

<b>WINE LIST</b>			
<b>CHAMPAGNE &amp; SPARKLING WINE</b>			
<b>COLLE DEL PRINCIPLE PROSECCO FRIZZANTE DOCG 200ML</b> <i>Perfect for one!</i>			<b>€12</b>
<b>MASSOTTINA PROSECCO SPUMANTE - VENTTO</b> <i>(JEWEL OF CANEGLIANNO)</i>			<b>€53</b>
<b>COCKTAILS</b>			
<b>KIR</b>			<b>€7.00</b>
<b>KIR ROYAL</b>			<b>€8.50</b>
<b>CLASSIC APEROL SPRITZ</b>			<b>€8.50</b>
Aperol spritz, ultra-refreshing, lightly alcoholic and more dry than sweet			
<b>THE BEST RED SANGRIA</b>			<b>€8.50</b>
The red wine base and versatile seasonal fruit, festive, fruity and fun.			
<b>SUNSET OVER THE CAPE</b>			<b>€8.50</b>
Sauvignon Blanc, lavender syrup, grapefruit juice with lemon syrup			
<b>APPLE AND MINT WINE COCKTAIL</b>			<b>€8.50</b>
Mint leaves, apple juice with Pinot grigio			
<b>SHERRY</b>			
<b>OSBORNE FINO</b>			<b>€6.00</b>
<b>PORT</b>			
<b>OSBORNE RUBY PORT</b>			<b>€7.50</b>
Goes well with paneer (Indian Cheese) dishes			
<b>BEER</b>			
<b>COBRA 330ML</b>			<b>€5.50</b>
Premium Indian Beer			
<i>PLEASE ASK FOR OUR</i> <b>HOUSE IRISH CRAFT BEER</b>			<b>€6.50</b>
<b>SOFT DRINKS</b>			
<b>COKE</b>			<b>€2.95</b>
<b>DIET-COKE</b>			<b>€2.95</b>
<b>7UP</b>			<b>€2.95</b>
<b>FANTA</b>			<b>€2.95</b>
<b>SYNERCHI KOMBUCHA - 330ML</b>			
- <b>ORANGE AND LEMON</b>			<b>4.00</b>
- <b>GINGER AND LEMONGRASS</b>			<b>4.00</b>
<b>MOCKTAILS</b>			
<b>VIRGIN MOJITO</b>			<b>5.50</b>
Refreshing Mint with Sparkling lime			
<b>MANGO LASSI</b>			<b>5.50</b>
Creamy Mango and yogurt drink			
<b>MINERAL WATERS 750ml</b>			
<b>SAN PELLIGRINO SPARKLING</b>			<b>€5.00</b>
<b>AQUA PANNA STILL WATER</b>			<b>€5.00</b>

<b>WHITE WINES</b>				
<b>SONETTI PINOT GRIGIO - PUGLIA, ITALY</b>	<b>€7.50/ GLASS</b>	<b>2018 / 19</b>	<b>12%</b>	<b>€25</b>
<i>100% Pinot Grigio</i>				
Fruity fragrances. crisp fruit flavours of citrus fruits and ripe apples				
<b>Food recommendation</b> - Would be delightful with veggie dishes like mixed Veg. curry				
<b>PICPOUL DE PINET - FRANCE LANGUEDOC (PICPOUL)</b>	<b>€8.00/ GLASS</b>	<b>2018 / 19</b>		<b>€29</b>
<i>100% picpoul</i>				
Crisp, ancient grape, dry with aromas of blossom, mineral or yeasty notes, well known as one of the grapes used to make vermouth.				
<b>Food recommendation</b> - Its zesty acidity makes prime partner with seafood				
<b>RABBIT ISLAND PINOT GRIS - NELSON, NEWZEALAND</b>		<b>2019 / 20</b>	<b>12%</b>	<b>€32</b>
<i>"Voted the best family wine producer in Newzeland"</i>				
<i>100% pinot gris</i>				
Aromatic and inviting with expressive nose shows citrus peel and stone fruit while the palate has succulent appealing fruit characters and a twist of gentle natural acidity that leaves a long finish.				
<b>Food recommendation</b> - Channa Masala or Lamb Curry				
<b>BY THE GLASS VILLA HUESGEN - MOSEL, GERMANY</b>		<b>2018 / 19</b>	<b>11%</b>	<b>€33</b>
<i>100% Riesling</i>				
Bright yellow, fruity peach nose with an hint of rose, medium body with a nice sugar and acidity play				
<b>Food recommendation</b> - Perfect with spicy food in particular spicier chicken dishes like Milagu or Kadhai Chicken				
<b>TORRE RAONE PECORINO - ORGANIC WINE - ABRUZZO/ SOUTHERN ITALY</b>		<b>2017 / 18</b>	<b>12.5%</b>	<b>€35</b>
<i>100% pecorino</i>				
Wild white ripe fruit like apple and pear. semi-dry and fairly warm with sustained but well balanced acidity				
<b>Food recommendation</b> - Perfect for Saag Aloo, or Murgh Lababar or food with lighter spices				
<b>SOAVE FONTANA - VENETO, ITALY</b>		<b>2019 / 20</b>	<b>12.5%</b>	<b>€35</b>
<i>Garganega 90% - Trebbiano Soave 5% - Chardonnay 5%.</i>				
Straw yellow with greenish reflections, fresh floral hint of white wine flowers and elderberry, pleasant almond aftertaste.				
<b>Food recommendation</b> - Goan Red Snapper Curry is a perfect match				
<b>PIEDRA DEL MAR - RIAS BAXIAS, SPAIN</b>		<b>2017 / 18</b>	<b>12.5%</b>	<b>€37</b>
<i>100% Albarino</i>				
Citric aromas with an attractive base of ripe apple and banana & pear. Pleasant acidity that carries a fresh liveliness.				
<b>Food recommendation</b> - Any Seafood in particular Malabar Prawn Curry would be delightful				

