

LIQUORS

single double

Pacharán

Anise liqueur macerated with sloe berries from blackthorn.

6

Licor 43

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

4 6.50

Anís del mono

A Spanish equivalent to Molinari with rich aniseed and liquorice flavours

4 6.50

Crema Catalana

Inspired by the popular Spanish desert. A mixture of cinnamon, lemon, egg & sugar.

4 6.50

Orujo de hierbas

Warm and mellow Galician orujo with a smooth natural sweetness. A classic Spanish digestive.

4 6.50

Licor de café

Galician wine based coffee liquor.
A great 'pick me up' after dinner.

4 6.50

Collectors Vermouth

Made with 20 botanicals grown in and around a walled garden outside Bristol and spirit distilled from organic cider apples.

7

BRANDYS DE ESPAÑA

Torres 10

Rich, full of spice and very smooth.

4 6.50

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.

4.95 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.

6.95 12

BRAVAS GIN & TONIC BAR

We love Spanish measures and as such serve all our G&T's as 50ml
If you prefer a single please ask!

Premium tonics available: Fentimans +0.50 - Fever Tree +1 - 1724 +2

GINGRIA 7

Bravas' twist on sangría with our own infused gin

GIN OF THE MONTH

Please ask for details!

BOMBAY SAPHIRE 7

With orange zest, lemon zest & flaked almonds

MARTIN MILLERS 7.20

With pink grapefruit zest & lemon zest

6 O'CLOCK 7.50

With rosemary, lemon zest and elderflower

SIPSMITH 8

With lime zest & juniper berries.

SACRED 8

With lemon & cardamom

HENDRICKS 8

With cucumber and lemon

No.3 LONDON DRY 9

With ginger, lemon & peach bitters

GIN MARÉ 9

With thyme, lemon zest & aromatic bitters

SIDERIT 10.50

With orange marmalade, lemon zest & aromatic bitters

THE "PINK" MONKEY 47 13

With orange bitters, pink grapefruit zest & Campari

DRY SHERRY / JEREZ

Manzanilla

Micaela Grapes: Palomino.

Aged under flor giving and with great aromas of almond & dough. 75ml 3.50
It's light & fresh. Manzanilla is the wine with the lowest acidity and pairs beautifully with fried fish, boquerones & dressed salads.

Fino

César Florido Grapes: Palomino. 75ml 4.80

Fino is aged under layers of yeast & aged in a traditional solera system, which gives it a consistent fresh and almondy character. bottle 375ml 19.50
Both share saline notes, Fino pairs especially well with cured meats as well as fish or shellfish.

Amontillado

Micaela Grapes: Palomino.

An extremely complex wine. Delicate aromas of hazelnuts and aromatic herbs that pair well with vegetables such as mushrooms, asparagus and artichokes as well as smoked fish and cheese. 75ml 4.80

Oloroso

Gobernador, Emilio Hidalgo Grapes: Palomino. 75ml 5.50

Oloroso means fragrant. Rich and complex. Great with mature cheese and hearty braised dishes.

Especial Fino

La Panesa, Emilio Hidalgo Grapes: Palomino. 75ml 7.20

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

SOFT DRINKS

½ pint pint

Cola / Diet / Lemonade 2 3.50

Elderflower cordial - Still / Sparkling 2 3.50

bottle

Orchard Pig - Totally Minted 3

Belu Still Water 750ml 2.90

Belu Sparkling Water 750ml 2.90

Lovely drinks juices
Ginger beer/ Apple / Apple & Raspberry 3

TEA loose leaf by Canton

1.95

English breakfast

Green

Lemongrass & ginger

Moroccan mint

Earl Grey

COFFEE roasted by Extract

Café con leche 2.50

Cortado 2.20

Americano 2

Café solo 2

Cappuccino 2.60

Carajillo (brandy, rum or licor 43) 6

SWEET WINE / VINO DULCE

Moscatel Dorado	75ml 5
Cesar Florido Floral with intense flavours of figs, apricots and toffee.	
Cream Micaela	75ml 4
Bodegas Baron A blend of Oloroso & Pedro Ximénez. roasted nuts & caramel. Full bodied & velvety in the mouth with balanced sweetness.	
Pedro Ximénez	50ml 5
Emilio Hidalgo Dates & prunes, great with our salted chocolate truffles.	

