

GIN BAR

Valencia / Malfy, fresh rosemary, lemon, topped with tonic 10
Barcelona / Botanist Gin, raspberries, splash of lemon & rosemary 11
San Sebastián / Hendricks, cucumber with a touch of lime topped w/tonic 9
Granada / Alkkemist gin, grapefruit and splash of Cava Rose 9
Sevilla / Monkey 47 Gin, Peychauds, lemon & a dash of orange bitters 12
Bilbao / Plymouth Gin, strawberries, basil, lime & splash of soda 11
Toledo / Xoriguer Mahon Spanish Gin, Campari & sweet red Vermouth 10



COCKTAILS



House Sangria, White or Red / Special in-house recipe - Glass 7 / Pitcher 18
Tinto de Verano / Wine & lemon soda: Glass 7 / Pitcher 18
Calimocho / Wine and Coke 7
Toro's Margarita / Olmeca Altos Tequila, Chef's habanero sauce & cucumber, rimmed with chamoy & chilli 10
Nadal's Margarita / Suerte Tequila, almond infused Cointreau, agave nectar & lime juice 9
Spanish Margarita / Torres Brandy, Magdala, pineapple juice & a splash of lime . . . 10
Dali's Old Fashioned / Chivas Regal 12 Scotch, muddled orange peel & spiced cherry bitters 11
Gaudi's Manhattan / Woodford Reserve Bourbon, Grand Marnier & cherry bitters . . . 10
Torres' Paloma / Herradura Silver, grapefruit soda, hint of lime & Ancho Reyes with a chilli rim 9
Iglesias' Coconut Mojito / Malibu rum, lime juice, fresh mint & coconut water . . . 9
Iniesta's Smash / Stolli vodka, cucumber, lemon & a touch of basil 10
Milly Bobby's Tea / Absolut Vodka, hibiscus cordial, lemon & a dash of sugar 9

HAPPY HOUR

Weekdays 4 to 7pm

\$6 Select Tapas:	\$3 Large Draft
Huevos Rotos, Patatas	\$4 Spanish Beers
Bravas, Calamares,	\$5 House Wine
Pimientos de Padrón,	\$6 Gin Bar
Tacos de Cochinita Pibil	\$15 Sangria Pitcher