



# CITY SPICE WINE LIST



[www.city-spice.london](http://www.city-spice.london)

## Rosé & Sparkling Wines

<b>House rosé wine</b>	By bottle	<b>£22.95</b>	Regular glass (125 ml)	<b>£4.95</b>
<b>‘Cuvée Alexandre’ Coteaux d’Aix-en-Provence Rosé</b>				<b>£38.95</b>
Château Beaulieu, France – soft and juicy.				
<b>Prosecco Spumante Extra Dry, Ca’ di Alte</b>	Veneto, Italy –			<b>£34.95</b>
fruity bubbles and pungent				

## White wines

<b>House white wine</b>	By bottle	<b>£22.95</b>	Regular glass (125 ml)	<b>£4.95</b>
<b>‘Papa Figos’ Douro Branco</b>	Casa Ferreirinha, Portugal – crisp			<b>£34.95</b>
and fruity richness aided by oak barrel ageing.				
<b>Pinot Grigio, Ponte del Diavolo</b>	Friuli-Venezia Giulia, Italy – fruity			<b>£36.95</b>
with comice pear, quince and soft spices				
<b>‘Maximin’ Mosel Riesling, Maximin Grünhaus</b>	Maximin, Germany – light and packed with fruity flavour.			<b>£36.95</b>
<b>Marlborough, Sauvignon Blanc</b>	Holdaway Estate, New Zealand –an elegant wine with tropical fruits and floral aromas.			<b>£38.95</b>
<b>Chablis, Les Hauts de Milly</b>	Burgundy, France – dry and lean accelerated by flavours of zesty citrus and pear.			<b>£44.95</b>
<b>Sancerre, Domaine des Brosses</b>	Loire Valley, France – classic and blossom with ripe gooseberry aromas.			<b>£48.95</b>
<b>Viognier</b>	 Bodega Garzón Estate Maldonado, Uruguay – ripe and pungent.			<b>£48.95</b>

## Red wines

<b>House red wine</b>	by bottle	<b>£22.95</b>	Regular glass (125 ml)	<b>£4.95</b>
<b>Mendoza, Malbec</b>	Kaiken Classico, Argentina – plenty of oak besides blackberry with a subtle hint of vanilla.			<b>£34.95</b>
<b>‘Lionheart of the Barossa’ Shiraz</b>	Dandelion Vineyards, South Australia – rich, ripe, and intense orchard flavours.			<b>£36.95</b>
<b>Colchagua, Merlot</b>	 Montes Alpha. Colchagua Valley, Chile – deep ruby merlot compliments raspberry, cherry and plum.			<b>£34.95</b>
<b>Valpolicella, Allegrini</b>	 Veneto, Italy – Fragrant fruit with prominent notes of dark cherries, herbs, and pepper.			<b>£34.95</b>
<b>‘Xtrème’ Organic Rioja Crianza</b>	Bodegas LAN, Spain – Intense red cherry colour and red fruits with cinnamon.			<b>£34.95</b>
<b>Côtes-du-Rhône, Famille Perrin ‘Nature’</b>	Southern Rhône, France – medium bodied, fresh and spicy with fruity characteristics.			<b>£34.95</b>
<b>Château Macquín, Saint-Georges-Saint-Émilion</b>				<b>£48.95</b>
Bordeaux, France – generous and beautiful in colour.				
<b>Fleurie, Dominique Morel, Beaujolais</b>	Haut- Beaujolais, France – well rounded with lots of fresh fruity flavour and good amount of acidity.			<b>£38.95</b>
<b>Heritage Collection Pinot Noir, De Loach</b>	California, USA – mouth-watering aromas accented purely with touch of spice.			<b>£44.95</b>
<b>Organic Chianti Superiore, Poggiotondo</b>	Tuscany, Italy – wild herbs, savoury spice structured with racy acidity.			<b>£44.95</b>
<b>Château de Vaudiei, Châteauneuf-du-Pape</b>				<b>£58.95</b>
Southern Rhone, France – exceptionally balanced with touch liquorice and black pepper.				

