



**WHISKEY**

Jack Daniels	£4.25
Jim Bean	£4.25
Monkey Shoulder	£4.75
Glenfiddich	£4.95
Macallon Gold	£5.95

**RUM**

Havana 3yr	£4.25
Sailor Jerry	£4.75
Ron Aquero Honey	£4.50
Ron Aquero Caramel	£4.75
Zacapa (Premium)	£6.00

**GIN**

Larios	£4.25
Hendrick's	£4.95
Puerto De Indias	£4.80
Gin mare	£5.25
Tanqueray No.10	£5.50

**VODKA**

Russian Standard	£4.25
Absolut Vanilla	£4.95
Belvedere	£5.95

**TEQUILA**

Omeca Reposado	£3.50
Patron Cafe	£4.95
Don Julio	£5.95

**LIQUEURS**  
(All served 50ml)

Passoa	£4.25
Kahlua	£4.25
Midori	£4.25
Bailey's	£5.00
St.Germain	£6.00
Disaronno	£7.00

**MIXERS**

Coke, Diet Coke, Coke Zero & 7up
Fever Tree Tonic Water
Fever Tree Slim line Tonic
Fever Tree Elderflower Tonic
Fever Tree Soda Water

*“The quality of a memory is marked by the friends you make, the stories you hear and the spirits you raise...”*

*Welcome...*



**LaFarolaCafe**



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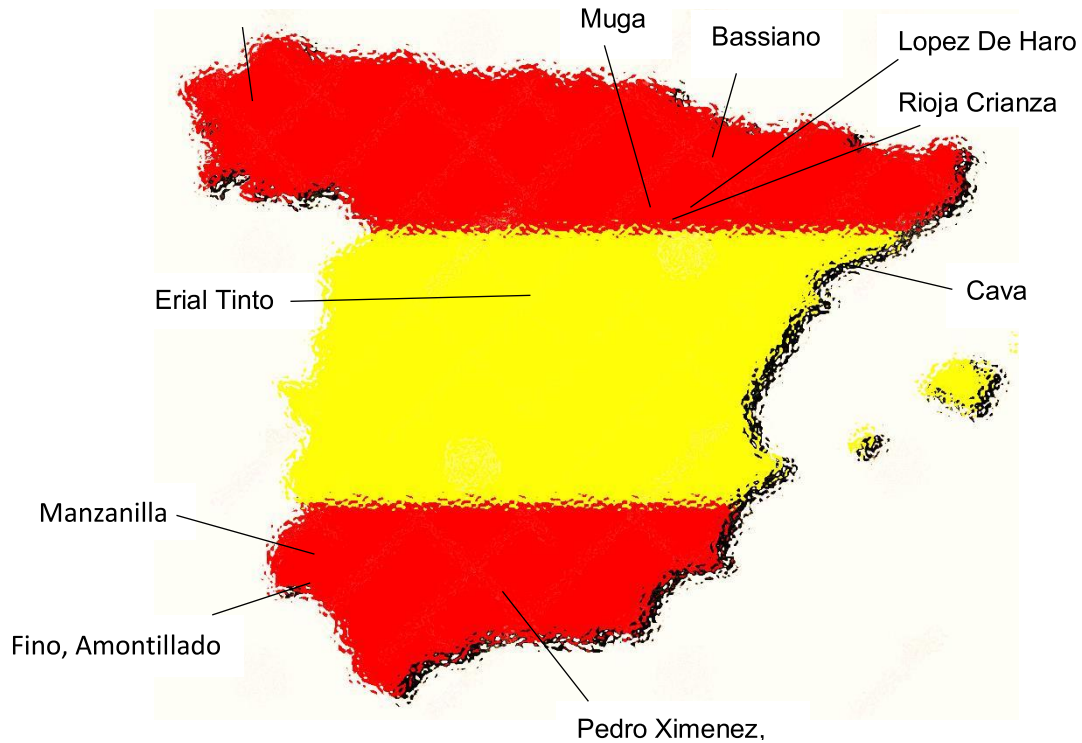


**LaFarola**

*Share your experience on our social media . . . . . We are also available on Yelp and Tripadvisor*

