml	50ml	£2.75	£3.95
Orujo de Hierbas			£2.75	£3.95
Orujo de Tostado			£2.75	£3.95

SCOTCH WHISKY

Ballantines	35ml	50ml	£2.50	£3.50
J.Walker Black Label			£3.25	£4.50

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Tinto de Toro and Tinto Fino are local names for Spain's most famous red grape variety, Tempranillo.

Garnacha and Garnatxa are different names for Grenache.

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RED WINE

125ml 175ml 750ml bt

Full-bodied with high fruit concentration

Great wines to enjoy with the cured meats. They have enough juicy intensity to combat spice. We would also suggest these wines as a match for hard cheeses. Yes, the Pinot Noir should be here, it is not a delicate Burgundy style wine!

Artazuri Garnacha D.O. Navarra 2006				£19
Inurrieta Cabernet/Merlot D.O. Navarra 2006	£3.20	£4.50	£20	
Comalats Reserva Cabernet Sauvignon D.O. Costers del Segre			£20	
Altico Syrah D.O. Jumilla 2006			£24	
Soleon Merlot/Cabernet Sauvignon/Cabernet Franc D.O. Sierras de Malaga 2003			£25	
Baltasar Garnacha D.O.Catalayud 2006	£4.70	£6.55	£28	
Enrique-Mendoza Pinot Noir D.O. Alicante 2004			£30	
Numanthia Tinto de Toro D.O. Toro 2006			£50	
Cesar Principe Tempranillo D.O. Cigales 2006			£50	

Young, clean and fruit forward

All wines in this section are designed to be drunk within 2-3 years of being made and contain no oak ageing. Their youthful, ripe fruit make them a good match for meaty fish, light meats and soft centred cheeses.

Abilius Tinto Tempranillo Vino de Mesa 2008	£2.20	£3.00	£13	
Nudo Monastrell D.O. Jumilla 2008	£2.50	£3.50	£15	
Valdelosfrailes Tinto Fino D.O. Cigales 2007	£2.50	£3.50	£15	
Nostrada Garnacha D.O. Campo de Borja 2008			£15	

Villa Anita Tempranillo D.O. Tarragona 2008			£15
Bodegas Bauza Tempranillo D.O. Rioja 2008			£17
Vall de Major Garnacha/Syrah D.O. Terra Alta 2008	£2.85	£4.00	£17
Alta Rio Tinto Tempranillo D.O. Rioja 2008			£18
Martin Berdugo Tinto Fino D.O. Ribera del Duero 2007	£3.70	£5.15	£22
Valderroa Mencia D.O. Valdeorras 2008			£22

Well structured, refined yet complex and truly seductive

Here we have some of our more expensive wines, made by some of the most respected winemakers in Spain. These are very versatile wines and in our opinion are best suited to rustic, full-flavoured dishes.

Clos dels Codols Garnacha D.O. Montsant 2006	£4.70	£6.55	£28
Ondarre Graciano D.O. Rioja 2006	£4.85	£6.80	£29
Losada Crianza Mencia D.O. Bierzo 2007			£35
Vina Cubillo D.O. Rioja 2003			£37
Llicorella Cabernet Sauvignon/Garnacha/Carinena D.O. Priorato 2006			£37
Roda Reserva Tempranillo/Graciano/Garnacha D.O. Rioja 2004			£50
Pago de Santa Cruz Tinto Fino D.O. Ribera del Duero 2003			£60
Clos Manyettes Garnacha/Syrah/Cabernet Sauvignon/Carinena D.O. Priorato 2006			£75
Regina Vides Tempranillo D.O. Ribera del Duero 1999			£99

Rich with integrated oak flavours

Whilst other wines above may have been oak-aged we thought it wouldn't be a true Spanish list without highlighting some wines where the oak was a key component. We like to think these wines still possess an elegance and are better because of the integration of oak. Great with meats from the charcoal grill.

