

meza

Mediterranean Bar & Tapas Lounge

**You are about to enter the world of Meza's famous,
classic and contemporary cocktail selection...**

**...we hope you enjoy your visit and if there is
something that you would like that's not on our list,
please ask any one of our mixologists who (as long
as we know what's in it, and as long as we have the
ingredients), will be more than happy to make it for
you.**

Meza Creates

A selection of drinks created by our very own team of Mixologists giving you the chance to try something unique and innovative while we get to show off and have some fun

Chilli Ginger Twister (Rico)

£8.00

Fresh ginger shavings muddled with red, sweet chillies and then thrown together with cranberry, lime, Cointreau and Absolut Mandarin. Adding a little spice to your life...

Bittersweet 'tini (Brian)

£8.00

Bombay Sapphire gin, stirred together with lemongrass infused Sake and our special homemade grilled lemon sugar syrup. For those with a bittersweet side.

Grassroots (Brian)

£8.00

Bison-grass vodka, mixed with fresh fennel and softly combined with apples creates a mouth watering base, and then to finish you off is a heroic float of Chartreuse... it starts simple and gets better with experience.

Lychillitini (Kick)

£8.00

Chillies and rose petals are used to infuse our vodka which is then combined to fresh lychees and apple essences to give you a taste to remember.

Meza creates cont'd...

X-Tini (T) £8.00

One for the ladies...Watermelon and passion fruit all mixed and washed together with raspberry vodka...hhmmmm!

Tequila Manhattan (Kick) £8.00

1 great drink – Manhattan married to 1 great spirit – Tequila and mixed in the fashion of an old one!

Andromeda (Lee) £8.00

Akvinta Vodka smashed with fresh raspberries and lime juice, sweetened with sugar and finished with Prosecco... Perfectly beautiful!

Soho Cosmo (Max) £8.00

The classic Cosmopolitan but twisted with Bombay Sapphire gin yet still finished with the trade mark flamed orange zest... For gin lovers!

All prices include VAT at 17.5%. A discretionary service charge of 12.5% will be added to your total bill

Meza Grande Champagne Cocktails

To be enjoyed by a big group of friends or more intimately as a very large 'loving cup', the Meza Grande selection are decadent cocktails to be shared. Each is a version of a popular Meza classic 'gone large' and each contains an entire bottle of Champagne...enjoy!

Mojito Royale

£85.00

Bacardi Blanco rum muddled with freshly squeezed limes, sprigs of mint and sugar then charged with a bottle of Champagne

Hendrick's Mojito Royale

£85.00

Hendrick's Gin muddled with fresh mint, cucumber, limes and sugar then filled with a bottle of Champagne

Meza Summer Punch

£95.00

Smirnoff Black, Absolut Apeach and Absolut Raspberry vodkas mixed with fresh summer berries, Crème de Fraise, lemon juice and sugar then topped with a bottle of Champagne

Pimms Turbo Royale

£95.00

The summer classic turned HUGE... Pimms no1 mixed with fresh summer fruits and then charged with a bottle of Champagne

All prices include VAT at 17.5%. A discretionary service charge of 12.5% will be added to your total bill

Meza Cocktail Flights

If you find it hard to choose, our Cocktail Flights are for you. Each flight contains a selection of 3 classic and contemporary cocktails 'made in miniature' allowing you to sample the original version and 2 modern variations of each particular style

(Available Mon-Wed only)

Soho Sexy Cosmopolitan

£9.00

Classic Cosmo - Ketel One Citron vodka, Cointreau, fresh lime and cranberry juice with an orange twist

Soho Cosmo - Bombay gin, Cointreau, fresh lime and cranberry juice with a lime twist

Metropolitan - Absolut Kurant vodka, fresh lime and cranberry Juice

The Mojito

£9.00

Classic Mojito - Bacardi Blanco muddled with fresh mint, limes and sugar then charged with soda

Hendrick's Mojito - Hendrick's gin muddled with fresh mint, limes and sugar then topped with soda

Passionfruit Mojito - Havana Club 3 year old rum muddled with passion fruit puree, fresh mint, lime juice and sugar syrup

Flights cont'd...

The 'Tini'

£9.00

Your selection of three of the following...

