



**CANTINA
VALENTINA**





THE PISCO SOUR

Peru's greatest gift to the cocktail world; a simple combination of Pisco – Peru's national spirit – shaken with fresh citrus, sugar, a touch of orange flower, and fluffy egg white, served straight up with a dash of aromatic bitters on top. Try our tried and true classic, or experiment with one of our delicious seasonal variations.



THE CLASSIC €12

BarSol Quebranta and Italia pisco, pressed citrus, orange flower water, egg white, lemon sherbet, Amargo Chuncho bitters ^{1a, 7, 13}



MAPLE & CANTALOUPE €13

BarSol Mosto Verde, pressed cantaloupe, maple syrup, fresh lemon juice, egg white, bitters ^{1a, 7, 13}

AJI AMARILLO & ALMOND €13

BarSol Italia pisco, Amaro Montenegro, lemon, orgeat, Aji Amarillo chilli, egg white, Peychaud's bitters ^{1a, 3a, 7, 13}

THAI BASIL & COCONUT €13

BarSol Quebranta pisco, Bacardi coconut, toasted coconut cordial, lemon, egg white, mint ^{1a, 7, 13}

GUINNESS & BLACK €13

BarSol Quebranta pisco, Guinness, blackcurrant, allspice, lemon juice, egg white ^{1a, 7, 13}





HOUSE COCKTAILS

Classic cocktail styles, shaken and stirred with the flavours of Peru,
Designed by our bar team to perfectly pair with the flavours from the kitchen.

LIMA '75 €15

Bombay Sapphire gin, falernum, fresh lime juice, sweet potato sorbet, prosecco ^{1a, 13}

EL CAMINO €15

Teeling Small Batch whiskey, fresh lemon, lemon thyme, aji amarillo, bay leaf ^{1a}

EL SPICY MARG €14

Herradura blanco tequila, Cointreau, guava, pink peppercorn, lime, Aji Rocoto chilli, salt ^{1a}

IT'S BANANAS €14

Bacardi 8 rum, Tempus Fugit banana, spiced vanilla, Amaro Montenegro, pandan leaf ^{1a, 13}

AMATEUR CORN €14

BarSol Italia, pineapple, passionfruit, fino sherry, sweetcorn, fresh lime, almond ^{1a}

COCONUT SPRITZ €15

Coconut pisco, toasted coconut, Aperol, Lillet Rose, prosecco, Fever-Tree soda, grapefruit ¹³

CHICHA COSMO €14

Grey Goose vodka, fino sherry, camomile, Chicha Morada, fresh lime juice, orange zest ^{1a, 13}

PISCOTHEQUE €14

BarSol Mosto Verde, allspice dram, vanilla, fresh citrus, ginger ale, and a float of Amargo Chunchu bitters ^{1a}

ALCOHOL FREE

All the flavour, none of the booze;
temperance drinks for the mixology minded.

MELONADE €8

Cantaloupe melon syrup shaken with fresh lime juice and salt, served long with Fever-Tree soda water and a slice of cucumber

CHICHA MORADA €7

The quintessential drink of Peru
– purple corn steeped with fresh pineapple, apple, cloves, cinnamon, and fresh lime juice, shaken and served long with Fever-Tree soda

Classic cocktails are also available on request.



BEER & CIDER

DRAFT

HALF PINT

Hoxton Lager ^{1a, 13}	€4.5	€8
Guinness ^{1a}	€4	€7.5

BOTTLED

330 ML

Peroni ^{1a}	€7.5	
Hope Handsome Jack IPA ^{1a}	€8	
Heineken 0% ^{1a}	€7	

WINES

SPARKLING

125 ML BTL

Villa Sandi, Prosecco Frizzante	€10	€55
Italy, Veneto, <i>glera</i>		

Villa Sandi, Rosato Frizzante	€55	
Italy, Veneto		

2024, Esteve Via, Blanc Petillant	€55	
Spain, South Barcelona, <i>muscat de Frontignan, macabeu, xarel-lo</i> ^{BIO, VE}		

Bodegas Avinyo, Brut Reserva NV	€12.5	€74
Spain, South of Barcelona, <i>xarel.lo, macabeo, parellada</i> ^{BIO, VE}		

Pommery, Brut NV	€22	€130
France, Champagne, <i>chardonnay, pinot noir, meunier</i>		

Pommery, Brut Rosé NV	€ 22	€130
France, Champagne, <i>chardonnay, pinot noir, meunier</i>		

Jean Pol Hautbois, Brut Tradition NV	€110	
France, Champagne, <i>meunier, pinot noir, chardonnay</i>		