Quinta El Refugio Tinta de Toro D.O.Toro 2007	£3.20	£4.45	£19
Torrelongares Garnacha/Tempranillo Reserva 2003 D.O. Carinena			£26
La Bascula Turret Fields Monastrell/Syrah D.O. Jumilla 2006	£4.35	£6.10	£26
Campeador Crianza Tempranillo/Garnacha D.O. Rioja 2006			£26
Augustus Cabernet Sauvignon/Merlot D.O. Penedes 2005			£29
Fernandez de Pierola Crianza Tempranillo D.O. Rioja 2006	£5.00	£7.00	£30

Vina Sastre Crianza Tinto Fino D.O. Ribera del Duero 2006			£38
Astrales Tinto Fino D.O. Ribera del Duero 2006			£50
Castillo Ygay Gran Reserva Especial Tempranillo D.O. Rioja 2001			£60

ROSADO (ROSÉ) WINES

125ml 175ml 750ml bt

Most Spanish Rosado wines that we have come across are dark in colour and full of fruit which makes them a great match for charcoal grilled fish and meat. The fruit can also lend itself to spice. The one exception on this list is the Alta Rio which is made in the French, Provence style, so is light in colour and light and crisp in the mouth.

Villa Anita Tempranillo D.O. Tarragona	£2.50	£3.50	£15
Mynus Garnacha D.O. Campo de Borja			£16
Alta Rio Tempranillo/Viura D.O. Rioja	£3.20	£4.45	£19
Valdelosfrailes Tempranillo/Verdejo D.O. Cigales	£3.35	£4.70	£20
Martin Berdugo Tempranillo D.O. Ribera del Duero			£23

SPARKLING WINES

125ml 750ml bt

Noche y Dia Cava Brut D.O. Penedes	£3.35		£20
Raventos i Blanc Reserva Cava Brut D.O. Penedes 2006	£4.20		£25
Raventos i Blanc L'Hereu de Nit Cava Brut Rosado D.O. Penedes 2006 (Rosé)	£5.00		£30
Ruinart NV Champagne			£50
Ruinart NV Rosé Champagne			£60

DESSERT WINES

125ml 375ml bt

Camillo Castilla Goya Clasico Moscatel D.O. Navarra	£5.00		£15
La Bascula Casta Diva Moscatel D.O. Alicante	£4.75		£28
			500ml bt
Camillo Castilla Caprichio de Goya Moscatel D.O. Navarra			£35

b a r r i c a

62 Goadge St London W1T 4NE * 0207 436 9448 * **TAPAS BAR**

DRINKS
LIST

CURRENT FAVOURITE WINES BY THE GLASS:

SHERRIES	100ml	
La Guita Manzanilla D.O. Jerez	£3.50	
Colosia Fino D.O. Jerez	£3.75	
Lustau Puerto Fino D.O. Jerez	£4.95	
La Bota de Manzanilla D.O. Jerez	£5.00	
Romate Amontillado NPU D.O. Jerez	£5.95	
Una Vida Pedro Ximenez D.O. Jerez	£5.95	
WHITE WINES	125ml	175ml
Villa Anita Viura/Chardonnay D.O. Tarragona 2008	£2.50	£3.50
Fuentesecca Macabeo/Sauvignon Blanc D.O. Utiel Requena 2008	£3.20	£4.50
K-Naia Verdejo D.O. Rueda 2008	£3.85	£5.40
As Laxas Albarino D.O. Rias Baixas 2008	£4.50	£6.30
Marques d'Alella Pansa Blanca D.O. Alella 2008	£4.70	£6.60
ValdeSil Godello D.O. Valdeorras 2007	£5.35	£7.50
RED WINES	125ml	175ml
Valdelosfrailes Tinto Fino D.O. Cigales 2007	£2.50	£3.50
Vall de Major Garnacha/Syrah D.O. Terra Alta 2008	£2.85	£4.00
Inurrieta Cabernet Sauvignon/Merlot D.O. Navarra 2006	£3.20	£4.50
Martin Berdugo Tinto Fino D.O. Ribera del Duero 2007	£3.70	£5.15
Ondarre Graciano D.O. Rioja 2006	£4.85	£6.80
Fernandez de Pierola Crianza Tempranillo D.O. Rioja 2006	£5.00	£7.00

All prices include VAT at 15%