

# CURV/D BAR

DRINKS MENU

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# Vinos de la Casa | House Wines

Carefully crafted range of wines from different regions that work well with food or by themselves, served by the glass, carafe and bottle

	125ml	175ml	250ml	Carafe	Bottle
<b>BLANCO</b>					
<b>1. Green &amp; Social   Verdejo (V)</b>	£4.70	£6.60	£9.40	£18.30	£26.00
Refreshing palate of apple, pear and pineapple					
<b>2. Aretxaga Txacoli   Hondarrabi Zuri, Folle Blanche</b>	£4.70	£6.60	£9.40	£18.30	£26.00
Zesty acidity with green fruit & minerality					
<b>3. Pincerna   Albarín</b>	£4.70	£6.60	£9.40	£18.30	£26.00
Tropical fruit salad with floral & light notes					
<b>TINTO</b>					
<b>4. Molleda   Garnacha</b>	£4.70	£6.60	£9.40	£18.30	£26.00
Elegant & aromatic, hints of strawberries & cream					
<b>5. Wrongo Dongo   Monastrell</b>	£4.70	£6.60	£9.40	£18.30	£26.00
Juicy raspberries & black cherries with strong acidity					
<b>6. Mazas Roble   Tinto del Toro &amp; Garnacha</b>	£4.70	£6.60	£9.40	£18.30	£26.00
Crushed red fruits, clove & yoghurt					
<b>ROSADO</b>					
<b>7. Illusionat Rosado   Marselan &amp; Tempranillo</b>	£4.70	£6.60	£9.40	£18.30	£26.00
Floral, elegant & subtle with strawberries & herbs					
<b>8. Dahlia   Garnacha</b>	£5.20	£7.30	£9.70	£18.90	£29.00
Dry & organic with fresh notes of rose & jasmine					
<b>CAVA</b>					
<b>9. 1+1=3 Brut NV   Macabeo, Xarel-lo &amp; Parellada</b>	-----	£7.00	-----	-----	£27.00
Clean & creamy with pears, apple & peaches					
<b>10. Cygnus Giennah Rosado   Garnacha &amp; Pinot Noir</b>	-----	£8.00	-----	-----	£30.00
Crisp & floral with white peach					

# Vinos por Botella | Bottled Wines

*We are constantly scouring Spain for new wine producers to import to Wales. This edition is no different, with some of the finest examples of wine that Spain has to offer.*

*Take your time and don't hesitate to ask any questions.*

## Ribera del Duero

Found south-west of Rioja, this region is growing in stature due to the purest expression of Tempranillo. The wines are mostly red, bold and robust with a D.O. status since 1982.

### TINTO

- |  |        |
|--|--------|
| <b>11. Abadia Joven   Tempranillo</b>                    | £28.00 |
| Well balanced with a spicy finish                        |        |
| <b>12. Altos de Valdoso Roble   Tinta del Pais</b>       | £30.00 |
| Juicy with blackberries & oak                            |        |
| <b>13. Protos Crianza   Tempranillo</b>                  | £48.00 |
| Juicy with black fruits & gentle spice with soft tannins |        |
| <b>14. Valduero en dos Maderas   Tempranillo</b>         | £60.00 |
| Structured & complex with balsamic dark fruits           |        |

## Rueda

Rueda is part of the Duero river basin. It is home to the rare and indigenous Verdejo grape which can be hard to find outside Spain. Hot days and cold nights mean you should expect lively white wines with ripe fruit.

### BLANCO

- |   |        |
|---|--------|
| <b>15. Cuatro Rayas Cuarenta Vendimias   Verdejo</b>        | £27.00 |
| Clean & balanced with fennel, green apple & honey           |        |
| <b>16. Palacio de Bornos   Sauvignon Blanc (V)</b>          | £31.00 |
| Dry, acidic with a light minerality                         |        |
| <b>17. Palacio de Bornos La Caprichosa   Verdejo (V)</b>    | £33.00 |
| Structured with intense fruit & lingering floral tones      |        |
| <b>18. Palacio de Bornos Barrel Fermented   Verdejo (V)</b> | £32.00 |
| Creamy & medium bodied with lemon & pineapple               |        |

# Rioja

The benchmark of Spanish wine, Rioja's rich history is influenced heavily by French winemaking. Classic styles and traditional techniques balanced with modern innovation make for some complex aged wines.

