



WINE LIST

WHITE WINE

Glass Bottle

Vendemmia Pinot Grigio €8.00 €29.00
delle Venezie Veneto, Italy

Tasting Notes: Light-bodied, crisp, with notes of green apple, pear, and a hint of citrus.

Food Pairing: Perfect with seafood, light salads, and grilled vegetables.

False Bay Crystalline Chardonnay €8.25 €30.50
Coastal Vineyards, South Africa

Tasting Notes: Fresh and unoaked, showing vibrant citrus, stone fruit, and minerality.

Food Pairing: Ideal with roast chicken, creamy pasta, or mild cheeses.

Petal & Stem Sauvignon Blanc €8.50 €34.00
Marlborough, NZ

Tasting Notes: Zesty and aromatic, with tropical fruit, gooseberry, and fresh herbs.

Food Pairing: Great with goat cheese, shellfish, and Asian-inspired dishes.

Viña Real Rioja Blanco Barrel Fermented €36.00
Rioja, Spain

Tasting Notes: Rich and textured, with vanilla, ripe stone fruit, and subtle oak spice.

Food Pairing: Excellent with grilled fish, risotto, and roast poultry.

Yealands Estate Single Vineyard Albariño €38.00
Marlborough, NZ

Tasting Notes: Elegant and vibrant, with peach, apricot, and saline minerality.

Food Pairing: Matches beautifully with sushi, tapas, and seafood paella.

ROSÉ WINE

Glass Bottle

Gerard Bertrand Gris Blanc Rosé €8.50 €33.00
Occitanie – Languedoc, France

Tasting Notes: Pale and delicate, with red berry, citrus, and floral notes.

Food Pairing: Ideal with Mediterranean dishes, grilled prawns, and summer salads.

RED WINE

Glass

Bottle

Tolten Merlot

€8.00

€29.00

Central Valley, Chile

Tasting Notes: Soft and fruity, with plum, cherry, and a touch of spice.

Food Pairing: Great with pasta, pizza, and mild cheeses.

Villa dei Fiori Montepulciano d'Abruzzo, Italy

€8.25

€30.00

Tasting Notes: Medium-bodied, with dark cherry, blackberry, and earthy undertones.

Food Pairing: Perfect with tomato-based pasta, grilled meats, and hard cheeses.

Paula Malbec

€8.50

€32.00

Mendoza, Argentina

Tasting Notes: Juicy and vibrant, with black fruit, violet, and soft tannins.

Food Pairing: Excellent with steak, empanadas, and grilled vegetables.

Viña Real Crianza Rioja Rioja, Spain

€36.00

Tasting Notes: Complex and balanced, with red fruit, vanilla, and subtle oak.

Food Pairing: Matches well with roast lamb, tapas, and cured meats.

Journeys The Pastors Blend Cabernet Merlot Stellenbosch, South Africa

€38.00

Tasting Notes: Rich and structured, with cassis, plum, and a hint of chocolate.

Food Pairing: Perfect with beef fillet, game dishes, and mature cheeses.

PROSECCO / CAVA / CHAMPAGNE

Snipes

Bottle

Maschio Dei Cavalieri

€11.00

Prosecco Frizzante

Veneto, Italy

Tasting Notes: Light and refreshing,
with apple, pear, and floral notes.

Food Pairing: Great as an aperitif or
with light canapés.

Laurent Perrier La Cuvée NV

€110.00

Champagne

Tasting Notes: Elegant and refined,
with citrus, brioche, and fine bubbles.

Food Pairing: Ideal with oysters, caviar,
and delicate seafood dishes.

Poeti Prosecco Frizzante Spago

€36.00

Veneto, Italy

Tasting Notes: Crisp and fruity, with hints
of peach and white flowers.

Food Pairing: Perfect with antipasti, salads,
and light pasta dishes.

