




# HOUSE WINES

Our house wines are designed to drink well on their own, or with a broad range of foods. We are confident that they have the fruit to handle a little chilli, the body to take on any meaty or cheesy dishes and the texture to partner our more delicate options.

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| 1  |  <b>Pleno Viura, Navarra</b><br><i>A fresh, crisp dry white full of rounded tropical fruit flavours.</i>   | Bottle<br>£12.50 |
| 2  |  <b>Pleno Tempranillo, Navarra</b><br><i>Attractive and fruity red with crunchy, leafy blackcurrant and strawberry fruit flavours.</i>                             | £12.50           |
| 15 |  <b>Pleno Garnacha Rosado, Navarra, Spain</b><br><i>Gently fragrant sweet raspberry and strawberry fruit aromas and flavours, and just about off dry to taste.</i> | £12.50           |

Per 175ml Glass £3.00

Per 250ml Glass £4.20

# WHITE WINES

These wines are all fundamentally dry and show lovely refreshing acidity, but also bags of fruit and a natural ripeness that helps them to cope with our spicier dishes.

The Sauvignon and Pinot Grigio represent leaner, lighter styles that most people are familiar with; whilst the Viognier, Riesling and Gewürztraminer are more unusual, extrovert and showy, less well-known but perfect for our kind of food.

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| 3 | <b>Ladera Verde Sauvignon Blanc, Central Valley, Chile</b><br><i>Really intense stuff dominated by zingy aromas and flavours of lime citrus fruit, given a little breadth by way of a persistent, lightly floral note. <b>The lime flavours here will work brilliantly with our Peri Peri Prawns</b></i>   | £12.95 |
| 4 | <b>Alto Pampas Viognier, Mendoza, Argentina</b><br><i>A cracking 'little-big' wine, displaying enticing fruit-floral aromas, ahead of a rich, full body, bursting with ripe, gently spicy peach and apricot fruit flavours. <b>Try this with our creamy and cheesy dishes like the Queso Fundido and Pollo con Jalapeno</b></i>  | £13.50 |
| 5 | <b>Amanti del Vino Pinot Grigio, Delle Venezie IGT, Italy</b><br><i>An easy-going example of this very popular variety, which offers floral-scented, gently honeyed white fruit flavours in a light-medium bodied style. <b>A refreshing wine, for our less spicy dishes like our Paellas and Chimichanga</b></i>  | £14.00 |
| 6 | <b>Cono-Sur Gewürztraminer, Bío Bío Valley, Chile</b><br><i>Some Gewurz can be a little sweet and cloying, but this cracker from the trendy Bío Bío Valley has a really focused and fresh personality. Hugely aromatic and spicy defined by vibrant, racy lemon citrus fruit. <b>Perfect with our spicy seafood dishes, and also our Lemon &amp; Herb Chicken Fajitas and Nachos</b></i>   | £14.50 |
| 7 | <b>Cousiño-Macul, Doña Isidora Riesling, Maipo Valley, Chile</b><br><i>An Impressively concentrated, medium-bodied dry Riesling, which displays pronounced apple blossom and lime aromatics, ahead of a deliciously zingy palate of lime fruit, minerals, spicy honey and peach. <b>A wine that handles chilli heat brilliantly, this also refreshes our cheesy dishes and makes a delicious partner to our Sizzling Fajitas</b></i> | £15.50 |

# RED WINES

Wines that possess good levels of fruit, with texture and structure that can work with our flavours rather than against them.

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| 8  | <b>Ladera Verde Merlot, Central Valley, Chile</b><br><i>A super soft, easy going, lighter style of Merlot with bags of ripe plum fruit and an almost milk chocolate-like texture. <b>An easy going red for our less spicy red meat, vegetarian and cheesy dishes</b></i>  | Bottle<br>£12.95 |
| 9  | <b>Alto Pampas Pinot Noir, Mendoza, Argentina</b><br><i>A real charmer, which offers up lots of sweet and juicy red fruit flavours of strawberry and raspberry, with a typical wild leafy character and very soft tannins. <b>Super versatile, great with all of our Favoritos and Spicy Lamb</b></i>   | £13.50           |
| 10 | <b>Wide River Shiraz, Robertson Valley, South Africa</b><br><i>A full-bodied Shiraz that displays very typical cracked black pepper aromas intermixed with sweet cinnamon and clove-seasoned bramble and mulberry fruit flavours. <b>This is a spicy wine that is crying out for some red meat. A solid choice for our Sticky Ribs, Queso Fundido, Sizzling Fajitas Lamb and Steaks</b></i>                                   | £14.00           |
| 11 | <b>Rayun Carmenère, Central Valley, Chile</b><br><i>Carmenère is richer and darker than Merlot, with a similar plumpness of fruit but also an intense curranty quality and a higher level of firmer tannin. <b>Try this with the steak, Chile Sombbrero or Enchiladas, and for something different, the earthiness here makes for a great partner to our Calabaza</b></i>   | £14.50           |
| 12 | <b>Weinert Carrascal, Mendoza, Argentina</b><br><i>This is a wonderful, mature, complex, generous and harmonious cask-aged blend of Malbec, Cabernet Sauvignon and Merlot, that balances pure blackcurrant and red fruit flavours with interesting, lightly spicy oak nuances. <b>A delicious choice for all of our red meat dishes, especially the Lamb and Steaks, It can handle a little heat, but don't go crazy!</b></i> | £16.50           |
| 13 | <b>Rioja Vega, Tinto Crianza, Spain</b><br><i>A delicious modern-style Rioja that displays a great concentration of rich, ripe red and black fruit flavours, with supporting aromas of toast, vanilla and sweet spices. <b>A supple wine, elegant yet with an almost meaty quality. Lamb and Rioja is one of the great partnerships, but this has plenty of sweet fruit to handle some Chilli heat</b></i>                    | £17.50           |

