

VINOS WINES

The focus at Tabanco is to list quality wines that have been painstakingly and lovingly produced by people we can relate to. People at the cutting edge of winemaking, whose objective is to produce great wines without compromise.

This said, each of our wines has been chosen on merit and must always represent value for money. We hope you find some new favourites!



ESPUMANTE SPARKLING

Bodegas Sumarroca **CAVA** (Penèdes) TEXTURED. FRESH, COMPLEX, BISCUITY

125ml BOTTLE
6.9 39

BLANCOS WHITES

El Blanco Lela del Mar (Vino de Mesa) FRUIT SALAD *organic grapes*

175ml BOTTLE
5.5 23

Pegaso **VERDEJO** (Vino de Mesa) GREEN APPLE

6.2 26

Torre Solar **MACABEO** (VdT Castilla) RIPE PINEAPPLE, LEMON & LIME. AGED ON THE LEES

6.9 29

Castillo de Enériz **CHARDONNAY** (Navarra) SILKY MOUTHFEEL. STONE FRUITS

6.9 29

Bodegas Manzanos **TEMPRANILLO BLANCO** (Rioja) SOFT. TROPICAL FRUIT

7.6 32

Laga de Bouza **ALBARIÑO** (Rias Baixas) ELEGANT MINERALITY

8.9 38

Altolandon **MUSCAT** (Manchuela) GORGEOUS COMPLEXITY WAITING TO BE DISCOVERED *organic*

9.2 39

ROSADO ROSÉ

Castillo de Eneriz **GARNACHA** (Navarra) FRESH, ELEGANT & SOPHISTICATED

6.9 29

TINTOS REDS

El Tinto Lela del Mar (Vino de Mesa) SOFT, RED FRUIT

5.5 23

El Primero **GRACIANO** (Navarra) CONCENTRATED. BLACK BERRIES. ROUNDED

6.2 26

Familia Pacheco **MONASTRELL** (Jumilla) RED BERRIES WITH A HINT OF BALSAMIC *organic*

6.9 29

Merayo **MENCIA** (Bierzo) PURE, CLEAN, CASSIS FRUIT

7.6 32

Mil Historias **MALBEC** (Manchuela) COMPLEX. BLACKBERRIES, CHOCOLATE & MORE *organic*

8.5 36

Mas Donis **GRENACHE** (Montsant) SWEET CHERRY & VIOLETS

8.5 36

deAlto Crianza **TEMPRANILLO** (Rioja) SINGS OF RIPE FRUIT. VANILLA

8.9 38

Vina Mayor **TEMPRANILLO** (Ribera del Duero) FULL BODIED. TOUCH OF SPICE. GUTSY

9.2 39

JEREZ SHERRY

FINO & MANZANILLA

Brilliantly refreshing as an aperitif, bone dry and always chilled. Both styles are perfect with almonds, olives, padrón peppers, jamón and all kinds of seafood. The manzanilla is similar in style to the fino, but is produced en rama (raw), meaning it is unfinned with minimal filtration for even greater freshness and a fuller body.

Fino (Bodegas Gutiérrez-Colosía) 100ml 6.9

Manzanilla en Rama (Equipo Navazos) 100ml 8.9



JEREZ DE BARRICAS BARRELLED SHERRIES

Nurtured for up to 30 years in the finest Jerez's bodegas, then swiftly transferred to Tabanco's antique barrels with minimal filtration for a pure and unique experience. As close as can be to tasting at the bodega itself! These wines really are the finest for food pairing.

Amontillado Bodegas Rey Fernando de Castilla (BARREL) Dry. Pair with almonds, jamon ibérico, mushrooms & cochinitillo 75ml 8.9

Oloroso Bodegas Rey Fernando de Castilla (BARREL) Dry. Pair with carrillera, presa, steak tartar, chuletón 75ml 8.9

Rare Old India Bodegas Rey Fernando de Castilla (BARREL) Off-dry. Pair with hard cheese & desserts 75ml 8.5

Pedro Ximénez Bodegas Gutiérrez-Colosía (BOTTLE) Sweet. Pair with blue cheese & dark chocolate 75ml 9.9

GINTONICS

(including Fever Tree tonic)

Tanqueray with lemon 6 9

Opihr with ginger & chilli 6.5 10

Bloom with strawberry 6.5 10

Nordés with grapes 7.5 12

Williams Chase with apple 7.5 12

Gin Mare with rosemary 8 13

Monkey 47 with lime 9 15

CÓCTALES COCKTAILS

Vermut & soda 6.5

Campari & soda 6.5

Aperol spritz 8.5

Gin martini 7.5

Negroni 8.5

Espresso martini 8.5

CERVEZAS BEERS

Mahou (lager) 4.5

Rosita Original (pale ale) 5.9

Rosita Woll (amber ale) 5.9

Mayador cider 4.5

FRÍAS COLD

Orange & clementine or apple juice 3.5

Summer fruits 3.5

Rhubarb & apple 3

Lemon & mint 3

Elderflower 3

Ginger beer 3

Still or sparkling water 2

CALIENTES HOT

Café Solo / selection of teas 2.5

Cortado / café con leche / flat white 2.8

Valhrona Grand Cru hot chocolate 3.5