## ROSADO

- 19. Muga Rosado | Garnacha, Tempranillo & Viura** £31.00  
Beautifully balanced, rich & complex
- 20. Flor de Muga | Garnacha** £55.00  
Floral, complex & elegant with minerality & summer berries

## BLANCO

- 21. HPM | Tempranillo blanco** £27.00  
Fresh & acidic with pear & lemon tart
- 22. Muga | Viura, Garnacha & Malvasía de Rioja** £31.00  
Balanced, structured, elegant with pineapple notes
- 23. Sierra de Toloño | Viura (V)** £31.00  
Buttery, acidic with fresh ripe apples

## TINTO

- 24. Costalarbol | Graciano, Tempranillo & Garnacha** £30.00  
Bright & structured with lightly oaked blueberries
- 25. Altún | Tempranillo** £34.00  
Full bodied & tannic with plum & cherry
- 26. Solar de Estraunza Crianza | Tempranillo (V)** £30.00  
Stewed strawberry, autumnal earth & spice
- 27. La Cuesta Crianza | Tempranillo** £35.00  
Smooth ripe red fruits with warm spices & vibrant acidity
- 28. Maisulan 12 | Graciano & Tempranillo** £40.00  
Full bodied & packed with rosemary & thyme
- 29. Hacienda Grimon Reserva | Graciano & Tempranillo** £45.00  
Easy drinking with sweet spices & black pepper
- 30. Cerro Anon Gran Reserva | Tempranillo, Mazuelo, Graciano & Garnacha** £40.00  
Bold & full bodied with leathery tannins
- 31. Garnacha 1921 | Garnacha** £45.00  
Stewed dark fruits, cherry & subtle white pepper
- 32. Maisulan El Hondon | Tempranillo & Viura** £45.00  
Dry, smoky & earthy with black cherry
- 33. Muga Selección Especial | Tempranillo, Garnacha, Mazuelo & Graciano** £60.00  
Plump black fruits, fresh leather & pencil shavings

# Castilla y León, Navarra, Toro

Four great winemaking regions of Spain, offering excellent experimental and classic styles too. Here you can find excellent contenders to many sought after styles.

## BLANCO

34. [Inurrieta Orchídea | Sauvignon Blanc](#) £28.00  
Crisp, dry with grapefruit & pineapple
35. [Mimao Blanco | Garnacha Blanca](#) £38.00  
Fresh & creamy with floral notes

## TINTO

36. [Inurrieta Norte | Cabernet Sauvignon, Merlot & Graciano](#) £28.00  
Easy drinking with smooth red berry yoghurt
37. [Guelbenzu Vierlas | Merlot & Syrah](#) £28.00  
Floral & spicy with intense black fruits
38. [Mazas | Cabernet Sauvignon](#) £32.00  
Soft tannins with blackberry & red pepper
39. [Pincerna Sumiller | Prieto Picudo](#) £35.00  
Intense & complex red fruits with ripe tannins
40. [Inurrieta Mimaò | Garnacha](#) £34.00  
Peppery spices, leathery tannins & stewed blackberries
41. [#GarageWine | Brujidera](#) £45.00  
Earthy, light & fresh with black fruits

# Priorat y Empordà

Often seen as the gold standard for Garnacha, Priorat's unique micro-climates and outstanding soils produce quality complex wines.

## BLANCO

42. [Mas D'en Gil | Garnatxa Blanca & Viognier | \(V\)](#) £45.00  
Complex, chalky minerals with acidic pear

## TINTO

43. [Suneus | Garnatxa, Merlot & Syrah](#) £34.00  
Rounded with fresh tannins & plum
44. [Mas D'en Gil | Garnatxa & Carignan | \(V\)](#) £50.00  
Smooth stewed red fruit, fresh & full bodied
45. [Perinet Merit | Syrah, Garnatxa, Carinyena, Merlot & Cabernet Sauvignon](#) £66.00  
Crisp & silky with wild berries & liquorice

# Galicia, Asturias y País Vasco

From the Atlantic-influenced acidic whites to the green and earthy reds, these regions offer a delicious range of young and fresh wines.