## Champagne

<b>Möet &amp; Chandon Brut</b>	(75cl)	<b>£118.95</b>
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## Vodka

<b>Smirnoff</b>	<b>£4.95</b>	<b>Grey Goose</b>	<b>£7.95</b>
<b>Reyka</b>	<b>£5.95</b>	<b>Mixer</b>	<b>£1.95</b>

## Gin

<b>Hendricks</b>	<b>£4.95</b>	<b>Monkey 47</b>	<b>£6.95</b>
<b>Tanqueray 10</b>	<b>£5.95</b>		

## Whisky

<b>Jack Daniels</b>	<b>£4.95</b>	<b>Glenfiddich</b>	<b>£5.95</b>
<b>Southern Comfort</b>	<b>£4.95</b>	<b>Bulleit Bourbon</b>	<b>£6.95</b>
<b>Jameson</b>	<b>£4.95</b>	<b>Johnnie Walker Black label</b>	<b>£6.95</b>

## Rum

<b>Bacardi</b>	<b>£4.95</b>	<b>Havana</b>	<b>£5.95</b>
<b>Malibu</b>	<b>£4.95</b>	<b>Captain Morgan Spiced or Dark</b>	<b>£4.95</b>
<b>Plantation</b>	<b>£5.95</b>		

## Tequila

<b>Ocho Blanco</b>	<b>£4.95</b>	<b>Rooster Rojo Smoked</b>	<b>£5.95</b>
<b>1800 Blanco</b>	<b>£5.95</b>	<b>Pineapple</b>	

## Liqueurs and Aperitifs

<b>Sambucca Classic</b>	<b>£4.95</b>	<b>Drambuie</b>	<b>£4.95</b>
<b>Disaronno</b>	<b>£4.95</b>	<b>Archers Peach Schnaps</b>	<b>£4.95</b>
<b>Jägermeister</b>	<b>£4.95</b>	<b>Campari</b>	<b>£4.95</b>
<b>Kahlua coffee Liqueur</b>	<b>£4.95</b>	<b>Pimms No.1</b>	<b>£4.95</b>
<b>5walla</b>	<b>£4.95</b>	<b>Grand Marnier</b>	<b>£4.95</b>
<b>Baileys</b>	<b>£4.95</b>	<b>Tia Maria</b>	<b>£4.95</b>

## Cognac

<b>Martell</b>	<b>£4.95</b>	<b>Courvoisier VSOP</b>	<b>£6.95</b>
<b>Hennessy</b>	<b>£5.95</b>	<b>Remi Martin 1738</b>	<b>£7.95</b>

## Sherry & Port

<b>Harveys Bristol Cream</b>	<b>£4.95</b>
<b>Taylor's port</b>	<b>£5.95</b>
<b>Cockburns</b>	<b>£5.95</b>

## Beer & Cider

<b>Kingfisher Draught</b>	<b>£6.50</b>	<b>Kingfisher</b> (330ml)	<b>£4.95</b>
	(pint)	<b>Kingfisher</b> (650ml)	<b>£8.50</b>
<b>Kingfisher Draught</b>	<b>£4.95</b>	<b>Peacock Cider</b> (500ml)	<b>£6.50</b>
		(half pint)	

## Soft Drinks

<b>Coke/ Diet Coke</b>	<b>£3.95</b>
<b>Lemonade</b>	<b>£2.95</b>
<b>Juice</b> (orange, pineapple, cranberry, mango)	<b>£2.95</b>

## Lassi

<b>Lassi sweet/salty</b>	<b>£5.50</b>	<b>Mango Lassi</b>	<b>£5.50</b>
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## Water

<b>Natural Still</b>	(75cl)	<b>£4.95</b>	<b>Sparkling</b> (75cl)	<b>£5.95</b>
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# CITY SPICE

## **AWARDS (of 2022)**

Best Restaurant in London – Currylife 2016

Best Restaurant in London – BCA 2016

Best Indian Cooking in London – Masterchef foundation 2017

Best Indian Restaurant in London – ACA 2018

Best Indian Vegan Menu in London – BCA 2019

Menu of the Year 2021 – Bangladesh Caterers Association 2021

Opentable Diners Choice – 2022

## **FEATURES (NEWSPAPERS)**

Metro Newspaper

Evening Standard

Time Out London

The Guardian

Standard Online

The Independent

## **FEATURES (TELEVISION)**

BBC3

ITV

Channel 5

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