

BRAVAS GIN & TONIC BAR

We love Spanish measures and serve all our G&Ts as large.
If you prefer a small one please ask!

Premium tonics available:

Fentimans + £0.5

Fever Tree + £1

1724 + £2

G&T OF THE MONTH - Please ask for details!

GINGRIA 7

Bravas twist on sangría with our own infused gin

TANQUERAY 7

With orange zest, lemon zest & flaked almonds

MARTIN MILLERS 7.50

With pink grapefruit zest & lemon zest

GIN BRAVAS 8.50

With olives & lemon zest

PORTOBELLO ROAD 8.50

With mint & grapefruit

SIPSMITH 8.50

6 O'CLOCK 9

With rosemary, lemon zest & elderflower

NORDES 9

With lemon zest & grapes

HENDRICKS 9

With cucumber & lemon

CONKER DORSET DRY GIN 9

With seasonal flowers & thyme

No.3 LONDON DRY 9

With ginger, lemon & peach bitters

CAORUNN 9

With apple & blueberries

COTSWOLDS 9

With seasonal flowers & mint

SIDERIT 9

SANTAMANÍA RESERVE 9

With raspberries & rosemary

GIN MARÉ 9.50

With thyme, lemon zest & aromatic bitters

THE BOTANIST 9.50

With thyme, lemon & honey

ROCK ROSE NAVY STRENGTH 10.50

With Seville orange & lavender

LEOPOLDS 10.50

With pink grapefruit, peach bitters & lemon zest

BATHTUB OLD TOM 10.50

With orange zest & pomegranate

ELEPHANT GIN 11

With apple & ginger

THE ^PINK^ MONKEY 4

With orange bitters, pink grapefruit zest & Campari

HOUSE SHERRY / JEREZ

Grapes: Palomino

Manzanilla Micaela

Aged under flor yeast, with great aromas of almond.

Pairs beautifully with jamón, boquerones & dressed salads.

glass 3.90

Fino César Florido

Fino is aged under layers of yeast. The traditional solera system ageing gives it a fresh & almondy character.

Great with cured meats as well as fish or shellfish.

glass 4.30

bottle 375ml 20.50

Amontillado Micaela

An extremely complex wine. Delicate aromas of hazelnuts and aromatic herbs that pair well with vegetables such as mushrooms, asparagus & artichokes as well as smoked fish and cheese.

glass 5.80

Oloroso Emilio Hidalgo

It displays aromas of walnut, black tea and an additional note of dried fruit and saltiness. Versatile dry sherry

that easily pairs with any savoury tapas.

glass 6.70

Especial Fino La Panesa

With an averaged age of 15 years and a slightly darker colour, this boasts a richer, more complex palate than almost any other Fino made, it also matches with a wider range of tapas than most.

glass 9.50

PREMIUM SHERRY / JEREZ

Manzanilla Pasada "en rama" Xixarito

It combines two attributes: longer ageing than usual, so its veil of flor begins to fade showing some oxidative hints. It's bottled unfiltered, retaining all the flavours from the cask.

glass 6.40

bottle 375ml 26.50

Fino Marismeño Romate

8 years in cask gives to this Fino plenty of complexity and concentration but it still retains its freshness

and vibrancy. Light & delicate.

glass 5.70

Amontillado NPU Romate

Smooth, bright amber hues & hints of peanuts, tobacco, praline and vanilla. Still traces of its Fino past, with a faint yeasty note.

Plenty of acidity & slightly bitter notes.

glass 7.50

Oloroso Colosia

Initially dry, full bodied, with warm, rounded, complex & powerful aromas, as it's name implies: hints of dried leaves,

slightly sweet toasted hazelnuts, fine wood & tobacco.

glass 7.50

Palo Cortado Regente Romate

A rare & unique style of sherry: just a very few Finos can become a Palo Cortado. It has the elegant & subtle aromatic nose of an Amontillado, with the nuttiness, complexity & velvety palate of an Oloroso.

glass 8.50

THE BRAVAS CELLAR

The featured wines are from small and beautiful artisan bodegas that we have visited on our travels throughout Spain.

We are excited to share our passion and offer you unique wines at an exceptional value by adding a small cash margin.

We hope you enjoy them as much as we do. Salud!

Ariyanas Seco 2015 - bottle 35

Bodegas Bentomiz - D.O Sierras de Málaga

Winemaker: Clara & Andres - A Civil engineer & translator combine to make one of our favourite Spanish whites.

Location: Sayalonga, in Málaga. A short drive from the Mediterranean into the mountains gives the vineyard hot summers and a coastal breeze with stunning views.

The wine: A white wine from Moscatel with elegant florality. Elderflower, tangerine, citrus & apple. Dry with a luscious finish & clean minerality.