Classic - *Gin/Vodka/Shaken/Stirred/Olive/Twist/Dirty...have it your way*

French - *Smirnoff Black vodka shaken with pineapple and Chambord*

Flirtini - *Absolute Raspberri vodka shaken with fresh raspberries, pineapple and lime juice and finished with Champagne*

Lychee Sky - *Fresh lychee puree mixed with vanilla vodka*

Espresso - *Smirnoff Black vodka, Kahlua, sugar syrup and espresso coffee*

Cucumber - *Hendrick's gin shaken with dry vermouth and cucumber shards*

The Manhattan

£11.00

Sweet - *Woodford Reserve bourbon, sweet vermouth and orange bitters*

Dry - *Woodford Reserve bourbon, dry vermouth and Angostura bitters*

Perfect - *Woodford Reserve bourbon, Canadian Club, dry and sweet vermouth*

The Daiquiri

£10.00

Classic Daiquiri - *Havana Club Blanco rum shaken with lime juice and sugar syrup*

Mojito Daiquiri - *Havana Club Blanco rum blended with fresh mint, lime juice and sugar syrup*

Pink Daiquiri - *Bacardi Blanco shaken with lime and pomegranate juice, maraschino liqueur and Angostura bitters*

The Margarita

£11.00

Classic Margarita - *Cuervo Tradicional tequila shaken with Cointreau and lime juice*

Rude Cosmo Margarita - *Cuervo Tradicional tequila shaken with Cointreau, cranberry and lime juice and finished with orange bitters*

Italian Margarita - *Cuervo Tradicional tequila shaken with Amaretto, Cointreau and lime juice*

Bubbles

Meza Summer Punch

£13.00

Smirnoff Black, Absolut Apeach and Absolut Raspberry vodkas mixed with fresh summer berries, Crème de Fraise, lemon juice and sugar then topped with Champagne

(also available in 'Grande' Sharing size for £95 – see the Meza Creates section)

Peach & Almond Bellini

£9.00

The Bellini was created in Harry's Bar, Venice in the first half of the last century by its legendary Head Bartender Giuseppe Cipriani. It made the bar and the drink famous around the world as celebrities flocked there to enjoy it.

Originally made with the nectar of local white peaches mixed with Italian sparkling wine, the recipe has been modified countless times. At Meza we make ours by adding another Italian favourite, Amaretto to pureed peaches and then top this with Freixenet Cava

Classic Champagne Cocktail

£10.00

The original true classic – simply a brown sugar cube soaked in Angostura bitters, drowned in brandy and topped up with Champagne

Jacuzzi

£9.00

Gin mixed with peach puree then filled with Freixenet Cava

Bubbles cont'd...

Elder Bubble	£9.00
<i>Hendrick's gin shaken with elderflower cordial and lemon juice topped with Freixenet Cava</i>	
Passion for Bubbles	£9.00
<i>Passion fruit sweetened with sugar syrup and charged with Freixenet Cava</i>	
Kir Royale	£10.00
<i>Another classic – crème de cassis stirred with Champagne</i>	
French 75	£10.00
<i>The origins of this cocktail show that it was first made with cognac mixed with lemon juice, sugar syrup and Champagne created by French-American World War I flying ace Raoul Lufbery. He is reputed to have named the cocktail after France's most powerful gun – the 75mm French Howitzer, as he likened the hangovers from this drink to the effects of being shelled by it. Even though the prime ingredient has changed from cognac to gin, the name and the effects from overindulgence arguably remain the same.</i>	

Kitsch

Cosmopolitan

£7.50

A flavour combination of orange, lime and cranberry all to a background of Citron vodka. As with many cocktails the origin of this drink is not clear – some credit the gay community of Provincetown, Massachusetts with its invention back in the 70s. Others point to Cheryl Cook who claims to have created in Miami in the mid 80s. Others give the credit to Toby Cecchini who during his time at The Odeon in New York in the late 80s developed the recipe that is generally recognized today. Wherever it came from, today it is associated with those girls from ‘Sex and the City’

June Bug

£8.00

Sweet and fruity – melon, banana, coconut and tropical juices laced with rum

Pina Colada

£7.50

The official beverage of Puerto Rico and a kitsch classic, Havana Club rum blended with coconut cream and pineapple.

Bon Bon

£8.00

Vanilla essences mixed with Limoncello and vodka give this cocktail a taste that will bring you back to your childhood. Anyone for the candy store?

Kitsch cont'd...

Long Island Iced Tea

£8.00

Some believe the origins of this drink go back to the Prohibition era; others claim that it was created in the 70's by Robert 'Rosebud' Butt, a bartender at the Oak Beach Inn, in the town of Babylon, Long Island, New York. Whatever the truth, this recipe remains the same – all the white spirits mixed with sours topped with cola

Mai Tai

£10.00

Myers rum, Havana Club 3 year old, Cointreau mixed with grapefruit and lime juices. Again the origin of this are under question but 2 bartenders have been credited with its creation: Trader Vic and Don the Beachcomber. We at Meza are following Don the Beachcomber's recipe which adds a dash of Absinth into the mix. 'Mai Tai!' in Tahitian means 'Out of this world!' and when you try this, we think you will agree

Zombie

£20.00

The name Zombie comes from the West African Congo word for a snake god used in voodoo – a force which reanimates the dead, and believe us, after a few of these you will need reanimating so we limit this drink to 2 per person, with no exceptions! This concoction uses some of the most potent alcoholic spirits in Meza, with a base of rum, rum, rum, rum and more rum.