## BLANCO

<b>46. Minius   Godello</b>	£30.00
Soft, vibrant & floral with orchard fruits & citrus	
<b>47. Señorío de Rubios   Albariño</b>	£35.00
Fresh lime, mineral and gooseberry finish	
<b>48. Gorrondona Txakoli   Hondarrabi Zuri</b>	£36.00
Palate cleansing & fresh with high acidity	
<b>49. Pazo Pegullal   Albariño</b>	£36.00
Buttery, refreshing & acidic with peaches	
<b>50. Valtea   Albariño</b>	£36.00
Well-structured with stone fruits & sharp lemons	

## TINTO

<b>51. Minius   Mencía</b>	£30.00
Medium bodied, light red fruits & balanced acidity	
<b>52. Vidalma   Mencía</b>	£28.00
Light with bramble fruits & green peppers	
<b>53. Señorío de Rubiós Condado   Brancellao Blend</b>	£33.00
Well-structured with ripe red fruits	

# Alicante, Valencia y Almansa

Renowned for oranges and Paella, these regions are not to be overlooked as they have been making wine for a millennia. Harsh winters, hot summers, focus on native grapes and a strong culture of cooperative winemaking make this a region to watch.

## BLANCO

- |  |        |
|--|--------|
| <b>54. Illusionat   Sauvignon Blanc &amp; Viognier</b>                           | £28.00 |
| Tropical fruits with floral aromas & balanced acidity                            |        |
| <b>55. Marina Alta   Muscat of Alexandria   (V)</b>                              | £28.00 |
| Pale & sweet with apple & honey  |        |
| <b>56. 1860 Blanco   Sauvignon Blanc (V)</b>                                     | £32.00 |
| Well structured with toasted pineapple & fennel                                  |        |
| <b>57. Pepe Mendoza Casa Agrícola Blanco   Moscato, Macabeo &amp; Merseguera</b> | £36.00 |
| Elegant, complex, fresh with orange blossom                                      |        |

## TINTO

- |   |        |
|---|--------|
| <b>58. Madame Bobalu   Bobal   (V)</b>  | £28.00 |
| Well-structured with black fruits & pepper  |        |
| <b>59. Melic   Bobal, Cabernet Sauvignon &amp; Merlot (V)</b>                           | £30.00 |
| Ripe strawberry jam, velvety with chocolate hints                                       |        |
| <b>60. Quinta del '67   Garnacha (V)</b>  | £35.00 |
| Full bodied with silky black fruits & tobacco spice                                     |        |
| <b>61. Bruno Murciano L'Alegria   Bobal</b>   | £35.00 |
| Light & fresh with rosemary & red fruits  |        |
| <b>62. Pepe Mendoza Casa Agrícola Tinto   Monastrell, Syrah &amp; Alicante Bouschet</b> | £36.00 |
| Fresh, balanced with balsamic & black fruits  |        |
| <b>63. Sentada Sobre La Bestia   Monastrell &amp; Garnacha (V)</b>                      | £36.00 |
| Tannic, rich black tea & plum   |        |
| <b>64. 1860 Tinto   Garnacha Tintorera</b>  | £46.00 |
| Bold with vanilla, herbs & leathery tannin  |        |



# Cava | Cava

*Spanish sparkling wines made in the traditional method dating back to 1531, its name comes from the caves in which it used to be stored*

<b>65. Berdié Romagosa   Parellada, Xarel-lo &amp; Macabeo</b>	£30.00
Fresh with brioche, almond & stone fruits	
<b>66. U Mes U Albireo   Parellada, Xarel-lo &amp; Macabeo   (V)</b>	£30.00
Fresh & fruity with white fruits	
<b>67. U Mes U Deneb Brut Natur   Xarel-lo   (V)</b>	£32.00
Clean & perfumed with buttered pineapple	
<b>68. Lua Jazz Brut   Treixadura</b>	£38.00
Vibrant, dry with ripe fruit & pastry	
<b>69. Guilera Brut Nature Reserva   Macabeo, Xarel-lo &amp; Parellada</b>	£38.00
Aged cava with refreshing white fruits	
<b>70. Muga Conde de Haro   Viura &amp; Malvasia</b>	£42.00
Crisp & zingy, with minerality	
<b>71. Berdie Amor Rosado   Macabeo, Xarel-lo, Parellada &amp; Garnacha Tinta</b>	£42.00
Fresh with red fruits & marshmallow	
<b>72. Conde de Haro Brut Rosado   Garnacha Tinta</b>	£46.00
Aromatic, sweet with peach & grapefruit	
<b>73. Berdie Gran Rupestre   Macabeo, Xarel-lo, Parellada</b>	£48.00
Complex with pear & freshly baked bread	
<b>74. Berdie Gran Anyada   Macabeo, Xarel-lo, Parellada</b>	£120.00
Mature with honey, grapefruit zest & caramel	

## Raro e Icónica | Rare + Iconic

### BLANCO

<b>75. Valdesil Pezas de Portela   Galicia   Godello</b>	£60.00
Portela is the origin of the Godello grape, this is an elegant & complex wine due to independent treatment of the 11 small plots of land the grapes are harvested from, with fermentation and ageing adapted depending on the plot.	
<b>76. López Clasica Blanco Gran Reserva   Rioja   Viura, Malvasía and Garnacha Blanca</b>	£85.00
36 months of barrel ageing makes this white Rioja complex expressing honey & nuts. The finish leaves flavours of golden confected fruit, chopped wood & butter.	

