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REDS

	<u>Bottle</u>	<u>Glass</u>
LA COPA Campo de Borja Garnacha, Aragon '09/'10: medium to full bodied red, silky red fruit & delicate spice from the garnacha grape	14.80	4.50
LOS ESPINOS Cab.Sauv. Central Valley, Chile '08/'09: cherry & plum filled, hints of cassis & chocolate	16.00	4.70
CASA AZUL Merlot, Central Valley, Chile '08/'09: dark & concentrated damson fruit w/ a twist of black pepper	16.20	4.70
MALBEC , Santa Rosa, Mendoza, Argentina '08/'09: this bordeaux export produces robust wines w/ deep plummy fruit, hints of mocha, good length	16.80	4.80
VIDA ORGANICA Sangiovese / Bonarda, Mendoza, Argentina '08/'09: complex aromas of fruits & spices, bonarda grape giving grip & balance	17.50	5.20
MIRADOR de Navajas, Rioja '08/'09: soft, juicy tempranillo w/ smooth red berries & a light vanilla coating *	17.90	5.20
NOSTROS Pinot Noir Reserva, Casablanca, Chile '08/'09: light fragrant red, wild berries, soft, supple palate, warm finish *	18.20	5.40
MONTEPULCIANO D'BRUZZO , Caldora, Italy '08/'09: perfumed aromas of dark fruits, earth & spice, soft & round on palate	19.00	5.60
PEREGRINO Maceracion Pelicular, Gondonzello Leon '08: 100% prieto picudo grape with cacao & wild berry tones, light spice, juicy & elegant *	19.80	5.70
VIZAR '5' Meses, Ribera del Duero '06/'07: 90% tempranillo, 10% merlot, tasty & meaty w/ ripe tannins but soft on palette	20.00	5.70
EL BOSQUE Syrah, Rapel Valley, Chile '07/'08: exuberant fruit & dark texture blend nicely w/ the elegance & complexity of it's oak aging	21.00	5.90
GUELBENZU Crianza, Navarra '06/'07: temp / merlot / cab blend, brambles, dk chocolate, red berries & spicy oak	23.20	
NAVAJAS Crianza, Rioja '06/'07: stylishly smooth, rich, creamy, oaky rioja	23.90	
VERA de ESTENAS Crianza, Utiel Requena '05: bobal, temp, merlot & cab.sauv blend w/ oak age-an elegant wine	24.20	
BUIL y GINE Priorat, Gratallops, '06/'07: old grenache & carignan vines, clear, bright, intense, lots of fruit, balanced & long	25.00	
MAS DEU Crianza, El-Masroig, Montsant, Tarragona '06/'07: ferral berry nose, ripe fruit, lingering smoked oak, bright finish	27.00	
TIO NIO Crianza, Ribera del Duero '05/'06: 'tinto fino' & 'tinto del pais' grapes make a broody red, pure, austere, savoury w/ black fruits & a good grip	31.00	
CASTILLO de SAJAZARRA Reserva Rioja '04/'05: tempranillo / graciano blend, evolving, complex aromas, warm & potent	33.00	

* can be served chilled

DESSERT WINE:

PX Pedro Jimenez Gr. Res Jerez '79/'82: dark, sweet, sticky w/ molasses, coffee & liquorice flavours (37.5cl)	23.50	6.20
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SANGRIA: by the jug 12.00

quaffable blend of wine, brandy, liqueur, juice & lemonade

BRANDY: Double Measures 4.70

SOBERANO

MAGNO

VETERANO

103 BRANDY

CALVADOS

CARLOS 1

5.20

PORT:

gls: 4.80

Quinta de Ventozelo 10 yr Old Tawny N/V

LIQUEURS: Double Measures 4.70

ANIS DEL MONO

PONCHE CABALLERO

PACHARAN

AMARETTO di SARONNO

KAHLUA

FERNET BRANCA

PISCO

BAILEYS

JAEGERMEISTER

WINE SPECIALS

QUINTA de VENTOZELO Douro, Portugal '04/'05 btle: 24.00

port grapes, touriga franca, national & roriz giving vibrancy & spice

RUSSOLO Refosco Riserva, Italy '06: btle: 24.00

refosco grape oozes red berry fruit w/ hints of charred oak & marzipan

all spirits / ports / dessert wine / sherries sold in multiples of 25ml - all wines by the glass sold in 175ml. cava by the glass 125ml occasionally, vintages are subject to change beyond our control