

## 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!*

## REDS

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  
*Primitivo 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*

# Pania

*Merchant City*

**NIGHT**  
CHARCUTERIE,  
WINE & COCKTAILS

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