

✳ SANGRIA TIME

½ PRICE SANGRIA JUGS £8
2 FOR 1 LARIOS GIN & TONIC
2 FOR 1 COCKTAILS



SUNDAY
TO FRIDAY
12 - 7 PM

HOMEMADE SANGRIAS

SPAIN'S MOST FAMOUS EXPORT

750ML CARAFE

SANGRIA TRADICIONAL

Our favourite recipe of Sangria made with red wine, pineapple, orange, strawberry and other secret ingredients.

£16

WHITE BERRY SANGRIA

Made with white wine, blueberry, raspberry, strawberry and blackberries.

£16

SPARKLING TROPICAL SANGRIA

Refreshing sangria with crisp Cava, passion fruit, watermelon, pineapple, orange and lime.

£18

BLOOD ORANGE ROSÉ SANGRIA

Made with rosé wine, blood oranges, grapefruit, lemon, orange and lime.

£16

SKINNY SANGRIA

30% less of sugar, made with red wine, pineapple, orange, strawberry and other secret ingredients.

£16

TAPAS REVOLUTION

CARTA DE BEBIDAS

DRINKS MENU

GIN TONICS

PREMIUM GIN FROM SPAIN

Double shot (50ml) of gin served in a traditional balloon glass with tonic



When you think of an iconic drink from Spain, sangría might come to mind but over the last five years, Spain has now become Europe's largest gin consumer. Gin Tonic as we call it in Spain is now primarily consumed as a night-time bar drink and increasingly, as an accompaniment to tapas. The following gins are a selection of our favourite Spanish distilleries who use fresh regional botanicals to produce a fine aromatic spirit that can be enjoyed with a good quality tonic water.

XORIGUER *Menorca*

Mahón gin served long with Fever-Tree indian tonic, homemade lemonade and a lemon and lime garnish.

£7.50

NORDÉS *Galicia*

Galician gin distilled from albariño grapes served with Fever-Tree mediterranean tonic, grapes and ginger.

£8

LARIOS *Málaga*

Double distilled London dry gin served with Fever-Tree indian tonic, watermelon and cucumber.

£7.50

PUERTO DE INDÍAS

STRAWBERRY *Seville*

Delicate gin made with andalusian strawberries and served with Fever-Tree elderflower tonic, strawberry and mint.

£7.50

GINABELLE *Galicia*

Fruity gin made with mirabelle plums and albariño grapes, served with Fever-Tree aromatic tonic and forest fruits.

£8.50

GIN MARE *Barcelona*

Herbal, mediterranean gin served with Fever-Tree mediterranean tonic, mango and black pepper. Makes the perfect aperitivo!

£8

SANTAMANÍA *Madrid*

Small batch dry gin made with tempranillo grapes and served with Fever-Tree indian tonic, cardamom seeds and raspberries.

£7.50

AMPERSAND *Cádiz*

Four times distilled London dry gin with Spanish lemons and sun dried oranges. Served with Fever-Tree mediterranean tonic and a clove studded orange slice.

£7.50

SANGRIA TIME

2-4-1 LARIOS GIN & TONIC
2 FOR £7.50

Double distilled London dry gin served with Fever-Tree indian tonic, watermelon and cucumber.

CÓCTELES SPANISH INSPIRED COCKTAILS

our originals and twists on classics using Spanish ingredients



SPARKLING ROSE MARGARITA

Our take on the classic margarita with Jimador tequila, Aperol, rose water and lemon sherbet, topped with raspberry fizz. £7.50



PASSION FRUIT & MARZIPAN BATIDA

Vanilla and marzipan vodka, condensed milk, tigernut milk and passion fruit shaken with pimento dram and Disaronno amaretto. £8.50



PIMENTO & MANDARIN DAIQUIRI

Bacardi rum, mandarin, melon and pimento dram shaken with caramelised pineapple and lime. £8.50



BASQUE COUNTRY FIZZ

A twist on Patxaran. Sloe berry gin with a touch of aniseed, fig, apricot sherry and bitter peach topped with crisp cava. £8



VETERANO JULEP

Wild strawberry and pomegranate mixed with Veterano brandy, vanilla, mint and lemon. £8



ESPRESSO BLANCO MARTINI

Veterano brandy shaken with espresso, milk, dark chocolate liqueur, Kahlua and Frangelico. £8.50



Homemade chili infused tequila, shaken with vanilla, fresh ginger, triple sec and lemon. Served spicy. £7.50



GINGER & CHILI COBBLER

Homemade chili infused tequila, shaken with vanilla, fresh ginger, triple sec and lemon. Served spicy. £7.50



BLOOD ORANGE & CHERRY ROYAL

Larios gin, blood orange, aguardiente de cerezas, pimento dram shaken with lemon and topped with Cava. £7.50

ZUMOS DE LA CASA HOMEMADE JUICES

LIMONADA CASERA

Homemade lemonade with a touch of saffron. £2.85

MELOCOTÓN Y RUIBARBO

Rhubarb and peach juice with subtle notes of rose water and lemon. £2.95

CEREZA Y JENGIBRE

Cherry and ginger juice topped with ginger ale. £2.95

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2-4-1
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