# Raro e Icónico | Rare + Iconic

## TINTO

- 77. Enrique Mendoza Estrecho | Alicante | Monastrell** £50.00  
Grapes grown on 70 year old vines, 700m above sea level give this wine stewed plum & blackberries. The age comes through with prominent oak, vanilla & tobacco throughout
- 78. Pepe Mendoza Casa Agrícola | Alicante | Giró** £56.00  
Smooth & elegant with woodland minerality and dark fruits coating the tongue
- 79. Elitia | Empordá | Carignan** £58.00  
A blend of two carignan estates with vines aged between 80 & 100 years old make a well-polished wine. Figs, black fruits & leather from a minimum ageing of 12 months in French oak. The regions slate soils offer soft minerality & balanced tannins
- 80. Triga | Alicante | Monastrell & Cabernet Sauvignon (V)** £70.00  
Intense red made using only the oldest wines in five specific vineyards. A robust wine that develops a rich, long finish leaving flavours of liquorice & spice on the tongue
- 81. Viña Arana Gran Reserva | Rioja | Tempranillo & Graciano** £75.00  
36 months in American oak give this second vintage wine sweet tannins & medium depth. Clean & packed with ripe red plums & redcurrants, finishing with vanilla & caramel
- 82. Sierra de Toloño Nahikun | Rioja | Tempranillo** £74.00  
Grapes harvested from a microplot of very old, low yield vines give this wine high intensity. A true taste of tempranillo from the region making an elegant wine with notes of ginger, pepper & pastry with structure and rounded tannins
- 83. Protos Gran Reserva | Ribera del Duero | Tinta del País** £95.00  
Made using 60 year old vines this expressive & complex Ribera wine is packed with black fruit jam, cocoa & tobacco. Barrels made using both French (80%) & American (20%) oak offers a smooth smoky vanilla finish
- 84. Muga Prado Enea | Rioja | Tempranillo, Garnacha, Mazuelo & Graciano** £112.00  
Oaked fruit aromas that are both complex, delicate and elegant. A benchmark for Rioja from a family steeped in history, showing polished tannins & rounded freshness
- 85. Mas d'en Gil Clos Fonta | Priorat | Garnacha & Carignan** £112.00  
Finessed red with bold fresh fruit, complex body, balanced structure and a creamy finish. A fine example of Priorat's trademark delicately balanced reds
- 86. Valduero Gran Reserva | Ribera Del Duero | Tempranillo** £180.00  
70 year old vines that only produce 2 bunches per plant produce this exceptional expression. This true showcase of a Ribera Tempranillo grape is intense, structured & full of plum, chocolate & toffee
- 87. Torre Muga | Rioja | Tempranillo, Mazuelo & Graciano** £150.00  
Working against the grain, but with the grape. A juicy, elegant, tannin rich & modern-style Rioja, displaying the harmony between oak and fruit. Complex and full bodied
- 88. Perinet 1194 | Priorat | Carinena, Garnatxa Tinto & Syrah** £250.00  
An estate vineyard with each grape growing in different areas showcasing different terroir with some grapes even being grown on a 30% gradient. A lush, dense, deep wine with complex notes of wild red cherries and seasalt, & silky tannins adding to the length

# Vinos Generosos | Sherries + Fortified Wines

*Andalusia is home to exquisite fortified wine production, from syrup-sweet Pedro Ximenez to dry finos - these wines are steeped in history & tradition. Unmissable accompaniments to food. Listed from driest to sweetest.*

