

# White wine



House wine	125ml	175ml	bottle
<b>LB1 Verdejo</b> CASTILLA Y LEON <i>Verdejo</i> . A dry but fruity wine with a rich lemon peel finish.	£3.35	£4.40	£15.00
<b>Campo Azafrán</b> LA MANCHA <i>Airén and Sauvignon Blanc</i> . Modern and crisp with citrus and apple flavours.	£3.35	£4.40	£15.00
<b>López de Haro</b> RIOJA <i>Viura</i> . Lovely fresh, crisp citrus flavours are abundant in this classic Rioja.		175ml £4.80	bottle £17.50
<b>Silga</b> CASTILLA Y LEON <i>Verdejo</i> . Beautiful green fruit aromas with a hint of citrus. Light and zesty.			£18.75
<b>Lagar de Xestosa</b> GALICIA <i>Godello</i> . Sweet-sour ripe fresh fruit with pronounced citrus flavours and a spicy finish.		£5.20	£19.50
<b>Inurrieta</b> NAVARRA <i>Sauvignon Blanc</i> . Refreshingly zingy with well defined fruit notes.		£5.20	£19.50
<b>Ovni</b> MONTILLA-MORILES <i>Pedro Ximénez, Moscatel and Pelomino Fino</i> . Dry with light acidity and green fruit flavours.			£19.50
<b>Campo Flores</b> LA MANCHA <i>Verdejo and Sauvignon Blanc</i> . A vivacious, tangy, organic wine with strong fruit flavours.			£19.50
<b>Reveleste Albariño</b> GALICIA <i>Albariño</i> . Ripe fruits with a crisp palate of lemon zest and lime.	£6.00		£21.00
<b>Vina Barredero</b> HUELVA <i>Zalema</i> . An elegant wine with citrus, orange, tropical fruit and floral notes.			£21.00
<b>Mantel Blanco</b> CASTILLA Y LEON <i>Verdejo and Sauvignon Blanc</i> . Intense and herbaceous, with tropical fruits and crisp acidity.			£23.50
<b>Montenovo Godello</b> GALICIA <i>Godello</i> . An organic, young white wine – clean and bright with the flavour of green, fresh fruits.			£23.50

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			bottle
<b>Bodegas Garci Grande</b> CASTILLA Y LEON <i>Verdejo</i> . A very pale white wine with white fruit notes and vanilla flavours.			£24.50
<b>Laureatus Albariño</b> GALICIA <i>Albariño</i> . A complex wine with citrus, apple and herbs, with a finish of tropical fruit flavours.			£26.50
<b>Zudugarai Txakoli</b> PAIS VASCO <i>Hondarrabi Zuri</i> . A crisp, pale, straw coloured wine with spicy citrus and green apple aromas.			£27.00
<b>Nisia</b> CASTILLA Y LEON <i>Verdejo</i> . One of the best wines from Rueda with flavours of white flowers and aromas of fresh fruit.			£28.50
<b>José Pariente</b> RUEDA <i>Sauvignon Blanc</i> . Fresh and clean on the palate with expressive fruit notes.			£31.50
<b>Pazo Señoráns Albariño</b> GALICIA <i>Albariño</i> . Aromas of nectarine, figs and orange – dry, citrus flavours.			£33.00
<b>Principia Mathematica</b> CATALUNJA <i>Xarel-lo</i> . Crisp white fruit with hints of nuts – well balanced, dry and soft.			£34.50
<b>Txomin Etxaniz</b> PAIS VASCO <i>Txakoli</i> . This is a real gem from the Basque region. Clean and refreshing.			£36.00
<b>Palacio de Fefiñanes Albariño</b> GALICIA <i>Albariño</i> . A truly outstanding wine – dry with flavours of lemon and peach with a lovely, buttery finish.			£38.50

# Rosé wine



House wine	125ml	175ml	bottle
<b>Centelleo Rosé</b> LA MANCHA <i>Tempranillo</i> . Crisp and well balanced with raspberry flavours.	£3.35	£4.40	£15.00
<b>López de Haro</b> RIOJA <i>Tempranillo and Garnacha</i> . Silky with great balance and freshness.		175ml £4.80	bottle £17.50
<b>Más Picoso</b> CATALUNYA <i>Garnacha</i> . An organic rosé – pure fresh fruits with touches of raspberry. A white wine with a dash of pink.			£23.50

