

# Buenos Aires Cafe

## Drinks

### Beer & Cider

QUILMES 355ML £4.50  
QUILMES 970ML £10.50  
BUENOS AYRES (dark Lager) £6.50  
PERONI £4.50  
ALHAMBRA £4.95  
CIDER £4.75

### Cocktails & Aperitifs

GLASS OF PROSECCO £7.70  
PROSECCO WITH LIMONCELLO £9.50  
FERNET BRANCA £4.50  
FERNET BRANCA & COKE £7.50  
CAMPARI £4  
PIMMS (1 LITRE) £26 (HALF-LITRE) £13.50 GLASS £6.95  
BLOODY MARY £7.50  
BLOODY MARIA £7.50  
PERNOT £4.50  
CINZANO BIANCO £4.50  
MARTINI EXTRA DRY £4.50  
SHERRY £4.50  
ESPRESSO MARTINI £10

### Soft Drinks

GINGER BEER £3.50  
SHANDY £3.50  
VICTORIAN LEMONADE £3.50  
COCA COLA £2.75  
ORANGE JUICE £2.75  
APPLE JUICE £2.75  
CRANBERRY JUICE £2.75  
TOMATO JUICE £2.75  
MINERAL WATER £2.50-3.95  
TONIC WATER £2.75  
GINGER ALE £2.70  
SODA WATER £2.50

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## Wines

### Champagne & Sparkling Wines

#### **GOUGUENHEIM MALBEC SPARKLING ROSE**

*An extra dry sparkling rose brut rose from one of our favourite Argentine winemakers – very easy to drink, with a strong colour, red fruit flavours and small bubbles.*

**£28**

#### **CONTI D'ARCO PROSECCO**

*An extra dry prosecco with notes of lemon, lime, grapefruit and apricot.*

**GLASS £7.50 • BOTTLE £37**

#### **MALMA EXTRA BRUT CUVÉE RESERVE**

*A refreshing and complex Argentine sparkling wine, intense and fresh with the aromas of red fruits, citrus and nuts.*

**GLASS £7.50 • BOTTLE £37**

#### **GASTON CHIQUET (HOUSE CHAMPAGNE)**

*One of the best small Champagne producers, with this classic, elegant blend of Pinot Meunier, Pinot Noir and Chardonnay grapes.*

**GLASS £12 • BOTTLE £55**

#### **VERVE CLIQUOT BRUT NV**

*Aged for twice as long as most non-vintages, this is a powerful champagne, full-bodied with rich deep fruit.*

**£85**

#### **DOM PÉRIGNON**

*Vintage champagne named after the 17th-century monk who pioneered the 'methode champenoise', and only released after 7 years in the bottle, by which time it has achieved an unforgettable balance of smooth fruit and toasty aromas.*

**£150**

### Dessert Wines

#### **LABORUM MALBEC TARDIO**

*A sweet dessert wine made with late harvest Malbec grapes. Kept 20 months in oak barrels, and with a fruity character with hints of chocolate vanilla and nuts.*

**GLASS £4.50 • BOTTLE £35.50**

#### **LABORUM TORRONTES LATE HARVEST**

*Made with late harvest Torrontes grapes, this is a deliciously rich and golden dessert wine, with flavours of rose and citrus.*

**GLASS £5 • BOTTLE £39**

# Red Wines

## RECOLETA MAURICIO LORCA MALBEC

*A beautiful, elegant and affordable Malbec from the vineyard of one of Argentina's most innovative winemakers.*

**125cl £3.95 • 175cl £5.50 • 250cl £7.50 • 500ML CARAFE £14.50 • BOTTLE £22 • MAGNUM (1.5LT) £43.50**

## LORCA FANTASIA MALBEC

*Made with grapes grown at 3,445 feet above sea level, in the foothills of the Andes, this is a very expressive 100% Malbec, smooth and elegant with typical fruit.*

