

SANDWICHES & SNACKS

vegetarian most popular!

Spanish 'Bocadillos'

A freshly baked baguette filled with Iberico Ham, Manchego cheese, cured beef, chorizo, salchichon, or Spanish pork with your choice of topping



toppings

|                        |        |                                     |        |
|------------------------|--------|-------------------------------------|--------|
| Extra Virgin Olive Oil | + 0.75 | Manchego Cheese                     | + 1.55 |
| Tomato                 | + 0.75 | Manchego Cheese, Tomato & Olive Oil | + 2.25 |

NEW! made to order

|                                                       |    |
|-------------------------------------------------------|----|
| Premium Iberico Ham 100% Pata Negra Baguette Sandwich | 28 |
| Iberico Bellota Ham Baguette Sandwich                 | 22 |

Cones Bites

Indulge in your preferred selection of cured meats or cheese presented in a cone, artistically arranged to be shared with everyone



|                                 |     |                          |     |
|---------------------------------|-----|--------------------------|-----|
| Iberian Ham Mini Cubes Cone     | 7.4 |                          |     |
| Manchego Cheese Mini Cubes Cone | 6.2 | Mix Iberian Ham & Cheese | 6.7 |
| Mini Chorizo or Fuet Cone       | 6.2 | Mix Chorizo & Fuet Cone  | 6.2 |

menu designed by www.debsocialmedia.com



We are an independent family-owned and run business that produces our Iberian cured meats in our own factory in Guijuelo, Salamanca, Spain

about us

Mention @CasaManoloUK and use the hashtag #CasaManoloUK for a chance to be featured in our timeline

ALL FOOD



MENU  
SPANISH RESTAURANT & TAPAS BAR  
vegetarian most popular!

STRAND  
CHELSEA  
PUTNEY  
CLAPHAM

FROM FIELD TO TABLE

Cured Meats

TABLA de EMBUTIDOS IBÉRICOS de BELLOTA, JAMÓN PATA NEGRA y QUESOS MANCHEGOS 55  
Premium platter Iberico Bellota cured meats 100% Iberico Ham, loin, salchichon, chorizo & cecina accompanied w/ rosemary & truffle Manchego cheese, served w/ picos



SELECCIÓN de JAMONES IBÉRICOS 33  
Casa Manolo's Iberico Ham selection

JAMÓN PATA NEGRA PREMIUM 27 / 38  
100% IBÉRICO (60g) / (100g)  
5 years cured, free-range, 100% Iberico breed, acorn-fed

JAMÓN IBÉRICO de BELLOTA (60g) / (100g) 21 / 33  
4 years cured, free-range, 75% Iberico breed, acorn-fed

JAMÓN IBÉRICO de CEBO (60g) / (100g) 17 / 25  
3 years cured, 50% Iberico breed, acorn & cereal fed

LOMO IBÉRICO de BELLOTA (60g) / (100g) 18 / 28  
Acorn-fed Iberico pork loin

CECINA IBÉRICA de LEON (60g) / (100g) 11 / 18  
Salt-cured, air-dried beef, w/ black pepper & olive oil

CHORIZO IBÉRICO de BELLOTA o PICANTE 8 / 12  
(70g) / (120g)  
Acorn-fed Iberico chorizo or spicy one

SALCHICHÓN IBÉRICO de BELLOTA 8 / 12  
(70g) / (120g)  
Acorn-fed Iberico salchichon

FUET CATALÁN (60g) / (120g) 9 / 13  
Catalan dry-cured sausage in a pork gut

Manchego Cheese

TABLA de QUESOS PREMIUM (180g) 30  
Manchego black truffle, matured & rosemary cheese

QUESO MANCHEGO de OVEJA CURADO 11 / 18  
• Strong taste • (70g) / (120g)  
6 months mature Manchego sheep's milk cheese

QUESO MANCHEGO de OVEJA SEMI-CURADO 10 / 15  
• Mild taste • (70g) / (120g)  
3 months mature Manchego sheep's milk cheese

QUESO CURADO en ROMERO 13 / 20  
• Strong taste • (70g) / (120g)  
Manchego cheese w/ a unique aroma of rosemary

QUESO MANCHEGO con TRUFA NEGRA 15 / 22  
• Unique taste • (70g) / (120g)  
Manchego cheese w/ natural black truffle



