



WINE MENU



RED WINE

	GL	BLT
GECKO RIDGE		
South Africa – Cabernet Sauvignon	7.70	30.00
Aromas of blackcurrant and pepper, with ripe berry fruit flavours leading to full-bodied flavours of cassis and plum. Good lasting finish in the mouth.		
ALEGRO		
Rioja Crianza – Spain – Tempranillo	8.20	30.00
Elegantly balanced with classic aromas of red fruit and vanilla. With hints of liquorice and toffee, the finish is lingering and spicy.		
ZAGALIA		
Italy - Montepulciano d’Abruzzo		32.00
Ripe, red and black fruits with a smooth, lingering finish.		
BODEGAS CAFAYATE		
Argentina – Malbec	7.70	30.00
Ruby red with violet tones, shows aromas of red fruits such as strawberries and plums, merged with earthy notes and leather.		
STONELEIGH		
New Zealand – Pinot Noir	8.20	32.00
Earthy bouquet of plum and dark cherry with savoury nuances. Soft and subtle on the palate with fruity sweetness and velvety tannins.		
NOVECENTO 23		
Italy – Ripasso		44.00
A full-bodied red with dried fruit and spice aromas. Juicy on the palate with a fresh lifted finish.		

MAMA YO

WHITE WINE

	GL	BLT
LE POESIE		
Veneto - Italy - Pinot Grigio	7.90	31.00
A generous, well-balanced Pinot Grigio. A rich and fruity aroma. Light bodied, dry and crisp. Fruity on the palate with notes of almond.		
GECKO RIDGE		
South Africa - Chardonnay	7.70	30.00
Full bodied with citrus and a subtle oak influence. Melon and pineapple flavours lead to a bright, crisp finish.		
STONELEIGH		
New Zealand - Sauvignon Blanc	8.20	32.00
Heady bouquet of passionfruit and grapefruit. On the palate, lively tropical fruit is balanced by a fresh, zesty, citrus finish.		
VINA SOBREIRA		
Albarino - Spain		39.00
Peaches and apricot fruit flavours, zingy acidity and a long finish.		
DOPFF & IRION RIESLING		
France - Sylvaner & Pinot Blanc		43.00
Complex mineral characteristics with white fleshed fruit notes. Lively, fresh and balanced, a long fruity persistence and mineral flavours.		



ALLERGENS: ALL WINES SERVED BY THE GLASS OR CARAFE CONTAIN SULPHITES



SPARKLING AND CHAMPAGNE

	GL	BLT
CASA GHELAR PROSECCO SPUMANTE		
Glera/Prosecco – Italy	7.30	33.00
Intensely fruity and floral aromas. Fresh, slightly sweet, and soft on the palate. Enjoy as an aperitif or with seafood.		
PACO & LOLA CAV		
Xarel Lo, Macabeo & Parellada - Spain		55.00
Constant and small bubble, with a perfect mousse and notes of apple, citrus, marzipan, and white flowers.		
CHATEAU LA COSTE LA BULLE ROSÉ		
Grenache & Cinsault - France		65.00
A complex nose of red berries with hints of white fruit and floral notes on the nose. A wine to enjoy with food or as an aperitif.		
PERRIER-JOUËT GRAND BRUT NV		
Chardonnay, Pinot Meunier, Pinot Noir- France		110.00
Delicate Chardonnay and strong Pinot Noir blend harmoniously with complex Pinot Muenier. Aromas of white flower, pineapple and grapefruit. Apricot flesh paired with lively acidity. A fresh, dynamic and perfectly balanced wine.		
G.H.MUMM CORDON ROUGE NV		
Chardonnay, Pinot Meunier, Pinot Noir – France		140.00
Lemon and grapefruit citrus aromas combined with notes from fleshy fruits such as peach, apricot and green apple. Richly sparkling without overpowering the palate. Balanced and well rounded. Complex aromas of fresh fruit and caramel, exceptionally long finish with just the right level of acidity.		
CASA GHELLER VALDOBBIADENE PROSECCO SUPERIORE		
Glera/Prosecco – Italy		49.00
Delicate straw yellow with a fine persistent mousse. Intensely fruity aroma with tinges of ripe golden apple followed by a pleasant and elegant floral sensation reminiscent of acacia flowers. Fresh, slightly sweet and soft on the palate, this Prosecco has a fruity and harmonious finish.		



CHÂTEAU LA COSTE

RED

GL

BLT

LA ROUGE

Grenache & Syrah

8.60

34.00

Grenache styled red with medium body and soft red berry fruits.

LES PENTES DOUCES

Cabernet Sauvignon & Syrah

52.00

A complex nose of red and black fruits, spices and wood with hints of flowers.

Full and round in the mouth with smooth and silky tannins.

GRAND VIN

Cabernet Sauvignon & Syrah

65.00

Black fruits, wood and earth dominate with notes of leather and cigars. Rich, dense and full bodied.

WHITE

LE BLANC

Grenache & Viognier

8.60

34.00

A fine and complex nose of citrus and white fruits with hints of flowers. Round in the mouth, with a lovely fruity finish.

LES PENTES DOUCES

Vermentino & Grenache

52.00

A rich, complex, and powerful nose of candied and white fruits with hints of lemon. Subtle notes of spices and flowers with grilled notes.

GRAND VIN

Vermentino & Chardonnay

65.00

Lovely minerality with notes of candied and grilled citrus fruits. Round in the mouth with lots of volume on the palate.



