

€16 (6pc)

€17 (12pc)

### NIBBLES

**Bravas Tapas** €4 **Olives** €5 Valencia Almonds €5 **Padron Peppers** €8 Plato de Jamon Iberico Y €18 **Manchego** (3,4,11)

### Carne MEAT

	Tapas small portion	Raciones big portion
IBERICO HAM CROQUETTES	<b>€8.50</b> (4pc)	<b>€16</b> (8pc)

€8.50 (3pc)

€9.50

€10.50

€11.50

€14

€14

€13 (2pc)

Iberico Ham, Bechamel & Alioli

(2/3/4/10/11)

SPANISH MEATBALLS Beef & Pork Homemade Meatballs with

Veg Sauce (2/3/4/10/11)

**GRILLED CHORIZO** €9.00 (6pc) Grilled Spanish Chorizo

SPANISH GARLIC CHICKEN

Pieces of Chicken on the bone cooked in Garlic, brandy and Vinegar (3/4/10)

**MORCILLA PINTXO** Traditional Spanish Blood Pork Paste,

Goat's cheese, Caramelized Onion and Balsamic reduction (3/4/11)

**BBQ PORK RIBS** With ensaladilla rusa (2/6/10)

**BEEF PIQUILLO PEPPERS** Piquillo peppers stuffed

with braised beef (10/11/15)

**IBERICO TENDERLOIN** €12 Onion, Peppers, Blue cheese sauce (10/11)

**SECRETO IBERICO** 

Grilled Iberico Pork, Padron peppers, Mustard sauce (5/10/11/12)

**BRAISED BEEF CHEEKS** 

Slow cooked Beef Cheeks with creamy Potato Gratin (5/10/11/15)

## PESCADO FISH

Tapas Raciones small portion big portion

**BOQUERONES** €8 €16 Pickled Anchovies with Garlic,

Parsley and Tumaca (6/10)

**€12.50 PRAWN PIL PIL** Garlic, Chili, White Wine (1/10)

**RABAS DE SANTANDER** €14 €25

Fried Fresh Atlantic Squid (3/4/11/14)

**VIERA A LA GALLEGA** €15.50 (2pc)

Baked King Scallop with Jamon, Onion and Crusty Breadcrumbs and Herbs (3/4/10/14)

THE EXCHEQUER GAMBAS **€17** (5pc)

Peeled Gambas cooked in Creamy tomato and spinach sauce (1/10/11)

MONKFISH MARINERA €18

Monkfish, Prawns, Clams in Marinera Sauce (1/3/4/6/10)

**ANCHOAS DE SANTOÑA €16** (6pc)

00 Anchovies From Santoña, Cantabria. Hand Filleted, Salted and cured served with Sourdough Toast and Tumaca (3/4/6/10)

**TAPAS** COCKTAILS WINES

# CHEFS CHOICE!

(for 2 ppl to share)

#### 40oz TOMAHAWK

Served with chips, grilled vegetables and Red Wine Jus (10/15)

€90/Kg

SEAFOOD PAELLA

€75

(1/10/14/6)

**BBQ PORK RIBS** 

€50

Served with chips and ensaladilla Rusa (2/6/10/15)

# TO SHARE!

#### TABLA DE QUESOS

Served with Grapes, Membrillo, Honey and Crackers (3/4/10/11/12)

PLATE €14 BOARDS €25

#### TABLA DE EMBUTIDOS IBERICO

Served with with Almonds, Olives, Tumaca and Sourdough (3/4/10/11/12)

PLATE €17 BOARDS €32

### PLATO DE JAMON IBERICO Y MANCHEGO

Sourdough Toast and Crackers (3/4/11)

PLATE €18

### TABLA DE EMBUTIDOS Y QUESOS

Iberico Meats - Jamon, Lomo, Chorizo, Selection of Spanish Cheese, Membrillo, Olives, Tumaca, Valencia Almomds, Crackers, Honey, Sourdough Toast (3/4/10/12) **€38** 