'Tini's

Classic Martini

£10.00

The classic itself... You decide between Tanqueray 10 gin or Ciroc vodka, made the way you like it. You tell us if you prefer it dry/wet/dirty served with an olive or lemon twist... The choice is yours.

Vesper-tini

£8.50

James Bond's martini made famous in Casino Royale, 3 parts vodka, 1 part gin, a dash of dry vermouth and a lemon twist...shaken not stirred!

Flirtini

£9.50

Raspberries and pineapple mixed with vodka and Cointreau then charged with Champagne

Playmate Martini

£9.00

A change from the normal vodka and gin 'Tini's as this uses brandy, Grand Marnier and apricots with fresh orange juice

Shooting Star

£8.00

This little concoction combines star fruit and elderflowers, shaken together, made really cold, and then has vodka added to it to make it fly...

'Tini's cont'd...

French Martini £8.00
Smirnoff Black partners Chambord (French raspberry liqueur) and pineapple to make this delicate cocktail...Santé!

Breakfast Martini £8.00
Large measure of gin vigorously shaken with marmalade. Best way to kick start your day at any time!

Chocolate & Strawberry £8.00
Chilled vodka entwined with chocolate liqueur and fresh strawberries finished with cranberry juice...velvety decadence in a glass!

Fruit-tini £8.50
This is the 'pick and mix' of our 'Tini selection as you can have your drink your way – pick a fruit, we'll muddle it and mix your choice of either vodka or gin... Flavours include:

<i>Watermelon</i>	<i>Strawberry</i>	<i>Raspberry</i>	<i>Blueberry</i>
<i>Passionfruit</i>	<i>Lychee</i>	<i>Cucumber</i>	<i>Peach</i>
<i>Blackberry</i>	<i>Kiwi</i>	<i>Mango</i>	<i>Apple</i>
<i>Grapefruit</i>	<i>Rose petal</i>	<i>Star fruit</i>	<i>Vanilla</i>

Herbs

Mojito

£8.00

The origins of this cocktail go back to the 1500s when it was the favourite tippie of Sir Francis Drake on his treasure seeking adventures to the Caribbean. It was created by his subordinate Richard Drake (no relation) to help fight off scurvy with a mix of aguardiente, a rough liquor, combined with sugar, lime and mint. Due to the fiery nature of the liquor he originally named his drink "El Draque" or the Dragon after the nickname of his boss. Pirates spread this recipe to the many islands of the Caribbean and by the mid 1800s it was hugely popular in Cuba. Around this time the main ingredient had changed to rum and the drink was now referred to as a 'Mojito' being derived from the African word 'Mojo' meaning 'little spell'. Today it is still the cocktail of choice in Cuba and pretty much the most popular cocktail currently on the London bar scene

Penedes Mojito

£8.50

A variation to the original Mojito and a Meza classic. All of the Mojito basics stay but are added to with passion fruit, vanilla and topped with Cava

Stars Mojito

£8.00

Another variation designed by one of our own... We take Bacardi rum, infused with star anise and muddle it together with vanilla and cinnamon flavoured sugar. Made in the classic way but with a touch of Meza magic!

Herbs cont'd...

- Mint Julep £8.00
The American cousin of the Mojito – virtually identical but swap the rum for bourbon and hold the fruit! This is a true American classic with its roots firmly in the deep south
- Bajito £8.50
Last of the Mojito's...here fresh basil leaves add to the mint to create a refreshing twist to the great classic
- Basil Bramble £8.00
A legendary Dick Bradsell invention but at Meza think we have improved upon it by ripping basil into the mix of generous amounts of gin, blackberry liqueur, lemon juice and sugar syrup
- Sloe Gin Fizz £8.00
This refreshing little number uses 2 different types of gin, both from Plymouth and again has fresh basil leaves ripped through it
- Salsa Verde £8.00
This mix of lemon and coriander spiked with pineapple will get you up and moving with the beats.

