COCKTAILS

Available from 11.00am

Bloody Mary • £10 double shot of 42Below vodka with our own special mix

Mimosa • £10 glass of Cava topped with fresh orange

Carajillo • £10 double shot of espresso shaken with a double shot of Licor 43 and served over ice

Aperol Spritz • £10 double shot of Aperol, Prosecco and Soda

Negroni • £10 Campari, Bombay Sapphire and Cocchi Vermouth di Torino served over ice with orange

Old Fashioned • £10 double shot of Makers Mark, bitters and sugar served over ice.

Margarita • £10 double shot of Cazadores Reposado Tequila, LeJay Triple Sec and lime. Straight-up or on the rocks.

BEERS

Victoria Malaga *Draught* 4.8% • £3.00 Damm Inedit 4.8% 330ml • £5.00 Rosa Blanca 3.4% 330ml • £4.50 Free Damm 0% 330ml • £3.50

VERMOUTH

We stock a large selection of Vermouths. Please ask at the bar and let us know how you like yours. Shaken and straight-up, over ice, long with soda/tonic or in a Spritz.

SHERRY

Solear Manzanilla, Barbadillo • £6.50 extra ordinally dry. smooth with a tangy, salty finish

Barbadillo Criadera Amontillado En Rama • £6.00 off dry, with dried fruit, toasted almonds and hazelnuts

Bardadillo Criadera Olorosos En Rama • £6.00 rich and full, with caramel, dried figs and toasted nuts

La Cilla Pedro Ximinex Barbadillo • £6.50 velvety and smooth. Long finish with nuts and raisins.

NIGHT MENU

Salted Marcona Almonds • £6.00
Perello Gordal Olives • £4.50
Perello Cocktail Picante Olives & Pickles • £4.00
Nocarella Olives • £4.00
Cambray Semi Dried Tomatoes • £3.50
Roasted Piquillo Peppers • £4.25
Marinated Manchego • £5.00
Ortiz Cured Anchovies • £6.95
Gilda • £3.75/3for£10

BREAD

Focaccia or Sourdough Baguette with locally made Oui Knob butter • £3.00 with olive oil and aged balsamic vinegar • £3.50

Spanish Tomato Bread • £4.50 toasted bread with garlic, tomatoes and olive oil

Picos de Pain • £7.95 small Spanish bread sticks made from olive oil with dips. choose two from the following Black Olive Tapenade Creamy Butter Bean Whipped Feta Iberico Bellota Sobrasada

FROM THE GRILL

Padron Peppers • £6.00 Grilled Hot Chorizo • £6.50 Grilled Morcilla de Burgos • £6.50

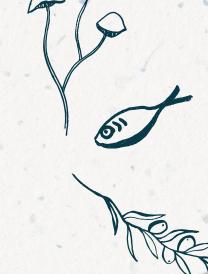
PLATES

Hand carved 100% Bellota Iberico Ham DOP • £24.00
Prosciutto di San Daniele POD • £12.00
Iberico Bellota Double Loin • £15.00
1605 Artisan Aged Manchego • £10.00
Burrata • £8.95
24 Month Aged Parmigiano Reggiano DOP • £8.95

BOARDS

Assorted Charcuterie Board • £21.00 Assorted Cheese Board • £16.00

All Allergens available upon request. If you have any questions, just let us know, we're happy to help!









DRINKS MENU

WHITES

El Ninot de Paper Blanco Spain • £6.00/£21.00 Fresh Valencian dry white using the Viura grape

Lamura Grillo Italy • £6.50/£23.00 Organic version of the indigenous Sicilian grape Grillo

Le Charme Sauvignon France • £6.75/£25.00 Classy Gascogne white from award-winning co-operative

La Vis Nosiola Italy • £7.50/£28.00 Almondy Nosiola from the cooler Dolomites

Rioja Bordon Blanco *Spain* • £8.00/£30.00 *Light, dry and crisp with lemony fruit*

Quinta da Lapland Alvarinho Portugal • £9.00/£33.00 Albarino Portuguese style!



El Nino de Paper Tinto Spain • £6.00/£21.00 Easy drinking GSM blend from Spain's east coast

Lamura Nero d'Avola Italy • £6.50/£23.00 Organic ...savoury and full

Virtuoso Primitivo Italy • £6.75/£25.00 Primitvo is a Puglian speciality, full of baked fruit flavours

Azulejo Red Portugal • £6.75/£25.00 Ripe & full. A fruit-forward red

Domaine Mas Barrau Cabernet Franc France • £7.50/£28.00 Sumptuous version of the lesser-seen Cabernet Franc varietal

Rioja Bordon Crianza Spain • £8.00/£30.00 Structured and smooth with toasted oak and vanilla

ROSE

El Ninot de Paper Rosado *Spain* • £6.00/£21.00 *Bright, juicy dry rose from Bobal grapes.*

SPARKLING

Marques de Lares Cava • £6.00/£26.00 Lovely easy Cava from the Extramadura region of Spain

Prosecco Villalta NV • £6.00/£26.00 Extra dry version of Italy's easy-drinking fizz, sourced in the Veneto





NIGHTCHARCUTERIE,
WINE & COCKTAILS

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