### VEGETARIAN

	Tapas	Raciones
PATATAS BRAVAS (10/11)	€4.00	€7.50
GARLIC MUSHROOMS (10)	€7.50	
SPANISH PISTO	€7.50	
Onion, Peppers, Courgettes, Aubergine and Tomato Stew (10)		
PIMIENTOS DE PADRON	€8.00	
Fried Padron Peppers		
MANCHEGO CHEESE Fried Almonds, Honey and Crackers (3/4/11/12)	€8.00	
GRILLED HALLOUMI Grilled Halloumi with Sweet Chilli and Tomato Jam (10/11)	€8.00	
ENSALADILLA RUSA Potato, Mixed Vegetables, Tuna and Mayo Salad (1/2/6)	€9.50	
GRILLED VEGETABLES	€9.50	
Courgettes, Aubergines, Peppers, Mushrooms, Asparagus and Romesco Sauce (12)		
HOMEMADE GUACAMOLE WITH		
TORTILLA CHIPS	€9.50	
BAKED ARTICHOKE	€12.00	

### SIDES

Tomato and Onion

EXTRA SAUCE (Mustard, Blue Cheese, Bravas, Ali-Oli)	€1
<b>RED WINE JUS</b> (10/15)	€3.00
BASKET OF BREAD (3/4)	€3.50
PAN AMB TUMACA Sourdough Toast with Grated Tomato	<b>€4.95</b> (3/4)
HAND CUT CHIPS	€4.50
SIDE SALAD Mixed Leaves, Cucumber,	€6.50

### DESSERTS

CREMA CATALANA	€7
(2/11)	
CHURROS WITH HOT	
CHOCOLATE	€7
(3/4/11)	
SELECTION OF ICE CREAM	€7.50
(10/11/12)	
<b>TARTA DE SANTIAGO</b> Served with Mandarin Sorbet and Salted Caramel Sauce (2/11/12)	€8
-ADD SHOT OF PEDRO XIMENEZ	€4.50

& MUSHROOM Piguillo sauce and Goats Cheese (10/11)

Allergens: 1 Crustaceans / 2 Eggs / 3 Gluten Wheat / 4 Gluten Rye / 5 Mustard / 6 Fish / 7 Peanut / 8 Soybeans / 9 Sesame seeds / 10 Sulphur Dioxide / 11 Milk / 12 Nuts / 13 Lupin / 14 Molluscs / 15 Celery Tables of 4 or more are subject to a 12.5% Service Charge

# The Exchequer wine bar

WINES





# WELCOME TO THE EXCHEQUER WINE BAR

OUR WINE LIST IS DESIGNED WITH A VIEW TO PROVIDING QUALITY, VALUE AND MOST IMPORTANTLY, AN ACCESSIBILITY TO GREAT WINE FOR EVERYONE, NO MATTER WHAT YOUR BUDGET OR YOUR TASTE MAY BE. OUR TEAM HAVE WORKED LONG AND HARD TO SOURCE A BROAD SPECTRUM OF FLAVOURS AND STYLES, AND WE BELIEVE THAT IN OUR SELECTION, WE HAVE A WINE FOR EVERY PALATE. WE LIST TRUSTED AND WELL KNOWN WINES, BUT ALSO A FEW HIDDEN, LESSER KNOWN, GEMS. EACH WINE REPRESENTS ITSELF AS AN EXCELLENT EXAMPLE OF ITS VARIETAL OR REGION, AND THE RIGHT TIME TO ENJOY THE VINTAGE IS NOW.

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All of us are excited by, and are passionate about, great wine and we would love our guests to feel the same, so whether you fancy something crisp and fresh or big and bold, our team will be delighted to guide you through the list and assist you in choosing the right wine for you.

We pour our still wines by the glass in two sizes, 175ml and sparkling is 150ml. We use a Verre de Vin system to keep both our still and sparkling wines fresh and alive. If you are unhappy with any glass or bottle of wine we pour, or you feel that it is not in top condition, please let us know and we will be more than happy to change it for you. Please also ask about our "Mystery Wine", which we select randomly from our list daily and serve anonymous by the glass. If you manage to identify the wine correctly, you are welcome to take home a bottle of House Wine with our compliments.

