



WINE MENU

APERITIFS

- 1 **MANZANILLA BARBIANA,** 50ml **£7.50**
B. RODRIGUEZ LA-CAVE ½ Bottle **£25.00**

ANDALUCIA, SPAIN

Fresh aromas of green apple and nuts. The palate is light, very dry, yet concentrated and round, with the characteristic salty finish of this special zone within Jerez.

- 2 **PEDRO XIMENEZ MONTEAGUDO,**
DELGADO ZULETA 50ml **£8.50**
ANDALUCIA, SPAIN ½ Bottle **£40.00**

Dark bright chestnut in colour, with strong raisin nuances, as well as prominent liquorice and coffee notes. The palate it is soft, warm and sweet, with an excellent balance.

SPARKLING & CHAMAPGNE

125ml / Bottle

- 3 **RENÉ BARBIER CAVA BRUT** **£8.50 / £38.00**
SPAIN

Elegant with clean citrus on the nose, backed by soft fruit aromas of peach and melon; pure with a fine mousse.

- 4 **CAVA ROSADO BRUT RENÉ BARBIER** **£40.00**
SPAIN

Vibrant in colour and aroma, full of raspberry and redcurrant fruit, delicate bubbles and an attractive dry finish.

- 5 **MOET & CHANDON BRUT IMPERIAL** **£90.00**
FRANCE

Very pale straw colour with small, active bubbles, with a subtle suggestion of flowers, vanilla, grapefruit, bread. This is a light and delicate champagne.

- 6 **MOET & CHANDON ROSÉ** **£100.00**
FRANCE

Pink champagne with golden hue, light bubbles aroma of wild strawberries and redcurrants.

WHITE WINE

175ml / Bottle

- 7 **VALDEMOREDA MACABEO** **£7.50 / £24.50**
WINES OF SPAIN

On the nose there are fruity notes of green apples, grapefruit and quince as well as strong floral notes. Silky and smooth on the palate with well-balanced flavours and a long finish.

- 8 **MONTALTO PINOT GRIGIO** **£29.00**
ORGANIC

SICILY, ITALY

Clean and crisp with a ripe aroma of pears and apples.

- 9 **RIOJA BLANCO,** **£8.70 / £32.00**
CONDE VALDEMAR
RIOJA, SPAIN

Fresh, intense aromas of fruits and white flowers, dominated by apple and pear nuances. Fruity and fresh on the palate with a pleasant finish.

- 10 **PICPOUL** **£9.00 / £36.00**
DE PINET ST CLAIR LUVIGNAC,
LANGUEDOC-ROUSSILLON, FRANCE

Elegant aromas of citrus, pear and white flowers, and a crisp, mineral palate ideally suited to seafood.

- 11 **SPINYBACK** **£9.95 / £38.00**
SAUVIGNON BLANC, NELSON
SOUTH ISLAND, NEW ZEALAND

Citrus and pink grapefruit aromas lead into a crisp palate, combining tropical fruit flavours with hints of lemongrass. The mid-palate is ripe and well-rounded, giving way to fresh and balanced finish.

- 12 **ALBARIÑO CASAL CAEIRO** **£40.00**
RIAS BAIXAS DO, SPAIN

From the coolest part of Rias Baixas, this wine bursts with juicy Albariño character: pear, citrus fruit, musky perfume and hints of mineral and spice. Clean, intense and very long on the palate.

ROSÉ WINE

175ml / Bottle

- 13 **AGIORGITIKO-MOSCHOFILERO**
ROSE, GREECE £8.00 / £27.00
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- 14 **RIOJA ROSADO, VALDEMAR**
RIOJA, SPAIN £8.70 / £32.00
Clear, pale salmon colour, with delicate raspberry fruit and the elegant herbal finish of Garnacha, overlaid with floral notes from the Viura.

RED WINE

175ml / Bottle

- 15 **VALDEMOREDA TEMPRANILLO** £7.50 / £24.50
WINES OF SPAIN
Bursting with berry fruits and a creamy note on the nose. Full-bodied and fresh with hints of candy, and a long, complex finish.
- 16 **FINCA LA COLONIA MALBEC,**
NORTON, BODEGAS £8.50 / £29.50
ARGENTINA
Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.
- 17 **PINOT NOIR LES TEMPLIERS** £30.00
VDP DES CÔTES DE THONGUE, FRANCE
Delightful, vibrant nose of strawberries, raspberries and spice, leading to a typically elegant Pinot palate: medium and full of persistent, juicy red fruit.
- 18 **RIOJA TINTO** £8.70 / £32.00
CONDE VALDEMAR BODEGAS
RIOJA, SPAIN
Intense red fruit aromas including blackberry, cassis, as well as floral aromas of violet and lilac. The palate is round, smooth, with fresh fruit flavours.
- 19 **CABERNET SAUVIGNON/MERLOT** £35.00
BUITENVERWACHTING
CONSTANTIA, SOUTH AFRICA
Bright, stylish aromas of cassis, plums and pencil lead give way to a complex, structured palate that marries ripe fruit with mineral nuance, with a well-tuned, fragrant finish
- 20 **RIOJA CRIANZA PROMESA** £9.50 / £37.00
SPAIN
A classic style of Rioja, with strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness during twelve months in oak barrels.

LA PERLA'S SIGNATURE COCKTAILS £12.00

RASPBERRY COSMOPOLITAN

Raspberry vodka, Cointreau, lemon juice, fresh raspberries.

SPANISH PUNCH

Vodka, raspberry syrup, Chambord, lemon juice, Cava

MOJITO

Rum, fresh mint, brown sugar, fresh lime, soda

MARGARITA

Tequilla, lemon juice, Cointreau, squeezed fresh lime juice.

CUCUMBER FIZZ

Gin, elderflower syrup, lime juice, tonic

CHAMPAGNE COCKTAILS

£12.00

CLASSIC BELLINI

Cava, peach schnapps

RIVERSIDE BELLINI

Cava, Chambord, raspberry syrup

AFTER DINNER DRINKS £12.00

SPANISH MEXPRESSO MARTINI

Espresso, Tequilla café, crema Catalana

PX OLD FASHIONED

Talisker, Pedro Ximenez, Angostura bitters

CHOCOLATE MARTINI

Vanilla vodka, Kahlua, chocolate syrup, double crème

NON-ALCOHOLIC COCKTAILS

£8.00

ORIENTAL PASSION

Passion fruit puree, fresh raspberries, lemon juice, apple juice

FORBIDDEN FRUIT

Raspberries, strawberries, blackberries, cranberry juice

LA PERLA'S SANGRIA

Glass / Jug

SANGRIA JUG

£7.00 / £25.00

All time classic Spanish punch with La Perla's touch.

CAVA SANGRIA

£8.50 / £30.00

Cava, lemonade, Martini Bianco, Cointreau, fresh strawberry & raspberry.

SOFT DRINKS **£3.90**

ORANGE JUICE
APPLE JUICE
CRANBERRY JUICE
PINEAPPLE JUICE
APPLETIZER
COKE/DIET COKE/COKE ZERO
LEMONADE
TONIC WATER
GINGER ALE

BEERS

DRAUGHT

ESTRELLA ½ Pint **£4.50** Pint **£7.70**

BOTTLED BEERS

ALHAMBRA ESPECIAL **£6.00**
ALHAMBRA RESERVA 1925 **£8.00**
ESTRELLA INEDIT 750ml **£15.50**
ESTRELLA DAMN GLUTEN FREE **£7.50**
ESTRELLA GALICIA 0.0% **£6.95**



RESTAURANTE Y TAPAS

12a North Parade, Bath BA2 4AL
la-perla.co.uk