

# Wine & Drinks



**MADRAS CAFE**

THE INCREDIBLE TASTES OF INDIA

# Wine & Spice

## OUR PAIRINGS

*Celebrate your meal with our handpicked wines, chosen to perfectly match the rich and varied flavours of Indian cuisine.*

*Our selection complements each dish category, enhancing your dining experience with ideal pairings:*

### Light & Fresh

Ideal for vegetarian dishes, light seafood, and subtly flavoured chicken preparations. Recommended wines: Prosecco Brut, Pinot Grigio, Vinho Verde DOC, and Sauvignon Blanc.

### Rich & Creamy

Perfect for dishes with creamy sauces, coconut bases, or a hint of sweetness. Suggested wines include Chardonnay, Viognier, and Airén/Sauvignon.

### Spicy & Tangy

For dishes that pack a punch with spices and tang, we recommend wines that can balance the heat, like Sauvignon Blanc, Chablis, and Rioja Rosado.

### Hearty & Robust

These wines are suited for meat-heavy dishes, including richly spiced red meat preparations. Shiraz/Cabernet, Malbec, and Rioja Crianza are excellent choices.

### Special Occasions

To add a touch of elegance to your meal, especially with starters or lighter dishes, our Champagne and Sparkling wines like Moët & Chandon Impérial Brut and Prosecco Rosé are perfect.

*We invite you to explore these pairings and discover how they can enhance the unique and exquisite flavours of our dishes.*

 VEGAN WINE

## CHAMPAGNE & SPARKLING WINE

### 1. Moët & Chandon

#### Impérial Brut

59.95

Champagne, France

A perfect balance of Pinot Noir, Chardonnay and Pinot Meunier, with a bright fruitiness, a seductive palate and an elegant maturity, revealing aromas of pear, citrus and brioche. — Pairs well with lighter Indian starters like Samosa or Aloo Tikki, complementing the subtle spices without overpowering them.

### 2. Prosecco Brut

20cl. 8.95 29.95

Veneto, Italy

A deliciously dry sparkling wine with crisp acidity, low sugar, plenty of fruit and character. — Ideal with seafood starters such as Coconut Tiger Prawns or light chicken dishes, offering a refreshing contrast to the mild spices.

### 3. Prosecco Rosé

20cl. 8.95 29.95

Veneto, Italy

Vibrant bubbly freshness with the enhanced colour coming from a floral and fruity flavour — think summer berries.

— A great match for dishes with a hint of sweetness or fruitiness or lightly spiced vegetarian options.

## ROSÉ

175ML 250ML BOTTLE

### 4. Pinot Grigio Rosé 5.50 7.95 22.95

Bella Modella, Abruzzo, Italy

The nose is full of summer fruit aromas, strawberry, blueberry, and the palate is light and crisp.

— Complements lighter vegetarian dishes or mildly spiced chicken, enhancing the summer fruit flavours.

### 5. Rioja Rosado 26.95

Finca Manzanos, Rioja, Spain

Brilliant rosé colour. Bright strawberries on the nose with a very balanced palate and long finish.

— This wine can accompany a range of mildly spiced dishes, especially those with a tomato base, like Chicken Tikka Masala.

## WHITE WINE

175ML 250ML BOTTLE

### 6. Airén/Sauvignon 20.95

*El Blanco de Lela del Mar, Bodegas Alceño, Vino de España, Spain*  
Bright, ripe, tropical, a real fruit bowl of flavours- this has Lela's unmistakable stamp of unalloyed fun.

— Goes well with rich, creamy dishes or those with a coconut base, balancing the tropical flavours.

### 7. Trebbiano 21.95

*IGT Puglia Terre Allegre, Veneto, Italy*  
A light, crisp white with zesty, citrus flavours and a clean refreshing finish.

— A good choice for dishes with zesty and citrus elements, like dishes with a hint of lemon or lime.

### 8. Pinot Grigio 5.75 8.25 23.95

*Bella Modella, Veneto, Italy*  
A beautifully light, vibrant white to be appreciated for its zesty, citrus character and refreshing acidity.

— Suitable for lighter vegetarian dishes or fish preparations.

### 9. Chardonnay 25.95

*'The Googly', One Chain Vineyards, Australia*  
Dry with a hint of aromatic sweetness from the ripe apples, peaches and a hint of vanilla on the palate.

— Pairs well with buttery and creamy dishes, as well as those with a hint of sweetness like Malai Kofta.

