# Cava & Champagne

CAVA ROGER DE FLOR BRUT (D.O. PENEDÉS)	29.00/6.00
RAVENTÓS I BLANC DE NIT ROSÉ (CONÇA DEL RIU ANOIA)	36.00
HENRI DE VERLAINE CHAMPAGNE BRUT ROSÉ	70.00
MOËT & CHANDON BRUT IMPERIAL	90.00
MOËT & CHANDON BRUT ROSÉ IMPERIAL	100.00
DOM PERIGNON 2010	395.00

# Gin & Tonic

LARIOS	8.00	BOMBAY SAPPHIRE	10.00
ROSÉ GIN	8.50	NORDES	10.00
GORDON'S	8.50	CITADELLE	11.00
BEEFEATER	9.00	ROKU	12.00
TANQUERAY	10.00	HENDRICK'S	13.50

# Cocktails

LAS ISLAS SANGRIA	8.00	NEGRONI	8.50
RED		BLOODY MARY	10.50
WHITE	8.00	CAMPARI & ORANGE	9.50
MOJITO	8.50	APEROL SPRITZ	9.00
GIN MARTINI	9.50	,	3.00

### Beers

STELLA ARTOIS DRAFT (REGULAR)	4.00
STELLA ARTOIS DRAFT (PINT)	6.00
BEIRUT BEER (LEBANON)	4.25
ALHAMBRA BEER	3.50

### Water

STILL WATER (50CL / 1L)	2.75/4.00
SAN PELLEGRINO (50CL / 1L)	4.00/6.00

### Vino Blanco - White Wine

villo bialico - vvilite vville	
PRÍNCIPE DE VIANA (D.O. NAVARRA) 100% Chardonnay. 3 months on fine lees with regular bâttonages.	23.00 / 6.25
ENTREFLORES (D.O. RUEDA) 100% Verdejo. Aromatic with predominant notes of flowers, tropical fruit and herbaceous hints.	25.00 / 6.75
VIÑA CIMBRÓN (D.O. RUEDA) 100% Sauvignon Blanc. Fresh, light, yet persistent with a long-lasting aftertaste.	29.50
UVAM (DOC DELLE VENEZIE) 100% Pinot Grigio. Crisp, light and refreshing with lots of green fruit and some floral hints.	25.00
RIOJA VEGA 1882 (D.O.C.A RIOJA) 50% Garnacha Blanca y 50% Tempranillo Blanco. Aged for 3 months with regular racking.	26.00
HA PASADO UN ÁNGEL - SEMIDULCE (VINO DE LA TIERRA 3 RIBERAS) Viura & Chardonnay. Refreshing beginning, wide and sweet. Balance between freshness and sweetness.	23.00
KSARA BLANC DE BLANCS 2018 (LEBANON) Sauvignon Blanc, Semillon & Chardonnay. Aroma of exotic fruits & hazelnuts. Soft, fresh & long-lasting	38.00
Vino Rosado - Rosé Wine	
PRÍNCIPE DE VIANA (D.O. NAVARRA) 100% Garnacha. Perfect on any occasion. An explosion of color, aromas and flavours.	23.00 / 6.25
BARÓN DE LEY LÁGRIMA "BLUSH" (D.O.C.A RIOJA) 100% Garnacha. Refreshing flavours of raspberry and strawberry.	26.00 / 7.00
ARESÁN ROSÉ (D.O. V.T. CASTILLA Y LEÓN) Garnacha & Cabernet Franc. Goes really well with rice dishes, pasta, salads, seafood and as an aperitif.	26.00
KSARA GRIS DE GRIS 2019 (LEBANON) Grenache Gris & Carignan A lush, elegant rosé, with a nose of vine flowers, peony & a touch of jasmine. Rounded, complex & brimming with red fruit as well a savoury flavours	38.00