	50ml	100ml	150ml	375ml	500ml	750ml
<b>89. Mar de Cerros Draft Fino</b> Dry, floral with toasted almonds	-----	£4.30	£6.40	-----	-----	£30.00
<b>90. La Goya Manzanilla Pasada</b> Bone dry, nutty & candied orange peel	-----	£4.30	£6.40	-----	-----	£30.00
<b>91. Barbadillo Pastora Manzanilla Pasada en Rama</b> Hazelnuts, candied apple skin and baked bread aromas	-----	£7.20	£10.80	£25.00	-----	-----
<b>92. Delgado Zuleta Fino</b> Delicate, light and dry with almond	-----	£4.00	£5.00	-----	-----	£23.00
<b>93. Alvear Fino CB</b> Light, chalky with caramel notes	-----	£4.30	£6.40	-----	-----	£30.00
<b>94. Delgado Zuleta Amontillado (V)</b> Wood polish, almond & leather	-----	£4.40	£6.00	-----	-----	£28.00
<b>95. Carvajal Amontillado En Rama</b> Walnut, toffee, freshly baked pastries	-----	£7.00	£14.00	-----	-----	£45.00
<b>96. Los Caireles Oloroso</b> Caramel, marmalade & walnut	-----	£6.00	£7.60	-----	-----	£36.00
<b>97. Monteagudo Oloroso</b> Vanilla, coffee & truffle	-----	£5.50	£7.60	-----	-----	£36.00
<b>98. Monteagudo Palo Cortado</b> Nutty with dates and toffee apple	-----	£7.50	£10.50	-----	-----	£50.00
<b>99. Delgado Zuleta Medium</b> Medium-sweet with toffee & nuts	-----	£4.40	£6.00	-----	-----	£27.00
<b>100. Alvear Cream</b> Toffee, fudge cake & candied orange	-----	£5.10	£7.60	-----	-----	£36.00
<b>101. Málaga Virgen Reserva de Familia PX</b> Raisins, molasses & treacle	£3.80	-----	-----	-----	£36.00	-----

# Vermut | Vermouth

Spanish vermouth lends itself to being a perfect aperitif, these are some of our favourites

	100ml	150ml	500ml	750ml	1L
<b>102. Zarro Draft Rojo</b> Easy drinking, herbaceous & mellow	£4.50	£5.50	-----	-----	£30.00
<b>103. Zarro Blanco</b> Medium sweet with floral, citrus & pear notes	£5.00	£6.00	-----	-----	£32.00
<b>104. Vermut 61 Verdejo</b> Honey & lemon with elderflower	£5.50	£7.50	-----	£35.00	-----
<b>105. Lacuesta Reserva</b> Toffee, butterscotch, subtle herbal smoke	£6.00	£8.50	-----	£35.00	-----
<b>106. Atxa Naranja</b> Mountain herbs, intense bitterness, orange rind	£6.00	£8.00	-----	-----	£42.00

# Licores y Brandy | Liqueurs + Brandy

\* served as 50ml measure as standard.

Single measure available

	50ml
<b>Pacharán</b> Sloe berry herbal liqueur	£4.00
<b>Ponche Caballero</b> A brandy based 'punch' liqueur, oranges, cinnamon	£4.00
<b>Crèma Catalana</b> Creamy and zesty - based on the classic Catalan dessert	£4.00
<b>Orujo</b> Grape spirit; original, herbal or coffee flavour	£4.50
<b>Anis del Mono Dulce</b> A Spanish aniseed liqueur, produced in Badalona	£5.00
<b>Licor 43</b> A mix of 43 ingredients makes this sweet caramel liqueur	£5.50
<b>Haran Whiskey</b> Subtle smoke & rosemary tones punctuate this whiskey from the Basque country	£7.00
<b>Barbadillo BB</b> Easy drinking brandy from Jerez	£4.50
<b>Torres 10</b> Deeper colour with demerara & oak hint	£5.00
<b>Alvear Gran Reserva</b> Warming, mellow & golden mahogany in colour	£7.00
<b>Carlos I Gran Reserva</b> Sweet vanilla & tobacco	£8.50
<b>Cardenal Mendoza</b> Dark walnut, raisin & plum notes	£9.50
<b>Jaime I</b> Exceptional brandy with fully developed barrel flavours	£19.00

# Otro Bebidas | Other Drinks

## REFRESCOS

*Sunny Spain in a glass, choose from red, rose or white*

Lolailo Sangría	£8.00
Luis Marinero Blanco Sangria	£8.00
Luis Marinero Rose Sangria	£8.00
Marianito	£8.50

## ZUMOS / JUICES

*Ekolo juices are made exclusively from 100% fresh, organic fruit farms & are sorted by hand, prepared following traditional methods. Each 200ml bottle of juice was made using 1kg of cold pressed fruit.*

Ekolo organic apple & mango	£4.00
Ekolo organic apple	£4.00
Ekolo organic lemonade	£4.00
Ekolo organic tangerine	£4.00

