



### WHISKEY

Jack Daniels	£4.25
Jim Bean	£4.25
Monkey Shoulder	£4.75
Maker's Mark	£4.95
Macallon Gold	£5.95

### RUM

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

### GIN

Gordon's	£4.25
Hendrick's	£4.95
Puerto De Indias	£4.80
Tanqueray No.10	£5.50

### VODKA

Smirnoff	£4.25
Absolut Vanilla	£4.95
Belvedere	£5.95

### TEQUILA

Jose Cuervo	£3.00
Patron Cafe	£4.95
Don Julio	£5.95

### LIQUEURS (All served 50ml)

Passoa	£4.25
Kahlua	£4.25
Midori	£4.25
Cointreau	£5.00
Luxardo Marachino	£5.00
Bailey's	£5.00
St.Germain	£6.00
Grand Marnier	£6.00
Disaronno	£7.00
Goldschlager	£6.00

### MIXERS

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



## COCKTAILS

### SEASONAL

#### **AY MI MADRE! £9.95**

Jose Cuervo, Grand Marnier, fresh avocado, lime emulsion & homemade chilli syrup.

#### **PASSIONATE SPICY MARGARITA £9.95**

Don Julio Blanco, Aperol, Passoa, fresh passion fruit & homemade chilli syrup.

#### **LAZULI £8.95**

Puerto De Indias, Raspberry Liqueur, Bols Blue & Lime juice.

### GIN

#### **STRAWBERRY FIELDS £8.95**

Puerto De Indias, Falernum Velvet, Hedonist Cognac, egg white & lime.

#### **VIOLET ROSEMARY MARTINI £9.95**

Tanqueray No.10, Violet Liqueur & burnt rosemary.

#### **SPRING DREAM £9.95**

Hendrick's, St Germain, Cointreau & lime, shaken with apple juice and muddled cucumber.

#### **NEGRONI £8.95**

Gordon's, Campari, Martini Rosso

### VODKA

#### **BLUEBERRY PLEASURE £8.95**

Absolut Vanilla, blueberry jam, cranberry juice, lime & our secret syrup.

#### **PHANTOM OF LA FAROLA £8.95**

Smirnoff, Midori, St Germain with lime, fresh mint & aloe vera juice

#### **PORN STAR MARTINI £8.95**

Absolut Vanilla, Passoa, fresh passionfruit & lime.

#### **ESPRESSO MARTINI £8.95**

Smirnoff, Kahlua, Crème De Cacao, simple syrup & shot of espresso



## COCKTAILS

### RUM

#### **HONEY NIPPLES £8.95**

Aquera Vintage Honey, Hedonist ginger & Madagascar vanilla cognac, marjoram, passion fruit & lime.

#### **CHILLI GUNNERS £8.95**

Havana Club 3yr, Passoa, Raspberry liqueur, lime & homemade chilli syrup.

### WHISKEY

#### **NEW FASHIONED £12.00**

Macallan Gold Whiskey, Pedro Ximenez sherry & Luxardo maraschino cherry.

#### **KAMA SUTRA £9.95**

Maker's Mark, Luxardo Maraschino liqueur, Falernum Velvet, orange bitters & lemon.

### SPARKLING

#### **HUGO £8.85**

Prosecco, St Germain Elderflower liqueur & fresh mint.

#### **VIRGINIA £8.95**

Puerto De Indias, lime, fresh strawberries, lychee juice & Prosecco.

#### **APEROL SPRTIZ £8.95**

Aperol, Prosecco, Soda Water.

### SANGRIAS

#### **RED**

**GLASS £7.15 OR JUG £21**

#### **CAVA**

**JUG £23**

### NON ALCOHOLIC

#### **RASPBERRY COOLER £4.95**

Raspberry puree, fresh mint, lime & lychee juice

#### **LYCHEE COOLER £4.95**

Lychee juice, cranberry, fresh mint & lime

#### **VIRGIN PORNSTAR £4.95**

Pineapple juice, apple juice, passion fruit & lime.



