

Wine Menu

SPARKLING

MARSURET FRIZZANTE – PROSECCO

Treviso DOC, Italy – Glera

Fresh, lightly sparkling with green apple and pear.

Perfect with samosas, onion bhajee, pakoras or as an aperitif.

Glass €7.00 | Bottle €41.00

CARLES ANDREU CAVA BRUT

Conca de Barberà DO, Spain –

Xarel·lo, Macabeo, Parellada

Dry and elegant with citrus, brioche and fine bubbles.

Ideal with tandoori chicken, prawn pakora and mixed starters.

Bottle €65.00

ROSÉ WINE

BERGERIE DE L'HORTUS "LA VIE EN ROSÉ"

Côtes de Gascogne, France – Merlot, Tannat, Cabernet Sauvignon

Fresh yet structured with summer berries and balance.

Lovely with chicken tikka, biryani and lightly spiced curries.

Glass €8.00 | Bottle €32.00

ORANGE WINE

MAX BARREAU OG ORANGE

Bordeaux, France – Sémillon

Textured and aromatic with citrus peel, apple and grip.

Fantastic with spiced vegetables, paneer and dal dishes.

Bottle €51.00

HOUSE WINE

CHÂTEAU DES EYSSARDS WHITE

Bergerac AOP, France –

Sauvignon Blanc

Crisp and refreshing with gooseberry and tropical fruit.

A great match for starters, seafood and lighter curries.

Glass €8.50 | Bottle €34.00

CHÂTEAU DE GAUDOU EXCEPTION RED

Côtes du Lot IGP, France – Malbec

Juicy and smooth with dark fruit and soft tannins.

Perfect with lamb bhuna, balti and tandoori meats.

Glass €8.75 | Bottle €35.00



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W H I T E W I N E

FORNAS PINOT GRIGIO

Delle Venezie DOC, Italy – Pinot Grigio
Clean and bright with apple, pear and fresh acidity.

Pairs well with pakoras, chicken shashlik and lemon rice.

Glass €8.75 | Bottle €35.00

MAISON ANTECH CHARDONNAY

Pays d'Oc IGP, France – Chardonnay
Smooth and balanced with ripe fruit and gentle richness.

Perfect with butter chicken, korma and creamy sauces.

Glass €9.00 | Bottle €36.00

BALESTRI VALDA SOAVE CLASSICO

Soave DOC, Italy – Garganega
Floral, mineral and refreshing with a soft almond finish.

Excellent with vegetable curries, saag paneer and coconut dishes.

Bottle €38.00

BENDER PAULESSEN RIESLING

Mosel, Germany – Riesling
Dry and aromatic with stone fruit and mineral freshness.

Ideal for spicy dishes, madras, vindaloo and chilli chicken

Bottle €45.00

R E D W I N E

FOUR SISTERS SHIRAZ

Goulburn Valley, Australia – Shiraz
Rich yet balanced with ripe black fruit and spice. Great with kebabs, grilled meats and spicy lamb dishes.

Glass €9.50 | Bottle €38.00

LE PETIT COURSELLE "LES COPAINS"

Bordeaux, France – Merlot, Cabernet Franc, Syrah

Light-bodied, fresh and juicy with red berry flavours. Pairs beautifully with chicken tikka masala and mild curries.

Bottle €40.00

LE VIGNE DI SAMMARCO PRIMITIVO

Primitivo di Manduria DOP, Italy – Primitivo

Rich and warming with cherry, pepper and liquorice.

Best with lamb madras, bhuna and robust curries.

Bottle €45.00

BENDER PINOT NOIR

Pfalz, Germany – Pinot Noir

Elegant and silky with red fruits and gentle spice.

Lovely with mushroom dishes, paneer and lighter meats.

Bottle €51.00

