

## Herbal Infusion

2.50

### Organic Mint Mélange

*Finest organic mint leaves from the Middle Atlas mountain range in Morocco.*

### Chamomile Citrus

*Soothing Egyptian chamomile flowers with subtle slices of citrus fruit.*

### Super Fruit

*Super fruity with blueberry and cranberry, this cheeky drink is a little tart!*

### Pure Lemongrass

*An unexpectedly sweet lime and citrus drink. Aids indigestion.*

### Liquorice & Mint

*Sweet blend of liquorice and mint.*

### Organic Detox Infusion

*A luscious, detoxifying herbal infusion highlighted by clean notes of mint and basil. A spa retreat in a cup!*

### Apple

*Hazer Baba's Turkish instant apple tea. A favourite!*

## Seasonal

2.50

### Summer Flowers

*Floral with a bite. Lemon, elderflowers and lavender with a gingery kick.*

### Spiced Winter Red

*Warming winter spices of cloves, cinnamon and oranges combined with a delicious red tea base. Caffeine free.*

**Del'Aziz**

**Drinks**



### Shisha

£12.50

*Please ask your waiter for flavours*

### Shisha Royale

£15.00

*Creamy and luscious.  
Milk filtered with 2 shots of  
the spirit of your choice*

### Shisha with Middle Eastern Sweets

£17.00

*Our Classic shisha  
with a selection of baklava*

## Green tea

2.50

### Organic Hojicha Green Tea

*Slow-roasted organic Japanese green tea leaves yield a rich, nutty brew.*

### Mountain Spring Jasmine

*Smooth organic China green tea leaves scented with Arabian jasmine blossoms.*

### Green Tea Tropical

*Smooth green tea leaves harmoniously blended with pineapple and guava for a subtle fruity finish. Antioxidant rich.*

### Marrakesh Mint Green

*Refreshing green tea is brightened with peppermint cultivated on a mountain in Tiznit, Morocco.*

### Popcorn Green tea

*Genmaicha Japanese Green tea with a popcorny, almost nutty undertone. Like 'Sugar puffs in a cup' – truly unique.*

## White Tea

2.50

### White Orchard

*Mouth watering fruits of melon and peach harmoniously blended with pure China white tea leaves.*

## Blue Tea

2.50

### Tung Ting Oolong

*Oolong tea sits between green and black. This tea will deliver the strength of a black tea, with the aromatic, flowery flavours of a green tea.*

## Red Tea

2.50

### Organic Honeybush & Rooibos

*An earthy, mahogany-coloured nectar that gives way to a subtly, nutty flavour. Caffeine free.*

### Rooibos Crème Caramel

*Woody, nutty Rooibos balanced with sweet crème caramel for an indulgent, smooth, rich drink. A skinny dessert! Caffeine free.*

### African Nectar

*A lovely floral blend with African Rooibos leaves teeming with tropical fruit and blossoms. Caffeine free.*

## Teas

*All teas come in luxuriously hand crafted, silken, biodegradable whole leaf tea bags*

### Signature tea

4.00 - serves two

#### Fresh Moroccan Mint Tea

*A truly memorable experience served in a traditional Moroccan tea pot, with green tea and fresh mint leaves. With or without sugar.*

### Black tea

2.50

#### Organic Breakfast

*Certified organic version of this classic breakfast blend is balanced with an elegant, yet traditional hearty body.*

#### Organic Earl Grey

*Rich black tea leaves with a twist of the citrusy notes of bergamot.*

#### Organic Darjeeling Estate

*This Darjeeling leaf is chosen seasonally for its floral, sweet, lingering finish.*

#### Earl Grey Decaf

*Rich black tea leaves blended with a twist of deep first press bergamot oil.*

#### Orange Dulce

*Rich dark brew teeming with notes of orange, vanilla and jasmine blossoms.*

#### Chilli Tea

*Looks light and innocent, but hiding behind the delicate Ceylon is a zesty orange and a surprising chili kick.*

#### Vanilla Bean

*A deep blend of black tea leaves with Madagascar vanilla beans.*

#### Chocolate Flake

*Remember how many times you dunk chocolate biscuits to your cup of tea! A sophisticated black tea with chocolate flakes.*

### Chai tea

2.50

#### Bombay Chai

*Black tea leaves with subtle hints of orange, cinnamon, cardamom, pepper, and clove.*

