

	bottle botallas	glass copas
WINES FROM SPAIN		
HOUSE WINES:		
HOUSE WHITE	£19.50	£4.90
HOUSE RED	£19.50	£4.90

SPANISH WHITES

GALICIA

PAZO RIBEIRO 2004 (Ribeiro D.O.) A crisp and light wine.	£18.00	
VINA COSTEIRA 2004 (Ribeiro D.O.) One of Ribeiro's most popular wines	£24.00	
COLECCION COSTEIRA TREIXADURA 2004 New concept from this region.	£27.00	
MARTIN CODAX 2004 (Rias Baixas D.O.) World-renowned Albarino.	£27.00	
CASTEL DE FORNOS (Rias Baixas D.O.) Good Albarino flavour with a balanced acidity.	£30.00	
VINA MEIN 2004 (Ribeiro D.O.) A classic wine of this region.	£33.00	
GUITIAN GODELLO 2003/4 (Valdeorras D.O.) Superb wine from this small estate. Apple and grapefruit aroma with a lingering after-taste.	£33.00	

CASTILLA Y LEON

PALACIO DE BORNOS VERDEJO 2004 (Rueda D.O.) Verdejo at its best.	£18.00	
COLEGIATA MALVASIA 2004 (Toro) Balanced dry white from a region that produces predominantly red.	£19.00	
VILLA NARCISA 2004 (Rueda D.O.) A dry and fruity wine.	£25.00	
BORNOS SAUVIGNON BLANC 2004 (Rueda D.O.) Classic Sauvignon. Similar to Sancerre, with a distinct flavour.	£25.00	

PENEDES & NAVARRA WHITES

JOAN SARDA CHARDONNAY 2004 (Penedes D.O.) A crisp and dry white wine.	£23.00	
PRICIPE DE VIANA CHARDONNAY (Navarra D.O.) Dry and full with a creamy texture.	£37.50	
TORRES FRANSOLA 2003/4 (Penedes D.O.) One of the best white wines that Miguel Torres produces.	£40.00	

RIOJA WHITES

RIOJA VEGA 2004 A nicely balanced wine with a good finish.	£16.00	
MARQUES DE CACERES 2004 Dry modern Rioja.	£20.00	
MUGA BLANCO FERMENTADO EN BARRICA 2004 Full of flavour with an exquisite finish.	£25.00	

WHITE WINES FROM OTHER REGIONS OF SPAIN

VINA LUZ MACABEO 2004 (Valdepenas D.O.) A young dry white wine, well balanced with strong fruit flavours.	£16.00	
RAIMAT CHARDONNAY (Un-Oaked) This un-oaked Chardonnay has characters of pineapple, peach, apricot and citrus.	£22.00	
ENRIQUE MENDOZA CHARDONNAY 2003/4 (Alicante D.O.) Highly regarded Bodega.	£25.00	

SPANISH ROSÉ

MUGA ROSADO 2004 (Rioja D.O.) Tempranillo/Garnacha with a touch of Viura makes this a delicious salmon pink rosé.	£21.00	
PRINCIPE DE VIANA 2004 Cabernet Sauvignon (Navarra D.O.) A dry rosé with good length and acidity.	£24.00	

SPANISH REDS

CASTILLA Y LEON

PRADO REY CUVÉE PRIMIUM 2002 (Ribera del Duero D.O.) A typical wine of Ribera del Duero region which is one of the most highly regarded red wine areas in Spain.	£26.00	
RIVOLA 2002 (Sardon de Duero) A round wine with wild fruit flavours.	£28.00	
PRADO REY CRIANZA 2001 (Ribera del Duero D.O.) After 12 months aging in oak barrels this wine has a full bodied flavour.	£30.00	
GRAN COLEGIATA CRIANZA 1999 (Toro) Made from 100% Tinta de Toro grape and aged in casks of American Oak for 8 months.	£31.00	
VINA SASTRE CRIANZA 2000/1 (Ribera del Duero D.O.) New range of Ribera wine with a high expression.	£41.00	
ABADIA RETUERTA 2000 (Sardon de Duero) This estate is considered to produce the best and most elegant red wines in the region.	£42.00	
PROTOS CRIANZA 2000/1 (Ribera del Duero D.O.) A famous name, producing very dry and full bodied wines.	£49.00	
PROTOS RESERVA 1998/9 (Ribera del Duero D.O.) A soft and mellow wine.	£69.00	