Iberico Ham & Cheese

JAMÓN PATA NEGRA PREMIUM 100% IBÉRICO 22  
(30g) y QUESO CURADO en ROMERO (30g)  
5 years cured ham, 100% Iberian breed, acorn-fed, & Manchego cheese w/ a unique aroma of rosemary

JAMÓN IBÉRICO de BELLOTA (30g) 18  
y QUESO MANCHEGO de OVEJA CURADO (30g)  
4 years cured ham, 75% Iberian breed, acorn-fed, & 6 months mature Manchego sheep's milk cheese

JAMÓN IBÉRICO de CEBO (30g) 14  
y QUESO MANCHEGO de OVEJA SEMICURADO (30g)  
3 years cured ham, 50% Iberian breed, acorn & cereal fed, & 3 months mature Manchego sheep's milk cheese

# SPANISH TAPAS & SPECIALTIES

 vegetarian    most popular!

## Cold Appetiser

|                                                                                                         |     |
|---------------------------------------------------------------------------------------------------------|-----|
| <b>ACEITUNAS MEDITERRANEAS</b><br>Mediterranean green queen olives                                      | 5.5 |
| · Choose between: .....                                                                                 |     |
| <b>RELLENAS de ANCHOAS</b><br>stuffed w/ anchovies                                                      |     |
| <b>OREGANO</b>         |     |
| marinated pitted olives w/ oregano                                                                      |     |
| <b>MANZANILLA</b>      |     |
| plain olives w/ olive pits                                                                              |     |
| <b>PIMENTÓN y AJO</b>  |     |
| pitted olives in paprika & garlic                                                                       |     |
| .....                                                                                                   |     |

|                                                                                                                        |   |
|------------------------------------------------------------------------------------------------------------------------|---|
| <b>GAZPACHO ANDALUZ (ESTACIONAL)</b>  | 6 |
| <b>con TAQUITOS de JAMÓN</b>                                                                                           | 7 |
| Cold Andalusian-style soup made of raw, blended vegetables, add on jamón shaves for +1                                 |   |

|                                   |   |
|-----------------------------------|---|
| <b>ENSALADILLA RUSA</b>           | 9 |
| Potato salad w/ tuna & mayonnaise |   |

|                                                                                                       |     |
|-------------------------------------------------------------------------------------------------------|-----|
| <b>PAN TUMACA</b>  | 6.5 |
| Tomato, garlic & olive oil on toast                                                                   |     |

|                                                                                                               |   |
|---------------------------------------------------------------------------------------------------------------|---|
| <b>ENSALADA de TOMATE</b>  | 8 |
| Garden tomato salad w/ sweet balsamic sauce                                                                   |   |

|                                                 |                                                                                     |
|-------------------------------------------------|-------------------------------------------------------------------------------------|
| <b>ENSALADA de TOMATE y VENTRESCA</b>           | 16                                                                                  |
| Selected white meat tuna fillets & tomato salad |  |

**email us** Help us improve our services. Scan the QR code to give feedback!



## From The Sea

|                                                                             |                                                                                     |
|-----------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| <b>ANCHOAS del CANTÁBRICO</b><br>Premium Cantabrian sea marinated anchovies | 22                                                                                  |
|                                                                             |  |

|                                                            |    |
|------------------------------------------------------------|----|
| <b>BOQUERONES en VINAGRE</b><br>White anchovies in vinegar | 18 |
|------------------------------------------------------------|----|

|                                                                                                    |    |
|----------------------------------------------------------------------------------------------------|----|
| <b>PULPO a la GALLEGA</b><br>Galician-style octopus w/ creamy mashed potatoes, paprika & olive oil | 14 |
|----------------------------------------------------------------------------------------------------|----|

|                                                  |                                                                                     |
|--------------------------------------------------|-------------------------------------------------------------------------------------|
| <b>GAMBAS al AJILLO</b><br>Spanish garlic prawns | 14                                                                                  |
|                                                  |  |

## Paella Paradise

|                                                        |                                                                                     |
|--------------------------------------------------------|-------------------------------------------------------------------------------------|
| <b>PAELLA de MARISCO</b><br>Traditional seafood paella | 25                                                                                  |
|                                                        |  |

|                                                      |                                                                                     |
|------------------------------------------------------|-------------------------------------------------------------------------------------|
| <b>PAELLA de CHORIZO</b><br>Flavorful chorizo paella | 23                                                                                  |
|                                                      |  |

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| <b>PAELLA de VERDURAS</b>  | 20 |
| Hearty vegetable paella                                                                                     |    |