Daiquiri

Meza Daiquiri

£8.00

Another Cuban classic with a long and contested claim as to who invented it. Whoever it was, it was made famous in Havana's Floridita Bar by 'Constante'. Here at Meza we have again added our own twist to this great drink by using demerara sugar instead of regular sugar syrup and combining this with 8 year old Bacardi

Hemingway Daiquiri

£7.50

Whilst indulging in his passion for fishing, shooting and writing Nobel prize winning books, Ernest Hemingway also liked to booze...a lot! He was known to regularly work his way through a dozen or more daiquiris in a single sitting at Floridita. The Hemingway Daiquiri, which includes grapefruit juice and maraschino liqueur, was created for him and continues to bear his name

Nuclear Daiquiri

£8.50

As the name suggests this little number is potentially explosive and too many of these will definitely cause a reaction but hopefully not a fall out! A powerful combination of over-proof rum, Chartreuse and lime juice

Fruit Daiquiri

£8.00

As with the martinis, have it your way, choose the fruit and we'll do the rest

Margarita

Classic Margaita

£7.50

A refreshing, sour classic, with a perfect balance of citrus and agave. We at Meza make ours with Jose Cuervo Tradicional, Cointreau and lime... simple but effective

Tommy's Margarita

£8.00

A twist on the classic that uses a bar spoon of agave syrup added to the mix to make it extra smooth

Flaming Margarita

£8.50

Padron Reposado shaken with lime juice, with a flaming fireball of Grand Marnier poured in from height... stand back

'Cadillac' Margarita

£10.00

Made purely with premium spirits, this is the daddy of all margaritas. We combine Partida tequila, Grand Marnier, agave syrup and freshly squeezed lime juice. All you have to decide is how many you wanna drink?

Tall

Dark and Stormy

£8.00

The national drink of Bermuda, where both ginger beer and dark rums are produced in abundance. This is a real taste of the Tropics in a glass with the power of the rum spiced with the ginger beer soured with some lime juice and sweetened with a little sugar syrup

Fog Cutter

£7.50

Another Tiki classic! There are numerous different versions and recipes of this drink but here we are using the original Trader Vic's recipe. Rum, gin and brandy are shaken together with orange juice and orgeat syrup, then poured into a tall ice filled glass and finished with an Amontillado sherry float

Jerez

£8.50

Taking its name from the region of its prime ingredient – sherry. Here we mix dry Fino sherry, sweet Pedro Ximénez sherry and white wine. This is invigorated by peach liqueur and finished with pomegranate juice

Colorado Bulldog

£7.00

This is similar to a Long Black Russian with which both drinks share their core ingredients of vodka, Kahlua and cola. Here however cream is added to the mix to hide the bulldog's bite and soften the nature of the drink

Tall cont'd...

Meza Mary

£8.50

The original Bloody Mary was created in 1920 by Fernand Petiot, in Harry's New York Bar in Paris. The drink was named by one of Petiot's customers, entertainer Roy Barton, as a homage to the Bucket of Blood nightclub in Chicago, where he once performed. The first version contained just vodka and tomato juice. It wasn't until 1933 when he was working at the King Cole Bar, he made one for the hotels President, who thought it was 'too flat'. He made him another with salt, pepper, lemon juice and Worcester sauce and thus the classic was born.

We take the classic concoction and spin into the mix, fresh coriander and sweet red chillies... you'll never go back to ordinary Mary again!

Basil Mary

£8.50

As the name suggests, the Bloody Mary has a sister with this one being spiked with basil. Made with pepper vodka but spiced to your liking

Bloody Pedro

£8.50

The rude, Latin cousin of Mary. This little devil is made the classic way but is biting with tequila... Arriba, Arriba!

Red Snapper

£8.50

The Bloody Mary classic recipe... Just made with gin instead of vodka!

Strength & Beauty

Old Fashioned

£8.00

The first use of the name "Old Fashioned" was for a bourbon cocktail back in the 1880s, at the Pendennis Club, a gentlemen's club in Louisville, Kentucky. The recipe is said to have been invented by a bartender at that club for a member who found the flavour of bourbon too strong. The creation was a huge success and was popularized by a fellow member and bourbon distiller, Colonel James E. Pepper, who later took it to the Waldorf-Astoria Hotel bar in New York. Now even the glass that the drink is served in has taken its name.

Making the drink is a laborious process of stirring...adding ice...stirring...adding ice but is a heavenly way of drinking bourbon. Take time to savor this as it takes time to make!

Treacle

£7.50

The Old Fashioned's Cuban Cousin, we have exchanged the bourbon for rum and topped with fresh apple juice

Devil's Manhattan

£8.00

The classic Manhattan ingredients of whiskey, vermouth and bitters are all present and correct here but this is then charged with Southern Comfort just to add a little devil's edge to an already great drink

Strength and Beauty cont'd...

