

# *Copas*

# *Pages*

<i>- Cocktails</i>	<i>1-2</i>
<i>- Vermouth</i>	<i>3</i>
<i>- Sherry</i>	<i>4</i>
<i>- Wine</i>	<i>5-7</i>
<i>- Gins</i>	<i>8</i>
<i>- Spirits, Beers &amp; Soft Drinks</i>	<i>9</i>
<i>- Hot Drinks</i>	<i>10</i>

# Pablo's Tapas

<b>Bloody Maria</b>	10		10
<i>Can you handle the heat?</i>			
Tequila, tomato juice & Pablos spices.			
<b>Spanish 43</b>	10		
<i>Fruity fresh</i>			
Licor 43, lemon juice, sugar syrup.			
<b>Aqua de valencia</b>	10		
<i>Valencia's most iconic cocktail!</i>			
Caballero, orange juice, cava.			
<b>Px Espresso martini</b>	11		
<i>A twist on the classic espresso martini</i>			
Vodka, espresso, px sherry, Licor 43.			
<b>Brandy Rebutito</b>	10		
<i>dry fresh spanish spritz</i>			
103 brandy, Oloroso, lemon, mint & lemonade.			
		<b>Mojito</b>	
		<i>The cuban classic</i>	
		White rum, soda, lemon, mint and sugar.	11
		<b>The Spaniard</b>	
		<i>A Spanish old fashioned</i>	
		Haran whisky,	9
		<b>An Spanish Garden</b>	
		<i>The perfect summer cocktail</i>	
		Gin, Elderflower, apple juice, lime & mint	11
		<b>El Centelleo</b>	
		<i>Put a twinkle in your eye.</i>	
		Vodka, elderflower and cava.	10
		<b>Manzanilla Margarita</b>	
		<i>To salt or not to salt</i>	
		Tequila, Manzanilla, Lime juice, sugar syrup	10
		<b>Marianito</b>	
		<i>Authentic northern spain aperitif</i>	
		Vermouth, siderit, campari and bitters	

If you would like a classic cocktail that's off the menu, please ask any of our staff and they may be able to do it.

# Pablo's Tapas

## Red Wine Sangria

*Homemade fresh sangria*

Glass 7

Jug 17

## White Wine Sangria

*Homemade fresh sangria*

Glass 7

Jug 17

## Cocktail of the month

Simons sexy specials

*Sex in a glass*

*Alcohol and then some more alcohol*

12

## TASTER BOARDS

*Too many to choose from? Then why not try our 'Taster Boards'.*

**Sherry tasting board** 20

*50 ml shots of: Oloroso, Pedro Ximinez, Manzanilla, Alameda cream*

**Vermouth tasting board** 20

*50 ml shots of: Oloroso, Pedro Ximinez, Manzanilla, Alameda cream*

**Siderit tasting board** Singles - 21

*Hibiscus, Cool Tankard, Lime & Ginger and London Dry.* Doubles - 30

*served with 2 bottles of tonic*

# Pablo's Tapas

**Manzanilla** 4.5 6 20

*Manzanilla sherry is known for its light, delicate flavour and is often enjoyed as an aperitif*

**Oloroso** 5 6.5 27

*Oloroso is dark in colour with a rich, nutty flavour and is often enjoyed as a dessert wine*

**Alameda Cream** 5 6.5 27

*Aromas of dried fruits such as figs and raisins intermingle with honey. The palate is decadent and smooth with a nutty aftertaste and a long, long finish.*

**Pedro Ximenez** 6.5 8 32

*PX sherry is syrupy in texture and dark in colour, known for its rich, sweet flavour often enjoyed as a dessert wine.*

## Spanish Sherries

Spanish sherries are a type of fortified wine that originated in the Jerez region of Spain. They are made from white grapes and are aged in a system called solera, which involves blending wines of different ages. Spanish sherries come in a range of styles and flavours, from light and dry to rich and sweet. Sherries are often enjoyed as an aperitif or with dessert.