Of course great wine goes hand in hand with great food, and to that end we have also put a lot of time and effort into our food offering. The influence of our Spanish Sommelier is complimented by our talented Spanish Head Chef, **Jose Gomez**. Jose and his team have compiled a menu which we feel perfectly compliments our wine, beer and cocktail selections. We have sourced from within Ireland where possible, with the majority of our produce coming from artisan producers around the country, and with a bow to our European neighbours for the odd essential. With the exception of our hot dishes and desserts, each dish being brought to your table as and when it is ready. We would ask your patience in this regard.

We encourage you to relax, eat and drink good food, wine, cocktails and beer, enjoy good company, and to quite simply, enjoy your experience with us.

#### @theexchequerwinebar

# SPARKLING

CHAMPAGNE	GLASS	BOTTLE
Charles Heidsieck Brut Réserve Chardonnay, Pinot Noir, Pinot Meuniere	€25.00	€125
•		
SPARKLING WINES	GLASS	BOTTLE
Alesso Prosecco, Prosecco Frizzante, Veneto, Italy	€9.50	€38
<b>Paco &amp; Lola</b> , Cava Brut, Cataluña, Spain <i>Xarello, Macabeo, Parellada</i>	€13.00	€65
<b>Graham Beck</b> , Brut Rosé, Robertson, South Africa <i>Pinot Noir, Chardonnay 2017</i>	€17.00	€85
•		
MYSTERY WINE		
A glass of wine selected from our list and served 'blind' – guess the wine from our list and take home a bottle of house wine with our compliments. 125ml serve	€15.00	

# WHITE WINE BY THE GLASS & BOTTLE

Our standard glass serve is 175ml, about a quarter of a bottle.

### LIGHT TO MEDIUM AND REFRESHING

	175 M L	BOTTLE
Casa Carmela, Macabeo, Yecla, Spain 2022 Youthful, exuberant ripe tropical fruits, rounded finish.	€8.00	€32
Murari, Pinot Grigio, Veneto, Italy 2021  Dry, light and crisp wine with lemon and apple fruit.	€8.00	€33
<b>Barrancoa Branco</b> , Alentejano, Portugal 2021 <i>Light, floral aromas with refreshing green apple and citrus fruits.</i>	€9.25	€38
<b>Soalheiro ALLO</b> , Vinho Verde, <i>Alvarinho, Loureiro</i> , Portugal 2021 <i>Ripe tropical aromas, vibrant citrus flavor and elegant mineral profile.</i>	€9.50	€39
<b>Maui</b> , Sauvignon Blanc, Marlborough, New Zealand 2022 Bursting with gooseberry and minerality.	€9.75	€40
RICHER AND MORE COMPLEX		
	175ML	BOTTLE
<b>Eco</b> , <i>Chardonnay</i> , Casablanca Valey, Chile 2021 <i>Light citrus aromas, apple, peach.</i>	€9.00	€36
Domaine du Chateau Organic Viognier, Languedoc, France 2021 Distinctive floral aromas. Sweet and spice palate, grapefruit and honey flavours.	€9.00	€36
<b>Piquepoul de Pinet</b> , <i>Piquepoul</i> , Languedoc, France 2021 <i>Aromas of white flowers, acacia and hawthorn, fresh and saline palate.</i>	€9.50	€36
<b>Grüner Veltliner</b> , Kremstal Lower, Austria, 2021  Displaying spice, refreshing citrus, apple, and lightly exotic flavours.	€9.50	€38
Wagner Stempel, Riesling, Rheinhessen, Germany 2020 Salty, mineral, light petrol aromas, peach, and apricots.	€12.00	€49
<b>Pato Frio, Grande Escolha</b> , Alentejano, Portugal 2021 Refresing and balanced with notes of citrus and pineapple.	€12.00	€48
Circe Verdejo, Rueda, Verdejo, Spain 2022 Fresh, Crisp, and aromatic.	€12.50	€52

# WHITE WINE BY THE GLASS & BOTTLE

Our standard glass serve is 175ml, about a quarter of a bottle.

