

CHAMPAGNE / CAVA

Botella Copa 250ml

CAVA ROGER DE FLOR BRUT (D.O. PENEDES)	€25.00	€6.00
Very pale straw yellow. Fine bubbles and well-integrated into the wine		
CAVA RAVENTÓS I BLANC DE NIT ROSÉ (VINOS CONCA DEL RIU ANOIA)	€36.00	
Very elegant color with dynamic bubbles		
MOET & CHANDON BRUT CHAMPAGNE (FRANCE)	€70.00	
DOM PERIGNON CHAMPAGNE (FRANCE)	€250.00	

GIN / GINEBRE

CON TONICA "ROYAL BLISS"

LARIOS	€6.00
LARIOS ROSÉ	€6.50
GORDON'S	€6.50
BEEFEATER	€7.00

CON TONICA "FEVERTREE"

TANQUERAY	€8.50
BOMBAY SAPPHIRE	€8.50
NORDES	€8.50
HENDRICK'S	€12.50

ARAK

€4.50 (by glass/por copa)

Arak is an anise-flavoured spirit which is traditionally consumed as an aperitif or digestif across the Middle East, or as an accompaniment to a meal, mixed one part spirit and two parts water in small ice-filled cups.

Arak es un alcohol anisado que tradicionalmente se consume como aperitivo o digestivo a través de Oriente Medio, o como acompañamiento a una comida, mezclado un parte alcohol y dos partes agua en vasos pequeños llenos y hielo.

STILL WATER	(75cl) €3.75	(50cl) €2.50	MOJITO	€8.50
SPARKLING WATER	(75cl) €3.95	(50cl) €2.75	GLASS OF RED SANGRIA	€6.50
SOFT DRINKS / REFRESCOS			Copa de sangría tinto	
JUICES / ZUMOS			GLASS OF WHITE SANGRIA	€6.50
Mango			Copa de sangría	
Orange			BEERS (BOTTLED)	
Mango & orange			SAN MIGUEL 330ml	€2.95
Homemade lemonade			BEERS (ON DRAFT)	
VIRGIN MOJITO		€4.50	VICTORIA SMALL	€3.00
Mojito Sin Alcohol			VICTORIA PINT	€4.50

VINOS BLANCOS / WHITE WINE

Botella Copa

CARE CHARDONNAY (D.O. CARIÑENA) 100 % Chardonnay grapes aged for 3 months in oak barrels.	€19.50	€4.50
PREGÓN (D.O. RUEDA) 2017 100% Verdejo Grapes	€18.00	
ENTREFLORES VERDEJO (D.O. RUEDA) Aromatically very attractive with hints of tropical fruit, citrus and herbs. Very refreshing; dry but with a pleasant fruitiness.	€19.50	€4.50
RAIMAT CASTELL CHARDONNAY 2019 (D.O. COSTERS DEL SEGRE) Well-structured and with high aromatic intensity. Aromas of melon, peach, nectarine & lychees. Subtle notes of tropical fruit intertwined with citrus notes that bring great freshness.	€21.00	
LUIS CAÑAS BLANCO 2018 (D.O. RIOJA) Viura & Malvasía. Fresh herbal aromas with hints of tropical fruits	€23.00	
VIÑA CIMBRÓN SAUVIGNON BLANC (D.O. RUEDA) 100% Sauvignon grapes	€23.00	
PINOT GRIGIO (ITALY)	€23.00	

VINOS ROSADOS / ROSÉ WINE

SONETTI PINOT GRIGIO BLUSH (ITALY)	€18.50	€4.50
CARE ROSADO (D.O. CARIÑENA) Cabernet Sauvignon and Tempranillo. A young and fruity wine	€19.50	€4.50
BARÓN DE LEY ROSADO DE LAGRIMAS "BLUSH" (D.O. RIOJA) 100% Garnacha grapes	€21.00	