# Pablo's Tapas

## Vermouth

Spanish vermouth is a fortified wine that originated in Spain and is flavoured with herbs and spices. It is typically made from white or red wine, and is often used in cocktails. Spanish vermouth is either sweet or dry, with the sweet variety being more commonly used in cocktails.

**Zarro Rojo** 5 6.5 20

*Ochre colour with orange tones. On the nose, wide and intense aromas of herbs. In the mouth it is meaty, broad, with an explosion of flavours, leaving a long and persistent finish.*

**Zarro Blanco** 5 6.5 20

*Soft yellow colour, with intense and complex aromas of citrus peels, cinnamon and vanilla. In the mouth it is round and fresh, with a long finish reminiscent of spicy notes.*

**Alvear Rojo Tradicional** 6 8 31

*Aromas of dried fruits such as figs and raisins intermingle with honey. The palate is decadent and smooth with a nutty aftertaste and a long, long finish.*

**La Cuesta Reserva** 6.5 8.5 34

*This Vermouth is very aromatic and flavorful. Roasted aromas of mountain herbs, oak and coffee stand out on the nose. The palate is bitter, with hints of ripe fruit and spices.*

# Pablo's Tapas

Sparkling

1 + 1 = 3 Cava

7.5

25.5

*Macabeo, Parellada, Xarel-lo*

*A great sparkling wine aged in the bottle for 12 months, it is clean and fruity on the nose with a soft and vintage frame. This cava is a lively, tasteful and elegant well bodied wine with fine and delicate natural bubbles. Easy to drink with a gentle dryness.*

1 + 1 = 3 Cava Blanc de Noir

31

*Pinot Noir*

*This 100% pinot noir brut nature is produced in the champagne style and has been aged for 15 months. It is beautifully elegant, well balanced and complex with soft biscuity notes. It has a lively freshness mixed with deeper notes from the ageing with subtle red berry flavours.*

Rose

Vega Badenes Rosado

5.5 7.5 21

*Castilla y leon Syrah*

*Attractive strawberry colour, balanced fresh red fruits aroma. Fruity, soft and fresh with a long aftertaste on the palate.*

Muga Rosada

29

*Rioja Garnacha-Viura-Tempranillo*

*Salmon pink coloured. Captivating on the nose with highly elegant fruit aromas with reminders of apricot, strawberries & creamy hints of raspberry yoghurt.*

# Pablo's Tapas

White

## Vega Badenes Blanco

5.5 7.5 21

### *Castilla y leon*

*Pale yellow in colour with Fresh aromas of tropical fruit and fresh finish*

6.5 8.5 25.5

## Excellens Sauvignon Blanc

### *Rueda, Spain*

*Refined bouquet with notes of tropical fruit, white flowers, peaches & apricots.*

7 9 27

## Torre La Moreira Albariño

### *Galicia, Spain*

*100% Albarino grape, pale yellow with green reflections, apple and pear scented on the nose*

6.5 8.5 25.5

## Excellens Rioja Blanco

### *Viura Rioja, Spain*

*A blend of citrus & tropical notes with hints of wild flowers. The palate is quite rich & rounded. Long and satisfying*

31

## Muga Blanco

### *Malvasia-Garnacha Blanca, Rioja Spain*

*White Rioja fermented in French oak barrels. Ripe pineapple, apple & peach against a background of smooth honey & almond blossom.*

# Pablo's Tapas

Red

<b>Vega Badenes Tinto</b>	5.5	7.5	21
<i>Tempranillo-Syrah-Merlot</i>			
<i>Red cherry in colour. Powerful &amp; fruit forward, reminiscent of red fruits. Silky &amp; sweet-tooth on the palate</i>			
<b>Excellens Cuvee Especial Crianza</b>	6.5	8.5	25.5
<i>Tempranillo-Syrah-Merlot, Rioja</i>			
<i>Bouquet of ripe fruit &amp; refined oak confirming its meticulous ageing in barrel. Delicious flavours, resulting in a smooth &amp; elegant texture.</i>			
<b>Pegões Colheita Seleccionada Tinto</b>			32
<i>Cab Sauv, Syrah, Portugal</i>			
<i>A blend of citrus &amp; tropical notes with hints of wild flowers. The palate is quite rich &amp; rounded. Long and satisfying</i>			
<b>Muga Reserva</b>			37
<i>Tempranillo-Rioja, Spain</i>			
<i>Elegant blueberry, cassis, liquorice &amp; roasted spicy vanilla &amp; black pepper notes with black cherry &amp; dark chocolate notes open up after time in the glass. background of smooth honey &amp; almond blossom.</i>			
<b>Excellens Gran Reserva</b>			43
<i>Tempranillo, Rioja, Spain</i>			
<i>Elegant blueberry, cassis, liquorice &amp; roasted spicy vanilla &amp; black pepper notes with black cherry &amp; dark chocolate notes open up after time in the glass</i>			