#### Chai Latte

*A deliciously creamy version of Bombay chai with hot frothy milk.*

## Signature Cocktails

7.50

#### Long Moroccana Mint

*Absolut vodka, limoncello, sirop de gomme, lime juice, fresh mint, lemonade.*

#### Sirena's Muse

*Premium Caribbean spiced rums blended with mango, fresh pineapple and coconut. An amazingly refreshing drink.*

#### Tabuk Cooler

*Fresh blueberries muddled with a dry fig and then laced with licor43, limoncello and fresh apple juice.*

#### Lebanese Date

*Fresh dates muddled with fresh pineapple and vodka, shaken with caramel and pineapple juice (milk/soya optional).*

#### Ziara's Playground

*Fresh cucumber, fresh limes, mints, Midori, 42Bellow Feijoa vodka, lemon and apple juice with a dash of violet infused syrup.*

#### Morohito

*An amazing twist on the classic mojito makes this drink irresistible! Limes, Moroccan mint, sugar, Havana Blanco, lychee juice, purple basil and a Sailor Jerry float.*

## Classic Cocktails

6.50

#### Bloody Mary

*Vodka, worchester sauce, lemon juice, fresh celery and tomato juice, garnished, with a pinch of pepper. (Try our Del'Aziz Mary with harissa)*

#### Fruit Collins

*Gin or vodka laced with freshly squeezed lemon juice and sugar. Wide selection of fruits available: blueberry, raspberry, strawberry, orange, apple and pear.*

#### Mai Tai

*Havana Blanco, Myers rum, apricot brandy, lemon juice shaken with fresh pineapple and orange juice.*

#### Mojito

*Classic or with a great choice of fruits and flavors from the East just ask our staff for a recommendation you will be surprised.*

#### Caipirinha

*Your choice of Caipiroska (vodka based) or Caipirissima (rum based). Fresh lime muddled with sugar, classic or with a fruit of your choice: blueberry, raspberry, strawberry, mandarin, apple and pear.*

#### Cosmopolitan

*Absolut vodka, cointreau, cranberry juice, lime juice.*

#### Fresh Fruit Daiquiri

*Havana Club light rum, lime Juice, sirop de gomme, with your choice of fresh strawberries, banana or pineapple.*

#### Long Island Ice Tea

*White rum, gin, vodka, tequila, triple sec, lime wedges and coke.*

## Pitchers

16.50

### Sangria

*Spanish red wine and lots of fresh fruit.*

### Pimms Lemonade

*A classic, refreshing jug with a mélange of citrus, mint, cucumber and apple.*

### Moroccan Mint

*A signature drink at Del'Aziz made with Absolut vodka, Limoncello, sirop de gomme, lime juice, fresh mint leaves, and a touch of lemonade.*

## Champagne Cocktails

8.00

### Fresh Fruit Bellini

*Fresh fruit or herbal flavours (blueberry, raspberry, strawberry, apple, pear, or basil).*

### Classic Champagne Drink

*Brandy, bitters, sugar and champagne.*

### Mimosa

*Grenadine, orange juice, Grand Marnier and champagne.*

### Kir Royale

*Crème de Cassis and champagne, mint leaf & lime twist.*

## Virgin Cocktails (non-alcoholic)

3.45

### Virgin Moroccan Mint

*Fresh mint, lime, syrup de gomme and lemonade.*

### Virgin Pina Colada

*Pineapple juice, coconut cream and double cream.*

### Apple & Berry Cooler

*Fresh apple juice shaken with blueberries and honey.*

### Pineapple & Maple Sling

*Pineapple, maple syrup, ginger, lime and orange bitters.*

### Persian Pear

*Pear juice, dates and cinnamon.*

### Red Sea

*Pomegranate, cranberry, thyme and grenadine.*

### Berry Island

*Fresh raspberries, blackberries, lime, orange and pineapple juice.*

## Soft Drinks

### Source Water Still/Sparkling

*Small 1.95 Large 3.60*

### Coke/Diet Coke

2.50

### La Mortuacienne Lemonades

2.95

*Clear, Cloudy, Pink, Pomegranate, Orange or Mandarin*

### Fentimans

2.95

*Ginger Beer, Curiosity Cola, Shandy, Victorian Lemonade, Seville Orange Jigger*

### Thorncroft

2.95

*Elderflower, Pink Ginger, Cranberry, and Hibiscus*

### Chegworth Valley Juices

2.95

*Pear, Apple, or Apple mixed with Cranberry, Strawberry, Raspberry, Blackberry or Rhubarb*