RIOJA

CERRO ANON CRIANZA 2001/2 (Rioja D.O.) Classic Rioja with great finesse.	£22.00	
MARQUES DE CACERES CRIANZA 2002 (Rioja D.O.) Renowned and respected Rioja.	£27.00	
LEALTANZA CRIANZA 2001/2 A traditional wine with good fruit aromas.	£28.00	
LORINON RESERVA 2000/1 (Rioja D.O.) A balanced wine with a good structure.	£34.00	
VEGA RESERVA 2000/1 (Rioja D.O.) A medium bodied wine with a good aftertaste.	£38.00	
MUGA RESERVA 2000 (Rioja D.O.) A true, fine red wine with fantastic length and structure and a long and lingering after-taste.	£54.00	

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NAVARRA		
ORVALAIZ TEMPRANILLO 2003 (Navarra D.O.) A spicy flavoured wine with good fruit flavours and a light/medium body.	£17.00	
PRINCIPE DE VIANA CRIANZA 2002/3 (Navarra D.O.) Made from Cabernet Sauvignon, a full bodied wine.	£21.00	
PRINCIPE DE VIANA RESERVA After 18 months in oak barrels this wine is smooth and well balanced.	£29.00	
OTHER REGIONS OF SPAIN		
ALLOZO CRIANZA 2002 (La Mancha D.O.) A light wine with strong fruit flavours.	£18.00	
VEGA IBOR 2002 (Valdepenas D.O.) 100% Tempranillo aged in oak for a short period giving it complexity.	£18.00	
RAIMAT TEMPRANILLO A full bodied expression of the Tempranillo grape, notes of caramel, raspberry, cinnamon and blueberry.	£25.00	
ALLOZO GRAN RESERVA (La Mancha D.O.) A light and mellow wine.	£30.00	
JUMILLA		
VENDIMIA CASA CASTILLO 2004 This is what modern Spain is all about. Great fruit flavour and colour with real character.	£19.00	
MONASTRELL CRIANZA 2003 This grape is better than Tempranillo. Recommended.	£24.00	
VALTOSCA 2003 100% Syrah.	£38.00	
LAS GRAVAS 2001 A strong bodied wine with a lingering after-taste.	£46.00	
ALICANTE		
ENRIQUE MENDOZA MERLOT 2001/2 Smooth and velvety with plenty of wild fruit.	£28.00	
ENRIQUE MENDOZA PINOT NOIR 2002 A Burgundy grape with a strong character.	£30.00	
VINA ULISES 2001/2 Monastel/ Merlot/ Cabernet. A full bodied wine with a smooth finish.	£30.00	
PENON DE IFACH RESERVA 1999/0 Pinot Noir, Merlot and Cabernet Sauvignon.	£36.00	
PRIORATT		
COMA VELLA 2000 A blend of wild berries and chocolate with great length and a lingering taste.	£52.00	

CAVA

	bottle botallas	glass copas
CODORNÍU CLÁSICO A classic blend of Cava's traditional grape varieties, with notes of apple, roasted almonds and citrus.	£27.00	
CODORNÍU, ANNA DE CODORNÍU An elegantly styled Chardonnay based Cava. Aged for 18 months to develop notes of white peach, biscuit and green apples.	£35.00	
CODORNÍU PINOT NOIR ROSÉ Made from 100% Pinot Noir this wine possesses flavours of raspberries, strawberries, cinnamon and citrus.	£46.50	
JAUME CODORNÍU Aged for 4 years to develop complexities found only in the world's very best sparkling wines. Made from the best quality Chardonnay, Parelлада and Macabeo.	£48.00	

CHAMPAGNE NON VINTAGE

JACQUART, CUVÉE MOSAÏQUE, BRUT	£42.00
DUVAL-LEROY, FLEUR DE CHAMPAGNE, BRUT	£49.50
MOËT & CHANDON, BRUT IMPERIAL	£60.00
LOUIS ROEDERER, BRUT PREMIER	£60.00
LAURENT-PERRIER, BRUT	£62.50
LAURENT-PERRIER, ROSÉ	£79.50