## Hot Plates

|                                          |         |
|------------------------------------------|---------|
| <b>CROQUETAS (4 pieces) / (8 pieces)</b> | 10 / 15 |
| Mix and match: .....                     |         |

|                         |                                                                                       |
|-------------------------|---------------------------------------------------------------------------------------|
| · Iberico Ham           |  |
| · Spinach & Goat Cheese |                                                                                       |
| · Cabrales Cheese       |                                                                                       |
| .....                   |                                                                                       |

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| <b>HUEVOS al PLATO con JAMÓN y CHORIZO</b><br>Eggs in tomato sauce, chorizo, & Iberico Ham | 10 |
|--------------------------------------------------------------------------------------------|----|

|                                                      |   |
|------------------------------------------------------|---|
| <b>POTAJE</b><br>Chickpeas, spinach, & cod fish stew | 8 |
|------------------------------------------------------|---|

|                                                                                                                 |                                                                                       |
|-----------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| <b>PIMIENTOS RELLENOS de TXANGURRO o CHIPIRON</b><br>Basque Country-style stuffed peppers w/ crab or baby squid | 10                                                                                    |
|                                                                                                                 |  |

|                                               |                                                                                       |
|-----------------------------------------------|---------------------------------------------------------------------------------------|
| <b>CHORIZO al INFIERNO</b><br>Grilled chorizo | 9                                                                                     |
|                                               |  |

|                                                                                          |   |
|------------------------------------------------------------------------------------------|---|
| <b>LACÓN CASA MANOLO</b><br>Galician smoked ham shoulder seasoned w/ paprika & olive oil | 9 |
|------------------------------------------------------------------------------------------|---|

# CASA MANOLO CLASSICS

 vegetarian    most popular!

## Vegetarian Corner

|                                                                                                                |   |
|----------------------------------------------------------------------------------------------------------------|---|
| <b>TORTILLA de PATATAS</b>  | 9 |
| A classic Spanish omelette                                                                                     |   |

|                                                                                                             |   |
|-------------------------------------------------------------------------------------------------------------|---|
| <b>PATATAS PICANTES</b>  | 8 |
| Spicy potatoes w/ parsley & garlic                                                                          |   |

|                                                                                                                  |   |
|------------------------------------------------------------------------------------------------------------------|---|
| <b>CHAMPIÑONES al AJILLO</b>  | 8 |
| Spanish-style garlic mushrooms                                                                                   |   |

|                                                                                                                 |                                                                                     |
|-----------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| <b>PIMIENTOS del PADRÓN</b>  | 10                                                                                  |
| Padron peppers lightly seasoned with salt                                                                       |  |



|                                                                                                                                |                                                                                       |
|--------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| <b>PATATAS BRAVAS, ALIOLI or BRAVIOLI</b>  | 10                                                                                    |
| Homemade bravas potatoes, alioli, or both                                                                                      |  |



You can always find us on Deliveroo, Uber Eats, and our online store: casamanoloshop.com (deliveries to mainland UK)



deliveroo

Uber Eats

## Pates

|                                                             |                                                                                       |
|-------------------------------------------------------------|---------------------------------------------------------------------------------------|
| <b>PATÉ DE AVE con PIMIENTOS</b><br>Poultry pate w/ peppers | 11                                                                                    |
|                                                             |  |

|                                                          |    |
|----------------------------------------------------------|----|
| <b>PATÉ DE AVE a la PIMIENTA</b><br>Peppery poultry pate | 11 |
|----------------------------------------------------------|----|

|                                                            |                                                                                       |
|------------------------------------------------------------|---------------------------------------------------------------------------------------|
| <b>MOUSSE de FOIE GRASS</b><br>Duck liver foie gras mousse | 12                                                                                    |
|                                                            |  |

|                                                               |    |
|---------------------------------------------------------------|----|
| <b>PATÉ de FOIE GRAS de PATO</b><br>Duck liver foie gras pate | 11 |
|---------------------------------------------------------------|----|