### Fruit Juices

1.95

*Tomato, Pineapple, Cranberry, and Grapefruit*

### Mangajo Iced Green Tea

2.95

*Pomegranate, Lemon, Redbush, Goji Berry and Acai Berry*

## Coffees

### Moroccan Mint Tea

*pot £4.75*

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Chai Latte	1.95	2.50	2.95
Espresso, Macchiato			1.65
Double Espresso, Macchiato			1.95
Turkish Coffee			2.50
Café Americano	1.80	2.10	3.00
Café Latte	1.95	2.50	3.00
Cappuccino	1.95	2.10	3.00
Café Mocha	2.10	2.60	3.25
Hot Chocolate	1.95	2.60	3.50

*Soya milk and decaf coffee available.  
Extra shot at £0.95.*



## Mixed Juices

Medium 3.95 Large 4.75

### Root Juice

*Carrot, beetroot, lemon, and ginger*

### Popeye

*Carrot, celery, spinach, and parsley*

### Colorado Detox

*Carrot, celery, beetroot, and fennel*

### Waldorf Twist

*Apple, celery, lemon, and ginger*

### Rise n' Shine

*Carrot, ginger, lemon, and apple or orange*

### Velvet Underground

*Apple, carrot, and beetroot*

## Smoothies

Medium 4.35 Large 4.95

### Red Om

*Strawberry, yogurt, apple, and banana*

### Monkey Shake

*Blueberry, orange and banana*

### Purple Haze

*Raspberry, yogurt, and apple*

### Living Good

*Banana, orange, ginger and pear*

### Wake Up

*Apple, banana, oat, almond, dates and milk*

### Yellow Bango

*Mango, banana and orange*

## Pure Juices

Medium 3.50 Large 4.25

Apple

Orange

Carrot

Pear

## WINE BY THE GLASS

175ml/250ml

### White Wines

#### Trebbiano d'Abruzzo

Bosco Dei Cirmoli, Italy 2010/11

4.30/5.50

#### Pinot Grigio, Vini di Piave,

Italy 2010/11

4.90/6.00

#### St. Thomas Bekaa Valley,

Lebanon 2010/2011

5.00/6.50

#### Santa Loreto Sauvignon Chardonnay,

Chile 2010/1

5.60/7.00

#### Château Nakad Bekaa Valley,

Chile 2010/2011

5.60/7.00

#### Stoney Vale Semillon Chardonnay,

South East Australia 2010/11

5.60/7.00

#### Sauvignon Mauzac, Cotes du Tarn,

Domaine Devid, France 2010/11

5.60/7.00

#### Buzbag, Tokat & Capadoccia,

Central Anatolia, Turkey 2010/2011

6.00/7.50

#### Château Musar Jeune,

Lebanon 2010/2011

6.50/8.00

#### Viognier Espit De Serame,

Lebanon 2010/2011

6.70/8.00

175ml/250ml

### Red Wines

#### Montepulciano d'Abruzzo,

Italy 2010/11

4.30/5.50

#### Nero d'Avola, Sicilia, Italy 2009/10

5.00/6.00

#### St. Thomas Bekaa Valley,

Lebanon 2009/2010

5.00/6.50

#### Santa Loreto Carmenere Cabernet,

Central Valley, Chile 2010/11

5.30/6.50

#### Château Nakad Bekaa Valley,

Lebanon 2010/2011

5.60/7.00

#### Stoney Vale Cabernet Shiraz,

South East Australia 2010/11

5.60/7.00

Allozo Crianza, La Mancha,  
Spain 2010/11 5.60/7.00

Buzbag, Elazig & Diyarbakir, Eastern Anatolia,  
Turkey 2008/2009 6.00/7.50

Château Musar Jeune,  
Lebanon 2009/2010 6.50/8.00

Château Le Payral,  
Bergerac 2009/2010 6.50/8.00

175ml/250ml

## Rose Wines

Pinot Grigio Rosé, Blush del Bastardo  