Negroni

£7.00

One of the simplest cocktails to make as it is purely equal parts of gin, Campari and sweet vermouth. This cocktail is said to originate from another Campari cocktail, the Americano which was very popular in the 1920s with the higher echelons of Italian society. Legend has it that a member of the nobility was a frequent visitor to the Jacosa Bar in Florence and not wishing to seem unfashionable he would drink Americanos even though these didn't really satisfy him. One day he had enough and asked for some gin to be added to the mix...the new creation delighted not only the man in question but the other clientele too. The management decided that it was such a triumph that they would name it after the man who created it...Count Camillo Negroni

Rum Runner

£8.00

A truly sharp, fruity and rounded rum cocktail, infused with blackberries, banana and pineapple. All the flavours of the Caribbean in a glass

Soho Sidecar

£8.00

A 1930s classic from Harry's Bar New York - the sidecar traditionally has been written as equal parts brandy, Cointreau and lemon juice. Here at Meza we have played with this to give it more of a stronger Soho edge so we have added more brandy and lost some of the juice

Rinhas and Rovskas

Caipirinha

£7.50

The traditional Brazilian cocktail made from Cachaça, a spirit distilled from sugar cane juice that is not too dissimilar to rum. The name means 'little countryside drink' and is basically lime, sugar and Cachaça.

Caipirovska

£7.50

A twist on the classic Brazilian drink above by supplementing the Cachaça for vodka before smashing it with limes and sugar

All of our 'Caips' can be personalized... we have a huge collection of fresh fruits, vegetables, purees, syrups, cordials and juices to choose from here are a few:

Watermelon

Strawberry

Raspberry

Blueberry

Passionfruit

Lychee

Cucumber

Peach

Blackberry

Kiwi

Mango

Apple

Grapefruit

Rose petal

Ginger

Vanilla

Elderflower

Coriander

Mint

Basil

Lemongrass

Agave

Gooseberry

Star fruit

Honey

Chilli

Maraschino

Cinnamon

Shooters

- B52 £6.00
Named after the famous 'bomber' of the air raids, we hope this doesn't destroy you too quickly
- Bubblegum £5.00
Oranges, bananas and cream, all shaken together to give a distinctive sweet finish.
- Haribo £5.00
Strawberry, vanilla and melon layered one on top of the other to give you a clever disguised sweet texture.
- Tequila Slammer £6.00
Ah, the old favourite... tequila and bubbles. A good idea? We'll let you decide.
- Flaming Lambourgini £15.00
As the name suggests, it is designed to be drunk at high speeds, although this mix of Sambuca, Baileys, Kahlua and orange liqueur is limited to 1 per person, no exceptions...

All prices include VAT at 17.5%. A discretionary service charge of 12.5% will be added to your total bill

Afters

- Brandy Alexandra £7.00
Perfect as an after dinner. This is made with brandy, chocolate liqueur and cream then topped with nutmeg
- Espresso Martini £7.00
A heady mixture of a shot of strong but gently sweetened espresso coffee, coffee liqueur and vodka. A great way to either start the night after a long tiring day or to aid digestion having perhaps overindulged during dinner
- Grasshopper £6.50
The classic dessert cocktail! Chilled creamy mint chocolate in a glass
- Café Gates £7.00
Along the lines of an Irish coffee but here we substitute the whiskey for a mixture of Grand Marnier, Kalhua and chocolate liquors
- Café Boyle £6.50
Again along the lines of an Irish coffee but here we swap the strong whiskey flavour for those of vanilla through Galliano and orange via Grand Marnier

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Mocktails

- Apple Mojito £5.00
*All the refreshing goodness of the Mojito but without the alcohol.
Mint, limes and sugar syrup muddled together and topped apple juice*
- Forrest Berries £5.00
*Mixed fresh berries smashed with sugar then shaken with apple,
cranberry and lemon juices*
- Not so Cosmo £5.00
*If the real thing is 'Sex and the City' then this is more of a 'Soho Tease'
as we've taken out all the hard stuff but left you with the bare essentials.
Once finished with the flamed orange zest you will not be able to tell the
difference until you've tasted it.*
- Bora Bora Brew £5.00
A flavorsome mixture of ginger ale, pineapple juice and grenadine
- Honey Limeaid £5.00
*Sweet and sour in a glass – lots of freshly squeezed limes combined with
lashings of honey then topped with Soda*

Smoothies and milkshakes

Smoothies

£5.00

The perfect chill out drink for those hot summers days. Freshly blended fruits and juices to make these mouthwatering, alcohol free concoctions

Milkshakes

£5.00

Fresh fruits married together with ice cream. Great for cooling you down after a day on the go or as a refreshing after dinner drink

Your choice of the following:

Watermelon

Strawberry

Raspberry

Blueberry

Passion fruit

Lychee

Cucumber

Peach

Blackberry

Kiwi

Mango

Apple

Grapefruit

Ginger

Vanilla

Elderflower

Cumquats

Chocolate

Mint

Maraschino

Lemongrass

Banana

Gooseberry

Cinnamon

Honey

Star fruit

Grape

Tomato

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Spirits

All spirits are served in measures of 50ml and include a mixer. All bottles are served with a selection of mixers of your choice

