

Gin Selection

single £6.50 double £8.50

includes tonic



Gin MG, Extra Dry London Gin

Penedes, Spain

Brisk, bracing aromas that mixes juniper and anise with a smooth, dry and citrusy palate followed by a cinnamon-accented finish.

Sir Robin of Locksley Distilled Artisan Gin

South Yorkshire, England

This Sheffield gin has up-front juniper with more delicate aromas of elderflower bubbling through.

Poulpe Bleu Gin de Provence

France

Juniper berries, thyme, rosemary, almond, angelica, lemon zest, coriander, Iris root, roses and a few other plants give this gin a powerful and varied aromatic palate of tastes.

Flavoured Gin

Sweet Potato Orange Gin Liqueur

Evesham, England

Smooth on the palate, moving to a crisp yet tangy orangey zest to finish. Rich in texture and colour, with a delicate orange aroma.

Master's Pink Gin - Strawberry & Raspberry

Penedes, Spain

Clean and bright in colour, this gin has an intense aroma of natural strawberry and raspberry.

Tonic Water

Franklins Tonic Water 200ml

Rosemary with Black Olive

Elderflower with Cucumber

Grapefruit with Bergamot

Valencian Orange

Normal

Light



Spirits & Mixers



Rum

La Factoria Libre Del Ron

El Dorado | Caribbean single £3.50 double £5.50

Soft and aromatic with a light vanilla and almond note and a touch of refreshing lemon that gives a smooth, long finish.

El Anejo | Caribbean single £3.50 double £5.50

A combination of rustic tafia style rum mixed with a delicate eau de vie and a touch of aged Martinique rum.

El Viejo | Caribbean single £3.50 double £5.50

Complex and robust drink that has a touch of pepper and moist tobacco mixed with notes of Cacao.

Black Spiced Rum single £4.00 double £6.00

Kraken, Trinidad

Caramel, toffee and spice with cinnamon, vanilla and nutmeg followed by a spicy finish.

Reserva Exclusiva single £4.00 double £6.00

Diplomatico, Trinidad

A blend of exclusive rum reserves aged for twelve years, aromas of orange peel, toffee and licorice are followed by notes of toffee fudge that offers a seductive, long-lasting finish.

Vodka

Vodka, Finlandia single £3.50 double £5.50

Finland

Golden suomi barley and pure glacial spring water give the vodka a dry, light and smooth taste with a gentle aroma.

Vodka BIO, Alexander single £4.00 double £6.00

Italy

Crystal clear with a spring meadow fragrance, a delicate creaminess and notes of dried fruit.

PLEASE ASK STAFF

FOR MORE SPIRIT OPTIONS BEHIND THE BAR

PLEASE SEE OUR AFTER DINNER DRINKS FOR OUR WHISKY AND BRANDY SELECTION

ADD ANY MIXER FROM OUR SOFT DRINKS SECTION

Soft Drinks



Pineapple Juice	£2.20
Orange Juice	£2.20
Apple Juice	£2.20
Mango Juice	£2.20
Coca-Cola	£2.80
Diet Coke	£2.80
San Pellegrino Lemon	£2.80
San Pellegrino Orange	£2.80
Fentimans Ginger Beer	£2.80
Soda Water	£2.00
Sparkling Water	£2.80
Appetizer	£2.80

Beer & Cider



Draught

Mahou Spain 1/2 Pint £2.25 Pint £4.50

Bottled

ROTHERHAMMER

IPA Chile 4.7% £4.75

Golden Ale Chile 5.5% £5.00

Alhambra Reserva Spain 6.5% 330ml £6.00

Estrella Galicia 0% Spain 0% £3.00

Apple Cider £4.50

Apple & Strawberry Cider £4.50

White Wine



1. HOUSE // Sauvignon Blanc *Vg*

Armonia, Maule Valley, Chile

A delicate fruity nose and rounded gooseberry fruit flavours.

175ml **£5.00** 250ml **£6.95** bottle **£18.00**

2. Vino Blanco

Laman, Finca La Estacada, Spain

Tropical and balanced, a young and fruity wine that retains the grape's natural aromatic freshness.