Italy, 2010/2011 5.30/6.50

St. Thomas Rose, Lebanon 2010/11 5.60/7.00

Allozo Rosado, La Mancha,  
Spain 2010/2011 5.40/7.00

Gème Sens Rosé, Gerard Bertrand,  
Languedoc, France 2010/11 6.00/7.50

Château Musar Jeune,  
Lebanon 2010/11 6.50/8.00

## Champagne, Prosecco & Cava

Prosecco di Valdobbiadene, Italy 5.50

Prosecco Rosé, Vigne dei Cardinali, Italy 5.50

Cava Montesquius, Spain 5.50

Cava Montesquius Rosé, Spain 6.00

Champagne Baron De Marck Brut,  
Gobillard France 7.50

Champagne Baron De Marck Brut Rosé,  
Gobillard France 8.50

## Vermouth

Martini Rosso  
Martini Dry  
Cinzano Bianco  
Dubonnet Red  
Campari  
Pimms no.1  
Ricard

Double

3.00  
3.00  
3.00  
3.00  
3.00  
3.00  
3.00

## Brandy & Cognac

Jules Clairon 3.00  
Martell VS 3.00  
Remy Martin VSOP 4.00  
Hine Antique XO 8.00  
Janneau VS Armagnac 3.50  
Calvados Boulard 4.00

## Rum

Bacardi 3.00  
Captain Morgan 3.00  
Morgan's Spiced 3.50  
Havana Club Anejo 3 Anos 3.50  
Havana Club Anejo 7 Anos 4.00  
Havana Club Especial 4.00

## Port & Sherry

Dow's Fine Tawny Port 3.50  
Warre's Quinta da Cavadinha  
Vintage Port 1988 7.00  
Marismeno fine dry sherry 3.00  
Colosia Amontillado 3.00

## Liqueurs

Amaretto 3.00  
Baileys 3.00  
Benedictine 3.50  
Chambord 3.50  
Cointreau 3.00  
Drambuie 3.50  
Frangelico 3.50  
Grand Marnier 3.50  
Grappa Monovitigno 3.50  
Kahlua 3.50  
Limoncello 3.00  
Martini Bianco 3.00  
Sambuca – White/Black 3.00  
Southern Comfort 3.00  
Tia Maria 3.00  
Absinthe - Hapsburg 72.5% 6.00

## Beer & Cider

### Draft

Peroni	Half 2.50	Pint 4.50
Pilsner Urquell	Half 2.50	Pint 4.50

### Bottle

Almaza Lebanon	3.45
Becks	3.45
San Miguel	3.45
Sol	3.45
Budvar	3.45
Weston's organic Cider	4.45

## Vodka

Wyborowa	2.50
Absolut Vanilla	2.50
Absolut Kurrant	2.50
Stolichnaya	2.50
Zubroloka Bison Grass	2.50
Belevedere	3.00
Cariel	3.00
Finlandia Cranberry	4.00
Grey Goose	4.00

## Gin

Gordan's	2.50
Plymouth	3.00
Bombay	3.00
Tanqueray	3.00
Tanqueray 10	4.00
Hendricks	4.00

## Whiskey & Bourbon

Johnnie Walker BL	3.50
Southern Comfort	2.95
Drambuie	2.95
Balvanie 10 yrs old	4.00
Macallan 10 yrs old	4.50
Bunnahabhain 10 yrs old	4.50
Talisker 10 yrs old	4.50
Glenfiddich 12 yrs old	3.50
Glenmorangie original	3.50
Jameson's	3.00
Jack Daniel's	3.00
Maker's Mark	4.00
Woodford Reserve	4.00
Knob Creek	4.00

## Tequila

Jose Cuervo Tradicional	3.00
Sauza Blanco	3.00
Don Julio	4.00

## WINE BY BOTTLE

### White Wines

#### France

Chardonnay, Domaine Nordoc,  
Languedoc 2010/11 18.00  
*Very aromatic nose with notes of quince,  
honey and spices*

Sauvignon Mauzac, Domaine David,  
Côtes du Tarn 2010/11 19.50  
*Terrific value, with acacia blossom and pear skin*

Viognier Les Perles,  
Vin de Pays d'Oc 2010/11 22.50  
*Pale with green tinges, lovely apricot notes*

