



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}

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.....	€4.5..... €8
Guinness	€4..... €7.5

BOTTLED

	330ML
Cusqueña.....	€7.5
Peroni.....	€7.5
Corona.....	€7.5
Hope Handsome Jack IPA	€8
Heineken 0%	€7
Lindemans Cherry Lambic	€8

500ML

Longueville House Apple Cider	€9
Kinnegar Jackrabbit Ginger Beer.....	€9

WINES

SPARKLING

	125ML	BTL
Villa Sandi, Prosecco Frizzante	€10.....	€55

Villa Sandi, Rosato Frizzante

Italy, Veneto	€55
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2024, Esteve Via, Blanc Petillant

Spain, South Barcelona, muscat de Frontignan, macabeu, xarel.lo <small>BIO, VE</small>	€55
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Bodegas Avinyo, Brut Reserva NV

Spain, South of Barcelona, xarel.lo, macabeo, parellada <small>BIO, VE</small>	€12.5..... €74
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Pommery, Brut NV

France, Champagne, chardonnay, pinot noir, meunier	€22..... €130
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Pommery, Brut Rosé NV

France, Champagne, chardonnay, pinot noir, meunier	€ 22..... €130
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Jean Pol Hautbois, Brut Tradition NV

France, Champagne, meunier, pinot noir, chardonnay	€110
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2006, Pommery, Cuvée Louise Vintage

France, Champagne grand cru from Avize, Ay & Cramant, pinot noir, chardonnay	€390
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ROSÉ

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

2023, Emiliana Estate, Animalia €11.5 €55
Chile, Casablanca Valley, sauvignon blanc BIO, VE

2024, Bodegas Attis, Sitta Maceracion €14 €68
Spain, Galicia, albarino

WHITE

2024, Cantina Birgi, Tre Venti €45
Italy, Sicily, grillo

2024, Bouza do Rei €10.5 €52
Spain, Rias Baxas, albarino

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

150ML BTL

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 vignerons €98
France, Pouilly Fuissé, chardonnay VE

RED

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, shiraz ^{VE}

2021, Antica Vigna, Amarone della Valpolicella €89
Italy, Veneto, corvina, corvinone, rondinella

2022, Château Fonplegade €190
France, St Emilion grand cru, merlot, cabernet franc ^{BIO, VE}

2019, Los Robles Estate, Emiliana, 57 Rocas €14 €68
Chile, Colchagua Valley, carmenere ^{BIO, VE}

2023, Alemani & Corrio, Pas Curtei €78
Spain, Catalonia, Penedes, cabernet sauvignon, merlot, carignan ^{BIO, VE}

2020, Intipalka , N1 €90
Peru, Ica Valley, tannat, malbec, cabernet sauvignon, petit verdot

2018, Clos des Galaveses €98
France, Lalande de Pommerol, merlot, cabernet franc

2021, Ruffino Modus IGT, Super Tuscan €110
Italy, Tuscany, sangiovese, cabernet sauvignon, merlot

DESSERT WINE

2023, Domaine des Baumard €12 €49
France, Coteaux du Layon, chenin blanc ^{VE}

100ML 375ML

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 Rhubarb €10

AGAVE

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

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:

Hot Chocolate.....	€4
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