VINOS TINTOS / RED WINE

CARE TINTO ROBLE 2017 (D.O. CARIÑENA) Garnacha and Syrah blend. Dark berry aromas with hints of toffee. A savoury and sweet palate with a lingering finish	€19.50	€4.50
PUERTA VIEJA CRIANZA 2016 (D.O. RIOJA) 100% Tempranillo. Red Berry & licorice aromas with hints of spices & vanilla from the new American oak.	€24.00	
CAIR CUVÉE 2016 (LUIS CAÑAS FAMILY) (D.O. RIBERA DEL DUERO) Impressive coupage of Tempranillo and Merlot grapes. Aged for 8 months in American and French oak casks.	€23.50	
LUIS CAÑA CRIANZA 2013 (D.O. RIOJA) Coupage of Tempranillo and Garnacha grapes of the highest quality. Aged for 12 months in oak casks and 9 months in the bottle before release	€24.50	
YELLOW TAIL SHIRAZ (AUSTRALIA) Refined spicy fruit with touches of white chocolate and vanilla notes, dark red fruit, plum and mulberries. This wine has great length, with round tannins which invite for another sip.	€25.00	
BARÓN DE LEY RESERVA 2014 (D.O. RIOJA) Tempranillo grapes, aged for 20 months in new American oak and 24 months in the bottle before release	€32.00	
SANCERRE TINTO JEAN MARIE REVERDY (FRANCE) 100% Pinot Noir. Suitable red wine for fish and lighter dishes, or just for the Pinot Noir lovers.	€35.00	
BARÓN DE LEY FINCA MONASTERIO AUTHOR WINE (D.O. RIOJA) Unique blend of Tempranillo and Cabernet Sauvignon grapes. Aged for 18 months in new French oak casks & then 6 months in 10,000 litre oak casks.	€55.00	

LEBANESE RED WINES

CHATEAU KSARA

- CHATEAU KSARA 2011 €35
Cabernet Sauvignon, Merlot & Petit Verdot.
Hints of vanilla and blackberries. Smooth, mellow tannins
- CHATEAU KSARA 2007 €43
Cabernet Sauvignon, Merlot & Petit Verdot.
Elegant with savoury herbal and cedar notes, with eucalyptus notes in the finish. Delicate with moderate length
- CUVÉE DU 3ÈME MILLÉNAIRE 2013 €65
Petit Verdot, Cabernet Franc, & Syrah. Subtle nose of raspberry & blackcurrant & a vanilla character
- CHATEAU KSARA 2004 €72
Cabernet Sauvignon, Merlot & Petit Verdot. Ruby red, nose of raspberries, blackcurrant & vanilla
Balanced and mellow tannins that get rounder with time, taking up a leathery & spicy character
- KSARA LE SOUVERAIN 2007 €200
Arinarnoa, Marselan, and Cabernet Franc.
Remarkable bouquet of dark wild berries, with underlying licorice, fenugreek, & carob

CHATEAU KEFRAYA

- CHATEAU KEFRAYA 2012 €36
Syrah, Cabernet Sauvignon, Carignan and Mourvèdre. Intense & elegant with silky tannins, hints of cherries, spices, leather & vanilla
- CHATEAU KEFRAYA 2007 €45
A blend of Syrah, Cabernet Sauvignon & Mourvèdre. Smoke & balsamic aromas with hints of red fruits & apricots
- KEFRAYA COMTE DE M 2012 €65
Cabernet Sauvignon & Syrah. A complex bouquet of black fruits & cedar wood. Smooth on the palate, with elegant & melted tannins. A subtle balance between fine oak & fruit
- KEFRAYA COMTE DE M 2010 €75
Cabernet Sauvignon & Syrah. Intense first bouquet of forest fruits, chocolate, menthol, cigar, blackberry, & cloves. There are second notes of sandalwood & leather. Palate of cherry, black olives, violets & smoke
Fresh, full-bodied, & complex with well-structured tannins
- KEFRAYA COMTE DE M 2007 €95
Cabernet Sauvignon & Syrah. Lush jam & cassis aromas, with elegant hints of eucalyptus, vanilla & pepper. A powerful palate of berries, dark chocolate & cloves

VINOS TINTOS LIBANESES

CHATEAU MUSAR

- CHATEAU MUSAR 2006 €65
Cabernet Sauvignon, Cinsault & Carignan. A beautiful deep, ruby hue with lots of almost candied cherry, blackcurrant & cranberries on the nose with a hint of liquorice. The palate has an explosion of blueberries & cherries.
- CHATEAU MUSAR 2003 €75
Cabernet Sauvignon, Cinsault & Carignan. A complex, intriguing array of aromas: toasted bread, cigar box, fresh tea, plums & Eastern spices. On the palate, there are mature fruits: plums, figs & cherries with hints of tea leaves & dark chocolate. The first taste releases complex notes of currants, cherries & spice
- CHATEAU MUSAR 2000 €82
Cabernet Sauvignon, Cinsault & Carignan. The nose is a complex, intriguing mixture of figs, prunes, leather, dark tea, tobacco, black olives with spices & a certain earthiness. On the palate, you will find ripe black cherries, figs, damsons & even chocolate & olives
- CHATEAU MUSAR 2008 €86
Cabernet Sauvignon, Cinsault & Carignan. An alluring nose of black and red fruits, cherries, coffee, leather & cloves. Rich, warm, & concentrated
- CHATEAU MUSAR 1990 €255
Cabernet Sauvignon, Cinsault & Carignan. A vintage in which the harvest occurred early due to the war. Green pepper, mint & blackcurrant flavours
- CHATEAU MUSAR 1980 €450
Cabernet Sauvignon, Cinsault & Carignan. Very fresh and clean with a lovely tobacco nose. Mildly pickled aromas share the stage with typical leaf & cedar scents. This is darker and denser than some of the other wines from the 1980s.
A perfect candidate for roasted meats

