

# MURO

W I N E

## WHITE

	175 ml	250 ml	500 ml	750 ml
<b>Monpas, Chardonnay</b>	<b>£7.9</b>	<b>£9.9</b>	<b>£19.5</b>	<b>£27.9</b>
Organic citrus fruit and honey with a smooth, buttery finish.				
<b>Inurrieta Orchidea, Sauvignon Blanc</b>	<b>£8.7</b>	<b>£11.7</b>	<b>£23.5</b>	<b>£32.9</b>
Aromas of pineapple and grapefruit with a tremendously unctuous and smooth palate.				
<b>Protos, Verdejo</b>				<b>£39.9</b>
Aromas of tropical fruits along with white fruits and herbs, such as fennel, with great acidity.				
<b>Valtea, Albariño</b>				<b>£48.9</b>
Intense, mineral, crispy and full of the essence of the Atlantic Ocean.				
<b>Arzuaga, Fan de Oro, Chardonnay</b>				<b>£57.9</b>
High intensity hints of spices and vanilla with tropical fruits and a creamy texture make this a unique Chardonnay.				

## RED

	175 ml	250 ml	500 ml	750 ml
<b>Monpas, Syrah</b>	<b>£7.9</b>	<b>£9.9</b>	<b>£19.5</b>	<b>£27.9</b>
Complex, with rich black fruits and a spicy finish.				
<b>Los Dosces Tinto, Bobal</b>	<b>£8.7</b>	<b>£11.7</b>	<b>£24</b>	<b>£32.9</b>
This organic red wine is full-bodied, elegant and has a long finish.				
<b>Farina El Primero</b>				<b>£39.9</b>
Intense berry fruits with floral notes. On the palate, it is fresh, fruity and juicy.				
<b>La Planta</b>				<b>£41.9</b>
Tempranillo, velvety and tasty with elegant fruit, aromatic and aged in oak barrels.				
<b>Muga Reserva</b>				<b>£59.9</b>
Great complexity with silky tannins aged for 24 months, balanced by a smoky aroma coming through with coffee nuances.				
<b>Gran Colegiata</b>				<b>£67.9</b>
Touches of vanilla, cocoa and leather. Silky on the palate with a medium structure. Complex and well balanced.				
<b>Protos Reserva</b>				<b>£89.9</b>
On the palate, black fruit, soft touches of vanilla, spices, mineral and balsamic notes. Good acidity, with a great balance of fruit and oak.				

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## ROSE

	175 ml	250 ml	500 ml	750 ml
<b>Lopez de Haro Rosado</b>	<b>£9.5</b>	<b>£11.9</b>	<b>£24</b>	<b>£34.9</b>
Blush colour with good structure and an elegant finish.				

## SPARKLING & CHAMPAGNE

	by Glass	750 ml
<b>Prosecco</b>	<b>£8.9</b>	<b>£32.9</b>
Light, great taste of green apples with a floral accent.		
<b>Moët &amp; Chandon Champagne</b>		<b>£109</b>
Green apple and citrus, followed by a mineral freshness, floral notes and elegant hints of brioche and fresh nuts.		
<b>Flama D'Or Brut</b>		<b>£32.9</b>
Dry, with citrus and green apple notes.		
<b>Juve y Camps Reserva de la Familia</b>		<b>£47.9</b>
Bakery notes, complex and elegant, the most iconic Spanish Cava.		

## SHERRIES

	50 ml	375 ml
<b>Manzanilla La Goya</b>	<b>£7.5</b>	<b>£28</b>
Dry, nutty and mineral sherry, perfect with jamón, olives or almonds.		
	50 ml	750 ml
<b>Delgado Zuleta Amontillado Medium</b>	<b>£7.5</b>	<b>£44</b>
Perfect as an aperitif or with your dessert, medium sweet and nutty.		
<b>Zuleta Pedro Ximénez</b>	<b>£7.5</b>	<b>£45</b>
Incredible intensity of dried raisins and dates with a woody, elegant character.		

## DESSERT WINE

	100 ml	750 ml
<b>Moscatel de La Marina</b>	<b>£9.5</b>	<b>£46</b>
Floral and sweet with a nice refreshing acidity.		