CHÂTEAU LA COSTE

ROSÉ

GL

BLT

CHÂTEAU LA COSTE ROSÉ

Grenache, Syrah & Cinsault

8.60

34.00

Marked by a finesse and minerality, white fruits dominate alongside floral notes.

ROSÉ D'UNE NUIT

Grenache & Syrah

40.00

Ample, fresh and fruity with aromas of white and red fruits. Round in the mouth with a long finish.

GRAND VIN ROSÉ

Grenache & Syrah

55.00

Floral nose, aromas of white fruits and citrus fruits that express a great freshness. A fresh and persistent finish.



DRINKS MENU

MAMA YO

COCKTAILS 6 PILLARS OF FLAVOUR

SPICY

HAVANA 3, HAVANA ESPECIAL
HAVANA 7, WRAY & NEPHEW,
MINT, HIBISCUS, JALAPENO,
CITRUS

SWEET

ABSOLUT VANILLA VODKA,
BUTTERSCOTCH, LIMONCELLO,
CITRUS, SODA

SALTY

AVION TEQUILA, DEL MAGUEY
MEZCAL, LIME, AGAVE,
GRAPEFRUIT, CHINESE TAJI

BITTER

PLYMOUTH NAVY GIN, SUZE, DRY
VERMOUTH (13)

SOUR

JAMESON BLACK BARREL IRISH
WHISKEY, YUZU, CITRUS, HONEY,
WHITES (7)

SIGNATURE

BOBA MILK PUNCH – LOT 40
CANADIAN RYE, PEACH, CITRUS,
VERMOUTH – POPPING BOBA
(4,13)

ALL COCKTAILS ARE 13.00

ALLERGENS 1-Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley F-Oats), 2-Peanuts, 3-Nuts
(A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4-Milk,
5-Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6-Mollusc, 7-Eggs, 8-Fish, 9-Celery, 10-Soya,
11-Sesame Seeds, 12-Mustard, 13-Sulphur dioxide & sulphites, 14-Lupin

MAMA YO

GIN		WHISKEY	
BEEFEATER	6.20	JAMESON	6.20
BEEFEATER PINK	6.20	JAMESON BLACK BARRELL	8.40
BEEFEATER 24	6.50	JAMESON 18 YEAR OLD	18.00
METHOD AND MADNESS IRISH GIN	8.00	REDBREAST 12 YEAR OLD	9.60
MONKEY 47	12.00	REDBREAST 15 YEAR OLD	14.20
PLYMOUTH GIN	6.40	REDBREAST 21 YEAR OLD	23.00
PLYMOUTH SLOE GIN	6.40	TULLAMORE DEW	6.40
HENDRICKS	7.20	TULLAMORE DEW 12 YEAR OLD	12.00
MALFY ORIGINALE	6.20	TULLAMORE DEW SINGLE MALT	10.00
MALFY ARANCIA	6.20	YELLOW SPOT	13.00
MALFY LIMONE	6.20	GREEN SPOT	10.20
MALFY ROSA	6.20		
VODKA			
ABSOLUT	6.20		
ABSOLUT FLAVOURS	6.20		
ABSOLUT ELYX	7.50		

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MAMA YO

RYE / BOURBON / BRANDY

LOT 40 RYE WHISKY	7.00
BUFFALO TRACE	7.20
EAGLE RARE	9.80
MARTEL VS	7.00

RUM

HAVANA 3 YEAR OLD	6.20
HAVANA 7 YEAR OLD	7.20
HAVANA ESPECIAL	6.40
GOSLINGS	7.00
WRAY AND NEPHEW	8.00
LAMBS SPICED RUM	6.20

TEQUILA / MEZCAL

OLMECA REPOSADO	7.00
OLMECA BLANCO	8.00
AVION	9.00
DEL MAGUEY VIDA	8.00

LIQUERS / APERITIF

APEROL	7.00
CAMPARI	7.00
SAMBUCA	7.00
CHAMBORD	7.00
BAILEYS	6.00
DISARANNO	7.00
FRANGELICO	7.00
JÄGERMEISTER	7.00
MALIBU	6.00
KAHLUA	6.00
LILLET ROSE	6.00
LILLET BLANC	6.00

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MAMA YO

SOFT DRINKS

COCA COLA	3.30
COCA COLA ZERO	3.30
DIET COKE	3.30
CLUB ORANGE	3.30
CLUB LEMON	3.30
7 UP	3.30
7 UP FREE	3.30
REDBULL	4.50

MIXERS

FEVER-TREE TONIC	3.50
FEVER-TREE TONIC LIGHT	3.50
FEVER-TREE ELDERFLOWER TONIC	3.50
FEVER-TREE SODA WATER	3.50
FEVER-TREE GINGER ALE	3.50
FEVER-TREE GINGER BEER	3.50
FEVER-TREE MADAGASCAN COLA	3.50
W.B YEATS SPARKLING WATER 750ML	5.00
W.B YEATS STILL WATER 750ML	5.00
W.B YEATS SPARKLING WATER 330ML	3.20
W.B YEATS STILL WATER 330ML	3.20

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MAMA YO

BOTTLED BEER / CIDER

HEINEKEN	6.00
HEINEKEN 0.0%	4.80
COORS	6.00
SOL	6.00
PERONI	6.50
PERONI LIBERA	5.00
PERONI GLUTEN FREE	6.50
MORETTI	6.00
ORCHARD THIEVES PT BTL	6.50

DRAUGHT

GUINNESS	6.00
HEINEKEN	6.20
PERONI	6.60
MORETTI	6.50
TIGER	6.50
ISLANDS EDGE	6.00
ORCHARD THIEVES	6.40

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