175ml **£5.50** 250ml **£6.90** 750ml Carafe **£20.50**

3. Vermentino

Podere Don Cataldo, Puglia, Italy

A delicate scent of fresh white flowers, notes of pear and intense tropical fruit aromas with sage.

175ml **£6.95** 250ml **£7.80** bottle **£24.00**

4. Albarino *Vg*

Les Extraordinaires, Languedoc, France

Aromas of peach, apple, lime and apricot follow through to zingy fruitiness on the palate with spices and vanilla to finish.

bottle **£29.00**

5. Blanc de Blancs *Vg*

Chateau Heritage, Bekaa Valley, Lebanon

Lemon, pineapple and exotic fruit aromas lead you to a fresh and full palate.

bottle **£35.00**

Red Wine



6. HOUSE // Cabernet Sauvignon *Vg*

Armonia, Maule Valley, Chile

This Cabernet Sauvignon is fruity and medium bodied with black fruit flavours and vanilla notes on the finish - great with food or as an aperitif.

175ml **£5.00** 250ml **£6.95** bottle **£18.00**

7. Tempranillo

Laman, Finca La Estacada, Spain

Very fruity with aromas of blackberry and plum.

175ml **£5.50** 250ml **£6.90** bottle **£20.50**

8. Malbec *V*

Santa Florentina, La Rioja, Argentina

A classic full-bodied Malbec with an intense nose that suggests plummy red fruit and nuts.

175ml **£6.00** 250ml **£7.50** bottle **£22.50**

9. Nero Di Troia

Podere Don Cataldo, Puglia, Italy

Ripe blackberries and raspberries with delicious notes of underbrush, leather and sweet spices - great with ribs and nachos.

175ml **£6.95** 250ml **£7.80** bottle **£24.00**

Natural Wine

10. Bordeaux *Vg*

Chateau L'Etat Pur, France

A lovely Bordeaux blend without added sulphites. A bold and well structured wine with characteristics of ripe fruit and firm tannins.

bottle **£28.00**

11. Onomastica, Rioja Reserva *Vg*

Carlos Serres, Rioja, Spain

Aromas of black fruit, vanilla and dark chocolate with hints of spices and mineral notes.

bottle **£42.00**



Vg - Suitable for Vegans & Vegetarians

V - Suitable for Vegetarians

Rosé Wine

12. Rose Blush (SWEET)

Gold Country, California, USA

A soft fruity rosé wine with hints of strawberries and raspberries.

175ml **£5.00** 250ml **£6.50** bottle **£18.50**

13. Negroamaro Rosato (DRY&FRUITY)

Podere Don Cataldo, Puglia, Italy

Intense and fruity, filled with notes of raspberry, currant and strawberry hints, which are followed by a soft and delicate taste.

175ml **£6.95** 250ml **£7.80** bottle **£24.00**

Sparkling

14. 8 Secco, Vintage Prosecco *Vg*

Fresh aromas of fruit and flowers on the nose, with pears and sweet apples on the palate.

200ml bottle **£7.00**

15. 8 Secco, Vintage Sparkling Rosé *Vg*

Fresh aromas of fruit and flowers on the nose, with pears and sweet apples on the palate.

200ml bottle **£7.00**

16. Cava Brut, Gran Casteller *Vg*

Long ageing for a minimum period of 24 months, it reaches an extraordinary structure and a great bouquet.

bottle **£00.00**

17. Bottega ZERO ALCOHOL Sparkling Brut

Evoking the great tradition of sparkling wines, keeping the freshness, liveliness, and charm of the bubbles.

bottle **£13.00**

Add a shot of Briottet to add flavour to your bubbly
Grapefruit // Peach // Framboise

Champagne

18. Roger Brut Reserve Champagne *Vg*

A bouquet of floral and ripe fruit aromas combine with its light oaky roasted aroma.

bottle **£50.00**

Cocktails

Aperol Spritz **£8**

Light, refreshing with a unique bittersweet taste, made with Prosecco, Aperol and a dash of soda this is the perfect drink to start the evening.



St Germain Spritz **£8**

Elderflower liqueur, Prosecco and soda.