PRESTIGE CUVÉE

LAURENT-PERRIER, GRAND SIÈCLE	£125.00
POMMERY, LOUISE POMMERY, 1985	£100.00
CRISTAL, LOUIS ROEDERER	£175.00

THE BEST OF SPAIN - SPECIAL SELECTION

DOMINIO DE CONTE RESERVA (Rioja) New wave Rioja. An excellent wine with a tremendous bouquet.	£50.00
PIE FRANCO (Jumilla) A concentrated and full bodied wine with a great fruit presence. Made from 40-year old vines of the Monastrell grape.	£52.00
LEALTANZA GRAN RESERVA (Rioja) Classic Rioja from a reputable producer.	£54.00
CUVEE CAMPANARIO ABADIA RETUERTA An oak aged wine with aromas of pepper and leather, well structured with strong tannins and a long lasting finish.	£70.00
PRADO ENEA GRAN RESERVA (Rioja) An intense aromatic wine with a long and distinctive finish.	£75.00
ALBA DE BRETO (Rioja) Another marvel of this top wine producing region.	£80.00

	bottle botallas	glass copas
THE BEST OF SPAIN - SPECIAL SELECTION		
ALION 97 (Ribera del Duero D.O.) Descendent of Vega Sicilia. A full bodied wine with a long finish and aromas of concentrated fruit and aromatic plants.	£84.00	
ALTANZA RESERVA ESPECIAL (Rioja) Made from selected grapes aged for 22 months in oak barrels.	£94.00	
CLOS FONTA (Priorat) An intense wine with aromas of wild berries and spices. Good acidity and a persistent finish.	£99.00	
TORRE MUGA (Rioja) An elegant wine with powerful aromas and a strong oak influence. Full bodied with a hint of vanilla and spices.	£103.00	
PROTOS GRAN RESERVA (Ribera del Duero) A classic wine from Ribera del Duero.	£110.00	
TORRES GRAN MURALLES A modern highly concentrated wine from Miguel Torres, made from extremely rare grapes. Aged for 20 months in Nevers and Allier oak.	£145.00	
ALENZA, BODEGAS ALEJANDRO FERNÁNDEZ (Ribera del Duero D.O.) A full bodied wine from the most respected producer in the region.	£179.00	
VEGA SICILIA VALBUENA, (Ribera del Duero D.O.) A full bodied delicate wine with aromas of wild berries.	£181.00	
ARO 2001, BODEGAS MUGA (Rioja D.O.) Impressive aromas of ripe red fruits and spices. A full bodied wine, with a persistent finish and an excellent texture.	£227.00	
VEGA SICILIA UNICO 87 (Ribera del Duero D.O.) A full-bodied wine with flavours of coffee bean and red and black fruits. A wine full of warmth and majestic length. Without doubt one of Spain's most unique wines.	£470.00	
ALBUFERA ADDITIONAL WINES		
ITALY		
PINOT GRIGIO COLFERAI 2004 (Friuli) A light, fresh, fruity and distinctively elegant wine.	£26.00	
CHIANTI CLASSICO SAN GIOVANNI 2001 (Toscana) Violet aromas preceded by morello cherry and spice.	£35.00	
PER E PALUMMO ISCHIA 2000 (Campania) A deep ruby red, fruit filled wine, offset with just a touch of acidity.	£41.00	
CHILE		
MONTES SAUVIGNON BLANC 2004 (Curico) A clean and pure wine with a gooseberry flavour.	£21.00	
MONTES CABERNET SAUVIGNON 2003 (Colchagua) A youthful wine with a strong blackcurrant fruit flavour.	£21.00	
CASA SILVA RESERVE CHARDONNAY 2003 (Colchagua) Subtle fruit flavours, with light to medium acidity.	£26.00	
CASA SILVA RESERVE CARMENERE 2003 (Colchagua) A flavourful wine with black fruits, morello cherry, chocolate and red pepper. A medium wine with a textured finish.	£26.00	

ARGENTINA

SAN FELIPE CHARDONNAY 2003/4 A dry wine with a touch of oak.	£17.00
SAN FELIPE CABERNET SAUVIGNON 2002/3 A full bodied wine with a long lingering taste.	£17.00
SAN FELIPE SANGIOVESE 2002/3 A spicy and light wine with a smooth finish.	£17.00
CRISTOBAL 1492 CHARDONNAY 2004 (Mendoza) An exotic fruit character, with balanced acidity and a delicate and lengthy finish.	£23.00
CRISTOBAL 1492 MALBEC 2003 (Mendoza) An intense red fruit and spice flavour with soft and unobtrusive tannins.	£23.00
CALIFORNIA ROUND HILL CHARDONNAY 2003 (Napa Valley) Fresh, tropical and lemon fruit flavours with soft subtle oak.	£33.00
ROUND HILL MERLOT 2001 (Napa Valley) A classic Merlot. rich, ripe fruit, complemented by integrated oak, subtle tannins and a lingering finish.	£33.00

