



GIN MARE

MEDITERRANEAN GIN

GIN MARE SELECTION

This summer, we have collaborated with Gin Mare to bring a touch of the Mediterranean to Canary Wharf. We hope you enjoy spending time in our Med Garden – best enjoyed with one of our exclusive Ibérica & Gin Mare cocktails in hand.

Gin Mare G&T 12

with Mediterranean Fever Tree

Triple Orange Gin Mare 12

Gin Mare, orange marmalade, orange bitters & Fever Tree

Gimlet Mare 12

Gin Mare, fresh lime juice & syrup

Strawberry & Basil Gin Mare Smash 12

Gin Mare, basil, lime, strawberries & soda

Mediterranean Tiger 12

Gin Mare, Ysabel Regina, tiger nut liqueur, banana liqueur & pineapple juice

GIN & TONIC

Puerto de Indias, Andalucía 12

fruity gin served with fresh strawberries,
lemon & Fever Tree

Atxa, País Vasco 12

citrusy and floral gin served with lavender,
thyme & Mediterranean Fever Tree

Monti, Madrid 12

fragrant dry gin served with liquorice,
orange peel & naturally light Fever Tree

Ginabelle, Galicia 12

floral & fruity gin served with lemon thyme,
orange peel & naturally light Fever Tree

SHERRY

Tío Pepe, Fino (glass) 5.5 (bottle) 20

bone-dry & crisp with flavours of almond

Viña AB (glass) 7 (bottle) 41

yeasty with almonds & sweet spices

VERMOUTH

Iris Rojo, Cataluña (glass) 4.5 (bottle) 48

with flavours of liquorice & herb served
with a twist of orange

Iris Dorado, Cataluña (glass) 4.5 (bottle) 48

with flavours of vanilla & cinnamon served
with a twist of lemon

COCKTAILS

La Pomada Collins 11.5

Xoriguer gin from Balearic Islands, fresh
lemon juice & lemon tonic

Red Vermouth Tonic 7.5

red Catalan vermouth, orange peel
& Fever Tree

Berry Cavarinha 10

cava, mixed berries, Chambord & lime

Rebujito 9.5

Andalusian summery cocktail made with
dry Fino sherry, lemonade & fresh mint

Golden Vermouth Tonic 7.5

white Catalan vermouth, lemon twist
& Fever Tree

Aperol 43 9.5

cava, Aperol, Licor 43, orange & soda

MOCKTAILS

Ginger Fresh Mint Tea 5

fresh mint tea, cucumber, ginger
& agave syrup

Tropical Spritz 5

pineapple, passion fruit and blackberries
with clove, nutmeg & soda

Virgin Sangría 5

fresh fruit, cranberry & orange juice
with lemonade

Berry Smash 5

blackberries, raspberries & lime
with lemonade & soda

SANGRÍAS

Classic Sangría (glass) **7.5** (jug) **25**
fresh fruit, orange juice, cinnamon, red
wine & lemonade

Rosé Sangría (glass) **9** (jug) **28**
fresh red fruit, orange juice,
rosé wine & lemonade

BEER & CIDER

Mahou 5 Estrellas, Madrid (half pint) **3** (pint) **5.9**

Mahou Bucket, Madrid (6 x 330ml) **25**

Five Points Pale Ale, Madrid **5.5**
craft London pale ale, zesty & citrusy

Nómada Passiflora, Galicia **6**
Berliner Weisse, light, sour & fruity

Avalon, Asturias **5.5**
sparkling off-dry Asturian cider, refreshing, mature apples & balsamic

Maeloc Strawberry, Galicia **5.5**
rosy & brilliant, sweet strawberry & citrusy cider from Galicia

Trabanco, Asturias **12**
traditional natural dry Asturian cider served by cider pouring machine

SPARKLING WINE

Raventós Blanc de Blancs (glass) **8.5** (bottle) **45**
Parellada, Macabeo, Xarel.lo, Conca del Riu Anoia, 2016
fresh, white stone fruit & toasted

Raventós Rosé (glass) **8.5** (bottle) **45**
Parellada, Macabeo, Xarel.lo & Monastrell, Conca del Riu Anoia, 2016
delicate, ripe red fruit & minerally

ROSÉ

Lalomba (glass) **8.5** (porrón) **21.25** (bottle) **39** (magnum) **75** (double magnum) **145**
Garnacha & Viura, Rioja, 2017
juicy, red berry & cherry

WHITE WINE

Viña Maín Blanco (glass) **6.5** (porrón) **15** (bottle) **29**
Malvar, Madrid, 2018
light, green apple & pear

Rebels de Batea (glass) **7** (porrón) **16** (bottle) **31**
Garnacha Blanca, Cataluña, 2017
fragrant, peach & white apricot

Zurbal (glass) **7.5** (porrón) **17** (bottle) **35**
Viura, Rioja, 2018
fragrant, peach & white apricot

Perro Verde (glass) **9** (porrón) **21** (bottle) **39**
Verdejo, Rueda, 2018
creamy, ripe pear & mineraly

Cosmic (glass) **9.5** (porrón) **21.5** (bottle) **40**
Xarel.lo & Sauvignon Blanc, Cataluña 2018
refreshing, aromatic & floral

Mar de Frades (glass) **12** (porrón) **27** (bottle) **52**
Albariño, Rías Baixas, 2017
aromatic, fresh herb & saline

Allende (glass) **12.5** (porrón) **29** (bottle) **59**
Viura & Malvasía, Rioja, 2014
nutty, citrus fruit & stone fruit

RED WINE

Finca Constancia (glass) **7** (porrón) **16** (bottle) **31**
Syrah, Cabernet Sauvignon & Cabernet Franc, Castilla-La Mancha, 2015
rich, spicy & peppery

Viña Santa Marina (glass) **8.5** (porrón) **19** (bottle) **36**
Cabernet Sauvignon & Syrah, Extremadura, 2014
warm, dark fruit & tobacco

Joven de Silos (glass) **9.5** (porrón) **21** (bottle) **40**
Tinto Fino, Ribera del Duero, 2016
fresh, strawberry & violet

Beronia Dos Maderas Reserva (glass) **10** (porrón) **23** (bottle) **43**
Tempranillo & Graciano, Rioja, 2014
savoury, blackberry & chocolate

Lalama (glass) **13.5** (porrón) **30** (bottle) **59**
Mencía, Mouraton & Souson, Ribera Sacra, 2013
balsamic, redcurrant & fresh herbs