Vin Noble de Joanis, Vaucluse 2010/11 22.50  
*Great value, fresh and crispy*

Picpoul de Pinet,  
Domaine Roquemoliere 2010/11 25.00  
*Fresh and aromatic, light bodied*

Muscadet, Domaine du Verger,  
Loire 2010/11 25.50  
*White flowers, fresh pebbles in a stream!*

Sancerre, Domaine Gerard Fiou,  
Loire 2010/11 36.00  
*Orchard fruits, melons and tangy apples*

Chablis, Domain Pico Race,  
Burgundy 2010/11 39.00  
*Well balanced fruit and acidity*

Bourgogne Hautes Côtes de Nuits 'Millottes',  
Rion 2008/9 40.00  
*Acacia, cinnamon and citrus*

#### Italy

Trebbiano d'Abruzzo,  
Bosco Dei Cirmioli 2010/11 14.50  
*Simple, but very well made house wine  
with citrus flavours*

Pinot Grigio Piave, Casa Cornoer 2010/11 16.50  
*Ground almond, and a suggestion of orchard fruits*

Viognier, Mandra Rossa 2010/11 19.50  
*Medium bodied, plenty of tropical fruit*

Vermentino di Sardegna, Villa Solais,  
Santardi 2010/11 25.00  
*Golden colour, dry, herbal and aromatic*

Offida Pecorino Ciu Ciu,  
Marche (Organic) 2009/10 31.00  
*Green tints, pleasant floral nose*

Gavi di Gavi, La Minaia, Nicola Bergaglio,  
Piemonte 2010/11 33.00  
*Crisp and dry, hints of ripe pears, red and green apples*

Vernaccia di San Gimignano, Panizzi,  
Tuscany 2009/10 35.00  
*Balanced, with up-front fruit and an ever  
so slightly bitter finish*

## Spain

Allozo Macabeo, La Mancha 2010/11 16.50  
*Well structured, long, full of flavour and balanced*

Arderius Blanco, Rioja 2010/11 17.50  
*Fresh, fruity, intense varietal aromas with tangy notes*

Enanzo Chardonnay, La Mancha 2010/11 19.50  
*Ripe fruit, woody, smokey nuance*

Lealtanza Sauvignin Blanco 2009/10 24.00  
*Elegant grape, fresh pleasant tropical fruit,  
pink grapefruit with white flowers*

Protos Verdejo, Rueda 2010/11 27.50  
*Very fruity with notes of apple, pear and melon,  
lively acidity*

Vinaredo Godello 2010/11 30.00  
*Green irisations and fruity aroma of  
apple with an equilibrated acidity*

## Lebanon

Château Nakad, Bekaa Valley 2010/11 21.00  
*Le "Blanc De Nakad" is a fresh and dry wine,  
perfectly blend with cold Mezzes and grilled fish*

St Thomas, Lebanon 2009/10 21.00  
*Delicious, fruity white*

Château Musar Jeune 2009/2010 22.00  
*Crisp, aromatic, unoaked white with flavours  
of pineapples, citrus and jasmine*

Viognier Espit De Serame,  
Lebanon 2010/2011 23.00

La Dame Blanche du Château Kefraya,  
Bekaa 2009/10 24.50  
*Exceptional aromas of cinnamon & exotic fruits*

Malbec Terra Organica, Mendoza,  
Argentina (organic) 2009/10 23.00  
*A nose of sweet violets with ripe figs and raisins*

Dixon's Peak Cabernet Shiraz,  
South Africa (organic) 2007/8 30.00  
*White pepper, stewed fruits and cigar-box hints*

## Rose wines

Pinot Grigio Rosé Blush,  
Veneto, Italy 2009/10 17.50  
*Intense fruit but light structure*

Allozo Rosado, La Mancha,  
Spain 2010/11 17.50  
*Immense personality and varietal character.  
Rich aromas and soft, fleshy fruit flavours*

Gème Sens Rosé, Gerard Bertrand,  
Languedoc, France 2009/10 19.50  
*Perky blend of Grenache, Syrah and Cinsault*

St Thomas, Bekaa Valley,  
Lebanon 2009/10 21.00  
*Fruity flavor with a hint of liquorice  
and balanced tannins*

Château Val Joanis, Syrah 'Tradition',  
Côtes du Luberon, 2009/10 30.00  
*Fuller bodied, refreshing and complex*

