



**TASCA**

CAFE, RESTAURANT & TAPAS BAR

WINE LIST

*Vinos Españoles y Neo Zelandeses*

*Specialising in delicious SPANISH and NEW ZEALAND WINES*

	GLASS	BOTTLE
<b>Bubbles</b> <i>ESPUMOSOS</i>		
<b>Beso 'Kiss'</b> Spanish Cava	10	48
<b>Daniel le Brun NV</b> Good NZ Bubbly <b>MARLBOROUGH</b>	14	72
<b>Juves &amp; Camps</b> Catalan Cava <b>CATALONIA, SPAIN</b> <i>the Champagne of Iberian Cava</i>		110

**Rosé** *ROSADO*

<b>Avaniel</b> Tempranillo Rosado <b>SPAIN</b>	11	49
<b>Clos de L'Ours 'Grizzly'</b> Rosé <i>organic</i> <b>FRANCE</b>	14	65

**White** *BLANCO*

<b>Tasca House White</b>	10	45
<b>Avó Marcelo</b> Albarino <b>SPAIN</b>	11	50
<b>Esk Valley</b> Pinot Gris <b>HAWKES BAY</b>	13	62
<b>Te Whare Ra Toru</b> Pinot Gris Riesling Gewürz <b>MARLB'RO</b>	12	56
<b>Oyster Bay</b> Sauvignon Blanc <b>MARLBOROUGH</b>	12	58
<b>Dog Point</b> Sauvignon Blanc <b>MARLBOROUGH</b>	14	66
<b>Odyssey The Iliad</b> RESERVE Chardonnay <b>GISBORNE</b>	15	70
<b>Esk Valley</b> Chardonnay <b>HAWKES BAY</b>	13	62

**Red** *TINTO*

<b>Tasca House Red</b>	10	45
<b>Bajondillo</b> Garnacha Syrah <i>organic</i> <b>SPAIN</b>	12	56
<b>Sierra Cantabria</b> Tempranillo <b>RIOJA, SPAIN</b>	13	62
<b>Lake Hayes</b> Pinot Noir <b>QUEENSTOWN</b>	16	77
<b>Mestizaje</b> Bobal Cabernet Garnacha <b>SPAIN</b>	13	62
<b>Papa Luna Ancient Vine</b> Syrah Garnacha <b>SPAIN</b>	14	66
<b>Mojo</b> Shiraz <b>BAROSSA VALLEY, AUSTRALIA</b>	11	53

**Sherry** *Spain's natural accompaniment to Tapas*

<b>Alvear Amontillado</b> nutty golden sherry <b>SPAIN</b>	9	
<b>Pedro Ximinez 'PX'</b> deliciously raisiny sherry <b>SPAIN</b>	13	



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DRINKS LIST

**Aperitifs / Cocktails** *APERITIVOS / COCTELES*

<b>Cuba Libre</b>	Havana white rum, karma cola, fresh lime	10
<b>Jerez Pedro Ximenez 'PX'</b>	deliciously raisiny sherry	13
<b>Aperol Spritz</b>	bubbles, Italian orange Aperol and soda	15
<b>Kir Royal</b>	bubbles with blackcurrant cassis	14
<b>El Mariachi</b>	reposado tequila, fresh chilli sugar, limes over ice	17
<b>The Martini of Seville</b>	gin, sherry, cointreau, orange peel, green olive	18
<b>La Rosita</b>	vodka, berries, passionfruit, lime, chilli flakes, mint, ginger beer	18
<b>Mojito</b>	classic Latin refresher – white rum, lime, mint, soda water	18
<b>Tasca Bloody Mary</b>	vodka, tomato, w'ister, tobasco, salt, pepper	16
<b>Sangria</b>	refreshing Spanish wine, brandy and fruit punch	10
	<i>by the Jug</i> ½ LITRE 20.00 1 LITRE 36	

**Beers** *CERVEZAS*

<b>Estrella Damm</b>	BARCELONA	on tap	.....	<b>330ml</b>	<b>9</b>	<b>550 ml</b>	<b>12</b>
<b>Croucher</b>	Pale Ale	on tap	.....	<b>330ml</b>	<b>10</b>	<b>550 ml</b>	<b>13</b>
<b>Tuatara</b>	American Dark Ale		10	<b>Steinlager</b>	Pure		8
<b>Moritz</b>	BARCELONA		9	<b>Stella</b>	Artois		8
<b>Corona</b>	MEXICO		9	<b>Amstel</b>	Light		7
<b>Cider</b>	apple or pear		9				

**Hard Liquor** *LICORES*

House Spirits	9	Premium Spirits	10	Liqueurs	9	Liqueur Coffees	14
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**Juices & Soft Drinks** *BEBIDAS*

Nakd	<i>artesian sparkling mineral water</i>	NEW ZEALAND	750ml	10
Limonata	<i>homemade lemon &amp; lime</i>			7
Karma	<i>fair trade organic</i> : Cola, Blood Orange Soda, Blackcurrant Soda			7
Juices:	Orange, Tomato, Apple, and Gingerbeer			5
Spiced Tomato Juice				6

**Coffee & Tea** *etc CAFES*

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

**TASCA has a Low Straw Policy**– please ask if you would like a straw