<b>LAWSON'S DRY HILLS SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND</b>	<b>2019 / 20</b>	<b>13%</b>	<b>€38</b>
<i>100% Sauvignon Blanc</i>			
Toasty, mellow Sauvignon Blanc that is beginning to show the benefits of bottle development with savoury flavours dominating white peach & luscious fruit characters. Smooth-textured and quite rich wine that's in perfect drinking form right now. A delicious wine with long lingering flavours			
<b>PETER SCHWEIGER GRÜNER VELTLINER - KAMPTAL, AUSTRIA</b>	<b>2018 / 19</b>	<b>13.5%</b>	<b>€40</b>
<i>100% Grüner Veltliner</i>			
Jays of Grüner: classic spicy, mineral flavours tempered by some upfront stone fruit character.			
<b>Food recommendation</b> - Home style Chicken Curry a perfect partner for this superb Gruner			
<b>LIFE FROM STONE - ROBERTSON, SOUTH AFRICA</b>	<b>2019 / 20</b>	<b>12.5%</b>	<b>€45</b>
<i>Sauvignon Blanc 100%</i>			
Greenish, aromas of ripe red peppers and passion fruit, fresh with great concentration and complexity of lime, gooseberry. A lovely mineral core on the palate. Zippy, zesty and mouth-watering.			
<b>Food recommendation</b> - Tandoori dishes again a perfect partner			
<b>DOMAIN LAROCHE CHABLIS - CHABLIS, FRANCE</b>	<b>2018 / 19</b>	<b>12%</b>	<b>€58</b>
<i>100% Chardonnay</i>			
Brilliant yellow. Crisp, fresh and mineral on the nose, smooth and harmonious.			
<b>RED WINES</b>			
<b>TERRE FORTI NERO D'AVOLA - SICILIA -ITALY</b>	<b>€7.50/ GLASS</b>	<b>2018 / 19</b>	<b>12%</b>
<i>Nero D'avola 100%</i>			
Deep red, intense, jammy nose of ripe red fruit and blackberries, rich flavours on the palate.			
<b>Food recommendation</b> - Needs big bold flavours , Lamb Saagwala in particular would match this very well			
<b>RHYTHM &amp; RHYME SHIRAZ - SOUTH-EAST AUSTRALIAN</b>	<b>€8.00/ GLASS</b>	<b>2018 / 20</b>	<b>14.5%</b>
<i>100% Shiraz</i>			
Deep red with some purple hues. Enticing varietal fruit driven aromas of spicy cherry and plum with some herbal notes. On the palate cherry and plum fruits, Some spice and a hint of oak with good length			
<b>Food recommendation</b> - Lamb Curry or Duck Pepper Masala			
<b>MURIEL FINCAS DE LA VILLA CRIANZA DOCA RIOJA</b>	<b>2016 / 17</b>	<b>13.5%</b>	<b>€29</b>
<i>100% Tempranillo.</i>			
Bright cherry, aromas from the aging (vanilla, cocoa, coffee) combined with red fruit notes and liquorice. Broad and elegant with soft tannins. Tasty and clean, very pleasant.			