## Meat & Bold Sauces

|                                                               |   |
|---------------------------------------------------------------|---|
| <b>MANITAS de CERDO en su SALSA</b><br>Pork trotters in sauce | 8 |
|---------------------------------------------------------------|---|

|                                                  |    |
|--------------------------------------------------|----|
| <b>RABO de TORO</b><br>Spanish-style oxtail stew | 14 |
|--------------------------------------------------|----|

|                                                                          |   |
|--------------------------------------------------------------------------|---|
| <b>CALLOS a la MADRILEÑA</b><br>Madrid-style pork tripe in paprika sauce | 8 |
|--------------------------------------------------------------------------|---|

|                                                                                                              |    |
|--------------------------------------------------------------------------------------------------------------|----|
| <b>ALBONDIGAS con PATATAS FRITAS o ENSALADA de TOMATE</b><br>Meatballs w/ vegetables & chips or tomato salad | 12 |
|--------------------------------------------------------------------------------------------------------------|----|

|                                                                                                                           |                                                                                     |
|---------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| <b>CARRILLADA de CERDO con PATATAS FRITAS o ENSALADA de TOMATE</b><br>Pork cheeks in Sherry wine w/ chips or tomato salad | 14                                                                                  |
|                                                                                                                           |  |

|                                                                      |                                                                                     |
|----------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| <b>MUSLO de PATO en CONFIT</b><br>Duck leg confit w/ mashed potatoes | 12                                                                                  |
|                                                                      |  |

## Toasts

|                                                                 |   |
|-----------------------------------------------------------------|---|
| <b>TOSTA de JAMÓN con TOMATE</b><br>Iberian Ham w/ tomato toast | 7 |
|-----------------------------------------------------------------|---|

|                                                                                     |     |
|-------------------------------------------------------------------------------------|-----|
| <b>PHILADELPHIA, MIEL y CEBOLLA CRUJIENTE</b><br>Philadelphia, honey & crispy onion | 6.5 |
|-------------------------------------------------------------------------------------|-----|

|                                                                                                 |   |
|-------------------------------------------------------------------------------------------------|---|
| <b>LACÓN con TUMACA y QUESO FUNDIDO</b><br>Galician smoked ham shoulder, tomato & melted cheese | 7 |
|-------------------------------------------------------------------------------------------------|---|

|                                                                                                                            |   |
|----------------------------------------------------------------------------------------------------------------------------|---|
| <b>SOBRASADA o SOBRASADA con MIEL</b><br>Spreadable Majorcan soft chorizo on toast w/ a touch of honey or balsamic vinegar | 7 |
|----------------------------------------------------------------------------------------------------------------------------|---|

Plain bread £3.5.  
Spanish mini breadsticks picos £3.5

For any allergies or dietary concerns, please ask our staff for more information.

· A 12.5% gratuity will be added to your bill.  
20% VAT included in all prices ·

## GIN AND TONIC BLISS

single (25ml) / double (50ml)    ⊕ add mixer £2/ bottle

|                                                                                 |         |
|---------------------------------------------------------------------------------|---------|
| <b>TANQUERAY N° TEN</b><br>considered by many to be an ideal martini gin        | 4 / 7   |
| <b>HENDRICKS</b><br>a unique, tasty, & incredibly refreshing gin                | 5 / 9   |
| <b>SPANISH GIN MARE</b><br>thyme, rosemary, olives, lime                        | 4 / 7   |
| <b>PUERTO de INDIAS</b><br>premium gin made w/ fresh Spanish strawberries       | 4 / 7 ★ |
| <b>BOMBAY SAPPHIRE</b><br>one of the most delicately perfumed gins in the world | 4 / 7   |
| <b>BEEFEATER</b><br>distilled solely w/ natural botanical ingredients           | 4 / 7   |

## RUM SELECTIONS

single (25ml) / double (50ml)    ⊕ add mixer £2/ bottle

|                              |         |
|------------------------------|---------|
| <b>BRUGAL AÑEJO</b>          | 4 / 7   |
| <b>HABANA CLUB 7 YEARS</b>   | 4 / 7   |
| <b>KRAKEN SPICED</b>         | 4 / 7   |
| <b>CAPITAN MORGAN SPICED</b> | 3.5 / 6 |
| <b>BACARDI</b>               | 3.5 / 6 |

## SPANISH BEER

|                                                        |          |
|--------------------------------------------------------|----------|
| <b>ESTRELLA GALICIA on TAP (4.7%)</b> · pint/half-pint | 6 / 4.25 |
| <b>ALHAMBRA RESERVA 1925 (6.4%)</b> · bottle           | 6        |
| <b>MAHOU CINCO ESTRELLAS (4.8%)</b> · bottle           | 5        |
| <b>ESTRELLA GALICIA (4.7%)</b> · bottle                | 5        |
| <b>ESTRELLA GALICIA (0.0%)</b> · bottle                | 5        |