2006, Pommery, Cuvée Louise Vintage	€390	
France, Champagne grand cru from Avize, Ay & Cramant, <i>pinot noir, chardonnay</i>		

ROSÉ

150 ML

BTL

2024, Bodegas Navajas €9.5 €45

Spain, Rioja, *tempranillo, garnacha, viura*

2024, Château d'Estoublon, Roseblood €14.5 €74

France, Provence, *grenache noir, syrah, cinsault, sémillon, rolle*

ORANGE

150 ML

BTL

2023, Emiliana Estate, Animalia €11.5 €55

Chile, Casablanca Valley, *sauvignon blanc* ^{BIO, VE}

2024, Bodegas Attis, Sitta Maceracion €14 €68

Spain, Galicia, *albariño*

WHITE

150 ML

BTL

2024, Cantina Birgi, Tre Venti €45

Italy, Sicily, *grillo*

2024, Bouza do Rei €10.5 €52

Spain, Rias Baxas, *albariño*

2024, Weingut Malat, Crazy Creature €12 €58

Austria, Kremstal, *gruner veltliner* ^{BIO, VE}

2024, Lachiara, Gavi di Gavi €62

Italy, Piedmonte, *cortese* ^{VE}

2024, Domaine Michel Thomas & Fils, Sancerre €82

France, Loire Valley, Sancerre, *sauvignon blanc*

2023, Domaine Menard Gaborit, Accostage €54

France, Loire valley, Muscadet Sevre & Maine sur Lie, *melon blanc* ^{BIO, VE}

2024, Tindal Vineyard €12 €58

New Zealand, Marlborough, *sauvignon blanc* ^{VE}

2021, Château d'Estoublon, Roseblood €14.5 €73

France, Provence, *rolle, sauvignon blanc, sémillon*

2019, Domaine Jean Philippe Padié, Fleur de Cailloux €72

France, Roussillon, *grenache blanc, maccabeu* ^{BIO, VE}

2023, Intipalka €11.5..... €55
 Peru, Ica Valley, *chardonnay*

2023, JD Rossouw, Wildeberg Terroirs €13..... €64
 South Africa, Franschoek, *chenin blanc*

2021, Murdoch Hill, The Sulky, wild barrel ferment artisan series €94
 Australia, Adelaide hills, *riesling*^{VE}

2022, Maison Auvigue, Céline Hirsch, Les crays aux vigneron €98
 France, Pouilly Fuissé, *chardonnay*^{VE}

RED

150ML BTL

2024, Bodegas Navajos, Tinto €45
 Spain, Rioja, *tempranillo, mazuelo*

2023, Samantha Bailey, Shadow Point Estate €11.5..... €55
 USA, California, Monterey, *pinot noir*

2023, Domaine Lucien Hardy, fleurie vieille vigne €68
 France, Beaujolais, Fleurie, *gamay*

2021, Wachter Wiesler, Bela-Joska €15.5..... €77
 Austria, Kremstal, *blaufrankish*^{BIO, VE}

2020, Dog Point Vineyard €105
 New Zealand, Marlborough, *pinot noir*^{BIO, VE}

2024, Domaine Bousquet, Virgen €11.5..... €55
 Argentina, Mendoza, *malbec*^{BIO, VE}

2023, Intipalka €11.5..... €55
 Peru, Ica Valley, *syrah*

2023, Domaine Les Deux Cols, O Font €53
 France, Rhone Valley, *grenache-syrah*^{BIO, VE}

2019, Intipalka Reserva €61
 Peru, Ica Valley, *cabernet sauvignon, petit verdot*

2021, Leak's brother, Hither & Yon Estate	€65
Australia, Mc Laren Vale, <i>shiraz</i> ^{VE}	
2021, Antica Vigna, Amarone della Valpolicella	€89
Italy, Veneto, <i>corvina, corvinone, rondinella</i>	
2022, Château Fonplegade	€190
France, St Emillion grand cru, <i>merlot, cabernet franc</i> ^{BIO, VE}	
2019, Los Robles Estate, Emiliana, 57 Rocas	€14. €68
Chile, Colchagua Valley, <i>carmenere</i> ^{BIO, VE}	
2023, Alemani & Corrio, Pas Curtei	€78
Spain, Catalonia, Penedes, <i>cabernet sauvignon, merlot, carignan</i> ^{BIO, VE}	
2020, Intipalka , N1	€90
Peru, Ica Valley, <i>tannat, malbec, cabernet sauvignon, petit verdot</i>	
2018, Clos des Galavesses	€98
France, Lalande de Pommerol, <i>merlot, cabernet franc</i>	
2021, Ruffino Modus IGT, Super Tuscan	€110
Italy, Tuscany, <i>sangiovese, cabernet sauvignon, merlot</i>	