Pittacum 2012 - bottle 31

Bodegas Pittacum - D.O. Bierzo

Winemaker: Manuel is charming & passionate about his craft. Anybody that replaces water for rosé in their diet gets our vote!

Location: Rugged rolling hills as Castilla-Leon borders Galicia. This is old country Spain and a vineyard benefiting from 50-80 year old bush vines and a lot of biodiversity.

The wine: A red wine from Mencía with aromas of plums & violets, fresh raspberry & cherry fruit flavours, finishes with a hint of sweet vanilla & toffee.

La Traviesa - bottle 29

Bodegas Barranco Oscuro

Winemaker: Manuel & Lorenzo (father & son). The Valenzuela family are warm & generous hosts that we have had the pleasure of visiting on two occasions. Most recently they prepared a feast for 12 of our team from Bravas containing mountain goat and delicious organic salads grown on their land.

Location: La Alpujarra is about two hours from Granada and the highest vineyard in the mainland Europe. Barranco Oscuro's highest vines are planted 1547 meters above sea level. From here the views are breath-taking to the south of the Mediterranean coast, but turn 180 degrees and see the snow-capped Sierra Nevada mountains to the North.

The wine: Made from Virigriega and cultivated traditionally. No herbicides, pesticides, synthetic fertilizers or sulphites are used. It is a delicious natural wine with citrus rind, gooseberry & passion fruit aromas, with some hints of natural cider & a mineral backbone.

Acinipo 2009 - bottle 33

Bodegas F. Schatz - D.O Sierras de Ronda

Winemaker: Friedrich Schatz's family have been making wine since 1641 in Italy and Germany before he found Ronda's warmer climate.

Location: One of the most beautiful vineyards we have ever visited, this area has more rain than anywhere else in Spain and is wonderfully lush.

The wine: The only Spanish single variety Lemberger and produced to biodynamic principles. We are not sure how Friedrich burying a bulls horn filled with manure helps, but say no more the wine is delicious! Intensely fruity flavours of plums, blueberries and cherries with smooth tannins and balsamic notes.

SPARKLING / ESPUMOSO

Cava Brut Nature

NV Dominio de Tharsys (Valencia) Grapes: Macabeo / Parellada.

Fresh with fine bubbles, floral notes & a nice grassy aroma.

glass 4.75

bottle 26

Cava Recaredo Gran Reserva 2011 Biodynamic

DO Penedés Grapes: Xarel-lo / Macabeo / Parellada.

One of the best cava's you can find. An artisan product from a bodega coming close to one hundred years old. This wine has characteristics of apple, toasted almonds & fennel, with a smooth creamy mouth feel

bottle 50

WHITES / BLANCOS

ALBARIÑOS

Val Do Xuliana 2017

D.O. Rias Baixas Grapes: Albariño.

Characteristically dry and fruit forward for an ^old world~ wine, Albariño sings the song of relaxed and fulfilling Spanish coastal life.

glass 7.25

bottle 28

Quinta de la Erre 2016

D.O. Rias Baixas Grapes: Albariño.

Lime, lemon, aromatic herbs and wild flowers give delightful complexity to this Albariño.

bottle

33.50

O Rosal 2016

D.O. Rías Baixas Grapes: Albariño / Caiño Blanco/ Loureiro.

A sophisticated expression of Albariño complemented by local noble varieties. Great complexity of apricot, aromatic herb, orange peel & white flowers. Fresh acidity & a long finish.

bottle 40

Casa Maria Verdejo 2016

VdlT Castilla-León Grapes: Verdejo.

A grape grown almost exclusively in the Rueda region.

Hints of green apple & fennel.

glass 4.90

bottle 19

Fuenteseca 2016 Organic

D.O. Utiel-Requena Grapes: Macabeo / Sauvignon Blanc.

Fresh, crisp & clean with some tropical fruit.

glass 6.10

bottle 23.50

Pharos 2016

D.O. Rioja Grapes: Viura / Malvasia.

Slightly oaked, with refreshing citrus, tropical fruits & a smooth vanilla finish. It's rich and complex, ideal to accompany richer tapas dishes.

glass 6.20

bottle 24

Montesierra 2016

D.O. Somontano Grapes: Macabeo / Chardonnay / Gewurztraminer.

Great value for an interesting wine here. Dry, smooth, aromatic and fresh with well balanced fruit to acidity & floral notes.

bottle 24

Jane Ventura Blanc 2016 Organic

DO Penedès Grapes: Xarel-lo / Macabeo / Garnacha / Malvasía

This is a crispy, salty and complex wine, with a tropical & white fruit flavour & a zingy lemon finish.

bottle 28

Godello Godeval 2017

D.O. Valdeorras Grapes: Godello.