Limoncino Spritz **£8**

Limoncino, Prosecco and soda.



La Mama's own Pisco Sour **£8**

Pisco Sour is the most common way to drink pisco. It is made with fresh lime juice, icing sugar and Chilean pisco. It is traditionally served in a champagne glass. We recommend that you start every great dinner with a glass!



Classic Margarita **£8.50**

Everyone knows the Margarita, that refreshing drink that can be made in so many ways. The classic recipe is tequila, triple sec and lime juice served in a salted rimmed martini glass with dried chilli flakes.

(Mix it up with Passionfruit, Melon or Pineapple)



Cocktails Continued >

Vg - Suitable for Vegans & Vegetarians

V - Suitable for Vegetarians

Honey & Smoke Mezcal Mule £8.50

Mezcal, lime juice and homemade honey syrup shaken with ice and topped with fiery ginger beer, served with a salt and chilli rim.



Caipirinha with Red Berries £8.50

If you're out dancing at Rio's carnival there's no doubt you will be drinking a Caipirinha. Cachaça, a distilled spirit made from sugar cane juice, is combined with fresh lime, red berries and fine Panela brown sugar. This drink is sure to make your cheeks rosy!



Cola de Mono £9 (Chilean Espresso Martini)

The perfect pick me up cocktail! Fresh espresso coffee shaken with coffee liqueur, sweet condensed milk and a fabulous dash of Chilean pisco!



238 Gin & Juice £8.50

Sweet Martini with gin, licor 43, galliano, orange juice and cloves.

Jug Of



Sangria £15.50

Sangria is one of the most popular drinks in Spain, great for sharing. The recipe we use consists of full bodied red wine, rum, sweet vermouth, triple sec, orange and lemonade. Served in a jug filled with ice and fruit.

After Dinner Drinks



Spanish Liqueurs

Licor 43 31% Abv 25ml **£4.00**

Licor 43 Orochata 16% Abv 25ml **£4.00**



Spanish Brandy

Carlos Gran Reserva XO 40% Abv 25ml **£6.00**



Cognac

**VS Selection 1er Cru de Cognac,
Gilles Brisson**

25ml **£3.00**

Fresh grape aromas - a deliciously intense Cognac, full of character.



Port

Messias, Ruby Port

50ml **£4.50**

A lovely Port with a young fruity character. Aromatic on the nose with fresh notes of red fruits.



Herodes Mezcal Artesanal, Oaxaca

50ml **£4.00**

Strong herbal aromas offering freshness instead of a smoky style.



Single Malts



Loch Lomond Single Malt Scotch Whisky

25ml **£4.00**

A **Highland** single malt Scotch whisky with a distinctive background character with a hint of smoke and peat.



Nikka Coffey Grain, Japanese Whisky

25ml **£4.50**

Fresh and exciting on the nose, it reveals ripe pear, cherry, and exotic fruit aromas. Citrus notes of blood orange and lemon appear, slowly giving way to more subtle floral scents.



Johnny Hepp Single Malt Whisky

25ml **£4.50**

(Alsace, France) This premium single malt Whisky expresses notes of pear, white fruit in syrup and soft notes of mirabelle plum.



Ardbeg Uigeadail Islay Single Malt

25ml **£5.00**

(Islay) This cask strength Islay malt is a classic example of a balanced but heavily peated single malt.



Coffee & Tea



Herbal Tea	£1.80
Tea	£1.50
Espresso	£2.00
Double Espresso	£2.50
Cortado	£2.40
Espresso with a shot of milk & foam	
Americano	£2.25
Latte	£3.00
Cappuccino	£2.50
Hot Chocolate	£3.00
With a block of Amazonian dark chocolate & panela sugar	
Submarino	£3.20
Milky coffee served with a block of Amazonian dark chocolate.	
Café Bombon	£3.00
Espresso mixed with sweetened condensed milk in a one-to-one proportion.	

Liqueur Coffee



Amaretto	£5.00
Whisky	£5.00
Brandy	£5.00
Carajillo	£4.50
Espresso shot with a shot of brandy or rum	

All coffees are made with a double shot of Liqueur