(Please advise a member of staff if you have any particular dietary requirements. A discretionary 12.5% service charge will be added to your bill to be shared amongst all staff)

Albariño La Cana



*“Es mejor tener sobras de pan que quedarse sin vino”*

**COFFEE**

Espresso	£2.20
Double Espresso	£2.20
Americano	£2.30
Macchiato	£2.45
Cortado	£2.45
Café Latte	£2.50
Cappuccino	£2.50
Flat White	£2.50
Mocha	£2.60
Gingerbread Latte	£2.60
Dark Hot Chocolate	£2.60
Spicy Hot Chocolate	£2.60
Chai Latte	£2.60

**SELECTION OF TEAS**

Bio English Breakfast	£2.50
Bio Earl Grey	£2.50
Bio Natural Fruits	£2.50
Detox Broken	£2.50
Bio Darjeeling Green	£2.50
Bio Peppermint	£2.50
Bio Chamomile	£2.50
Bio Rooibos	£2.50
Vita Orange	£2.50
Apple Fruits	£2.50



## AFTER DINNER

### SPANISH LIQUEURS, DIGESTIVES & BRANDY'S

<b>Sambuca</b>	£3.50	<b>Tilford Licor</b>	£3.75
<b>Campari</b>	£4.00	<b>Orujo de hierbas Pazo</b>	£4.25
(Served 50ml)		<b>Anis Del Mono</b>	£4.25
<b>Jagermeister</b>	£4.25	<b>Licor 43</b>	£4.75
<b>Pacharan</b>	£4.25		
<b>Yzaguirre Spanish Vermouth</b>	£4.50		
(Served 50ml)			

### SHERRY & DESSERT WINE

<b>Fino</b> , Bodegas Barbadillo	£4.45
<b>Pedro Ximenez</b> , Triana	£3.75
<b>Amontillado</b> , Bodegas Barbadillo	£4.45
<b>Manzanilla</b> , La Gitana	£3.75
<b>Royal Tokaji, Late Harvest</b> , Hungary	£4.45

### BRANDY

<b>Veterano</b> , Spain	£4.95
<b>Miguel Torres</b> , Spain	£5.25
<b>Carlos I</b> , Spain	£5.50
<b>Delour</b> , France	£4.50

### LIQUEUR COFFEES

#### **LA FAROLA £5.25**

Sailor Jerry's, Tilford Hazelnut Liqueur & Crème De Cacao

#### **SPANISH COFFEE £5.25**

Grand Marnier & Havanna 3yr Rum

#### **ALMOND CHOCOLATE £4.95**

Amaretto & Crème De Cacao

#### **CARAJILLO £4.25**

A single shot of espresso with your choice of liqueur

**(CLASSIC COFFEES ALSO AVAILABLE)**

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## WHITE WINE

	<u>Glass 175ml</u>	<u>Glass 250ml</u>	<u>Bottle</u>
<b>Basiano Viura, Navarra, Spain 2015</b> Crisp, refreshing lighter style from the neighbouring region of Rioja	£4.75	£6.15	£18
<b>Arca Nova, Portugal 2016</b> Crisp, fresh sparkling white wine with fresh and fruity aroma's	£5.15	£6.95	£20
<b>Indsio Pinot Grigio delle Venezie, Italy 2014</b> Fresh and fruity with ripe pear flavours and bone dry finish	£5.60	£7.40	£22
<b>Les Ronces Unoaked Chardonnay, France 2015</b> Clean, fresh Chardonnay from a family owned domain near Montpellier	£5.95	£7.95	£23
<b>Lopez de Haro, Viura, Rioja, Spain 2016</b> Crispy and refreshing, with notes of green apple, vanilla and buttery long finish.	£6.40	£8.50	£25
<b>Picpoul de Pinet, La Viste, Coteaux du Languedoc, France 2015</b> The perfect seafood wine of the Cote d'Azur, made in the hills above Montpellier			£27
<b>Stoneburn Sauvignon Blanc, Marlborough, New Zealand 2016</b> Classic Kiwi Sauvignon from a top winery. Notes of gooseberry, passionfruit and lots of crispness.			£31
<b>Gavi di Gavi, Figini, La Chiara, Piedmont, Italy 2015</b> Top quality Gavi. Bone dry with hints of lemon and peach.			£33
<b>Albarino Laureatus Sobre Lias, Rias Baixas, Spain 2015</b> Citrus driven, with white flowers and tropical fruit notes.			£39
<b>Chablis, Domaine de la Conciergerie, Burgundy, France 2015</b> Classic, bone dry Chablis packed with orchard fruit and mineral flavours			£42
<b>Moss Wood Chardonnay, Margret River, Australia 2014</b> A rich, ripe Chardonnay from one of Western Australia's finest estates.			£55

