



TASCA

CAFE. RESTAURANT & TAPAS BAR

WINE LIST

Vinos Espanoles y Neo Zelandeses

Specialising in delicious SPANISH and NEW ZEALAND WINES

	GLASS	BOTTLE
Bubbles <i>ESPUMOSOS</i>		
Beso 'Kiss' Spanish Cava	9	48
Daniel le Brun Good NZ Bubbly		66
Rosé <i>ROSADO</i>		
Avaniel Tempranillo Rosado SPAIN	10	49
The Hay Paddock 'Gypsy' Waiheke Rosé ONETANGI	12	55
White <i>BLANCO</i>		
Tasca House White	9	42
Oyster Bay Sauvignon Blanc MARLBOROUGH	12	56
Avó Marcelo Albarino SPAIN	11	50
Esk Valley Pinot Gris HAWKES BAY	13	62
Spy Valley Chardonnay MARLBOROUGH	11	52
Odyssey The Iliad RESERVE Chardonnay GISBORNE	15	70
Te Whare Ra Toru Pinot Gris Riesling Gewürz MARLB'RO	11	52
Red <i>TINTO</i>		
Tasca House Red	9	42
Bajondillo Garnacha Syrah <i>organic</i> SPAIN	12	56
Sierra Cantabria Tempranillo RIOJA, SPAIN	13	62
Mestizaje Bobal Cabernet Garnacha SPAIN	12	59
Papa Luna Ancient Vine Syrah Garnacha SPAIN	14	66
Lake Hayes Pinot Noir QUEENSTOWN	15	70
Francis Ford Coppola Shiraz CALIFORNIA, USA	11	52
Sweet <i>DULCE</i> <i>to finish ... a little something sticky</i>		
Pedro Ximinez 'PX' deliciously raisiny Sherry SPAIN	10	
Alvear Moscatel Dessert Wine SPAIN	9	



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DRINKS LIST

Aperitifs / Cocktails *APERITIVOS / COCTÉLES*

Sangria refreshing Spanish wine, brandy and fruit punch	9
<i>by the Jug</i> ½ LITRE 20.00 1 LITRE 35	
Jerez Pedro Ximenez 'PX' deliciously raisiny sherry	10
Cuba Libre Havana white rum, karma cola, fresh lime	10
Stolen Smoke'n'Cola spiced Stolen rum, karma cola, orange zest	13
Kir Royal bubbles with peach blackcurrant cassis	14
Margarita tequila, lime, triple sec; salt rimmed glass	16
Mojito classic Latin refresher – white rum, lime, mint, soda water	17
El Ché black and white rums, fresh mint, lime, ginger beer	17
El Mariachi reposado tequila, fresh chilli sugar, limes over ice	17
The Martini of Seville gin, sherry, cointreau, orange peel, green olive	18
La Rosita vodka, berries, passionfruit, lime, chilli flakes, mint, ginger beer	18
Tasca Bloody Mary vodka, tomato, w'ister, tobasco, salt, pepper	16

Beers *CERVEZAS*

Estrella Damm BARCELONA on tap	330ml 9	550 ml 12
CRAFT: Tuatara American Dark Ale	10	CRAFT: Croucher Pale Ale 10
Efes Pilsen TURKEY	9	Steinlager Pure 8
Moritz BARCELONA	9	Stella Artois 8
Aigua de Moritz zero alcohol	7	Amstel Light 7
Corona MEXICO	9	Ciders Apple or Pear 8

Hard Liquor *LICORES*

House Spirits 8.5	Premium Spirits 10	Liqueurs 9	Liqueur Coffees 12.5
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Juices & Soft Drinks *BEBIDAS*

Ulu Mountain <i>sparkling mineral water</i> TURKEY	750ml	10
Limonata <i>homemade lemon & lime</i>		6
Karma <i>fair trade organic</i> : Cola, Blood Orange Soda, Blackcurrant Soda		7
CoAqua <i>coconut water</i> , Spiced Tomato Juice, Spirulina		6
Juices: Orange, Tomato, Apple, and Gingerbeer		5

Coffee & Tea etc *CAFES*

Espresso Coffee <i>all the usuals</i>	3 – 6	Soy Milk	+5
Iced Coffee, Chocolate	6.5	Chilli Hot Chocolate	6
Hot Chocolate, Mocha, Chai	5	Peach Iced Tea	7
English Breakfast, Earl Grey, Herbal	4	Moroccan Mint, Turkish Apple	5