Vodka	50ml	Bottle
Smirnoff Black	£6.50	£95
Absolut	£6.50	£95
Finlandia	£7.00	
Keglivich Melon	£7.00	
Krupnik	£7.00	
Stolichnaya	£7.00	£100
Zubrowka Bison Grass	£7.00	
Lanique Rose Petal	£7.00	
Belvedere	£7.50	£105
Grey Goose	£8.00	£115
Ketel One	£8.00	
Akvinta	£8.50	£115
Ciroc	£8.50	
Stolichnaya Elite	£16.50	£230

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Rum	50ml	Bottle
Havana Club 3yr old	£6.50	£95
Bacardi Carta Blanca	£6.50	£95
Morgan's Spiced	£6.50	
Appletons Estate	£7.00	£100
Myers	£7.00	
Bacardi Oro	£7.00	
Havana Club Especial	£7.00	
Mount Gay	£7.00	£100
Woods 100	£7.00	
Wrey & Nephew	£7.00	£100
Bacardi 8yr old	£8.00	
Havana Club 7yr old	£8.00	£115
Gin		
Tanqueray	£6.50	£95
Plymouth Sloe	£6.50	
Bombay Sapphire	£7.00	£100
Hendricks	£7.00	£100
Plymouth	£7.00	
Tanqueray 10	£8.50	£125
No 209	£8.50	

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Single Malt Whisky	50ml	Bottle
Glenfiddich 12yr old	£7.00	£100
Balvinie 10yr old	£7.50	£105
Glenlivet 12 yr old	£7.50	£105
Laphroig 10yr old	£8.00	£115
Macallan 10yr old	£8.00	£115
Glenfiddich 15yr old	£11.00	£150
Bowmore 17yr old	£12.00	£170
Glenfiddich 21yr old	£30.00	£420
Blended Whisky		
J&B Rare	£6.50	£95
Johnnie Walker Red Label	£6.50	£95
Johnnie Walker Black Label	£6.50	£95
Chivas Regal 12yr old	£7.50	£105
Monkey Shoulder	£7.50	£105
Johnnie Walker Green Label	£8.50	£120
Johnnie Walker Gold Label	£12.00	£165
Chivas Regal 18yr old	£17.00	£240
Johnnie Walker Blue Label	£30.00	£420

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Bourbon	50ml	Bottle
Makers Mark	£6.50	£95
Wild Turkey	£7.00	£100
Woodford Reserve	£8.00	£115
Rye Whiskey		
Black Bush	£6.50	£95
Canadian Club	£6.50	£95
Jack Daniels	£6.50	£95
Jameson	£6.50	£95
Tequila		
Cuervo Tradicional	£6.50	£65 (500ml)
Patron Blanco	£9.50	£130
Patron Anejo	£10.50	£145
Patron Café	£8.50	£120
Partida Blanco	£10.50	£145
Partida Reposado	£12.00	£165
Partida Anejo	£15.00	£200

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Brandy	50ml	Bottle
Cardinal Mendoza Solera Gran Reserva	£12.00	£165
Torres Imperial	£8.00	£115
Lepanto Gran Reserva	£8.50	£125
Calvados	£10.00	£140
Congac		
Ragnaud-Sabourin VSOP	£6.50	
Remy Martin VSOP	£8.00	
Dalmain Pale & Dry XO	£12.00	
Hennessy XO	£30.00	
Liqueurs		
Sambuca	£5.75	
Jagermeister	£6.50	
Absinth	£7.00	
Teichenne Apple	£5.75	
Tiechenne Peach	£5.75	
Tiechenne Butterscotch	£5.75	
Tiechenne Kiwi	£5.75	
Tiechenne Melon	£5.75	

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Softs

Coca Cola	£2.00
Diet Coke	£2.00
Schweppes Bitter Lemon	£2.00
Schweppes Ginger Ale	£2.00
Schweppes Lemonade	£2.00
Schweppes Tonic	£2.00
Schweppes Slimline Tonic	£2.00
Fever Tree Tonic Water	£2.00
Fentiman's ginger beer	£3.50
Mineral Water	
Belu sparkling water 750 ml	£3.50
Belu still water 750 ml	£3.50

All prices include VAT at 17.5%. A discretionary service charge of 12.5% will be added to your total bill

Juices

Apple Juice	£2.75
Grapefruit Juice	£2.75
Cranberry Juice	£2.75
Orange Juice	£2.75
Pineapple Juice	£2.75
Schweppes Tomato Juice	£2.00

Beer

Alahambra Reserva 6.4% (Spain)	£4.00
Peroni Nastro Azzuro 5.1% (Italy)	£3.60
Heineken Continental (half pint)	£2.50
Heineken Continental (Pitcher)	£9.00

All prices include VAT at 17.5%. A discretionary service charge of 12.5% will be added to your total bill