BEERS / CERVEZAS

Estrella Galicia (4,7%)	
Spain's best larger made from Galician spring water	
Half	2.50
Continental 330ml	2.90
Pint	4.90
Alhambra Reserva (6,4%) 330ml .	4.90
Golden amber with lightly toasted aromas.	
Southville Hops (6,5%) 500ml.	5
This American inspired IPA is hoppy with tropical fruit aromas & flavours.	
Er Boquerón (4,8%) 330ml.	4.90
Made using Mediterranean sea water and claimed to be 'almost' hangover free, lightly hopped beer to match tapas	
Estrella Damm Inedit by Ferran Adrià (4,8%) 330ml.	5
A must try for beer fans with flavours of coriander, orange peel and liquorice.	
Daura Damm (5,4%) 330ml.	5
The worlds best gluten free beer - enjoy!	
Ashton Press Cider (4,8%) 500ml.	4.90
Made from English apples, pressed locally & conditioned in oak vats.	

THE BRAVAS CELLAR

This page featured wines are from small and beautiful bodegas made by artisans who we have met on our travels throughout Spain. We are excited to share our passion and offer you different and 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 2013

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 wonderful hot summers with a coastal breeze and stunning views.

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

bottle 29.50

Acinipo 2005

Bodegas F. Schatz - D.O Sierras de Rhonda

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.

bottle 29.50

Pittacum 2010

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: A setting of 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 which aromas of plums & violets, fresh raspberry & cherry fruit flavours, finishes with a hint of sweet vanilla & toffee.

bottle 29.50

SPARKLING / ESPUMOSO

Cava Brut Nature

NV Dominio de Tharsys (Valencia) Grapes: Macabeo / Parellada. glass 5
btl 24.50
Fresh with fine bubbles, floral notes and a nice grassy aroma.

La Rosita

NV Vino Espumoso de Calidad Grapes: Garnacha. btl 31.50
Great fun, a little richer and more biscuity than most sparkling rosés.
Strawberries and cream on the nose with some complexity.

Semsum Laxas

D.O Rias Baixas Grapes: Albariño. btl 36
A perfect representation of a sparkling Albariño. Flavours of citric
fruits, honey & nuts with an almost sweet biscuit finish.

Cava Recaredo 2009

Biodynamic btl 50
Gran Reserva Penedés Grapes: Xarel-lo / Macabeo / Parellada.
One of the best cava's you can find all the quality of a top Champagne.

WHITES / BLANCOS

ALBARIÑOS

Val Do Xuliana 2015

D.O. Rias Baixas Grapes: Albariño. glass 6.45
bottle 25.50
Characteristically dry and fruit forward for an "old world" wine,
Albariño sings the song of relaxed and fulfilling Spanish coastal life.

Quinta de la Erre 2014

D.O. Rias Baixas Grapes: Albariño. bottle 28.45
Lime, lemon, aromatic herbs and wild flowers give delightful
complexity to this Albariño.

O Rosal 2014

D.O. Rías Baixas Grapes: Albariño / Cainño Blanco/ Loureiro. bottle 38.20
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.

Jane Ventura 2012

D.O. Penedés

Grapes: Ull de Llebre / Merlot / Syrah / Cabernet Sauvignon / Sumoll. bottle
28.50
Rustic tannins and a fresh, long aftertastewith a lovely rough character
and a modern fruit touch.

Sameirás Tinto 2014

D.O. Ribeiro Grapes: Sousón / Caíño / Brancellao / Mencía. bottle
29.70
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.

La Bruja de Rozas 2014

D.O. Vinos de Madrid Grapes: Garnacha. bottle
33.50
High up in the Sierra de Gredos the 60 year old vines give this wine
a pure essence of fresh fruit, a beautiful expression of Grenache.

Comunica 2012

D.O. Montsant Grapes: Garnacha / Cariñena / Syrah. bottle
33.50
From Montsant neighbouring Priorat, famed for producing silky smooth
wine. Soft tannins with a rich chocolate finish.

