



## tapas menu

Starting on January 3rd and running to the end of February you can enjoy this specially created tapas menu, served at the Chefs domain and in the bar, created by head chef Pierre. Using the finest and freshest, locally sourced produce this is the perfect opportunity to indulge in the many flavours of Spain. Also, our Pebble Beach sommelier has selected a range of both new and existing Spanish wines to complement our Tapas menu. We have also hand-picked a number of wines from various regions in Spain, made from both international and indigenous grape varieties that are available to purchase by the glass. Magnifico! (Served Sunday evening to Friday lunch inclusive and not available in conjunction with any other Pb offer, promotion or event)

	£
Bread served with olive oil	2.00
Salmon gravadlax	2.95
Shavings of parma ham and parmesan	3.90
Scallop pea puree and pancetta	2.75
Oriental crispy duck orange dressing	2.50
Tiger prawn tempura chilli sauce	1.75
Garlic mushrooms glazed with brie	1.90
Croutons with tapenade and anchovies and egg	1.50
Cod cooked on the plancha tomato basil dressing	3.75
Squid in lobster sauce with chilli	3.90
Confit pork belly, beans and chorizo	3.50
Chicken and shrimps croquet	3.50
Paella pasta rice	1.95
Potato frittata	1.75

### chefs selection

ONLY £12.50

Let chef select five dishes for you...

**pebble beach**  
restaurant • café • bar • accommodation

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# Our Spanish wine selection

## White Wines

	Bottle (£)	175ml(£)	250ml(£)
33. <b>Raimat, Blanco de Guarda, Abadia</b> <b>Description:</b> This wine combines international and native Spanish grapes, Chardonnay, Sauvignon Blanc and Albarino. A full bodied wine with notes of tropical fruit flavours, citrus and green apple from the Abadia region.	24.50	5.85	8.20
100. <b>Analivia, Verdejo, Pagos del Rey, Rueda</b> <b>NEW WINE</b> <b>Description:</b> Rueda is notorious for its vibrant, refreshing white wines made from Verdejo, a grape variety indigenous to the south of Spain. Complex aromas of ripe soft peach and pear fruit, lemon with floral hints.	17.80	4.25	5.95
21. <b>Campillo, Blanco, Rioja</b> <b>Description:</b> From the Rioja Alavesa region this wine is made from Viura, a local grape variety native to Spain. The must is fermented in French oak casks which gives the wine great complexity. Ripe fruit flavours are complemented by a smooth yet refreshing acidity and ripe fruit flavours.	31.15		
22. <b>Leiras, Albarino, Rias Baixas</b> <b>Description:</b> Albarino is a fabulously fresh, lively, aromatic grape variety with fruit flavours of green apple and citrus. Extremely individual in style and taste, this wine is produced from grapes grown in the extreme north west of Spain, Rias Baixas on the Galician Coast. This delightful dry white is perfect with shellfish.	26.90		
101. <b>Torres, Vina Esmeralda, Catalunya</b> <b>NEW WINE</b> <b>Description:</b> Torres, Vina Esmeralda is a blend of two aromatic grape varieties, Gewurztraminer and Muscat. A fragrant, elegant wine with floral flavours from Catalunya.	19.00		
102. <b>Finca La Meda, Malvasia Blanco, Toro</b> <b>NEW WINE</b> <b>Description:</b> The Finca La Meda, Malvasia Blanco is from the Spanish region Toro. Pale lemon colour with green highlights; aromas of white fruit such as apples and pears with hints of herb and floral notes.	18.70		

## Red Wines

103. <b>Valcorso, Organic Monastrell, La Purisma, Yecla</b> <b>NEW WINE</b> <b>Description:</b> The Monastrell grape variety is native to Eastern Spain and produces richly textured, powerful wines with aromas of wild herbs, dried red fruit, backed with a smooth finish.	18.90	4.50	6.30
104. <b>Torres, Atrium Merlot, Penedes</b> <b>NEW WINE</b> <b>Description:</b> This wine is made with the international grape variety Merlot. Matured for 6 months in French oak casks, the wine is deep coloured, with soft juicy plum and blueberry fruit flavours. Soft with rounded tannins. Absolutely delicious!	24.00	5.75	8.00
44. <b>Campillo, Rioja Reserva, Rioja</b> <b>Description:</b> Made from Tempranillo grapes grown in Campillos own vineyards aged in American oak casks for no less than 20 months. This wine displays flavours of cherry, ripe fruit, spice and toast.	41.00		
45. <b>Campillo, Rioja Gran Reserva, Rioja</b> <b>Description:</b> The Tempranillo grapes used for the Rioja Gran Reserva are from low yielding hundred year old vines. Aged for 24 months in Allier oak casks, this wine is full bodied with generous notes of red fruit and nuances of oak.	51.85		
46. <b>Campillo, Rioja Reserva Especial, Rioja</b> <b>Description:</b> Only produced in exceptional vintages, this Rioja is a blend of Tempranillo and Graciano grapes from low yield vines. The wine spends 20 months in new Allier oak casks resulting in a clean, cherry red wine with complex ripe fruit flavours and hints of spice.	62.60		
76. <b>Alvaro Palacios, Camins del Priorat</b> <b>Description:</b> A blend of Samsó (also known as Carinena), Garnacha, Cabernet Sauvignon and Syrah. This wine spends 8 months in both French and American oak casks producing a velvety wine with raspberry fruit flavours, hints of spice and vanilla.	32.05		

## Rose Wine

41. <b>Campillo, Rioja Rosado, Rioja</b> <b>Description:</b> Made using the 'free run' method with Tempranillo grapes, this wine has ripe fruity flavours and a beautiful raspberry pink colour.	24.45		
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## Sparkling Wine

90. <b>Anna de Codorniu Chardonnay</b> <b>Description:</b> This sparkling wine is produced in the traditional method using bottle fermentation. The grapes are 100% Chardonnay from Codorniu's own vineyards and matured for 9 months in the bottle before release. Elegant, lively with creamy citrus fruit flavours.	23.80		
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