Bubbles

<u>Cava</u> (Spain)	Glass	Bottle
Freixenet Brut Nature NV	£6.00	£29.00
<u>Prosecco</u> (Italy)		
Valdobbiadene Jeio Bisol NV	£6.00	£29.00
<u>Champagne</u> (France)		
Beaumont des Crayeres NV	£9.50	£45.00
Laurent Perrier NV		£59.00
Veuve Clicquot NV		£65.00
Tattinger Rose NV		£69.00
Veuve Clicquot Vintage 2002		£90.00
Dom Perignon		£250.00

All prices include VAT at 17.5%. A discretionary service charge of 12.5% will be added to your total bill

White

175ml 250ml Bottle

Garganega, Alpha Zeta 2007 £3.95 £5.35 £15.00
Veneto, Italy

Soft, smooth and quaffable with delicate ripe fruit, a touch of spice and even a hint of honeysuckle. Something new and a little different from Italy

Sauvignon Blanc/Verdejo Vendimia Excepcional 2007 £17.00
Con Class, Rueda, Spain

Rueda is rightly regarded as one of Spain's top white wine-producing areas. A delicious blend of Sauvignon Blanc and the aromatic Verdejo grape, with clean, fresh gooseberry fruit and an attractive floral complexity.

Vinho Verde, Quinta de San Joanne 2006 £4.75 £6.60 £19.50
Costa Verde, Portugal

Literally translated as 'green wine' Vinho Verde is likely to have taken it's name from a green-coloured tint you will often see in the glass. A wine at its best when drunk young, with it's clean fresh citrus fruit and soft, smooth texture. Great on its own if you are looking for something bright and fresh, and even better with grilled fish or seafood.

Chacoli di Guetaria, Ameztoi, Spain 2005 £4.65 £6.00 £20.00
A young fresh wine, from the South province of Spain. Delicately balanced with hints of refreshing summer fruits and given a slight spritz to finish it off. Perfect for those hot summer days.

	175ml	250ml	Bottle
Sauvignon Blanc, Mantel 2006 Rueda, Spain <i>Fresh and vibrant Sauvignon Blanc with great varietal character both on the nose and in the mouth. Delicious.</i>	£5.75	£8.00	£23.00
Cotes de Rhone Blanc, Perrin et Fils 2006 Rhone, France <i>If you like the texture of Chardonnay but prefer something a little more subtle, this is for you. A blend of Roussanne and Marsanne grape varieties, with a lovely elegance and fine balance.</i>			£24.00
Pinot Grigio Puiatti 2006 Puiatti, Friuli, Italy A real step up in quality from the Pinot Grigio you often find. Smooth and so easy to drink, with a light, slightly nutty finish and crisp, refreshing acidity.	£6.00	£8.35	£25.50
Sauvignon/Semillon/Chardonnay, Chateau Ka 2005 Lebanon <i>A brilliantly aromatic blend. Chardonnay provides zesty citrus notes and a rich palate, Semillon gives a touch of grapefruit whilst Sauvignon adds, crisp gooseberry and guava notes. Beautifully rounded off with a touch of vanilla oak.</i>			£27.00

Rose

	175ml	250ml	Bottle
'R' Rosato, Alpha Zeta 2007 Veneto, Italy <i>Solely made from Corvina, is a very drinkable, fragrant, cherryish roasto. Skin contact for 18 hours yields good colour, while fermentation at 14 degrees helps to retain the flavour.</i>	£4.00	£5.75	£17.50
Rosato, A Mano 2007 Puglia, Italy <i>Dry and perfumed, with more zip and freshness than most Southern Italian roses. Made from the aromatic Malvasia Nera grape.</i>	£4.75	£7.00	£21.00
Pinot Grigio Rosato, Ponte Pietra 2007 Monteforte, Italy <i>This is a true 'ramato' style. When Pinot Grigio grapes are ripe, they are dark in colour, so any maceration will result in what was traditionally called a 'coppery (ramato)' style of wine, but what is today known as Rosato. The wine is fresh, soft and scented.</i>			£22.00
Planeta, Rosé IGT 2007 Sicily, Italy <i>Iconic Italian wine from Sicily. The family has long believed in the potential quality of local Sicilian grape varieties, and thus, this wine is a fine example of that belief. It is rich, deep and complex, with a smooth texture and an excellent finish. This is a truly remarkable wine.</i>			£27.00