Partal 2005, Bodegas Balcona

D.O. Bullas

Grapes: Monastrell / Cabernet Sauvignon / Syrah / Tempranillo / Merlot. bottle 36
José's recommendation, no regional bias! A complex nose of red fruits
combined with herby notes, forest floor, mushrooms, pepper and prunes.

Pasanau 2003

D.O.C. Priorat Grapes: Cabernet Sauvignon / Garnache. bottle 52
Mineral notes, violets & black currents give a stylish aromatic profile.
Full bodied and silky smooth layered with black fruits. 14 months French
oak ageing.

Albizu Tempranillo 2015

Grapes: Tempranillo.

Soft, juicy and gluggable.

glass 4.80
bottle 17.95

Donkeyjote 2013

D.O. Navarra Grapes: Garnacha.

A young, fun drink now Garnacha, red berries, subtle white pepper and soft on the palate.

glass 5.40
bottle 21

Fuenterarro 2014 “4 Meses”

D.O. Ribera del Duero Grapes: Tinta Fina

Full of ripe fruits, cherry, blueberry, plum with touches of vanilla and sweet tannins.

glass 6.70
bottle 26.80

Brezo Tinto 2014

D.O. Bierzo Grapes: Mencía.

A fashionable variety that's starting to challenge the dominance of wine from La Rioja. Fragrant, fresh and vibrant on the palate. A full bodied, beautifully structured wine.

glass 6.85
bottle 26.80

Moristel Pirineos 2008

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 and plums.

bottle 23.70

Sola Fred 2014

D.O. Monsant Grapes: Carignan with a little Garnacha.

We recommend this Catalonian wine served chilled. Bright, fresh bursting with red fruit. Well balanced with a surprisingly long finish.

bottle 26

Casa Maria Verdejo 2015

VdlT Castilla-León Grapes: Verdejo.

A grape grown almost exclusively in the Rueda region.

Hints of green apple and fennel.

glass 4.80
bottle 17.95

FuenteSeca 2015 Organic

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

Fresh, crisp & clean with some tropical fruit.

glass 5.80
bottle 23.20

Pharos 2014

D.O. Rioja Grapes: Viura / Malvasia.

Citrus & tropical with a smooth vanilla finish.

glass 6.25
bottle 25.50

Montesierra 2015

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

Great value and an interesting wine here.

Dry, smooth and fresh with well balanced fruit to acidity.

bottle 21.20

Jane Ventura Blanc 2014 Organic

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

Crisp, salty with a long zingy lemon finish.

bottle 28.70

Brezo Blanco 2015, Bodegas Mengoba

D.O. Bierzo Grapes: Godello / Doña Blanca

Vibrant mint & citrus, white blossom & gin botanicals.

bottle 29.80

Godello Godeval 2014

D.O. Valdeorras Grapes: Godello.

Aged on its lees for 6 months giving depth & a creamy texture.

bottle 31

Tajinaste Listan 2012

Tenerife Grapes: Listan.

Dry & crisp with a good texture & a background of smokiness as a result of the volcanic soil in the region.

bottle 31

Picarana 2013

Vinos de Madrid Grapes: Albillo.

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

bottle 35.50

Issué 2012

Ribeiro Grapes: Trexiadura / 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 38.50

ORANGE WINE / VINO NARANJA

Els Bassots 2013

Conce 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 and spice.

bottle 37

ROSE / ROSADO

Vacceos Rosado 2015

D.O. Rueda Grapes: Tempranillo.

Great value for a Rueda wine. Modern and fruity.

glass 5.25
bottle 20

Tremendus Clarete 2014

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

A unique style of wine made in Rioja by blending white with rose. The result gives beautiful colour. Dry and fresh with subtle red fruit flavours. A Spanish equivalent to Provence pink.

bottle 24.50

REDS / TINTOS:

RIOJAS

Montesc 2013

Rioja Alta Grapes: Tempranillo with a little Graciano.

Silky and soft with red fruit flavour.

A perfect introduction to the reds from La Rioja.

glass 5.95
bottle 23.90

Hacienda Grimon Crianza 2013

D.O.C. Rioja Grapes: Tempranillo / Garnacha / Graciano.

Ripe tannins and fresh acidity balance the richness of the fruit which result in an elegant and classy Rioja.

A serious Crianza & a cut above most others.

bottle 33.80

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 52