FRANCE

WHITE

CHABLIS PAULIERE JEAN DURUP 2002(Chablis) Textbook Chablis. Dry and flinty with excellent length.	£36.00
POUILLY FUME ROGER PABIOT 2003 (Loire) Noticeable elderflower aromas, which linger on the palate.	£37.00
SANCERRE GIRARD 2003 (Loire) Strong gooseberry fruit flavour.	£38.00
PULIGNY MONTRACHET GERARD CHAVY 2002 (Cote d'Or) A rich and well-balanced wine. A high quality Burgundy.	£71.00

RED

CHATEAU ST LO 2001 (St Emilion) Ripe, balanced and soft Merlot-driven claret.	£38.00
CHATEAU GARRAUD 2001 (Lalande de Pomerol) Benchmark leftbank wine, smooth and fulfilling.	£51.00
NUIITS ST GEORGESER CRU LES ST GEORGES 1999 (Cote de Nuits) A strong and deep coloured wine from a renowned vineyard of the area.	£73.00
MOREY ST DENIS TRAPET 2001 (Cote de Nuits) A strong, bold wine with a powerful flavour.	£78.00
CHATEAU FEYTIT CLINET 1999 (Pomerol) A complex wine, full of character from this well regarded Chateau.	£90.00



TAPA'S

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Jabugo ham 5J Sanchez Romero Carvajal £8.95
Jamón de Jabugo 5J Sánchez Romero Carvajal

Cured Iberian pork loin £7.00
Lomo de cerdo Iberico embuchado

Cantabric anchovies in olive oil £6.25
Anchoas del Cantábrico en aceite de oliva

Cod marined gazpacho, fresh tomato and black olives £6.25
Carpacio de bacalao , tomate fresco y aceitunas de Aragon

Cabrales cheese served with apple and fresh herb toast £5.50
Queso cabrales con manzana y tostada de hierbas frescas (V)

Black pudding croquette served on pistachio crust £5.50-n
Croquetas de morcilla en costra de pistachios,-n

Galician octopus with butter beans £6.50
Pulpo Gallego a feira con judion de la Granja

Small chorizo sausages with lentils £5.50
Choricitos de Jabugo con lentejas

Chicken croquettes £4.95
Croquetas de pollo

Cod fritters £5.00
Buñuelos de bacalao

STARTERS AND SALADS

ENTRANTES Y ENSACADAS

Marinated lobster salad, rocket, avocado and tomato seeds £10.50
Ensalada de bogavante escabechado, rucola, aguacate y semillas de tomate

Wild mushroom flan, citrus and rocket salad, served with cream of spring onions(V) £8.95
Royal de setas, ensalada de rucola y cítricos, con salsa crema de cebollino(V)

Foie gras, goat cheese and caramelised green apple £9.50
Foie, queso de cabra y manzana caramelizada

Piquillo peppers with garlic prawns, fresh herb salad and broad bean £9.50*
*Pimientos del piquillo con langostinos al ajillo, ensalada de hierbas frescas y habitas**

Mediterranean seafood soup with scallop and cauliflower £7.50
Sopa de marisco mediterránea con Vieira y puré de coliflor

Cherry gazpacho, soft cheese and anchovies £6.50*-n
Garpacho de cerezas, queso fresco y anchoas,-n*

THE BEST RICE FROM THE VALENCIAN CUISINE PAELLAS (MI NIMUM 2 PEOPLE)

LAS MESORES PASCCAS NE LA COCINA CALENCIANA

L'Albufera paella with lobster and squid £18.50
Paella L´Albufera (con bogavante y calamar)

Valencian style paella with chicken and vegetables £13.95
Paella Valenciana (con pollo y verdura)

Seafood paella £13.25
Paella de marisco

Mixed paella with chicken, seafood and vegetables £13.50
Paella mixta (con pollo, marisco y verdura)

Señorito paella with peeled seafood £16.95
Paella del Señorito (con marisco pelado)