	175ml	250ml	Bottle
Primitivo, A Mano 2006 Puglia, Italy <i>Made from a rigorous selection of the very best grapes. Concentrated and full of soft, elegant fruit, with raspberry, ripe black cherry and blueberry flavours.</i>	£5.25	£7.15	£21.00
Quinta do Crasto 2006 Douro, Portugal <i>The Douro Valley is famous as the home of Port but many of the grapes which go into Port are also used to make unfortified red wines. This is an excellent example, full of vibrant, juicy mulberry and blueberry fruit, with generous spice and lovely soft tannins. Dangerously easy to drink.</i>	£5.50	£7.75	£23.00
Valpolicella Classico, Allegrini 2007 Veneto, Italy <i>The Allegrini family have taken Valpolicella to another level with this brilliantly made, delicious wine. Corvina is the main grape, with its distinctive ripe cherry fruit. Simple, fresh, aromatic and irresistible.</i>			£24.00
Syrah/Garnacha Terrasola 2004 Penedes, Spain <i>Jean Leon pioneered the planting of 'international' grape varieties in Spain. Elegantly perfumed, with toasty coconut notes from oak-ageing and a full, smooth texture.</i>			£25.00

175ml 250ml Bottle

Sangiovese/Merlot/Cabernet Poggio all Badiola 2005 £26.50
Fonterutoli, Tuscany, Italy

A delicious and thoroughly modern blend from one of Tuscany's best producers. Plummy damson fruit flavours, a touch of leather and smooth, integrated tannins give it the feel of a more expensive wine, yet its accessible structure makes it a great accompaniment for a variety of foods.

Cabernet/Grenache/Mourvedre 'Source Rouge' 2005
Chateau Ka, Bekaa Valley, Lebanon £6.75 £9.50 £28.00

Founded in 2000, Chateau Ka released its first wines in 2006 - previous attempts having been thwarted by war. Although a relative newcomer to the scene, its wines are already of serious quality. Medium-bodied and silky smooth with well-integrated oak and succulent red fruits. Very moreish.

Rioja Reserva Cune 2002 £7.75 £10.60 £31.00
Rioja, Spain

Founded in 1879 by two brothers from Bilbao, Cune (pronounced Coo-nay) was one of the first bodegas to start producing wine in Rioja. Today, it is still in the hands of family descendents and is one of classic bodegas of the region. This wine is a Reserva, which means that the wine must spend at least 1 year in cask and 2 years in bottle before it can be released. Full of concentrated fruit with a touch of sweet vanilla oak, this has fine balance, elegant concentration and excellent length.

Bottle

Cabernet Sauvignon Jean Leon 2001

£36.00

Penedes, Spain

Jean Leon's flagship wine. Made from 100% Cabernet Sauvignon, this has a definite 'old world' style to it. Lovely restrained blackcurrant Cabernet fruit but with plenty of backbone and acidity to give the wine interest and balance

Chateauneuf du Pape, Domain Duclaux 2004

£44.00

Rhone, France

Full, soft and robust, this is a wine that lives up to its prestigious name. Rich and full-flavoured with a high percentage of Syrah, giving ripe dark fruit and a distinctive black pepper character.

Jumilla Petit, Verdot Crianza 2003

£45.00

Casa de la Ermita, Spain

Produced in Pago de El Carche, one of the most southerly vineyards in Europe. This wine is aged for 12 months in both American and French new oak barrels. Made from 100% Petit Verdot, it is deep, smooth and balanced, making it the perfect partner for tapas and strong red meats.

Meza Recommends...

White

	Bottle
Macabeo Chardonnay, Bodegas Castano 2006	£15.00
Rioja Blanco Viura Barrel, Bodegas Luis Canas 2006	£17.00
Xarel-lo/Muscat Roc, Perelada 2006	£20.00
Rioja Blanco Reserva, Vina Tondonia, Lopez de Heredia 1988	£55.00

Red

Rioja Crianza, Bodegas Urbina 2001	£18.00
Les Terrasses, Alvaro Palacios 2002	£38.00
Rioja Crianza Graciano, Contino 1998	£90.00

Subject to availability

Sherry

	Glass	Bottle
Puerto Fino, Solera Reserva, Lustau (375ml)	£7.00	£26.50
Manzanilla, La Gitana, Bodegas Hidalgo (500ml)	£5.00	£25.00
Amontillado, Napoleon, Bodegas Hidalgo (750ml)	£5.00	£32.00
Palo Cortado, Almacentia, Lustau (375ml)	£6.75	£25.00
Oloroso, Almacenista Angel Zamerano, Lustau (375ml)	£6.75	£25.00
Pedro Ximinez, Malaga, Lopez Hermanos (750ml)	£5.00	£32.00
Manzanilla, Gonzalez Byass, El Rocio (375ml)	£5.25	£22.50
Pedro Ximinez, Murillo Lustau (750ml)	£6.75	£50.00
Solera 1847, Oloroso (375ml)	£6.25	£22.50
Gonzalez Byass, Apostoles, Palo Cortado (375ml)	£10.00	£37.50
Gonzalez Byass, Del Duque (375ml)	£10.00	£37.50