## SOFT DRINKS

|                                                                  |         |
|------------------------------------------------------------------|---------|
| <b>COKE, ZERO</b>                                                | 3.5     |
| <b>FANTA ORANGE, LEMONADE</b>                                    | 3.5     |
| <b>BOTTLED JUICES</b> (Orange, Apple)                            | 3       |
| <b>STILL / SPARKLING WATER</b> (500ml)                           | 3 / 5   |
| <b>VICHY CATALAN SIGNATURE SPARKLING WATER</b><br>(500ml) / (1l) | 4 / 6 ★ |

· A 12.5% gratuity will be added to your bill.  
20% VAT included in all prices ·



## DRINKS MENU

SPANISH RESTAURANT & TAPAS BAR

### OUR RED WINES

🏆 award winning wines    ★ most popular!    125ml / bottle

|                                                                                                     |           |     |
|-----------------------------------------------------------------------------------------------------|-----------|-----|
| <b>PAGO de CARRAOVEJAS, RIBERA del DUERO</b><br>red fruits, liquorice, blue flowers, woodland hints | 20 / 110  | 🏆 ★ |
| <b>MATARROMERA CRIANZA, RIBERA del DUERO</b><br>robust, velvety, spicy notes                        | 10.5 / 56 | 🏆 ★ |
| <b>PAGO de los CAPELLANES, RIBERA del DUERO</b><br>bold, complex, full-bodied, aromatic             | 10 / 50   | ★   |
| <b>BERONIA III A.C. RIOJA</b><br>fruity, spicy, robust, balanced                                    | -- / 90   |     |
| <b>BERONIA GRAN RESERVA, RIOJA</b><br>bold, complex, mature, elegant                                | 10.5 / 56 | ★   |
| <b>BERONIA RESERVA, RIOJA</b><br>spicy, robust, oak                                                 | 8.5 / 45  |     |
| <b>FINCA CONSTACIA, ORGANIC WINE</b><br>rich, fruity, earthy, balanced                              | 7 / 34    |     |
| <b>ALTOZANO, HOUSE WINE</b><br>fruity, smooth, medium-bodied                                        | 6 / 28    |     |



### EXCEPTIONAL SPANISH REDS

|                                                                                                                                                            |          |     |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|-----|
| <b>VEGA SICILIA, VALBUENA 5° (RIBERA del DUERO)</b><br>full-bodied & complex w/ black fruits, spices,<br>& minerals, velvety texture & long elegant finish | -- / 290 | 🏆 ★ |
| <b>VEGA SICILIA UNICO, (RIBERA del DUERO)</b><br>rich, bold, & complex w/ hints of black fruits,<br>leather, & tobacco w/ a long & intense finish          | -- / 650 | 🏆   |

Vega Sicilia is more than just a wine;  
it is an unforgettable experience.  
With a century-long legacy of dedication, expertise,  
and innovation, Vega Sicilia is a top producer of  
world-renowned wines, recognised by Forbes magazine  
for their commitment to quality.

· A 12.5% gratuity will be added to your bill.  
20% VAT included in all prices ·



## WHITE WINE & ROSÉ

🏆 award winning wines   ★ most popular!   125ml / bottle

|                                                          |          |
|----------------------------------------------------------|----------|
| <b>CINCO ISLAS ORO, ALBARIÑO</b>                         | 10 / 54  |
| fruity, aromatic, exclusive Galician albariño wine   🏆 ★ |          |
| <b>CASA MANOLO, (LIMITED EDITION)</b>                    | 7.5 / 32 |
| crisp, refreshing artisan Galician albariño wine   ★     |          |
| <b>PAZOS DE LUSCO</b>                                    | 9 / 40   |
| mineral, fruity albariño from Rías Baixas                |          |
| <b>VIÑAS del VERO, ROSADO</b>                            | 6 / 27   |
| dry, refreshing w/ notes of strawberry & raspberry       |          |
| <b>RUEDA, BERONIA</b>                                    | 7 / 34   |
| citrusy, tropical, crisp, refreshing, verdejo            |          |

## CLASSIC SPANISH SIPS

|                                                                                                           |        |
|-----------------------------------------------------------------------------------------------------------|--------|
| <b>SANGRIA</b>                                                                                            | 8 / 20 |
| a refreshing blend of red wine & fruit, perfect for sharing w/ friends · (glass 12.5cl) / (jug 1l)   ★    |        |
| <b>VERMOUTH la COPA</b>                                                                                   | 5 / 30 |
| an aromatic, herbaceous, bittersweet eight years aged Spanish wine blend · (glass 12.5cl) / (bottle 70cl) |        |

