

AL BASHA

WINE MENU



French Champagne

Moët & Chandon (Non-vintage)

Veuve Clicquot

Dom Perignon

Beer

Beirut Beer (Lebanon)

Corona (Mexico)

Peroni (Italy)

Lebanese Arak

Arak El Massaya 53% Vol

Vodka-Gin

Absolut (Vodka)

Belvedere (Vodka)

Tanqueray Gin (Served with Tonic)

Gordon Gin (Served with Tonic)

Whisky

Jack Daniels

JW Black Label

Brandies & Rum

Captain Morgan (Rum)

Bacardi (Rum)

Remy Martin V.S.O.P (Brandy)

Bottle
75cl

£95.00

£135.00

£395.00

Bottle
330ml

£5.00

£5.50

£5.50

20cl

35cl

50cl

£45.00

£68.00

£90.00

Glass
25ml

Glass
50ml

£5.00

£9.00

Glass
50ml

Bottle
70cl

£5.90

£69.00

£7.90

£99.00

£6.95

£76.00

£5.95

£64.00

Glass
25ml

Glass
50ml

Bottle
75cl

£4.25

£6.95

£87.00

£4.95

£8.50

£95.00

Sparkling Wine

Prosecco “Radise” Extra Dry – Italy

Enticing aromas of crunchy green apple, ripe pear, nectarine, almond, white blossoms, and mineral notes. On the palate is crisp and bright. Ideal as an aperitif, and with the cold mezze and fish dishes.

Prosecco Rosé “Radise” Brut – Italy

The bubbles are fine fresh and zesty, with notes of redcurrants and raspberries, and a lovely floral quality. There’s an abundance of citrus and fresh strawberries notes. A lovely aperitif, and refreshingly bright with some of the spicely Biryani and curry dishes.

White Wine

Pinot Grigio Le Pianure – Italy

Aromas of apple, pear and juicy lemon. The palate is lean and vibrant. Perfect with cold mezze and most fish dishes.

Sauvignon Blanc Stocco – Italy

Gunflint palate with touches of yellow/tropical fruit and lime zest. Good aperitif, and with creamy dishes, soups, and the cold mezze. Also good with most fish dishes.

Piepoul de Pinet, Domaine de Castelnau – France

Vibrant citrus aromas of lemon and floral notes on the nose. The palate is with fresh acidity and floral bouquet. Good with all fish dishes, and creamy chicken dishes. Great with the cold mezze.

Chardonnay Domaine Domnueve – France

A Chablis-style Chardonnay. It is dry, crisp, clean with mineral qualities achieved by the wine resting on its lees for up to six months. Perfect for the stuffed vine leaves, and other seafood and fish dishes. Also good with cheese and creamy chicken dishes.

Gavi Di Gavi La Smilla – Italy

Full aroma of lime and tropical fruits and a slight honeyed edge held together by stony minerality and medium acidity. Good with the cold and hot mezze, also all shellfish and fish dishes.

Chablis Domaine Begue Mathiot

Pale gold color. Very fresh and mineral. The perfect wine for seafood Marek, and all fish dishes.

Blanc de L’Observatoire – Chateau Ksara 2018

Issued from Clarette 45% Muscat 35% Sauvignon 20%. A very elegant nose with floral ans hazelnut notes. On the palate it is crisp, fresh and long lasting.

Blanc du clos – Coteaux du Liban – Lebanese

A blend of Chardonnay and Viognier grapes with pale gold hints and an intense exotic aroma.

Glass
125ml

Glass
250ml

Bottle

£4.95

£8.95

£29.50

£29.50

Glass
125ml

Glass
250ml

Bottle

£4.95

£8.95

£25.00

£26.00

£28.00

£29.00

£30.00

£49.00

£26.00

£30.00

Rose Wine

Pinot Grigio Blush – Italy

Fragrant nose of fruit, raspberry, apricot, grapefruit and plum with a delicate whiff of broom and hawthor Fresh and soft on the palate. The spicely dishes like Biryani and curry, but also the hot mezze.

Rosé Domaine Domnueve – France

Provence-style rosé. Fruity and light. Soft and refreshing palate. Good aperitif, and with bot hot and cold mezze.

Red Wine

Montepulciano d’Abruzzo Rue di Piane – Italy

Rich with flavours of ripe berry fruit, cherries and spice. Perfect for the hot mezze, and the chargrilled meat dishes. A versatile wine, good with all meat dishes.

Merlot Le Pianure – Italy

Raspberry & blackberry notes, light and supple. Soft and round can work with most dishes, especially the kafta and the chicken rice dishes.

Malbec Kaiken Clásico – Argentina

Aromas of plums and blackberries and notes of chocolate and tobacco. Extraordinary balanced, fresh with soft tannins. Good with the hot mezze, the grilled meats and most gutsy meat dishes.

Rioja Reserva, Mauleon

Ripe fruit aromas with vanilla tones. Flavour is well-balanced, smooth and fully structured. Very good with delicate and flavoursome meat dishes, like the Egyptian specialities, also with chicken and pigeon and game.

Bourgogne Pinot Noir

Red fruit aromas; small red or black berries and plum with hints of pepper, mushroom. delicate wine for chicken and even some grilled fish dishes. Lovely with the stuffed vegetable dishes, the pigeon and duck dishes.

Coteaux du Liban – Lebanese

A blend of Cabernet Sauvignon, Syrah carignan and grenche grapes with a ruby colour and complex fruity aromas

Reserve du couvent – chateaux ksara – Lebanese

A delicious complex wine that resonates with the subtle combination of spiey fruit oak and vanilla tones. Issued from Syrah, Cabernet Sauvignon and Cab-franc.

Glass
125ml

Glass
250ml

Bottle

£4.95

£8.95

£25.00

£29.50

Glass
125ml

Glass
250ml

Bottle

£4.95

£8.95

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