## Champagne, Prosecco and Cava

Prosecco di Valdobbiadene, Italy 25.00

Prosecco Rosé, Vigne dei Cardinali, Italy 26.00

Cava Montesquius, Spain 26.00

Cava Montasquius Rosé, Spain 27.00

Champagne Baron De Marck Brut, NV 40.00

Champagne Baron De Marck Brut Rosé, NV 50.00

Veuve Clicquot Ponsardin, France 85.00

Bollinger Special Cuvée, France 90.00

Laurent Perrier, Brut Rose, France 95.00

Dom Pérignon, France 1996 150.00

Chateau Nakad, Bekaa Valley 2010/2011 19.00  
*Strong, Round Red with a fine bouquet,  
well balanced and easy to drink*

Les Bretèches du Château Kefraya,  
Chateau Kefraya, Bekaa 2008/9 24.50  
*Cherry red with purplish rim, youthful and lots of character*

Château Musar, Bekaa Valley, 2002/3 55.00  
*A modern classic, very complex with cinnamon,  
cloves and cedar followed with blackberry and  
red plum; a lovely vintage*

## Morocco

Guerrouane Rouge Les Trois Domaines 2008/9 18.50  
*Fruity blend of Cinsault, Grenache and Carignan*

L'Excellence de Bonassia, Morocco 2008/9 25.00  
*A dark, deep red colour with a fine woody  
nose of vanilla and spice*

Riad Jamil, Celliers du Meknes 2007/8 31.00  
*Bordeaux blend, Moroccan in style with ripe jammy  
fruit and warm, port like finish*

## Turkey

Buzbag Elazig & Diyarbakir,  
Eastern Anatolia 2008/2009 21.00  
*Full bodied dry red, this wine has a delicious ripe  
sour cherry & blackberry aroma. The spices and  
flavours pairs well with grilled meat, kebabs and  
traditional Turkish dishes*

## Georgia

Pirosmani, Kakheti, Marani, 2010/2011 21.00  
*Medium dry, rich and complex bouquet.  
Mouth – filling black fruit on the palate with  
notes of damson. With rounded creamy, sweet after taste.*

Khvanchkara, Racha-Lechkhumi,  
Marani 2010/2011 30.00  
*Medium sweet Vintage red. Fresh and balanced,  
with aroma of mellow red dried fruit,  
followed by pomegranate and touch of caramel,  
with notes of roasted almonds*

## A Few 'Star' Matches

Santa Loreto Carmenere Cabernet,  
Central Valley, Chile 2009/10 17.50  
*Soft and round, with lots of ripe, jammy fruit*

Stoney Vale Cabernet, Shiraz,  
South East Australia 2009/10 19.50  
*Blackcurrant and bramble fruit, with a hint of oak*

## Morocco

Guerrouane Blanc Les Trois Domaines  
2008/9 18.50  
*Ripe, dry with good clean 'Garriguey' fruit.*

## Turkey

Buzbag, Tokat and Capadoccia,  
Central Anatolia 2010/2011 21.00  
*Lemony, aromatic, perfectly dry with hints of  
freshly squeezed grapefruit*

## Georgia

Mtsvane, North East Kakheti,  
Marani 2010/2011 20.00  
*Dry, with intense floral aroma and hints of honey,  
blossom and acacia, with a lingering crisp and zesty finish*

## A Few 'Star' Matches

Santa Loreto Sauvignon Chardonnay,  
Chile 2009/10 17.50  
*Fresh and dry with lots of citrus*

Stoney Vale Semillon Chardonnay,  
South East Australia 2008/9 19.50  
*Full bodied, ripe fruit with a hint of tropical fruit*

Chenin Blanc Good Hope, Stellenbosch,  
South Africa 2009/10 21.00  
*Fresh pineapple and honey, with a lovely acidity  
and a fresh mineral finish*

Tierra de Luna Blanco, Mendoza,  
Argentina 2009/10 23.00  
*The aromatic ripe Torrontés grape*

Grüner Veltliner Rainer Wess,  
Wachau, Australia 2009/10 31.00  
*Pearskin, green plum and apricot, crisp and mineral*

## Red Wines

### France

Cabernet Sauvignon, Domaine Nordoc,  
Vin de Pays d'Oc 2008/9 18.00  
*Raspberries with a hint of minerality*