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

### 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

### LIQUEUR COFFEES

#### **LA FAROLA £5.25**

Cpt. Morgan Rum, Tilford Hazelnut Liqueur & Crème De Cacao

#### **SPANISH COFFEE £5.25**

Grand Marnier & Havana 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)**

(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)



## WHITE WINE

	<u>Glass 175ml</u>	<u>Glass 250ml</u>	<u>Bottle</u>
<b>Basiano Viura, Navarra, Spain 2016</b> Crisp, refreshing lighter style of white from the neighbouring region of Rioja	<b>£4.75</b>	<b>£6.15</b>	<b>£18</b>
<b>Ikella Torrontes, Argentina 2015</b> Fresh, well balanced white with tones of grapefruit & peach	<b>£5.15</b>	<b>£6.95</b>	<b>£20</b>
<b>Indsio Pinot Grigio delle Venezie, Italy 2016</b> Fresh and fruity with ripe pear flavours and bone dry finish	<b>£5.60</b>	<b>£7.40</b>	<b>£22</b>
<b>Les Ronces Unoaked Chardonnay, France 2015</b> Clean, fresh Chardonnay from a family owned domain near Montpellier	<b>£5.95</b>	<b>£7.95</b>	<b>£23</b>
<b>Lopez de Haro, Viura, Rioja, Spain 2016</b> Crispy and refreshing, with notes of green apple, vanilla and buttery long finish.	<b>£6.40</b>	<b>£8.50</b>	<b>£25</b>
<b>Picpoul de Pinet, La Viste, Coteaux du Languedoc, France 2016</b> The perfect seafood wine of the Cote d'Azur, made in the hills above Montpellier			<b>£27</b>
<b>Stoneburn Sauvignon Blanc, Marlborough, New Zealand 2016</b> Classic Kiwi Sauvignon from a top winery. Notes of gooseberry, passionfruit and lots of crispness.			<b>£32</b>
<b>Gavi di Gavi, Figini, La Chiara, Piedmont, Italy 2016</b> Top quality Gavi. Bone dry with hints of lemon and peach.			<b>£35</b>
<b>Albarino La Cana, Rias Baixas, Spain 2016</b> Citrus driven, with white flowers and tropical fruit notes.			<b>£39</b>
<b>Chablis, Domaine de la Conciergerie, Burgundy, France 2015</b> Classic, bone dry Chablis packed with orchard fruit and mineral flavours			<b>£42</b>
<b>Moss Wood Chardonnay, Margret River, Australia 2014</b> A rich, ripe Chardonnay from one of Western Australia's finest estates.			<b>£55</b>

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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 2011</b> Complex and tasty red wine, rich in red fruit and liquorice flavours.			£32
<b>Rioja Muga Reserva, Spain 2013</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 (served chilled)</b> Broody and savoury, meaty nose with baked raspberry, beetroot and kirsch.			£45
<b>Chateauf-neuf-du-Pape, Vieux Chemin, Chateau Fargueirol, France 2013</b> Spicy and sweet dried fruits. A warming, medium to full bodied with elegant tannins			£55

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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

**Jeroboams, Cava Brut, Penedes, Spain**  
Glass £6.50    Bottle £25.00

**Arcobello Prosecco Spumante, DOC Treviso, Italy**  
Glass £6.90    Bottle £27.00

**Castellblanch Rose Cava, Spain**  
Bottle £28.00

**Moet & Chandon Imperial, France**  
Bottle £75.00

## BEER

**Alhambra Premium Lager** £4.95  
Sam Miguel £4.50  
Daura (Gluten-Free) £4.25

## SOFT DRINKS

Still/Sparkling Water (750ml) £4.25

Still/Sparkling Water (330ml) £2.50

Lychee/Cranberry/Orange/Apple/ Pineapple Juice £2.50

Coke/Diet Coke/ 7up £2.75

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