## CAVA & CHAMPAGNE

|                                                              |         |
|--------------------------------------------------------------|---------|
| <b>DEUTZ BRUT CLASSIC CHAMPAGNE</b>                          | 40 / 58 |
| elegant, citrus, refined, 3 years aged · (37.5cl / 75cl)   ★ |         |
| <b>CAVA VILARNAU GAUDI RESERVA</b>                           | 28      |
| complex, sparkling Catalan wine · (75cl)                     |         |
| <b>CAVA CODORNIU</b>                                         | 10      |
| bubbly, crisp, Spanish sparkling wine · ( 20cl)              |         |

## SHERRY FROM SPAIN

|                                                                      |          |
|----------------------------------------------------------------------|----------|
| <b>TIO PEPE</b>                                                      | 6 / 20   |
| dry sherry made from palomino grapes · (100ml/ 37.5cl)   ★           |          |
| <b>ALFONSO OLOROSO SECO</b>                                          | 5 / 35   |
| dry and nutty Oloroso sherry · (100ml / 75cl)                        |          |
| <b>NECTAR PEDRO XIMENEZ</b>                                          | 6.5 / 40 |
| an intensely sweet, & smooth wine · (100ml / 75cl)   ★               |          |
| <b>LA GUITA MANZANILLA</b>                                           | 16       |
| medium body, very dry & fresh, w/ long and elegant finish · (37.5cl) |          |

You can always find us on

Deliveroo, Uber Eats, and our online store:  
casamanoloshop.com (deliveries to mainland UK)



deliveroo

Uber Eats

## SHOTS & DIGESTIVES

single (25ml) / double (50ml)

|                                                   |         |
|---------------------------------------------------|---------|
| <b>ORUJO de HIERBAS</b>                           | 4 / 6   |
| herb-infused grape pomace from Galicia            |         |
| <b>PACHARÁN</b>                                   | 4 / 6   |
| made from Spanish blackthorn or sloe bush berries |         |
| <b>CREMA de ORUJO</b>                             | 4 / 6   |
| traditional Galician dessert cream liqueur        |         |
| <b>BAILEYS</b>                                    | 4 / 7   |
| an Irish whisky & cream-based liqueur             |         |
| <b>TEQUILA JOSE CUERVO</b>                        | 4 / 7   |
| aged for up to 6 months in oak barrels            |         |
| <b>JAGERMEISTER</b>                               | 4 / 7   |
| a digestif made w/ 56 herbs & spices              |         |
| <b>MARTINI</b>                                    | 3.5 / 6 |
| a cocktail made with gin & vermouth               |         |

## COGNAC & BRANDY

single (25ml) / double (50ml)

|                         |         |
|-------------------------|---------|
| <b>COURVOISIER V.S.</b> | 4 / 7   |
| <b>MARTELL V.S.</b>     | 4 / 7   |
| <b>VETERANO</b>         | 3.5 / 6 |

## VODKA

single (25ml) / double (50ml)   ⊕ add mixer £2/ bottle

|                    |       |
|--------------------|-------|
| <b>ABSOLUT</b>     | 4 / 7 |
| <b>STOLICHNAYA</b> | 4 / 7 |

## WHISKY

single (25ml) / double (50ml)   ⊕ add mixer £2/ bottle

### Bourbon

|                     |       |
|---------------------|-------|
| <b>JACK DANIELS</b> | 4 / 7 |
| <b>MAKERS MARK</b>  | 4 / 7 |

### Blended

|                              |         |
|------------------------------|---------|
| <b>CHIVAS REGAL 12 YEARS</b> | 4.5 / 8 |
| <b>JOHNNIE WALKER RED</b>    | 4 / 7   |
| <b>JOHNNIE WALKER BLACK</b>  | 5 / 9   |
| <b>JAMESON</b>               | 4 / 7   |

### Malta

|                            |        |
|----------------------------|--------|
| <b>GLENLIVET 12 YEARS</b>  | 5 / 9  |
| <b>MACALLAN 12 YEARS</b>   | 7 / 12 |
| <b>GLENFIDDICH RESERVA</b> | 5 / 9  |
| <b>GLENMORANGIE</b>        | 5 / 9  |