The Bekaa Valley

From around 4500 BC, the sea-faring Phoenicians (ancestors of the modern Lebanese) distributed their wines and vines throughout the Mediterranean, travelling as far as Cadiz (and possibly beyond) in their robust cedar boats. Their resilience in the face of repeated invasion gave rise to the legend of “The Phoenix.” They also invented the alphabet to help keep records of their various transactions.

The ancient city of Baalbeck in the northern Bekaa valley takes its name from the Phoenician fertility god, Baal. The Roman god Bacchus was in turn worshipped here and the temples built in his honour remain among the most perfectly preserved in the world. The region’s wines are mentioned many times in the bible, with the first recorded evidence of wine transactions coming from Byblos (“book” in Greek, hence “Bible”) an historic fishing port north of Beirut.

The vineyards are located in the Bekaa Valley at an average altitude of 1,000 meters. The Bekaa has a semi-continental climate. The winters are cold with moderate rainfall and the summers are hot and dry. The altitude means that the hot summer days are balanced by cool evenings with a temperature difference of around 15°C. The vineyards also benefit from the land’s own natural water table, which is situated between two snow-capped mountain ranges. The vineyards receive between 600 and 700mm of yearly rainfall, concentrated in autumn and winter. In contrast, the weather is dry during summer months and growing seasons, resulting in far fewer diseases. Pesticides and herbicides are not used, so the grapes are grown almost organically. The soil ranges from chalk, to clay and chalk, to clay and limestone, but it is always stony.





CHATEAU
KSARA

Château Ksara, Lebanon's oldest winery, was established in 1857 when Jesuit Fathers inherited the estate and began farming a 27-hectare plot of land to produce Lebanon's first non-sweet red wine. In doing so, they laid the foundations of Lebanon's modern wine industry.

It is worth mentioning, however, that they were merely continuing a 5,000 year-old trading tradition. Lebanon sits on the site of ancient Phoenicia, one of the world's oldest merchant civilizations and one of the first to sell wines to other nations.

Château Ksara Estate lives and grows through the core values of Tradition, Nobility, and Modernity. And as the country's oldest winery, its mission is to not only continue its unique, centuries-old practice of winemaking, but to also implement the newest and most innovative processes, and continue leading the winemaking in Lebanon for generations to come.



CHATEAU KEFRAYA

A TERROIR, A SOUL, A GREAT WINE

Located in the West Bekaa Valley, the large estate of Château Kefraya has been the Bustros family's property for generations. The castle is built starting 1946 on an artificial hill used by the Romans centuries ago to observe their troop movements.

Founder and visionary Michel de Bustros undertakes massive works to implant Château Kefraya's vineyards on those magnificent hillsides. The first vines are planted in 1951 and in 1979 – despite the Lebanese civil war (1975 – 1990) – Château Kefraya starts exporting its wines to France. In 1997, American wine critic Robert Parker awards Comte de M 1996 a 91/100 qualifying it “An amazing accomplishment in Lebanon.”

Today, Château Kefraya is present in more than 40 countries over the five continents. Since foundation, Château Kefraya adopts a vision: “A terroir, a soul, a great wine,” and a motto: “Semper Ultra” which in Latin means “Always Higher.”



Chateau Musar

The wines of Chateau Musar are unique expressions from a country with an ancient wine-making culture. French in origin, the Hochar family arrived in Lebanon in the 12th Century, “Preux Chevaliers,” and have remained there ever since.

At 34° N of the equator, the centre of Bekaa Valley is further south than any part of Spain or Italy and as such gets its fair share of sunshine during the summer months. The Musar vineyards are situated at relatively high altitudes, (around 1000 metres above sea level) and so benefit from cool nights and seasonal temperatures (it often snows on the vines in the winter and summer can be searingly hot) resulting in longer ripening periods. Vines thrive in this pure “alpine” environment requiring little or no intervention to remain healthy.

Every wine of Chateau Musar is produced naturally with a “non-interventionist” wine-making philosophy and the winery was the first in Lebanon to implement organically certified viticulture. At harvest time, the grapes are hand-picked by Bedouins in the cool of the morning to preserve freshness, and driven in sizeable trucks over the mountains to the winery at Ghazir.

“When you are a winemaker you have the luck to work with something that is alive and you should never kill it.”
Serge Hochar

