



**TASCA**

CAFE, RESTAURANT & TAPAS BAR

NUFFIELD STREET

WINE LIST

## *Vinos Españoles y Neo Zelandeses*

Specialising in delicious SPANISH and NEW ZEALAND WINES

		GLASS	BOTTLE
<b>Bubbles</b>	ESPUMOSOS		
<b>Beso</b>	'Kiss' Spanish Cava VALENCIA, SPAIN	10	49
<b>Daniel le Brun</b>	NV Good NZ Bubbly MARLBOROUGH	14	70
<b>Rosé</b>	ROSADO		
<b>Avaniel</b>	Tempranillo Rosado SPAIN	12	52
<b>Clos de L'Ours</b>	'Grizzly' Rosé <i>organic</i> FRANCE	14	66
<b>White</b>	BLANCO		
<b>Tasca House White</b>		10	49
<b>Otuwhero</b>	<i>O:TU</i> Sauvignon Blanc AWATERE VALLEY	12	57
<b>Dog Point</b>	Sauvignon Blanc MARLBOROUGH	14	66
<b>Castillo de Monjardin</b>	Chardonnay NAVARRA, SPAIN	13	59
<b>Odyssey</b>	<i>The Iliad</i> RESERVE Chardonnay GISBORNE	15	75
<b>Esk Valley</b>	Pinot Gris HAWKES BAY	13	62
<b>Te Whare Ra</b>	<i>Toru</i> Pinot Gris Riesling Gewürz MARLB'RO	12	56
<b>Red</b>	TINTO		
<b>Tasca House Red: Pedro Pasión</b>	SPAIN	10	49
<b>La Inocencia</b>	Tempranillo CASTILLA	11	52
<b>Sierra Cantabria</b>	Tempranillo RIOJA	13	62
<b>Lake Hayes</b>	Pinot Noir QUEENSTOWN	16	77
<b>Mestizaje</b>	Bobal Cabernet Gamacha EL TERRERAZO	13	62
<b>Papa Luna</b>	<i>Ancient Vine</i> Syrah Gamacha CALATAYUD	14	66
<b>McManis</b>	Petite Sirah NAPA VALLEY, CALIFORNIA	15	75
<b>Sherry</b>	Spain's natural accompaniment to Tapas		
<b>Alvear Fino</b>	dry sherry SPAIN	9	
<b>Alvear Amontillado</b>	nutty golden sherry SPAIN	10	
<b>Pedro Ximenez</b>	'PX' deliciously raisiny sherry SPAIN	13	
<b>Port</b>	10 year old PORTUGAL	11	



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**Aperitifs / Cocktails** APERITIVOS / COCTELES

<b>Alvear Amontillado</b>	nutty golden sherry	SPAIN	10
<b>Jerez Pedro Ximinez 'PX'</b>	deliciously raisiny	sherry	13
<b>Cuba Libre</b>	Havana white rum, karma cola, fresh lime		10
<b>Kir Framboise</b>	bubbles with blackberry & raspberrry liqueur		15
<b>Aperol Spritz</b>	bubbles and soda water with Italian orange Aperol		15
<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 red wine, brandy and fruit punch		10

*by the Jug* ½ LITRE 20.00 1 LITRE 37

**Beers** CERVEZAS

<b>Estrella Damm</b>	BARCELONA	on tap .....	330ml 9	550 ml	13
<b>Tuatara</b>	American Dark Ale	10	<b>Stella</b>	Artois	9
<b>Croucher</b>	Pale Ale	10	<b>Steinlager</b>	Pure	9
<b>Moritz</b>	BARCELONA, SPAIN	9	<b>Steinlager</b>	Mid low alcohol	8
<b>Corona</b>	MEXICO	9	<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

<b>Nakd</b>	<i>artesian sparkling mineral water</i>	NEW ZEALAND	750ml	10
<b>Limonata</b>	<i>homemade lemon &amp; lime</i>			7
<b>FAIR TRADE ORGANIC:</b>	Karma Cola, Blackcurrant Soda			7
<b>Juices:</b>	Orange, Cranberry, Tomato, Apple; Gingerbeer			5
<b>Spiced Tomato Juice</b>				6

**Coffee & Tea** etc CAFES

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

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