**125cl £4.50 • 175cl £6 • 250cl £8.50 • 500ML CARAFE £16 • BOTTLE £24**

## LAS PAMPAS SHIRAZ-MALBEC

*A big, fruity red with intense colour, spicy fruit and a good finish.*

**125cl £4.50 • 175cl £6 • 250cl £8.50 • 500ML CARAFE £16 • BOTTLE £24**

## TAPIZ MERLOT

*A characterful, well-balanced red with a purplish colour, fruity and intense flavours and a refreshing finish.*

**125cl £5.50 • 175cl £7.50 • 250cl £10 • 500ML CARAFE £19.50 • BOTTLE £28**

## PAULA MALBEC

*Our best-selling Malbec, this is excellent and typical Argentine Malbec, with a silky-smooth texture, dark fruit and bramble aromas, concentrated fruit flavours and well-structured tannins.*

**125cl £5.50 • 175cl £7.50 • 250cl £10 • 500ML CARAFE £19.50 • BOTTLE £28**

## TAPIZ SYRAH

*A full-bodied, complex wine for the price, with lots of fruit, hints of spice and violets and a long finish.*

**125cl £5.50 • 175cl £7.50 • 250cl £10 • 500ML CARAFE £19.50 • BOTTLE £28**

## FABRE MONTMAYOU ASSEMBLAGE

*A blend of Malbec, Merlot & Cabernet Sauvignon, this can match some of the best Bordeaux reds at this price.*

**125cl £5.50 • 175cl £7.50 • 250cl £10 • 500ML CARAFE £19.50 • BOTTLE £28**

## ANIELLO MALBEC 006

*A 100% Malbec wine made with handpicked grapes from Patagonia, displaying aromas of black cherries and lavender.*

**125cl £5.50 • 175cl £7.50 • 250cl £10 • 500ML CARAFE £19.50 • BOTTLE £28**

## PASCUAL TOSO MALBEC

*From one of Argentina's oldest wineries, this Malbec has notes of ripe red fruits, black pepper and violets, helped by its 12 months spent in American and French oak barrels.*

**£36**

## DOÑA PAULA ESTATE MALBEC

*One of our most popular Malbecs, this goes with any type of food and has a deep violet colour and a combination of raspberry and cassis and floral and spicy notes.*

**£37**

## AMAUTA (THE WISE MAN)

*Only 14,400 bottles are produced each year of this wine, which is made with a blend of Malbec Cabernet and Syrah grapes grown at 5740ft above sea level.*

**£37**

#### **BARBERA VALLISTO**

*Made from grapes grown 1900m above sea level, this Argentine adaptation of an Italian classic is a typically silky, sensuous wine with aromas of raspberries and blueberries.*

**£37**

#### **ANTONIO MAS NÚCLEO**

*From the Uco Valley vineyard of one of Argentina's most pioneering winemakers, this blend of Cabernet Sauvignon and Malbec is perfect with beef and lamb, with flavours of redcurrant and cherry, and with rounded and soft tannins and a long finish.*

**£38**

#### **DOMAINE BOUSQUET RESERVA**

*A very drinkable organic Malbec aged for 10 months in French oak barrels. Intense flavours of fruit and spice, chocolate and licorice.*

**£40**

#### **FABRE-MONTMAYOU MALBEC GRAND RESERVADO**

*A smooth-as-silk 100% Malbec, crammed full of spice and rich fruits.*

**£45**

#### **LAS MORAS GRAND SYRAH 3 VALLEYS**

*From San Juan de Cuyo, this 100% Syrah spends 18 months in French oak barrels, producing gently building spice and fruit and a long, full-bodied finish.*

**£49**

#### **PASCUAL TOSO SYRAH**

*A classic Syrah from a classic Syrah region (Barrancas), characterized by spicy aromas, dark red fruits, plenty of vanilla and cocoa on the nose and supple tannins. A lovely wine.*

**£60**

#### **SUSANA BALBO SIGNATURE SERIES**

*Made from 92% Malbec and 8% Cabernet Sauvignon grapes grown in Mendoza's Uco Valley by the 'first lady' of Argentine wines, this is a gorgeously rich, deep red wine with lots of intense plummy fruit and a long smooth finish.*