Black rice with squid and vegetables £13.95
Arroz negro con calamar y verduras

ORGANIC VEGETARIAN RICE (V) (MINIMUM 2 PEOPLE)

ARROCES VEGETARIANOS

Vegetable and goat's cheese gazpacho (V) £13.25
Capuchino de verduras y queso de cabra (V)

Rice with spinach and wild mushrooms (V) £12.25
Arroz con setas y espinacas (V)

Selected vegetables paella (V) £12.25
Paella de verduras de la huerta (V)

COOKED IN CASSEROLE

MELOSOS EN CAZUELA

Rice with lobster £17.95
Arroz con bogavante

Rice with wild mushrooms and duck* £13.95
*Arroz con setas y pato**

Rice with chicken and chorizo £13.95
Arroz con pollo y chorizo

NOODLE PAELLA

FIDEOS EN PAELLA

Noodles with fish and seafood £12.50
Fideua con pescado y marisco

FISH AND SEAFOOD

PESCADO Y MARISCO

Sea-bass or sea bream baked in sea-salt served with a light saffron "all i oli" £16.95
Lubina o dorada a la sal con guarnición y all i oli ligero de azafrán

Grilled monkfish tail with anchovies and thyme, fresh tomato and spinach with nuts £15.95-n
Cola de rape asada con anchoas y tomillo, tomate fresco y espinacas a la catalana -n

Roasted turbot with sautéed broad beans with Jabugo ham black pudding, and clam sauce £16.95
Turbot asado, habitas salteadas con Jabugo y morcilla, salsa de almejas

Cod comfit, black olives puree, dry orange and Vizcaina sauce £15.95
Bacalao confitado, pure de aceitunas negras, naranja seca y salsa Vizcaina

Baby squid grille, ink puree and herb sauce £15.00
Calamar a la parrilla con pure de tinta y salsa de hierbas

MEAT

CARNES

Roasted suckling pig with rosemary honey essence, chorizo mash potatoes and red onion. £16.50
Cochinillo asado con perfume de miel de romero, patatas con chorizo y cebolla roja

Baby lamb with truffle, crispy potato and mashed peas. £16.50
Cabrito de leche asado con trufa negra, galleta de patata y puré de guisantes con menta

Scottish beef entrecote, cabbage and potato combi, served with sautéed porcini mushrooms £15.95
Entrecote de buey Escocés, trinxat de col y ceps salteados

Beef, sweet potato puree and red wine sauce £13.25
Meloso de ternera, puré de boniato y salsa de vino tinto

Organic chicken olive oil mash potatoes and game, carrot comfit . £15.50
Pollo organico con patatas montadas con aceite de oliva e interiores de caza y zanahorias confitadas

(V) Vegetarian dishes

*We can offer a vegetarian option.

n-contain nuts

All Prices are inclusive of VAT.

A discretionary 13.5% service charge will be added to your bill

For those guests wishing to know about the ingredients in the menu

please ask the Manager

Chef de cuisine:

Antonio Belles

DESSERTS

POSTRES

Caramel pudding, milk sorbet and mint ice <i>Tocinillo de cielo, sorbete de leche y granizado de hierbas</i>	£6.25
White chocolate, toffee and mango ice crème <i>Sopa de chocolate blanco, toffee, helado de mango</i>	£6.25
Fruit cup with Muscatel wine, lemon sorbet and Crème Brûlée <i>Sopa de frutas, con gelatina de moscatel, helado de limon y espuma de crema catalana</i>	£6.25
Fruits sorbets <i>Surtido de sorbetes</i>	£6.00
French toast with orange sorbet and green apple <i>Torrija con helado de naranja y manzana verde</i>	£6.25
Yogurt with citrus fruits <i>Citricos con yogur</i>	£6.00
Cheese selection <i>Mesa de quesos</i>	£7.95

MENUS GOURMETS

(7 COURSES) £45

(5 COURSES) £35

SWEET/DESSERT WINES

	bottle botallas	glass copas
MOSCATEL DE LA MARINA (Alicante D.O.) A delicately sweet wine.	£26.00	£5.80
PEDRO XIMENEZ RESERVA FAMILIA (50cl.) (Malaga) A sweet and extremely rich tasting wine.	£29.00	£5.80
CASTA DIVA (50cl) (Alicante) A very rich wine with a taste of honey.	£33.00	£5.80