



# TASCA

CAFE, RESTAURANT & TAPAS BAR

NUFFIELD STREET

## WINE LIST

# Vinos Españoles y Neo Zelandeses

Specialising in delicious SPANISH and NEW ZEALAND WINES

GLASS      BOTTLE

## **Bubbles** ESPUMOSOS

<b>Cava</b> Spanish Bubbles	SPAIN	10	49
<b>Daniel le Brun NV</b> Methode Traditionelle	MARLB'RO	14	75

## **Rosé** ROSADO

<b>Clos de L'Ours 'Grizzly'</b> Rosé	FRANCE <i>organic</i>	14	68
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## **White** BLANCO

<b>Tasca Spanish House White</b>	SPAIN	10	49
<b>Odyssey The Iliad</b> RESERVE Chardonnay	GISBORNE	16	77
<b>Two Rivers</b> Sauvignon Blanc	MARLBOROUGH	14	65
<b>Gotas de Mar Tears of the Sea</b> Albariño	GALICIA, SPAIN	12	59
<b>Esk Valley</b> Pinot Gris	HAWKES BAY	13	64

## **Red** TINTO

<b>Tasca Spanish House Red: Pedro Pasión</b>	SPAIN	10	49
<b>La Inocencia</b> Tempranillo	CASTILLA	12	58
<b>Sierra Cantabria</b> Tempranillo	RIOJA	14	67
<b>Tinto Edalo</b> Syrah	ANDALUCIA, SPAIN	13	62
<b>Lake Hayes</b> Pinot Noir	QUEENSTOWN	16	79

## **Sangria** SANGRIA

<b>Sangria Tinto</b> Spanish red wine , brandy and fruit punch	10	
<i>by the Jug</i> ½ LITRE	20.00	1 LITRE 37

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

<b>Alvear Fino</b> dry sherry	SPAIN	9
<b>Pedro Ximinez 'PX'</b> deliciously raisiny sherry	SPAIN	13
<b>Port</b> 10 year old	PORTUGAL	11



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DRINKS LIST

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

<b>Cuba Libre</b>	Havana white rum, coke, fresh lime	12
<b>Hot Toddy</b>	spiced whiskey – cinnamon, cloves, lemon, honey	12
<b>Aperol Spritz</b>	bubbles and soda water with Italian orange Aperol	15
<b>Flamenco Spritz</b>	cava bubbles, raspberries, aperol, bitters and soda	17
<b>El Mariachi</b>	reposado tequila, fresh chilli sugar, limes over ice	17
<b>Tasca Espresso Martini</b>	vodka, Café Patrón, espresso shot, 3 beans	18
<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 Cuban 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
	<i>by the Jug</i> ½ LITRE 20.00 1 LITRE 37	

## **Beers** CERVEZAS

<b>Estrella Damm</b>	BARCELONA	on tap .....	<b>330ml</b>	9	<b>550 ml</b>	13
<b>Moritz</b>	BARCELONA, SPAIN	10	<b>Steinlager</b>	Pure		9
<b>Moritz Zero</b>	no alcohol SPAIN	8	<b>Steinlager</b>	Mid low alcohol		8
<b>Hallertau No. 5</b>	Pilsner	10	<b>Tuatara</b>	American Dark Ale		10
<b>Corona</b>	MEXICO	10	<b>Cider</b>	Apple or Pear		9

## **Juices & Soft Drinks** BEBIDAS

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

## **Coffee & Tea** etc CAFES

Espresso Coffee	<i>all the usuals</i>	3 – 6	Chilli Hot Chocolate	6
Soy or Almond Milk		+ .5	Iced Coffee, Chocolate	7
Hot Chocolate, Mocha, Chai		5	Liqueur Coffees	14
Virgin Affogato	<i>espresso over icecream</i>	8	Peach Iced Tea	7
English Breakfast, Earl Grey, Herbal Tea		4	Moroccan Mint, Turkish Apple	5
Hot Toddy	<i>spiced whiskey – cinnamon, cloves, lemon, honey</i>			12