<b>Food recommendation</b> - This undoubtedly the perfect Lamb partner, so any of the Rogan Josh, Jalfrezi will be ideal			
<b>CARIGNAN NOIR LANGUEDOC OLD STAR - FRANCE (COTE DE THONGUE)</b> <i>Carignan 100%</i>	<b>2019 / 21</b>	<b>13.5%</b>	<b>€33</b>
"Aromas of dark stewed fruit and spice yet remain fresh and very delightful."			
<b>Food recommendation</b> - This delicate but pronounced wine would be a great partner to Tandoori Chicken			
<b>TORRE RAONE, MONTEPULCIANO D'ABRUZZO LUCANTO - ITALY - (ORGANIC)</b> <i>100% Montepulciano</i>	<b>2018 / 19</b>	<b>13.5%</b>	<b>€34</b>
Intense ruby red colour, notes of herbs, fresh fruits with intense and persistent scents, well balanced aromas			
<b>Food recommendation</b> - This is a perfect match for Chicken Tikka Masala.			
<b>SAINT NICOLAS DE BOURGUEIL - FRANCE - LOIR (BOURGUEIL)</b> <i>Cabernet Franc 100%</i>	<b>2018 / 19</b>	<b>12%</b>	<b>€37</b>
Bright intense purple colour, fruity nose, full flavoured raspberry and mineraly characters, Full-bodied red with vibrant, dark fruit and silky tannins			
<b>Food recommendation</b> - Cries out for Korma dishes			
<b>VALPOLICELLA CLASSICO SUPERIORE RIPASSO - ITALY</b> <i>Corvina, Rondinella, Croatina, Oseleta</i>	<b>2017 / 18</b>	<b>14%</b>	<b>€40</b>
Big and bold wine, goes well with red meat, multi award winning wine			
<b>JACKSON'S PINOTAGE - WALKER BAY SOUTH AFRICA</b> <i>100% Pinotage</i>	<b>2015 / 16</b>	<b>14.5%</b>	<b>€41</b>
Deep red, dark garnet, Floral violets, sour cherries (tinned), hints of coffee toastiness, Juicy plummy fruit, spicy cinnamon, pipe tobacco, long dark fruit finish, balanced by firm tannins.			
<b>Food recommendation</b> - Biryani Dishes a perfect match , either Chicken or Lamb , would also work with Duck Chilli Garlic			
<b>THUNDERCHILD - FRANCE BORDEAUX</b> <i>50% Merlot, 30% Cabernet Franc, 20% Cabernet Sauvignon</i>	<b>2016 / 17</b>	<b>14%</b>	<b>€43</b>
Full-bodied red wine that supports a charity project (grapes grown in the ground of orphanage- and 50% of profits goes back to the orphanage )			
Bright peony red with cherry red tears, exuberant nose of black currants with blueberry and blackberry in front, black plum and smoked meat. Remarkable balanced taste with soft tannins and extremely wide mouth filling. Soft playful fruity long finish.			
<b>Food Recommendation</b> - Delicious with a barbecue or with roast of juicy red meat, spicy tomato sauces with sweet peppers.			
<b>CHATEAU PUYNARD - FRANCE (COTE DE BLAYE)</b> <i>Merlot and Cabernet sauvignon</i>	<b>2017 / 18</b>	<b>13.5%</b>	<b>€45</b>

100% Irish owned winery in the village of Berson in Cote De Blaye very traditional Broudeaux style wine with rich rounded darker red fruits giving an elegant and soft finish			
<b>DESSERT WINE</b>			
<b>NELSON 'SWEET AGNES' RIESLING</b>	<b>2017 / 18</b>	<b>9.5%</b>	<b>€7.50/ €40</b>
<i>100% Riesling, Vegetarians and Vegans:</i>			
Candied citrus peel, fresh cut spring blooms and summer stone fruit. e palate has mineral acidity to cut through the fruit characters of dried apricots and marmalade. e wine has a long generous nish. <b>Award winning wine - 6 years in a row won the best decanter gold medal</b> <b>Silver: International Wine Challenge 2018, UK</b> <b>Silver: International Wine &amp; Spirits Competition 2017, UK</b>			