# Red wine



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## House wine

	125ml	175ml	bottle
<b>De Alto</b> RIOJA <i>Tempranillo, Garnacha and Graciano.</i> A modern Rioja with strong flavours of red and black fruit.	£3.35	£4.40	£15.00
<b>Campo Azafrán</b> LA MANCHA <i>Tempranillo.</i> A rich ruby coloured, smooth, spicy and easy drinking wine.	£3.35	£4.40	£15.00
<b>Torre Solar</b> LA MANCHA <i>Tempranillo and Petit Verdot.</i> A juicy wine with flavours of blackberry and spice. Vibrant and well balanced.		175ml	bottle £17.00
<b>Lopez de Haro</b> RIOJA <i>Tempranillo.</i> A short aging in new barrels gives complexity with red fruits and liquorice.		£4.80	£17.50
<b>La Multa Old Vine Garnacha</b> ARAGON <i>Garnacha.</i> Full bodied – flavours of soft berry fruits give way to a smooth, spicy finish.		£5.20	£18.75
<b>Real Rubio</b> RIOJA <i>Tempranillo and Graciano.</i> A young, medium bodied, organic Rioja – nicely balanced with dark cherry notes and spice.			£19.50
<b>Seré</b> MONSANT <i>Grenache and Samsó.</i> Notes of ripe red fruits and spices.			£19.50
<b>Familia Pacheco</b> JUMILLA <i>Monastrell and Syrah.</i> An organic wine with red berry aromas with a touch of balsamic – full-bodied and well balanced.		£5.50	£20.25
<b>The Mimic</b> JUMILLA <i>Shiraz.</i> Plum and vanilla with a touch of spice and smooth vanilla.			£21.00
<b>De Alto Crianza</b> RIOJA <i>Tempranillo, Garnacha, Graciano.</i> A lovely, oaked, medium bodied Rioja.		£6.00	£21.50
<b>Montcastrillo</b> RIBERA DEL DUERO <i>Tempranillo.</i> A medium bodied, easy wine with blackberry notes and a hint of cocoa.		£6.20	£23.00
<b>Pas Curtei</b> CATALUNJA <i>Merlot and Cabernet Sauvignon.</i> An intense wine with black fruits with fine soft tannins.			£23.50

	bottle
<b>Tarima Orgánico</b> VALENCIA <i>Monastrell.</i> A medium to full bodied organic wine with dark berry flavours – awarded 90 points by Robert Parker.	£23.50
<b>Finca Resalso</b> RIBERA DEL DUERO <i>Tempranillo.</i> Full-bodied with aromas of spice and black fruit and a slightly toasted finish.	£24.00
<b>Veinte Grados</b> GRANADA <i>Tempranillo, Syrah and Garnacha.</i> A lovely wine from the mountains in Granada – soft and full bodied with luscious red fruit. We recommend decanting this wine.	£25.00
<b>Real Rubio Reserva 2007</b> RIOJA <i>Tempranillo and Graciano.</i> Cask aged for 24 months. Rich, full and soft with a smooth finish.	£28.50
<b>Principe de Viana Edicion Limitada</b> NAVARRA <i>Tempranillo, Merlot and Cabernet Sauvignon.</i> Well structured with explosive fruit flavours.	£28.50
<b>Utiel Requena</b> VALENCIA <i>Tempranillo, Cabernet Sauvignon and Merlot.</i> A complex wine with black fruits and berries – recently awarded 90 points by Robert Parker.	£30.50
<b>Giné Giné</b> PRIORAT <i>Grenache and Carignan.</i> Fresh, fruity, round and well balanced.	£32.50
<b>Cuvee Cair</b> RIBERA DEL DUERO <i>Tempranillo and Merlot.</i> A powerful wine with flavours of black fruit and aromas of spice with toasted notes.	£33.50
<b>Marqués de Murrieta</b> RIOJA <i>Tempranillo, Garnacha, Mazuel and Gracian.</i> Medium bodied, well balanced with balsamic notes.	£33.95
<b>Olivastro</b> VALENCIA <i>Bobal.</i> Grown on old vines, this fruity wine is silky, complex and elegant.	£35.95
<b>Real Rubio Gran Reserva 2005</b> RIOJA <i>Tempranillo and Graciano.</i> Aged in American oak casks, this wine has a complex nose of dried fruit, leather and spice – a great Rioja. We recommend decanting this wine.	£42.50
<b>Malleolus</b> RIBERA DEL DUERO <i>Tempranillo.</i> A deep, elegant wine with concentrated black fruit aromas and spicy wood notes. Aged for 18 months in French oak barrels. We recommend decanting this wine.	£42.95

## Cava



### Masía d'Or Brut Nature

*Xarelo*. A dry and soft Cava which is aged for 12 months in the bottle to create subtle bubbles.

### Masía d'Or Rosé

*Macabeo, Xarelo and Parellada*. A pale, delicate pink rosé – subtle and fresh.

### Reina Cristina

*Pinot noir*. A lovely, dry cava with floral aromas and well-balanced flavours with a hint of autumn fruits.

### Nuria Claverol Gran Reserva

*Xarelo, Parellada and Chardonnay*. Unique, intense aroma with mineral notes. Full flavoured and elegant.

### Clos Lentiscus

*Sumoll*. Aged for 30 months in the bottle, this is a dry wine made from red grapes with an incredibly well-structured palate.