# Pablo's Tapas

50ml measurements, served with fever tree tonic

<b>Siderit London Dry 43%</b> <i>A juniper-forward flavour followed by a combination of botanicals</i>	<b>8.5</b>	<b>Nordes</b> <i>Distilled in northern Spain, Galicia. Nordes is made by distilling locally grown Albarino grapes, giving a soft &amp; fruity character.</i>	<b>8</b>
<b>Siderit Cool Tankard 40%</b> <i>A floral variation on the Siderit Gin, taking advantage of the cool tankard flower flavour</i>	<b>8.5</b>	<b>1890 Exotica 38%</b> <i>A handcrafted gin with cinnamon and macerated blackberry, which gives the gin that touch that distinguishes it from the rest.</i>	<b>8.5</b>
<b>Siderit Hibiscus 43%</b> <i>An extension of the Siderit gin range with a greater emphasis on 1/12 botanicals: hibiscus.</i>	<b>8.5</b>	<b>Emma Strawberry gin 37.5%</b> <i>From northern Spain, Alava. Offering the aromas of juniper, red fruits, and a round taste with fruity and herbal nuances</i>	<b>8</b>
<b>Siderit Ginger Lime 43%</b> <i>Made with siderits 12 botanicals, topped off with ginger and lime</i>	<b>8.5</b>	<b>Emma Orange Gin 37.5%</b> <i>Geneva fresh aromas of herbs, combined with fruity notes of sweet orange</i>	<b>8</b>
<b>Malayerba 41%</b> <i>A great dry gin from Madrid, with tasting notes of coriander, mint, juniper and pepper.</i>	<b>9</b>		



# Pablo's Tapas

		25ml	50ml
Coca-Cola	5	103 Brandy	4 6.5
Diet Coke	2.5	Carlos I Brandy	6 8.5
Coke Zero	2.5	Jameson Irish Whisky	4 6.5
Sprite Zero	2.5	Penderyn Welsh Whisky	6 8.5
Ginger Beer	3	Haran Whisky	6 8.5
Elderflower Presse	2.5	Spanish Vodka	5 7.5
Sanpellegrino Blood Orange	3	Captain Morgan Rum	4 6.5
Sanpellegrino Limon y Mint	3	Spiced/Dark/White	
Still Water	2	Diplomatico rum	6 8.5
Sparkling Water	2		
Orange Juice	2	Mahou Draught 5.1%	2.95 5.9
Apple Juice	2	Mahou Clara	2.45 4.9
Cordial Orange/Lime	1.5		
<b>Alcohol Free</b>		Estrella Galicia	4
		Estrella Galicia Gluten free	4 3
		Estrella Galicia Alcohol free	5.5 5.5
<b>Mocktails</b>		Estrella Galicia 1906	5
		Estrella Galicia 1906 Black	5.5
		El Gaitero Cider	
		El Gaitero Cider Red	
		Grape	



# Pablo's Tapas

## Double Shot Serving

Espresso	2.5
Cortado	2.5
Macchiato	2.5
Cappuccino	3
Cafe Con Leche	3
Flat White	3
Americano	2.5
Cafe Mocha	3
Hot Chocolate	3
Tea	2.5
English	
Breakfast/Mint/	
Earl Grey/Green	

### Alcoholic Hot Drinks

Irish Coffee	7.5
Coffee and Brandy	7.5
Adult hot choc	7.5
Crema catalana latte	7.5
Hot Toddy	7.5