### PREMIUM WHITES

	175ML	BOTTLE
<b>Pecorino IGT Palio</b> , Citra Palio, Abruzzo. Italy 2021 <i>Fresh, tasty and fragrante, mineral notes, floral, scents of tropical fruits.</i>	€12.50	€50
La Chablisienne La Sereine, Chardonnay. Chablis, France 2019 Crisp, lemon zest, white melon, green apple with light oak.	€14.50	€56
<b>Paul Prieur et Fills</b> , Sancerre, Loire France 2020 Dry and refreshing with green fruit and intense minerality from chalk clay soils.	€15.00	€60
Nuiton Beaunoy, Meursault, Chardonnay, Côte d'Or Burgundy 2020 Buttery nuance, ripe tropical fruits, white flowers, hints of vanilla and honey.	€25.00	€100

#### ROSÉ WINES

KOSE WINES		
	175ML	BOTTLE
<b>Sensi Collezione</b> , Toscana, Italy Floral, dry and smooth with a long finish.	€9.50	€35
<b>Domaine La Fage</b> , Miraflors, Cotes du Rousillon, France 2019  Salmon pink, bone dry with flavors of raspberries, grapefruit, and citrus.	€11.00	€44

# RED WINE BY THE GLASS & BOTTLE

Our standard glass serve is 175ml, about a quarter of a bottle.

LIGHT AND MEDIUM BODIED REDS		
	175ML	BOTTLE
Casa Carmela, Monastrell, Yecla, Spain 2022 Fruit driven, loganberry, forest fruits, dry smooth finish.	€8.00	€32
<b>Casa Ferreirinha</b> , Esteva Douro Tinto, Portugal 2021 Attractive juicy red fruits with gentle oak spice and supple tannins.	€8.75	€35
<b>Peter and Peter</b> , <i>Pinot Noir</i> , Pfalz, Germany 2021  Subtle and elegant with enticing cherry and raspberry flavours.	€9.00	€36
<b>Emilio Moro</b> , Ribera del Duero, Spain 2021 <i>Ripped Blackberry, well toasted oak.</i>	€11.50	€46
<b>Pato Frio</b> , Alentejo, Portugal 2021 Attractive juicy red fruits with gentle oak spice and supple tannins	€12.00	€48
<b>Tascante</b> , "Ghiaia Nera", Nerello Mascalese, Sicily, Italy 2019 Aromas and flavours of blueberry, blackberry, lemon zest, and rose petal.	€13.50	€55
MEDIUM AND FULL-BODIED REDS		
	175ML	BOTTLE
<b>Cuvee Levisa Cabernet Sauvignon</b> , Languedoc, France 2021 <i>Full of plum, dark cherry, and spice.</i>	€8.00	€33
<b>Uno Grande Appassimento</b> , Sicily, Italy 2021 Full of plum, dark cherry, and spice.	€8.50	€34
Codici Primitivo, Salento, Puglia 2021 Intense ruby red color, red berries, spices, dark fruits	€8.75	€35
Pasetti Fonte Romana Organic, Montepulciano d'Abruzzo, Italy 2021  Black cherry and raspberry jam, earthy undernotes, hint of menthol.	€9.00	€36
<b>Killka</b> , Malbec, San Juan, Argentina, 2020  Dry yet fruit forward palate of red plum and blackberries, hints of vanilla.	€9.00	€36
<b>Cefiro</b> , Valle del Rapel, <i>Carménère</i> 2017  Black fruits, berries, chocolate with nice light oak finish	€9.25	€38
<b>Chateau Font Brun</b> , Frosnac, Bordeaux, Merlot 2019  Blackcurrant and blueberries on the nose. Elegant palate, soft, fresh tannins.	€9.50	€39
<b>Coto Mayor, Crianza</b> , <i>Tempranillo</i> , Rioja, Spain 2020 <i>Ripe fruits, cinnamon, clove, cocoa and hints of oak, lasting aftertaste.</i>	€9.50	€39
<b>Regaleali</b> , Nero d'Avola, Sicily, Italy 2021 Full of plum, dark cherry and spice	€10.50	€42

# RED WINE BY THE GLASS & BOTTLE

Our standard glass serve is 175ml, about a quarter of a bottle.