### Martí Serda Cuvee Real Reserva

*Xarelo, Macabeo and Parellada*. This premium cava is aged for 72 months to give a rich aroma with a beautiful yeasty finish.

## Sangría

### Red or white Sangría

## Soft drinks

### Solán Cabras still water

### Vichy Catalán sparkling water

### Victorian lemonade

### Coke, Diet Coke, Sprite

### Pago juices orange, apple, mango, strawberry, cranberry or pineapple

125ml    bottle

£4.80    £24.50

£4.80    £24.50

£32.50

£37.50

£39.95

£41.50

175ml    litre

£4.50    £16.50

£1.50/£2.75

£1.50/£2.95

£2.50

£2.10

£2.20

## Sherry and dessert wine



## Sherry

### Valdespino Manzanilla JEREZ

*Light and dry*. Made close to the sea and tastes nutty and slightly salty.

### Valdespino Fino Inocente JEREZ

*Light and dry*. Some aging so it is very nutty but still light and easy to drink.

### Fino en Rama Equipo Navazos JEREZ

*Light and dry*. Sacca de Mayo 2015. 100% Palomino grape.

### Valdespino Amontillado Tio Diego JEREZ

*Medium*. At least 15 years of oak aging gives a rich, nutty, caramel flavour.

### Valdespino Oloroso Solera 1842 JEREZ

*Full bodied*. This 20 year old sherry tastes of walnuts. A real treat.

### Valdespino PX El Candado JEREZ

*Sweet*. An intense, sweet sherry made from the Pedro Ximénez grape.

## Dessert wine

### Bodegas Camilo Castilla, Goya Moscatel Clásico NAVARRA

*Sweet*. Matured in oak for two years with a clean, tangy taste.

100ml    half bottle

£4.75    £15.50

£4.75    £15.50

£16.95

£5.25

£8.95    £30.00

£6.50    £18.50

100ml

£4.55

## Beer and cider

## Draught beer

### Estrella Galicia 4.6%

## Bottled beer and cider

### Mahou Cinco Estrellas 5.5%

### Estrella Damm 4.6%

### Estrella Galicia 4.7%

### Alhambra Reserva 6.5%

### Rioja beer 7 5.8%    Red ale

### Rioja beer 11 6%    Golden ale

### Rioja beer 21 5.6%    Wheat beer

### Er Boqueron 4.8%    Sea water beer

### Inedit 4.8%

### El Gaitero Sidra 5.5%

half pint    pint

£2.25    £4.50

bottle

£4.00

£3.90

£3.10

£4.10

£7.50

£7.50

£7.50

£4.45

£4.25/£8.95

£3.85

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## Cocktails

<b>Cava Cocktail</b>	Cava with brandy and Cointreau	£8.50
<b>Aperol Spritz</b>	Aperol, cava and soda	£8.50
<b>Mojito</b>	Rum, lime juice and soda	£8.50
<b>Mojito Royal</b>	Rum, lime juice and cava	£10.00
<b>Negroni</b>	Campari, gin and red Martini	£10.00
<b>Piña Colada</b>	Rum, Malibu and pineapple juice	£9.00
<b>Espresso Martini</b>	Coffee, coffee liqueur and vodka	£7.95
<b>Virgin Orford</b>	Orange juice, ginger ale and lime cordial	£5.95
<b>Virgin Fizz</b>	Orange, cranberry juice and soda	£5.95

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## Spirits

25ml

<b>Gordon's Gin</b>	£3.00
<b>Bombay Gin</b>	£3.25
<b>Smirnoff Vodka</b>	£3.00
<b>Bacardi Rum</b>	£3.00
<b>Captain Morgan Rum</b>	£3.25
<b>Bell's Whisky</b>	£3.00
<b>Lagavulin</b>	£4.50
<b>Jameson</b>	£3.50
<b>Jack Daniels</b>	£3.50
<b>Campari</b>	£3.50
<b>Martini – red or white</b>	£3.00

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## Brandy and liqueurs

35ml

<b>Osborne Magno Reserva</b>	£4.10	
<b>Cardenal Mendoza Gran Reserva</b>	£6.50	
<b>Celestino Limoncello</b>	A premium lemon liqueur	£4.50
<b>Frederica Orancello</b>	A premium orange liqueur from Valencia	£4.50
<b>Ron Escarchado</b>	A rum digestif infused with fennel	£4.50
<b>Licor 43</b>	A digestif flavoured with citrus, herbs and spices	£4.50
<b>Orujo de Hierbas</b>	A herb flavoured Galician digestif	£4.50
<b>Tia Maria</b>	£4.50	
<b>Baileys</b>	£4.50	
<b>Amaretto</b>	£4.50	
<b>Drambuie</b>	£4.50	
<b>Malibu</b>	£3.95	
<b>Banana liqueur</b>	£4.50	

**orford saloon tapas + deli**  
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