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## RED WINE

	Glass 175ml	Glass 250ml	Bottle
<b>Basiano Tinto, Navarra, Spain 2015</b> Medium bodied with soft plum and red berry fruit notes.	£4.75	£6.15	£18
<b>Quebradas Cabernet Sauvignon, Chile 2015</b> Aromas of ripe, dark berries with mellow hints of spice and tobacco.	£5.15	£6.95	£20
<b>Vincent Bouquet Merlot, France 2015</b> Soft, juicy Merlot with a hint of spice and full rounded flavour.	£5.60	£7.40	£22
<b>Rioja Crianza, Spain 2014</b> Soft and gentle raspberry and cherry scented wine with generous vanilla oak flavours.	£6.40	£8.50	£25
<b>Rioja Reserva, Lopez de Haro, Spain 2015</b> Complex and tasty red wine, rich in red fruit and liquorice flavours.			£32
<b>Rioja Muga Reserva, Spain 2012</b> Full and velvety red wine, with intense flavours of black raspberry, mocha and vanilla, finishing with smooth, ripe tannins and a vibrant red berry quality.			£45
<b>Rioja Prado Enea Gran Reserva, Muga, Spain 2006</b> An exemplary Gran Reserva, well developed and full of vitality with a classic Rioja bouquet and expression of fruit.			£69
<b>Finca Monteflores, Malbec, Argentina 2015</b> Ripe, concentrated and smooth Malbec from one of Argentina's best producers. Aged for 6 months in oak barrels to give added spice and flavour. Fair-trade.			£35
<b>Erial Tinto Fino, Bodegas Epifanio Rivera, Spain 2014</b> Ripe rounded, mature Tempranillo- Cabernet blend from the heart of Spain			£39
<b>Moss Wood Pinot Noir, Australia 2014</b> Broody and savoury, meaty nose with baked raspberry, beetroot and kirsch.			£45

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## ROSE WINE

	Glass 175ml	Glass 250ml	Bottle
<b>Excellens Rose, Rioja, Spain 2015</b> Strawberry and summer fruit flavours with a hint of spice.	£5.60	£7.40	£22
<b>Muga Rosado, Rioja, Spain 2015</b> Intensely fresh, strawberry, raspberry and orange peel aromas. The domination of the Garnacha grape provides plenty of warm, spicy fruit with crisp acidity.			£29

## SPARKLING

<b>Anna De Codoeniu, Cava Brut, Spain Bottle 20cl</b>	£8.00
<b>Jeroboams, Cava Brut, Penedes, Spain</b> Glass £6.50    Bottle £25.00	
<b>Arcobello Prosecco Spumante, DOC Treviso, Italy</b> Glass £6.90    Bottle £27.00	
<b>Sparkling Rose, Dry, Italy</b>	Bottle £28.00
<b>Moet &amp; Chandon Imperial, France</b>	Bottle £75.00

## BEER

<b>Alhambra Premium Lager</b>	£4.95
<b>Sam Miguel</b>	£4.50
<b>Daura (Gluten-Free)</b>	£4.50

## SOFT DRINKS

<b>Still/Sparkling Water (750ml)</b>	£4.25
<b>Still/Sparkling Water (330ml)</b>	£2.50
<b>Lychee/Cranberry/Orange/Apple/ Pineapple Juice</b>	£2.50
<b>Coke/Diet Coke/ 7up</b>	£2.75

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