Merlot, Esprit De Serame,  
vin de Pays d'Oc 2008/9 20.00  
*Classic red berry aromas, good finish*

Château Le Payral, Bergerac, 2007/8 21.00  
*Spicy, with rich, soft, red berry fruits*

Mas de Fondrèche,  
Côtes du Ventoux 2008/9 24.00  
*Warm, appealing aromas of red fruit and herbs,  
and full and juicy fruit flavours*

Château de Ricaud,  
Lères Côtes de Bordeaux 2006/7 31.00  
*Cabernet Sauvignon and Merlot blend,  
with a classic and elegant finish*

Château Val Joanis,  
Côtes du Luberon, 2006/7 32.00  
*Blend of Syrah, Grenach and Cinsault,  
medium bodied, round and fruity*

Château des Gravières, Collection Prestige,  
Graves, Bordeaux 2006/7 33.00  
*Woody and toasty, aromas of prunes and liquorice*

Côtes du Rhône Villages,  
Domaine Renjarde (Organic wine) 2006/7 35.00  
*Full-bodied, bursting with ripe black fruit aromas*

Bourgogne Pinot Noir Remoissenet,  
Burgundy 2007/8 36.00  
*Preserved berry fruits, leather and spice*

Fleurie Poncié,  
Domaine du Vissoux 2009/10 38.00  
*Fresh strawberries and yellow plums,  
dry and persistent finish*

Château Haut Pezat, Grand Cru St. Emilion,  
Bordeaux 2006/7 47.00  
*Complex, rich and exceptionally well structured*

Château Le Bosq, Saint Estepher,  
Cru Bourgeois 2004/5 70.00  
*Aromatic bouquet, elegant and classic*

## Italy

Montepulciano d'Abruzzo 2008/9 14.50  
*Lighter body, red fruit flavours*

Nero d'Avola, Sicilia 16.50  
*Ripe berry fruit flavours with hint of spice  
and warm savoury finish*

Merlot Vendemmia Tardiva,  
Casa Cornoer, Piave 2008/9 16.50  
*Berry fruit and soft tannins, with some grip on the finish*

Biferno Rosso Riserva,  
Doc Camillo De Lellis 2004/5 19.50  
*Easy drinking, fresh, fruity and smooth*

Valpolicella Le Vigne, Veneto 2009/10 27.00  
*Bright ruby red, full of ripe cherry and succulent fruit*

Castel del Monte Vigna Grande,  
Tenuta Zagaria 2006/7 29.00  
*Well-knit palate of red berries, black cherries and plums*

Barbera Broccotondo, Fontanafredda,  
Piemonte 2009/10 30.00  
*Medium bodied, soft fruit, nice balance*

Vino Nobile Montepulciano,  
Tuscany 2004/5 44.00  
*Dense and spicy with notes of cinnamon, plum and tea*

Chianti Classico Riserva,  
Casale dello Sparviero 2007/8 47.00  
*Jammy spice with pepper and cedar*

## Spain

Arderius Tinto, Rioja 2010/11 17.50  
*Enticing aromas, well-structured, round and balanced*

Allozo Crianza, La Mancha, 2007/8 19.00  
*Hint of spices and black fruit*

Allozo Merlot, La Mancha 2010/11 22.00  
*Full of scents, with spicy hints, red ripe fruits  
and savoury notes*

Capitoso Tinto, Rioja 2008/9 24.00  
*Fruity with a very elegant touch of wood*

Garnacha Vinas Viejas,  
Bodegas Urbezo Carinena 2009/10 25.00  
*Red and black fruits with secondary notes  
of balsam and liquorice*

Boarte Crianza, Rioja 2007/8 25.00  
*Well-structured with intense cherry red fruit*

Lealtanza Reserva, Rioja 2004/5 38.00  
*Medium to full-bodied with good tannins*

Lorinon Gran Reserva, Rioja 2003/4 44.00  
*Medium bodied, complex, elegant and lively*

## Portugal

Espiga Tinto, Quinta da Boavista,  
Estramadura 2007/8 21.00  
*Delicious, concentrated blackcurrant and  
berry fruit flavours with oak notes*

## Lebanon

St Thomas, Bekaa Valley 2009/10 21.00  
*Fruity flavor with a hint of liquorice and balanced tannins*