**£60**

#### **ATAMISQUE**

*The Malbec, Cabernet Sauvignon, Merlot and Petit Verdot that go into this wine are grown at an altitude of 1000–1300m. The wine spends 14 months in French oak and has a palate of strawberries, black pepper, coffee and hazelnuts and a long finish.*

**£74**

#### **FABRE-MONTMAYOU GRAN VIN**

*A blend of Malbec (85%), Cabernet Sauvignon (10%) and Merlot (5%) grapes, producing a deep red-violet colour and explosions of cherry and plum flavours. A complex wine with soft tannins that goes with meat dishes, cheese and even sweet desserts equally well.*

**£77**

#### **PASCUAL TOSO MAGDALENA**

*Made from 80% Malbec and 20% Cabernet Sauvignon, this superb, complex wine is made in small quantities from the best grapes of each harvest – and it shows, in an intense red wine with notes of violet and plums, raspberry and boysenberry, and plenty of vanilla, spice and hints of chocolate.*

*A real treat for lovers of Argentine wine.*

**£130**

# White Wines

## SUPREMO SAUVIGNON BLANC

*A great Argentine Sauvignon Blanc, with complex layers of fruit and citrus and the slight hint of honey. Everything you want from a Sauvignon Blanc.*

**125cl £3.95 • 175cl £5.50 • 250cl £7.50 • 500ML CARAFE £14.50 • BOTTLE £22**

## RECOLETA PEDRO BLANCO

*Bright, light and fruity, and a little bit different, made from old Pedro Ximenez vines in the east of Mendoza by one of our favourite Argentine winemakers, Mauricio Lorca.*

**125cl £3.95 • 175cl £5.50 • 250cl £7.50 • 500ML CARAFE £14.50 • BOTTLE £22**

## TAPIZ CHARDONNAY

*Made with grapes grown at 4000 feet above sea level, 10 months' fermentation in French oak barrels gives this wine an attractive colour and a complex taste of citrus, apples and toasted vanilla.*

**125cl £5.50 • 175cl £7.50 • 250cl £10 • 500ML CARAFE £19.50 BOTTLE £28**

## CORBEAU BLANC

*This blend Sauvignon Blanc/Chardonnay/Torrontes is fresh, crisp and medium-bodied, with a lemony zestiness that is balanced by the Chardonnay and Torrontes grapes.*

**125cl £5.50 • 175cl £7.50 • 250cl £10 • 500ML CARAFE £19.50 • BOTTLE £28**

## LORCA FANTASIA CHARDONNAY

*A great Chardonnay with a deep green colour and maximum fruit, with notes of white flowers, citrus and tropical fruits.*

**£30**

## DOÑA PAULA ESTATE RIESLING

*A delicate Riesling from the Uco Valley, steely dry with a floral aroma and a zesty finish.*

**£37**

## MENDEL SEMILLON

*A favourite of winewriter Jancis Robinson, this is a limited edition 100% Semillon, with delicious floral notes of acacia and white fruits, pears and pineapple and a touch of honey on the nose.*

**£40**

## VICENTIN WHITE MALBEC

*White Malbec? Well, pinkish really, with flavours of strawberry and raspberry, hints of ripe peach, followed by notes of vanilla and spice. Full-bodied too, with a long finish.*

**£40**

# Rose

## HERMANOS MALBEC ROSE

*A really great crowd-pleasing rose made from grapes grown in the Cafayate Valley in Salta. Good with both pasta and meat dishes.*

**125cl £5.50 • 175cl £7.50 • 250cl £10 • 500ML CARAFE £19 • BOTTLE £28**

## MUNAY MALBEC ROSE

*Also from Salta in the far north of Argentina, this intensely pale rose has hints of wild strawberry, redcurrant and white peach. Very refreshing with a long finish.*

**125cl £5.50 • 175cl £7.50 • 250cl £10 • 500ML CARAFE £19 • BOTTLE £28**