### 10. Viognier 26.95

*Vieilles Vignes, Mont Rocher, Languedoc-Roussillon, France*  
A haunting honeysuckle and apricot aroma. Rich, almost unctuous palate that is still dry, tangy and refreshing.

— Excellent with aromatic, spiced dishes like Biryani, enhancing the floral and fruity notes.

### 11. Vinho Verde DOC 27.95

*Quintas do Homem, Portugal*  
Fruity with floral notes. It is very elegant and fresh in the mouth with a vibrant acidity.

— Complements light, fresh dishes, particularly seafood or salads.

### 12. Sauvignon Blanc 7.25 9.95 29.95

*Stoney Range, Waipara, New Zealand*  
Vibrant zesty fruit and exotic guava from a single vineyard. Refreshing, crisp and aromatic.

— Ideal for spicy and tangy dishes, balancing the heat with its crispness.

### 13. Chablis 42.95

*Domaine Michaut Freres, Burgundy, France*  
This is a classic and classy Chablis, mineral with notes of flint stone and fleshy fruits.

— Pairs well with rich, spiced, and slightly creamy dishes, balancing the flavours with its minerality.

## RED WINE

175ML 250ML BOTTLE

### 14. Monastrell/Tempranillo 20.95

*Lela del Mar, Bodegas Bastida, Spain*  
Juicy bramble and cherry fruit, hints of spice and rounded soft tannins. Soft and very moreish.

— A versatile option for a variety of meat dishes, especially lamb or goat preparations.

### 15. Sangiovese 22.95

*Terre Allegre, Puglia, Italy*  
A juicy, succulent ruby red wine with savoury cherry and plum jam characters. Soft tannins and a bright ripe fruit.

— Complements tomato-based dishes, as well as grilled and roasted meats.

### 16. Merlot 5.75 8.25 23.95

*'Costa Vera', Indómita, Central Valley, Chile*  
Soft, super juicy, ripe plummy fruit with a long full flavoured finish.

— Goes well with medium-spiced dishes, offering a soft, fruity counterpoint to the spices.

### 17. Shiraz/Cabernet 25.95

*'The Wrong Un', One Chain Vineyards, Australia*  
A rich, well balanced example of the Aussie classic blend. Lush black fruits with touches of woodspice and cassis.

— Ideal for robust, spicy meat dishes, matching the intensity with its bold flavours.

### 18. Malbec 6.95 9.95 28.95

*Santuario, Mendoza, Argentina*  
Plum, blueberry and blackcurrant with plenty of complexity and a harmonious finish.

— Pairs beautifully with red meat dishes, enhancing the rich and complex flavours.

### 19. Rioja Crianza 29.95

*Tradicional, deAlto Rioja y Más, Rioja, Spain*  
Aromatic nose of black cherries with elegant floral notes. On the palate, this Pinot Noir is silky and well balanced.

— Ideal for aromatic and spiced meat dishes, enhancing the flavours without overpowering them.

### 20. Côtes du Rhône 32.95

*Le Revêur, Guillaume Gonnet, Rhône, France*  
The wine is fleshy, ripe and finishes with impressive forest floor sweetness, rounded out by peppery tannins.

— Suitable for rich, spicy, and aromatic dishes, balancing the flavours with its peppery tannins.

### 21. Valpolicella Ripasso Superiore DOC 42.95

*ILatium Morini, Veneto, Italy*  
A warm and dry sour cherry palate in the fore, with loads of intensity of raisins and sultanas.

— Excellent with hearty meat dishes, especially those with a hint of sweetness or fruitiness.

---

# Lassi

*A creamy, exotic concoction of yogurt and enticing flavours. A delightfully refreshing drink!*

## Honey Mango 3.95

Creamy blend of sweet mangoes, cardamom, and honey—a tropical delight with a hint of spice.

## Sweet Rose 3.95

Delicate, floral and sweet, infused with a traditional flower and herb syrup for a refreshing, sweet and aromatic essence.

## Cumin & Salt 3.95

Savory and balanced, featuring roasted cumin, coriander, and beautifully salted.