# ROSÉ WINES

Rosé wine has long been the friend of spicy food, showing some of the structure and character of a red wine, with the refreshing nature of a white wine.

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| 14 | <b>R H Phillips Night Harvest White Zinfandel, California, USA</b><br><i>A really imaginative off-dry rosé, lifted and complex, with mouth-watering watermelon, strawberry and cranberry fruit flavours. <b>A perfect, aromatic partner to our Sizzling Fajitas, delicious with the Mojito Kiung Prawns and a great cooler for the Pollo Con Jalapeño and Chile Sombbrero .</b></i> | £14.50 |
| 15 | <b>Pleno Garnacha Rosado, Navarra, Spain</b><br><i>Gently fragrant sweet raspberry and strawberry fruit aromas and flavours, and just about off dry to taste. <b>The fruit in this wine should take the edge off our spiciest dishes, and don't be frightened to let this loose on our Mixed Grill and Spicy Lamb!</b></i>  | £12.50 |

## MEXICAN WINES

Founded in 1926 by Don Angelo Cetto, L.A. Cetto is one of the best estates in Mexico, situated at around 1,000 feet above sea level on the Baja California peninsular. The current winemaker is Camillo Magoni, who fashions surprisingly well-balanced, characterful wines thanks largely to sea fogs which protect the vineyard and also bring much needed moisture to this arid part of Mexico.

These are both dry, red wines excellent value for money and full of charm. The Petite Sirah is a different variety to regular Syrah/Shiraz, it does have peppery fruit but also a more pronounced earthy character. Nebbiolo is an Italian variety responsible for the great wines of Barolo and Barbaresco, high in acid and tannin, it has a flavour profile that is often summarised by tar and roses.

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| 16 | <b>L.A. Cetto Petite Sirah, Baja California, Mexico</b><br><i>A medium-bodied, inky wine with masses of concentrated blue and black fruit flavours lifted on both nose and palate by a full, floral character. Bright acidity and velvety tannins make this easy to drink, and also very food friendly. A real joy to eat with, this is so laid back that it will partner almost anything, just leave off the fish and you wont go far wrong!</i>  | Bottle<br><b>£14.50</b> |
| 17 | <b>L.A. Cetto Nebbiolo, Private Reserve, Baja California, Mexico</b><br><i>A full-bodied and concentrated wine, which offers an intriguing, mature perfume of rose and violet, and flavours of tar, earth, black raspberry and sweet plums. Compared to a classic Italian example, this is relatively low in acid, so the whole is a little softer, more expansive but no less fascinating to drink. This is really fine stuff, like an easier-going version of Barolo, so you want the wine to express itself. Try to stay away from our seafood dishes and take it easy on the Chilli otherwise enjoy!</i> | <b>£19.50</b>           |

## BUBBLY WINES

A great way to kick off an evening and the perfect celebratory drink!

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| 18 | <b>Tanners Cava Brut, Spain</b><br><i>A superb, biscuity, creamy Cava with a softly textured mousse and delicate lemon citrus fruit flavours. Deliberately matured for longer than the usual, this has a great depth of flavour and real finesse.</i>                         | <b>£16.95</b> |
| 19 | <b>Castell d'Olèrdola Cava Brut Rosado, Spain</b><br><i>A fresh and attractive wine with delicate, floral summer fruit aromas and flavours of strawberries and raspberries produced from Grenache, Mourvèdre and Pinot Noir grapes.</i>                                       | <b>£16.95</b> |
| 20 | <b>Bollinger Special Cuvée Brut NV, France</b><br><i>A rich and powerful yet elegant Champagne that contains a percentage of oak-aged reserve wines. This gives great depth and complexity of flavour, from biscuit, toast, nuts and figs, to citrus, marzipan and spice.</i> | <b>£45.00</b> |



# Wine List