This versatile wine is aged on its lees for six months, giving depth and a creamy texture. It has some acidity and a sweet touch that gives balance & structure.

bottle 30

Tajinaste Listan 2015

Tenerife Grapes: Listán blanco

Dry & crisp with a good texture and a background of smokiness as a result of the volcanic soil in the region. A very unique wine.

bottle 32

Picarana 2015

Vinos de Madrid Grapes: Albillo.

A white wine for the red wine drinker. Aromas of peach & apricot. Full bodied, wonderful creamy texture from lees aging & toasty notes.

bottle 37

Chans e Lus 2015

Ribeiro Grapes: Treixadura / Side / Loureira / Verdello / Silveiriña.

A complex blend of almost forgotten about grape varieties gives this wine a true expression of Ribeiro. 10 months in French oak barrels.

Balanced flavours of fennel, juniper & ripe white fruits.

bottle 48

ORANGE / NARANJA

Els Bassots 2015

Conca de Barberá Grapes: Chenin blanc.

This very on trend style of extreme white wine has tannin & grip like a red with less weight & density. Dry and nutty with honeyed orange pith & spice.

bottle 44

ROSE / ROSADO

Vacceos Rosado 2016

D.O. Rueda Grapes: Tempranillo.

Strawberry & raspberry aromas backed up with floral notes of rose petals & cherry blossom.

glass 5.50

bottle 21

Tremendus Clarete 2016

D.O.C. Rioja Grapes: Garnacha / Viura.

A blending white with rose gives it beautiful colour. Dry & fresh with subtle red fruit flavours. A Spanish equivalent to Provence pink.

bottle 25.50

La Rosita Brut Sparkling Rosé

D.O.C. Penedès Grapes: Garnacha

A creamy, fruity wine that bubbles beautifully. Strawberries and cream on the nose with some biscuit & nougatty complexity.

Made by the traditional method.

Bottle 33

RED / TINTOS

RIOJAS

Montesc 2014

Rioja Alta Grapes: Tempranillo.

Silky & soft red fruit flavour with sweet spice.
A perfect introduction to the reds from La Rioja.
glass 6.40 bottle 24.50

Hacienda Grimon Crianza 2014

D.O.C. Rioja Grapes: Tempranillo.

Ripe tannins and fresh acidity balance the richness of the
fruit which result in an elegant and classy Rioja.
A serious Crianza and a cut above most others.
bottle 35.50

Urbina Reserva Especial 1998

D.O.C. Rioja Grapes: Tempranillo.

An old style classic Rioja. Light in colour, delicate,
almost like tasting old red Burgundy. Old vines and
long aging give this wine a long, long finish. Organic.
bottle 50 REDS

Viña Mues Tempranillo 2016

Grapes: Tempranillo.

Soft, fresh, fruity & gluggable.
glass 4.90 bottle 19

Primeros Pasos 2016

D.O. Alicante Grapes: Monastrell

Deep red cherry with intense dark ripe fruit nose.
A subtle blend of liquorice & chocolate on the palate
infused with aromatic herbs.
glass
5.80 bottle 22.50

Donkeyjote 2016

D.O. Navarra Grapes: Garnacha.

A young, fun, ready to be drink now Garnacha.
Red berries, subtle white pepper & soft on the palate.
glass 6.20 bottle 24

Fuentenarro 2016 "4 Meses"

D.O. Ribera del Duero Grapes: Tinta Fina

Full of ripe black fruits: cherry, blueberry, plum with
touches of vanilla & sweet tannins.
glass 7.40 bottle 28.50

Moristel Pirineos 2016

D.O. Somontano Grapes: Moristel

The only 100% Moristel wine in the world, similar in style
and body to a Beaujolais with ripe peach, cherry & plums.
bottle 29

Sola Fred 2016

D.O. Montsant Grapes: Carignan

A young, deeply coloured red wine. Very aromatic,
balanced and packed with red and black ripe fruit.
Mediterranean herbs & spice, juicy with a lingering finish.
bottle 29.50

Sameirás Tinto 2015

D.O. Ribeiro Grapes: Sousón / Caíño / Brencellao

If you've been served by Dani, our passionate Galician waiter,
you may know this wine. Summer fruits, floral touches, a
luscious, juicy silky palate, which is fresh & vibrant.
bottle 30

La Bruja de Rozas 2015

D.O. Vinos de Madrid Grapes: Garnacha.

This light, elegant Garnacha is perfumed with plenty of fresh red fruit, with a backbone of acidity & fine tannin.

A red for white wine drinkers.

bottle 31

Pim Pam Poom 2016

D.O. Priorat Grapes: Garnacha.

A beautiful, young, light coloured wine. Nose full of violets and red fruits with a very interesting minerality from the granitic soils of el Priorat. Produced in small

batches of only 5000 bottles

bottle 33

Comunica 2014

D.O. Montsant Grapes: Garnacha / Samsó

This full bodied and lively red enchants with its raspberry, blackberry & cherry fruit aromas, also with some minerality, smokiness scents & herb components all in perfect harmony.

bottle 34

BIU Pinot Noir 2016

D.O. Costers del Segre Grapes: Pinot Noir

Grown at high altitude vineyards up in the Pyrenees.

