





















## Whites

-  **Lealtanza Sauvignon Blanc Rioja** 14€  
Light yellow with golden highlights, elegant and fresh with hints of tropical fruit especially pink grapefruit as well as jasmine. Well balanced, clean and great with chicken, noodles and fish dishes.
-  **Carrasviñas Verdejo Rueda** 14€  
Classic & traditional Spanish white with maximum expression and powerful aromas – potent fruits of apple and pear with hints of apricot and other tropical fruits. Because of its intensity will go particularly well with chicken Green Curry and Pataya Fish.
-  **Domaine Dampet Petit Chablis** 29€  
Crisp and clean golden yellow and pale green, bright and luminous with elderflower citrus fruit. Treat yourself to this wonderful young, fresh, fruity and floral French classic white. Enjoy its lemony and citronella flavours with any of the chicken and fish dishes.
-  **Paco y Lola Albariño Rias Baixas** 18€  
For the Albariño lovers this is a must try! Beautifully crisp with tropical fruits, white flowers, acacia and orange blossom, and hints of green apple and pear. A wonderful example of this Galician favourite.
-  **Señorio de Garci Sauvignon Blanc Rueda** 15€  
Complex yet delicate and elegant with marked varietal aromas of tropical fruit – juicy pineapple, passion fruit, grapefruit and mango. Its round and smooth character makes it perfect with rice and noodle dishes, but also good with the Green Curry, particularly prawn.
-  **Il Papavero Pinot Grigio Sicily** 15€  
Dry, fresh and clean with tangy citrus aromas and juicy peach, pear and grapefruit flavours. Totally mouth-watering as an aperitif and delicious with noodles or rice.
-  **Domaine Horgelus Colombard Gascogne** 15€  
Very refreshing and floral, it is packed with citrus and exotic fruit flavours. Incredibly easy to drink. Try it with the Pataya or Fusion Fish.

## Sparkling

-  **Codorniu Sparkling White** 17€  
A marvellous cava that ends, unusually, with an uplifting fruity finish due to its touch of Chardonnay. The rest of its blend of Macabeo, Xarel-lo and Parellada grapes is very well suited to most of the Thai dishes but particularly with the starters.
-  **Codorniu Pinot Noir Sparkling Pink** 21€  
Probably the first Spanish sparkling wine to use the classic Pinot Noir grape! Delicate salmon in colour with fine bubbles, aromas of raspberries, cherries and strawberries resulting in fresh notes of red fruits in the mouth. Not often thought of as suitable for spicy dishes but trust us it goes really well with them!
-  **Moët & Chandon Imperial Champagne** 60€  
Golden highlights – a vibrant intensity of green apple and citrus fruit, as well as the freshness of mineral nuances and white flowers. A classic amongst Champagnes and a must-have with the starters.
-  **Veuve Clicquot Yellow Label Champagne** 65€  
Golden yellow with elegantly flowing tiny bubbles. Lively acidity and a streak of minerality, offering subtle notes of white peach, anise and brioche on a delicate, smoky finish. Most enjoyable as an aperitif of course, but also a perfect match with the starters.

## Reds

-  **Edulis Crianza Rioja** 15€  
Classic tempranillo red with bold garnet colour and body yet maintaining an elegant blend of fruits. Versatile with most Thai and wood grill dishes on the menu but particularly recommended with the beef Ka Prow.
-  **Lealtanza Reserva Rioja** 23€  
Quality red matured 18 months in French oak barrels. Silky light yet meaty with blackberry fruit and a good rounded structure. A very friendly reserva particularly recommended with meat curries and the New Zealand lamb.
-  **The Black Stump Durif Shiraz Australia** 27€  
Rich and flavoursome of black liquorice, blackberries, cherries and sweet festive spices with a smooth chocolate finish. Perhaps the best red with for all of La Finca's main dishes!
-  **Pequeña Vasija Malbec Argentina** 15€  
A deep red, smooth, elegant Malbec with aromas of wild flowers, pepper, morello cherries and strawberries, and dark red fruit flavours. Easy to drink and great with spicier La Finca dishes.
-  **Bracamonte Crianza Ribera del Duero** 23€  
Fleshy, soft, expressive and full. Its rich fruit mingles very well with the typical oak notes of vanilla, toast, spice, liquorice and even truffle. Great structure and sweet tannins make it an all-rounder.
-  **Gran Septima Gran Reserva Argentina** 35€  
Blend of 55% Malbec, 35% Cabernet Sauvignon and 10% Tannat grapes. Intense red and purple in colour with aromas of violets and cherries balanced with dark chocolate; look out for the creamy soft finish! Great with all the dishes on the menu but treat yourself to this superb new world wine with the Red Curry.
-  **Henri de Villamont Pinot Noir Burgundy** 30€  
Cherry, strawberry notes with a vibrant acidity and a warming silky texture. Excellent balance between the fruit and gentle oak. Very versatile, but try it with the milder curries, particularly those which are coconut based.
-  **Trus Reserva Ribera del Duero** 52€  
Complex yet subtle with a good dose of autumnal red fruit, spice and a savoury touch. Plums, figs, hazelnuts and walnuts gel comfortably with the developing balsamic flavour. A stunning wine to enjoy with any La Finca main dish.
-  **Trus Crianza Ribera del Duero** 30€  
A fine, intense and elegant Ribera with ripe plum combining evenly with cinnamon and other hints of spice from the soft oak. Very comforting and long on the finish. Versatile with most Thai and Wood Grill dishes.
-  **Lerma Crianza Arlanza** 18€  
The most recent of Spanish D.O.'s, sitting literally on top of the Ribera del Duero. Dark red fruit and toasty oak aromas and on the mouth cassis, white wood and a liquorice finish. A powerful fleshy red which finishes long with extraordinary fullness. Perfect with lamb or steak.
-  **Vaja Pinot Grigio "Blush" N.E. Italy** 20€  
A dry classic blush yet because of its fruit leaves a lingering sweetness – red berries of strawberry and cherry – fabulously popular and superb with all cold and salad dishes.
-  **David Moreno Rosado Rioja** 15€  
Onion-skin pink, clean and bright with outstandingly fresh aromas of wild berries and peach. Tasty, light and with a slight tingle which makes it very easy to drink as is and more so with the starters and Vegetarian Specials.
-  **Domaine Tropez Provence Blush** 25€  
Stunning pale pink in colour with salmon highlights. A very elegant rosé with expressive citric, white peach and exotic fruit notes. Wonderfully balanced, long and intense enough to enjoy with the wood grill dishes.

Ask for our suggested  
wine of the week