---

## SOFTS

**Coca-Cola** 330ml Bottle 2.95

**Diet Coke** 330ml Bottle 2.95

**Fanta Orange** 330ml Bottle 2.95

**Sprite** 330ml Bottle 2.95

**Irn Bru** 330ml Bottle 3.25

**Diet Irn Bru** 330ml Bottle 3.25

**Appletiser** 275ml Bottle 3.25

**Bundaberg Ginger Beer** 375ml Bottle 3.75

**Fruit Juice** 2.95

Apple / Cranberry / Mango / Orange

**J2O** Orange / Passionfruit 3.25

## MINERAL WATER

**Still Water** 330ml / 750ml 2.50 / 4.50

**Sparkling Water** 330ml / 750ml 2.50 / 4.50

## MIXERS

**Fever-Tree** 200ml Bottle 2.25

Premium Tonic / Light Tonic / Ginger Ale

**Schweppes** 200ml Bottle 1.95

Lemonade / Soda Water

## APERITIF

**Martini Extra Dry** 3.50

**Martini Rosso** 3.50

**Campari** 3.50

## VODKA

**Grey Goose** 4.95

**Smirnoff** 3.50

## GIN

**Hendrick's** 4.95

**Tanqueray Seville Orange** 4.25

**Boë Violet** 4.25

**Bombay Sapphire** 4.25

**Gordon's London Dry** 3.50

## RUM

**Old Monk** Indian Dark Rum 4.95

**Havana Club 7** 4.95

**Dead Man's Fingers Mango** 4.50

**Malibu Coconut** 3.50

**Captain Morgan Spiced** 3.50

**Bacardi** 3.50

## WHISKEY & BOURBON

**Monkey Shoulder** 4.95

**Johnnie Walker Black Label** 4.50

**Jameson** 4.25

**Jack Daniel's** 4.25

**Southern Comfort** 3.50

**Famous Grouse** 3.50

## B E E R

<b>Kingfisher</b> ½ Pint / Pint	3.50 / 5.95
<b>Cobra</b> 660ml Bottle	6.50
<b>Tiger</b> 330ml Bottle	4.50
<b>Bombay Bicycle IPA</b> 330ml Bottle	4.95
<b>Peroni Gluten-free</b> 330ml Bottle	4.95
<b>Kingfisher Zero</b> 330ml Bottle	4.50

## C I D E R

<b>Peacock Mango &amp; Lime</b> 500ml Bottle	6.25
<b>Kopparberg Mixed Fruit</b> 500ml Bottle	5.95
<b>Magners</b> Pint Bottle	4.95

## L I Q U E U R S

<b>5Walla Chai Cream</b>	3.95
<b>Baileys</b>	3.95
<b>Cointreau</b>	3.95
<b>Drambuie</b>	4.95
<b>Disaronno</b>	3.95
<b>Limoncello</b>	3.95
<b>Midori</b>	3.95
<b>Peach Schnapps</b>	3.95
<b>Sambuca</b>	3.95
<b>Tia Maria</b>	3.95

## T E Q U I L A

<b>Don Julio Tequila</b>	4.95
<b>Jose Cuervo Silver</b>	3.25

## F O R T I F I E D W I N E S

<b>Harvey's Bristol Cream Sherry</b>	3.95
<b>Graham's Tawny Port</b>	3.95

## C O G N A C

<b>Rémy Martin V.S.O.P</b>	5.95
<b>Hennessy V.S.</b>	4.95
<b>Martell V.S.</b>	4.25

---

## Malt Whisky

<b>Amrut</b>	6.50
--------------	------

*India*

Rich, complex taste with hints of tropical fruits and spices, accompanied by a captivating aroma.

<b>Glenfiddich</b>	4.95
--------------------	------

*12 Year Old, Speyside*

A smooth, mellow palate with notes of pear and oak, complemented by a delicate fragrance.

<b>Glenmorange</b>	4.95
--------------------	------

*10 Year Old, Highland*

Delightful fruity and floral notes on the palate, accompanied by an inviting aroma.

<b>Jura</b>	4.95
-------------	------

*10 Year Old, Islands*

Gentle sweetness and a subtle touch of island peat create a unique taste, accompanied by an alluring scent.

<b>The Macallan</b>	7.95
---------------------	------

*12 Year Old, Speyside*

A rich sherry influence, offering taste notes of dried fruits and warm spices, accompanied by an enticing aroma.

<b>Talisker</b>	9.95
-----------------	------

*18 Year Old, Islands*

Balanced smokiness, maritime elements, and sweet malt on the palate, with an aroma that captures the rugged essence of Skye.

<b>Laphroaig</b>	4.95
------------------	------

*10 Year Old, Islay*

Known for its peaty and medicinal taste, accompanied by a distinctive and memorable aroma.

<b>Lagavulin</b>	7.95
------------------	------

*16 Year Old, Islay*

A smoky and peaty masterpiece with a palate that includes maritime brine and a touch of sweetness, accompanied by an alluring aroma.

---