

## Bottled Cider

<b>Bulmers</b>	€6.50
<b>Kopparberg Strawberry &amp; Lime</b>	€6.50

## Bottled Beer

<b>Corona - 330ml</b>	€5.50
<b>Cobra - 330ml</b>	€5.50
<b>Heineken - 330ml</b>	€4.50

## Draught Beer

<b>Cobra - Pint</b>	€6.50
<b>Cobra - Glass</b>	€4.00

## Spirits

<b>Vodka</b>	€5.50
<b>Bacardi</b>	€5.50
<b>Hennessy</b>	€5.50
<b>Baileys</b>	€5.50
<b>Tia Maria</b>	€5.50
<b>Sambuca</b>	€5.50
<b>Whiskey</b>	€5.50
<b>Gin</b>	€5.50
<b>Tequila</b>	€5.50
<b>Baby Guinness</b>	€5.50

## Soft Drinks

<b>Appletiser</b>	€3.50
<b>Sparkling &amp; Still Water</b>	€4.50
<b>Soft Drinks</b>	€3.00
<b>Mixer</b>	€2.00
<b>Cordials</b>	€2.00

Glass €1.00 | Pint €1.50 | Jug €2.00

## Lassi

<b>Salty Lassi</b>	€4.50
<b>Sweet Lassi</b>	€4.50
<b>Mango Lassi</b>	€4.50



# DELHI DARBAR

## Cocktails

<b>Porn Star Martini</b> - Vodka, passionfruit, Vanilla, Prosecco and garnished with chilli threads	€12.90
<b>Espresso Martini</b> - Vodka, Coffee Liqueur & Espresso Coffee	€12.90
<b>Cosmopolitan</b> - Vodka, Triple Sec, Cranberry & Lime	€12.90
<b>Mojita</b> - Rum with lime & fresh mint	€12.90
<b>Sex on the Beach</b> - Vodka, Peach Schnapps with Cranberry, Pineapple & orange juice	€12.90
<b>Sidcar</b> - Cognac, Cointreau, Lemon & Star Anise syrup	€12.90
<b>Bees Knees</b> - Gin, Lemon juice & Mint syrup	€12.90

## Mocktails

<b>Virgin Mojito</b>	€7.50
<b>Virgin Strawberry Daquiri</b>	€7.50
<b>Peach Lover</b>	€7.50
<b>Cranberry Crave</b>	€7.50
<b>Raspberry Joy</b>	€7.50

## Sparkling & Rosé

	Glass	Bottle
<b>La Marca Millage</b> - Prosecco Spumante Veneto, Italy		€40.00
<b>La Marca Prosecco</b> - Prosecco Spumante (20cl Snipe) Veneto, Italy		€9.50
<b>Gosset Champagne</b> - Chardonnay / Pinot Noir Champagne, France		€90.00
<b>Colombelle</b> - Rosé France <i>Summer fruits, fresh clean pale pink and great over ice.</i>	€7.50	€32.00

## Non Alcoholic

<b>Leitz</b> - Riesling Rheingau, Germany	€28.00
<b>Leitz</b> - Pinot Noir Rheingau, Germany	€30.00
<b>Leitz Sparkling</b> - Riesling Rheingau, Germany	€32.00

## White Wine

	Glass	Bottle
<b>Lunae 33</b> - Sauvignon Blanc Cotes du Duras, France <i>Fresh &amp; Zingy Classic with citrus finish.</i>	€7.50	€32.00
<b>Luigi Righetti</b> - Pinot Grigio Venezia, Italy <i>Fruity and fresh from award winning producer</i>	€8.00	€36.00
<b>Aveleda</b> - Albarino / Alvarinho Vinho Verde, Portugal <i>Our house favourite with all our spicy prawn dishes.</i>	€8.50	€38.00
<b>Kono</b> - Sauvignon Blanc Marlborough, New Zealand <i>Marlborough Sauvignon at its best. Tropical fruits abound.</i>	€9.50	€40.00
<b>Oliver Zeter</b> - Riesling Pfalz, Germany <i>Wonderful pairing with spiced chicken. Fresh yet complex.</i>	€10.50	€42.00
<b>La Pierrelee Chablis</b> - Chardonnay Burgundy, Chablis <i>Rounded and butterly tones with smooth finish.</i>	€11.00	€44.00

## Red Wine

<b>Lunae 33</b> - Merlot Cotes du Duras, France <i>Medium bodied and easy drinking with fruity notes.</i>	€7.50	€32.00
<b>Ilauri</b> - Montepulciano Abruzzo, Italy <i>Rich and smooth with long finish.</i>	€8.00	€36.00
<b>Chateau La Bastide</b> - Syrah Corbieres, Languedoc, France <i>Dark red fruits with smokey and spicy notes.</i>	€8.00	€36.00
<b>Trulli</b> - Primitivo Puglia, Italy <i>Great fruit driven wine with elegance</i>	€8.50	€38.00
<b>Killka</b> - Malbec Mendoza, Argentina <i>Oak aged Malbec for great enjoyment with our red meat dishes.</i>	€8.50	€38.00
<b>Coto Mayor</b> - Rioja Crianza Rioja, Spain <i>Oak aged Rioja at it's best.</i>	€9.50	€40.00
<b>Domini del Leone Valpolicella</b> - Corvina / Rondinella Veneto, Italy <i>Classic north Italian wine from Lake Garda</i>	€9.50	€40.00
<b>Laturce</b> - Rioja Reserva Rioja, Spain <i>With longer oak aging giving spice and leather tones.</i>	€11.00	€45.00