DESSERT WINE

100ML 375ML

2023, Domaine des Baumard	€12. €49
France, Coteaux du Layon, <i>chenin blanc</i> ^{VE}	

100ML 500ML

2022, Domaine Bousquet Sweet Malbec ^{BIO, VE}	€12.5. €68
Argentina, Mendoza ^{BIO, VE}	

FORTIFIED WINE

100ML

Noval 20yr Tawny Port	€18
Tio Pepe Fino Sherry	€10.5
El Tresillo Amontadillo Fino	€14
Emilio Hidalgo Pedro Ximenez	€12.5

SPIRITS

PISCO

BarSol Quebranta	€11
BarSol Moscate.	€12.5
BarSol Italia	€12.5
La Caravedo	€12

VODKA

Reyka	€8
Grey Goose	€12.5
Belvedere	€14
Dingle	€12
Absolut	€9
Absolut Elyx.	€12

GIN

Bombay Sapphire	€8
Gunpowder	€10.5
Dingle	€11
Xin.	€11
Monkey 47	€14.5
Hendricks	€12
Copeland Rhuberry	€10

AGAVE

Olmecca Altos Plata	€11
Patron Silver	€16
Patron Anejo	€21
Del Maguey Mezcal Vida	€12.5
Herradura Reposado	€12.5

GRAIN

IRISH

Jameson Red Seal.	€7.5
Redbreast 12	€14

Yellow Spot	€15
Teeling Small Batch	€8.5
Teeling Single Malt	€14
Achill Island Peated	€14
Powers Gold	€9
Powers John's Lane	€14

AMERICAN

Woodford Reserve	€13
Bulleit Bourbon	€13.5
Jack Daniels No.7	€9.5
Jefferson's Bourbon	€14

SCOTCH

Chivas 12yr	€11
Glenfiddich 18yr	€16.5
Lagavulin 16yr	€14
Macallan 12yr	€12.5

RUM

Bacardi Carta Blanca	€9
Bacardi Spiced	€10
Bacardi 8yr	€16
Zacapa Solera	€16
Havana 3yr	€9
Havana Seleccion de Maestro	€12.5

LIQUEUR

Amaretto Disaronno	€9
Bailey's	€9
Cointreau	€12.5
Frangelico	€12

APERITIF

Martini Rubino	€10.5
Martini Ambrato	€10.5
Aperol	€10.5
Campari	€11
Lillet Blanc	€11.5
Lillet Rose	€11.5
Amaro Montenegro	€12.5
Luxardo Limoncello	€10

DIGESTIF

Hennessy VS	€9
Martell VSOP	€14
Giare Grappa Amarone	€16

SOFTS

Orange Juice	€4	Coca Cola	€3.5
Cranberry Juice	€4	Coke Zero	€3.5
Grapefruit Juice	€4	Diet Coke	€3.5
Apple Juice	€4	Fanta Orange	€3.5
Tomato Juice	€4	Fanta Lemon	€3.5
		Sprite	€3.5
Fever-Tree premium mixers	€3.5		

HOT DRINKS

COFFEE

Coffee by Origin Coffee Roasters,
Certified B Corp

Espresso	€3
Macchiato	€3
Americano	€3.5
Cappuccino	€4
Latte	€4
Flat White	€4
Mocha	€4
Hot Chocolate	€4

TEA

Teas by Solaris, certified B Corp

Irish Breakfast	€3.5
Earl Grey	€3.5
Green Tea	€3.5
Camomile	€3.5
Oolong	€3.5
Jasmine	€3.5
Fresh mint infusion	€3

Non dairy milks:

Oat, soy, almond, coconut	+€0.5
---------------------------------	-------

Customers: All products/dishes are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries. All our beef is of Irish origin.

1 Cereals Containing Gluten (A) Wheat (B) Spelt (C) Khorasan (D) Rye (E) Oats | 2. Peanuts | 3. Nuts (A) Almonds (B) Hazelnuts (C) Cashews (D) Pecan Nut (E) Brazil Nuts (F) Pistachio (G) Macadamia / Queensland Nut (H) Walnut (I) Pinenut | 4. Milk 5. Crustaceans (A) Crab (B) Lobster (C) Crayfish (D) Shrimp 6. Molluscs | 7. Eggs | 8. Fish | 9. Celery | 10. Soy | 11. Sesame Seeds | 12. Mustard | 13. Sulphur Dioxide & Sulphites | 14. Lupin