## AGUA / WATER

	50cl	75cl	1L
<b>Vichy Catalán Sparkling Mineral Water</b> Iconic fizzy water, rich in minerals & flavour with proven health benefits	£4.00	-----	£6.00
<b>Sant Aniol Sparkling Water</b> Water from the volcanic national park of la Garrotxa in Catalonia.	-----	£5.00	-----
<b>Sant Aniol Mineral Water</b> High in calcium, low in sodium	-----	£5.00	-----

# Gintonica | Gin + Tonic

*The modern-classic phenomenon 'gintonica' using only Spanish ingredients. Served with premium Vichy Catalan, a natural, sugar free tonic made with mineral water.*

\* Served as 50ml measure as standard. Single measure available.

## 1831

Basque blue gin using mineral water, juniper rich & herbal

### K25

Basque Juniper heavy gin with herbaceous & orange tones

### Nordés

Made using albarino grapes, zesty & pronounced juniper

### Lola y Vera

Wheat spirit, tree fruits & lemons

### Santamanía London Dry

Classic london dry style with cardamom & juniper

### Santamanía Reserva

Delicately oaked with punchy botanicals

### Santamanía Leyenda

Limited edition with subtle spice, citric notes & red berries

### Santamanía X Four Pillars

Collaboration of botanicals with a exotic spice

### Santamanía X Malayerba

Collaboration of trades, showing mint, coriander & thyme

### Siderit

Cantabrian gin, London dry style with cinnamon & mandarin

### Siderit Hibiscus

Made using rye spirit, herbal & floral

### Siderit Gingerlime

Double distilled in brass column to highlight ginger & lime flavour

### Siderit Cool Tankard

A floral variation invoking flavours of the cool tankard flower (borage)

### Emma Strawberry

Grain spirit dominated by refreshing red fruits

### Emma Orange

Ancient copper still with flavours of candied orange

### Carvajal Lobb

Smooth & elegant with herbal notes

### 'C' Cherry Extremenos

Well balanced cherry flavour and citrus

### 'B' Acorn Extremenos

Intense acorn aromas with a light botanical accompaniment

All of our Gins:

£10.00

# De Grifo | On Draft

	1/2 Pint	Pint
<p><b>VICTORIA MALAGA</b></p> <p>Andalusian beer, crisp &amp; full of hops - 4.8%</p>	£3.00	£6.00
<p><b>ROSA BLANCA</b></p> <p>Well-balanced, creamy beer &amp; lightly toasted cereals - 3.4%</p>	£2.50	£5.00
<p><b>ER BOQUERON</b></p> <p>A refreshing beer made using sea-water with creamy hops - 4.6%</p>	£4.20	£8.00
<p><b>EL GAITERO</b></p> <p>A medium sweet craft cider from Asturias - 5.5%</p>	£3.00	£6.00

# Botellas | Bottles

<b>Victoria Malaga 33cl - 4.8%</b> Andalusian beer, crisp & full of hops	£4.30
<b>Daura Damm 33cl - 5.4%</b> Gluten free malt beer	£4.80
<b>Complot 33cl - 6.6%</b> Mediterranean version of the classic American IPA	£6.00
<b>Damm lemon 33cl - 3.2%</b> Pale lager with Spanish lemon	£3.50
<b>Er Boqueron 33cl - 4.8%</b> A light & refreshing beer made with seawater	£7.00
<b>La Socarrada 33cl - 6%</b> Fresh premier craft beer made using rosemary honey	£8.00
<b>El Gaitero craft cider red grape 33cl - 4.0%</b> Craft Asturian medium cider with red grape	£4.20
<b>El Gaitero white label 75cl - 4.1%</b> Bottle fermented medium sweet Asturian cider	£8.50
<b>El Gaitero natural 75cl - 6%</b> Bottle fermented semi sparkling Asturian cider	£12.50
<b>Sargadoa Natural Basque Cider 33cl - 6%</b> Classic still cider from Gipuzkoa, tart, sweet & balanced	£6.00
<b>Sargadoa Natural Basque Cider 75cl - 6%</b> Classic still cider from Gipuzkoa, tart, sweet & balanced	£11.00
<b>Exner 33cl - 5.5%</b> Refreshing, dry craft Asturias cider	£6.50
<b>Inedit 33cl - 4.8%</b> Barcelona wheat beer with orange & coriander	£5.00
<b>Free Damm 25cl - 0%</b> Alcohol free lager	£3.50

# CURADO **BAR**



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