### PREMIUM COMPLEX REDS

	175ML	BOTTLE
<b>Pyros Apellation</b> , <i>Malbec</i> , Pedernal Valley. Argentina 2019 Stewed blackcurrant, menthol, black licorice, marked tannins.	€14.00	€56
<b>Predator</b> , Old Vine <i>Zinfandel</i> , Lodi, California, U.S.A. 2020 <i>Smokey barbecue, blackcurrant, licorice, and leather.</i>	€16.00	€64
<b>Barolo DOCG</b> , Paesi Tuoi,Vite Colte Italy 2018  Dark red fruits, Cherry, Bitter chocolate, nice light finish.	€24.00	€95
<b>Caparzo</b> , Brunello di Montalcino, <i>Sangiovese</i> , Italy 2016 <i>Balsamic, cloves, black cherry, rhubarb, and chocolate.</i>	€25.00	€99
Lacoste Borie, Paulliac, Bordeaux Cab. Sav, Merlot, Cab. Franc 2015 Silky smooth, rich in body, blackcurrant, blueberry	€30.00	€120

### BY THE BOTTLE WHITE

FRANCE	
FRANCE	BOTTLE
Domaine de la Noë, Muscadet sur Lie, Loire Melon de Bourgogne 2021	€33
J. de Villebois, Sauvignon Blanc, Loire 2021	€34
Domaine du Chateau Organic Viognier 2021	€36
Piquepoul de Pinet, Piquepoul, Languedoc, France 2021	€36
Pierre Meurgey – Croses Macon – Uchizy 2020	€55
La Chablisienna La Sereine, Chablis, Chardonnay 2019	€56
Paul Prieur et Fills, Sancerre, Loire France 2020	€60
Nuiton Beaunoy Meursault, Côtes d'OR Burgundy, Chardonnay 2020	€100
PORTUGAL	
Barrancoa, Alentejo 2021	€38
Soalheiro ALLO, Vinho Verde Alvarinho, Loureiro 2021	€39
Pato Frio Grande Eschola, Alentejo 2021	€48
ITALY	
Murari, Pinot Grigio, Veneto 2021	€33
Guadalmare, Vermentino, Tuscany 2019	€34
Suavia, Soave Classico (Organic), Veneto Garganega 2018	€48
Gavi di Gavi, Cortese, Piedmont 2022	€49
Pecorino IGT Palio, Citra Palio, Abruzzo. Italy 2021	€50
SPAIN	
Casa Carmela, Yecla, Macabeo 2022	€32
Paco & Lola, Rias Baixas Albariño 2021	€40
Circe, Rueda, Verdejo 2022	€52

# REST OF THE WORLD BY THE BOTTLE WHITE

ARGENTINA	BOTTLE
Portillo, Sauvignon Blanc, Uco Valley 2019	€34
CHILE	
Eco, Chardonnay, Casablanca Valey, 2021	€36
AUSTRIA	
Grüner Veltliner, Kremstal Lower, 2021	€38
NEW ZEALAND	
Maui, Marlborough Sauvignon Blanc 2022	€40
GERMANY	
Wagner Stempel, Riesling Trocken, Rheinhessen 2018	€49
BY THE BOTTLE ROSÉ	
Sensi Collezione, Toscana, Italy	€35
<b>Domaine La Fage Miraflors</b> , Côtes du Rousillon, <i>Mourvedre</i> , Grenache, France 2019	€44