Really light bodied, fresh, elegant, with notes of red

berries, aromatic herbs & a crisp acidity makes it

a dangerously drinkable wine.

bottle 37

Gran Caus Reserva 2008

D.O. Penedés Grapes Cabernet Franc /Cabernet Sauvignon /Merlot

Long aged and full bodied red that combines the elegance

of Bordeaux with the spices and herbal aromas of the

Mediterranean. Persistent, smooth & powerful, but not tannic,

predominant black fruit aroma.

bottle 41

SWEET WINE / VINO DULCE

Moscatel Dorado

Floral & intense flavours of figs, apricots, toffee with a pleasant bitter finish.

75ml glass 5.10

Cream Micaela

A blend of Oloroso & Pedro Ximénez.

Roasted nuts and caramel.

Full bodied and velvety in the mouth, with balanced sweetness.

75ml glass 4.60

Pedro Ximénez Micaela

Dates, raisins, honey & liqueur notes, with a great density.

Perfect match with our salted Chocolate truffles.

50ml glass 4.10

Moscatel Colosia

Intense & luscious: toasted almonds, orange blossom,

toffee and honeysuckle in addition to citric notes &

floral aromas of jasmine.

50ml glass 6.70

Cream Iberia

Beautiful soft sweet aromas, aromatic tones of oak & fragrant fruit. Hints of cream & caramel but not overpoweringly sweet.

50ml glass 4.75

Pedro Ximénez Colosia

Extremely rich with notes of dried & candied fruits,. Velvety & syrupy in the mouth, with molasses & sticky toffee pudding scents.

50ml glass 6.70

BRANDYS DE ESPAÑA

Torres 10

Rich, full of spice and very smooth.
sgl 3.50 dbl 6

Cardenal Mendoza, Gran Reserva

This unique Spanish brandy is aged in a solera made from casks that previously held fine Pedro Ximénez, imparting an incredible richness and complexity.
sgl 5.50 dbl 9

Carlos I, Gran Reserva

A long-aged traditional Spanish brandy from Jerez from a solera started over a century ago; 12 years in bottle.
sgl 6.50 dbl 10

LIQUORS

Pacharán

Anise liqueur macerated with sloe berries from blackthorn.
dbl 6

Licor 43

A sweet Spanish liquor made with 43 secret ingredients giving caramel and vanilla flavours, very nice in a carajillo!
sgl 3.50 dbl 6

Anís del mono

An aniseed clean-your-palate digestive.
sgl 4 dbl 6.50

Orujo de hierbas

Warm and mellow Galician orujo made with Atlantic herbs, with a smooth natural sweetness. A classic Spanish digestive.
sgl 3.50 dbl 6

Orujo de café

Galician orujo based on coffee liquor. A great 'pick me up' after dinner.
sgl 3.50 dbl 6

BEERS / CERVEZAS

Estrella Galicia (4,7%)

Spain's best lager made from Galician spring water.
Half Pint 2.50 Pint 4.95

Alhambra Reserva (6.4%) 330ml

Golden amber with lightly toasted aromas.
5

Moor beer (3.8%) 330ml

Real Bristolian brewery. Unrefined beer: vegan friendly.
4.75

Southville Hop (6.5%) 500ml

This American inspired IPA is hoppy with tropical fruit aromas & flavours.
5.25

Estrella Damm Inedit by Ferran Adrià (4.8%) 330ml

A wheat beer with flavours of coriander, orange peel & liquorice. A must try for beer fans.
5

Daura Damm (5.4%) 330ml

The worlds best gluten free beer - enjoy!
4.80

Ashton Press Cider (4.8%) 500ml

Made from English apples, pressed locally & conditioned in oak vats.
4.90

SOFT DRINKS

Seedlip & tonic (Non - alcoholic gin) 6.60

Cola / Lemonade Half Pint 2.50 Pint 3.75

Elderflower cordial -Still / Sparkling Half Pint 2.50 Pint 3.75

Bottles

Diet Coke 120ml 2.50

Cornish Orchard Apple juice 250ml. 3

Orchard Pig - Totally Minted 250ml. 3

Fever Tree tonic 200ml. 2.50

Belu Still / Sparkling Water 750ml 2.50

TEA loose leaf by Canton 1.95

English breakfast

Green

Lemongrass & ginger

Triple mint

Earl Grey

Bakers and Co. COFFEE

Café con leche 2.60

Cortado 2.30

Americano 2.20

Café solo 2

Cappuccino 2.60

Carajillo (brandy, rum or licor 43) 6