# Vino Tinto - Red Wine

PRÍNCIPE DE VIANA CRIANZA (D.O. NAVARRA) Tempranillo, Cabernet Sauvignon & Merlot. 12 months in 225- litre barrels. One year bottle ageing.	23.00 / 6.25
RIOJA VEGA GyG (D.O.C.A RIOJA) Garnacha & Graciano. Ageing in American oak barrels for six months.	29.50 / 8.00
MONTEABELLÓN 5 MESES (D.O. RIBERA DEL DUERO) 100% Tempranillo. 5 months in oak barrels. 50% French oak and 50% American oak.	28.00 / 7.50
BARÓN DE LEY RESERVA (D.O.C.A RIOJA) Tempranillo, Graciano & Maturana. 20 months in new American-oak casks and 24 months in bottle.	40.00
CIUDAD SECRETA (D.O. SIERRAS DE MÁLAGA) Tempranillo & Tintilla de Rota. Tasty, sweet and well-assembled fruit on the palate. Very soft & pleasant.	36.50
CLUNIA SYRAH (D.O. V.T. CASTILLA Y LEÓN) 100% Syrah. 12 months in French oak barrels.	45.00
CLUNIA MALBEC (D.O. V.T. CASTILLA Y LEÓN) 100% Malbec. 15 months ageing in French oak barrels.	64.00
BARÓN DE LEY FINCA MONASTERIO (D.O.C.A RIOJA) 80% Tempranillo & 20% other grapes. 18 months in new French- oak barrels & 6 months in foudres.	70.00
SANCERRE ROUGE (D.O. LOIRE - FRANCE) 100% Pinot Noir. 6-8 months in fine lees. Delicate yet very tasty elegant wine with lots of soft red fruit.	47.00



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.

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 winemaking in Lebanon for generations to come.



KSARA LE PRIEURE 2019 Cinsault, Carignan, Mourvèdre & Grenache	32.00
KSARA RESERVE DU COUVENT 2018 Syrah, Cabernet Sauvignon & Cabernet Franc €8.50 by the glass/Half-bottle available for €20.50	39.00
KSARA CABERNET SAUVIGNON 2017 Aged for 12 months in new oak. A nose of graphite & cedar with hints of fresh tobacco. On the palate, there are juicy cherries, plums & fine tannins	49.00
CHATEAU KSARA 2007 Cabernet Sauvignon, Merlot & Petit Verdot. Elegant with savoury herbal and cedar notes, with eucalyptus notes in the finish. Delicate with moderate length	85.00
CUVÉE DU 3ÈME MILLÉNAIRE 2013 Petit Verdot, Cabernet Franc, & Syrah. Subtle nose of raspberry & blackcurrant & a vanilla character	95.00
CHATEAU KSARA 2004 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	95.00
KSARA LE SOUVERAIN 2007 Arinarnoa, Marselan, and Cabernet Franc. Remarkable bouquet of dark wild berries, with underlying licorice, fenugreek, & carob	250.00



# CHATEAU KEFRAYA

#### UN TERROIR, UNE ÂME, UN GRAND VIN

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."

#### KFFRAYA COMTF DF M 2007

110.00

Cabernet Sauvignon & Syrah. Lush jam & cassis aromas, with elegant hints of eucalyptus, vanilla & pepper. A powerful palate of berries, dark chocolate & cloves

#### CHATEAU KEFRAYA 2012 MAGNUM (1500ML)

95.00

Cabernet Sauvignon, Syrah, Mourvédre & Carignan. A nose of liquorice, berries, leather and spices. Medium-bodied and fruity, with soft tannins.

#### CHATEAU KEFRAYA 2010 MAGNUM (1500ML)

175.00

Cabernet Sauvignon, Syrah, Mourvédre & Carignan. A nose of cedar, anise & tobacco. On the palate, smooth and mediumbodied with hints of vanilla & smooth tannins.



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



#### **CHATEAU MUSAR 1990**

255.00

Cabernet Sauvignon, Cinsault & Carignan. A vintage in which the harvest occurred early due to the war. Green pepper, mint & blackcurrant flavours

#### **CHATFAU MUSAR 1980**

450.00

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

#### CHATFAU MUSAR 2006 MAGNUM

275.00

A beautiful deep, ruby hue with lots of confected cherry, blackcurrant and cranberries on the nose with a hint of liquorice. The palate has an explosion of brambly and hedgerow fruits with blueberries and cherries - a mid-weight vintage from Chateau Musar with excellent acidity and fine tannins.

#### CHATFAU MUSAR 2000 MAGNUM

295.00

"Lovely aromas of damp autumn forests, decaying leaves and wood combine with a slightly chocolatey sweetness. A little spirit developed over the course of the evening: almost a Drambuie or Grand Marnier character. Slightly sweet on the palate with very long, classic autumnal Musar notes, soft, mature and Old World, braced by that lovely acidity. Still full flavoured and crisp on its long, lingering aftertaste, finishing with notes of liquorice and sherbet"

- Bartholomew Broadbent, October 2019