## BY THE BOTTLE RED

FRANCE	
	BOTTLE
Cuvee Levisa, Cabernet Sauvignon, Languedoc 2021	€33
Côtes du Rhône Domaine de Griveliere, Grenache, Syrah 2020	€34
Château Font Brun, Frosnac, Bordeaux 2019	€38
Nuiton Beaunoy, Pinot Noir Réserve, Côtes d'OR Burgundy 2019	€56
St. Emilion, Grand Cru, Merlot, Cab. Sauvignon, Bordeaux 2018	€58
Crozes-Hermitage, Domaine de Colombard, Syrah	€70
Gigondas, Domaine la Bouissiere, Grenache, Syrah, Mourvèdre	€80
Chateauneuf du Pape, Mas St Louis, Grenache, Syrah, Cinsault	€85
Cote du Rhone Degeve, Les Deux Cols, Grenache	€90
Chateau Ormes De Pez, Bordeaux Cab. Sav, Merlot, Cab Franc 2013	€95
Lacoste Borie, Paulliac, Bordeaux Cab. Sav, Merlot, Cab. Franc 2015	€120
Chateau Phelan Segur St Estephe, Cab Sav, Merlot, Cab Franc 2012	€150
ITALY	
Uno Grande Appassimento, Sicily 2021	€34
Codici, Primitivo-Puglia 2021	€35
Pasetti Fonte Romana Montelpuciano d'Abruzzo (Organic) 2021	€36
Barbera d'Asti Superiore, Barbera, Piedmont 2019	€38
Regaleali, Nero d' Avola, Sicily 2021	€44
Lenotti, Valpolicella Classico, Veneto, Corvina, Rondinella 2020	€45
Chianti Classico, Tuscany Sangiovese, Merlot, 2020	€50
Tascante, "Ghiaia Nera", Mount Etna, Sicily Nerello Mascalese 2016	€55
Bertani, Amarone della Valpolicella, Corvina, Rondinella 2015	€80
Barolo DOCG, Paesi Tuoi,Vite Colte Italy 2018	€95
Caparzo, Brunello di Montalcino, Tuscany Sangiovese 2016	€99

## BY THE BOTTLE RED

PORTUGAL	
	BOTTLE
Casa Ferreirinha, Esteva Douro Tinto, Touriga Nacional 2021	€35
Barrancoa, Alentejo 2021	€38
Pato Frio, Alentego 2021	€48
Gaudio Reserva, Alentejo 2017	€70
SPAIN	
Coop Commole Mousetuell Vools 2021	€32
Casa Carmela, Monastrell, Yecla 2021	
Viñas de Miedes, Garnacha Tempranillo, Calatayud 2021	€34
Coto Mayor, Rioja Crianza, Tempranillo 2019	€39
Via Arxentea, Menicia, Mencia 2021	€45
Emilio Moro Finca Resalso, Tinta del Pais, Ribera del Duero 2021	€46
Izadi, Rioja Reserva Tempranillo 2018	€55
Marques de Riscal, Gran Reserva, Rioja Tempranilo, Graciano, Mazuelo 2015	€80
Ramelluri Reserva Bio Rioja 2014	€80
Ramelluri Gran Reserva Rioja 2012	€140

# REST OF THE WORLD BY THE BOTTLE WHITE

	BOTTLE
Peter and Peter, Pinot Noir, Pfalz 2018	€36
<b>Kanonkop Kadette</b> , Cape Blend, Cab. Sav, <i>Merlot, Cab. Franc</i> , Stellenbosch 2017	€42
AUSTRALIA  Cool Woods, Shiraz, South Australia	€34
Cefiro, Valle del Rapel, <i>Carménère</i> 2017  Origen, <i>Syrah</i> Gran Reserva, Maipo Valley 2016  Montes, "Outer Limits" Old Roots <i>Cinsault</i> , Itata Valley 2017	€38 €43 €48
Killka, San Juan, Argentina, <i>Malbec</i> 2019  Pyros Apellation, Pedernal Valley, <i>Malbec</i> 2016	€36 €56
Predator, Old Vine <i>Zinfandel</i> , Lodi, California, U.S.A. 2016	€64

# PORT / SHERRY

	GLASS	BOTTLE
La Guita, Manzanilla en Rama. Sanlúcar de Barrameda	€7.50	€74
•		
•		
Sandeman's Ruby Port,	€6.00	€40
Tinta Barroca, Tinta Roriz, Tinto Cão, Touriga Franca,		
Touriga Nacional		

## **DESSERT WINE**

	GLASS	BOTTLE
<b>Seifreid "Sweet Agnes"</b> , <i>Riesling</i> , Nelson, New Zealand (btl 375ml)	€7.50	€40
•		
Chamber's Rosewood Rutherglen Muscat Victoria, Australia (btl 375ml) N.V. Muscat à Petits Grains Rouge	€6.50	€38

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