












THE WINE BAR

FOR THE TABLE

Sweet Potato Hummus and Pita  	940
Homemade Sweet Potato Base and Pita Bread	
Chicken Liver Pate  	970
Lemon Jam White Baguette	
Lamb Meatballs (3 pcs) 	1,100
Served with a Mint Yoghurt	
Baked Camembert 	1,280
Cranberries Honey Baguette Thyme Apple	
Pork Spare Ribs	1,550
BBQ Glaze	
Burrata  	1,660
Cherry Tomatoes Green Leaf Pesto	
Gourmet Cheese Platter 	2,570
Assorted Local Cheeses, Crackers and Fruits	
Mixed Cheese and Charcuterie Platter	3,210
Assorted Local Cheeses, Cold Cuts and Crackers	



WINE PAIRING

Velenosi Prope Montepulciano (AUS) 2021	950
Cherry and black pepper, leading to a lingering finish.	
Louis Latour Valmoissine Pinot Noir (FRA) 2020	860
Notes of black cherry and nutmeg, with cherry aromas.	
Rutini Collection Cabernet Sauvignon (ARG) 2018 	1,480
Bold ripe red fruit aromas with a touch of black pepper.	
BY OTT Rosé (FRA) 2022 	1,340
The palate unveils a great fullness and scents of citrus zest.	
Napa Cellars Pinot Noir (USA) 2018	1,370
Aromas of black cherry, blueberry, and an earthy dried tea.	
Hesketh Lobethal Chardonnay (AUS) 2021	920
White peach, lime citrus and some flinty notes.	
Orange Gold Blanc (FRA) 2020	940
An exceptional blend of seven grape varieties.	
Gris Blanc Rosé (FRA) 2022	770
Light and fresh on the palate.	








TAPAS TOPS - TOP OFF YOUR WINE GLASS

Red 	
Charcuterie	
White  	
Cheese assortment	
Rosé  	
Red Fruits, Cheese	



900
900
900

TAPAS

Mac and Cheese  	910
Black Pepper Cream Sauce Pecorino Cheese	
Katsu Sando	980
Breaded Pork Chop Apple Slaw	
Patatas Bravas 	990
The Wine Bar Bravas Sauce (Top secret) Dill Aioli	
Pan Fried Halloumi  	1,080
Pan seared Halloumi Chili Honey Tzatziki	








WINE PAIRING

Petal & Stem Sauvignon Blanc (NZ) 2023	800
Green apple and hints of freshly cut grass and herbs.	
Or & Azur Languedoc (FRA) 2020	840
Fleshy character, fruity freshness, and a spicy mineral.	
Hesketh Dangerous Type Merlot (AUS) 2021	750
Smooth, velvety tannins and a balanced acidity.	
Sun Goddess Sauvignon Blanc (ITA) 2021	1,040
An intense acidity and velvety smoothness.	



TAPAS




Spicy Crispy Chicken Wings 	1,290
Green Goddess Mayonnaise Lime and Coriander (Non-Spicy Option available upon request)	
Mini Beef Sliders	1,520
Beetroot Buns Onion Lettuce	
Chinese Pork Belly Skewers 	1,250
Red Cabbage Slaw Sweet Potato Glazed	
Baby Lasagne	1,350
Beef Mince Aged Parmesan	
Stuffed Peppers  	1,520
Cream Cheese Diavoleta Ham Goats Cheese	
Pork Spare Ribs v2	1,550
BBQ Glaze	
Tempura Snapper Filet Nuggets	1,580
Wasabi Mayo Dill	
Lamb Tacos	1,870
Celery Slaw and Coriander	
Beef Filet 	2,090
Served with Fries and Gremolata	

WINE PAIRING



Cune Rioja Gran Reserva (SPN) 2017	1,310
Soft with silky tannins, good, fresh acidity, and a long finish.	
Montes Alpha Carmenere (CHL) 2019 	1,180
Aromas of pastry and dark chocolate.	
Montes Twins Red Blend (CHL) 2021	920
Juicy, structured, and lush, and has medium-high acidity.	
Terroir Hunter Carmenere Peumo (CHL) 2019	1,160
Lively acidity and a long and vibrant finish.	
Muga Rosado (SPN) 2022	1,000
Well-integrated acidity, balanced fruit and a long finish.	
Napa Cellars Pinot Noir (USA) 2018	1,370
Aromas of black cherry, blueberry, and an earthy dried tea.	
Louis Latour Ardeche Chardonnay (FRA) 2020	810
Reveals notes of lemon verbena and fresh almond.	
Clarendelle Medoc Rouge (FRA) 2018	1,250
A minty freshness and spicy and liquorice notes.	
Vasse Felix Filius Cabernet Merlot (AUS) 2021	1,050
Deliciously soft and creamy with bright fruit and medium palate.	

SIDES

Grilled Eggplant and Zucchini  	420
Apple Cranberry Walnut Salad  	500
Chips  	510
Creamy Corn Polenta 	820

 Vegetarian  Vegetarian Option  Vegan  Vegan Option  Gluten Free

Our dishes may contain nuts or allergens. Please let your waiter know

*Prices inclusive of VAT and Service Levy