



Wine

Blanco - White wine



1. Borsao Macabeo (Spain)	£4.90	£6.90	£19.00
<i>Fresh and floral with ripe peach, lemon and nutty hints. (1)</i>			
2. Vega de la Reina Rueda Verdejo (Spain)	£5.50	£7.50	£21.00
<i>Complex stone fruit, tangerine and citrus with hints of cream. (1)</i>			
3. Tabali Reserva Viognier (Chile)	£5.90	£7.90	£23.00
<i>Orange peel, dried apricots, white peach and candied fruits. (1)</i>			
4. Santa Helena Sauvignon Blanc (Chile)	£6.90	£8.90	£26.00
<i>Elegant tropical fruits, citrus and a long, crisp finish. (1)</i>			

Tinto - Red wine



1. Borsao Garnacha (Spain)	£4.90	£6.90	£19.00
<i>Bramble fruit and fresh redcurrants, an easy drinking wine. (c)</i>			
2. Vina Alarde Tempranillo Rioja (Spain)	£5.50	£7.50	£21.00
<i>Soft and spicy, hand-picked grapes from small vineyard parcels. (b)</i>			
3. Pinna Fidelis Roble (Spain)	£5.90	£7.90	£23.00
<i>Juicy black fruits with toasty oak and liquorice hints. (d)</i>			
4. Marques de la Concordia Reserva Rioja (Spain)	£6.90	£8.90	£26.00
<i>Deep ruby with ripe plum, cedar notes and firm acidity. berry flavours. (d)</i>			





Rosado - Rosé wine



1. Borsao Rosado Garnacha (Spain)

£4.90

£6.90

£19.00

*Ripe cherry and strawberry characters with a dry, fresh finish.
(2)*

2. Carta Vieja Merlot Rose (Chile)

£5.50

£7.50

£21.00

*Soft, fruity and refreshing with ripe berry
flavours. (2)*

Sparkling wine



1. Cava, Federico Paternina Brut (Spain)

£6.50

£25.00

Delicate and refined with mellow toasty notes.

2. Prosecco, Romeo D.O.C. (Italy)

£6.90

£26.00

*Intense aromas of fruit with a rich scent of apple,
lemon and grapefruit.*

3. Laurent Perrier (Champagne)

£65.00

*Delicate yet complex, fresh and well-balanced with hints of
citrus and with fruits.*

Sherry & Port



1. Harveys (Spain)

£3.50

2. Warre's Warrior (Portugal)

£3.90

White and Rosé wines - (1) Dry (2) Off-Dry (3) Medium (4) Sweet

Red wines - (A) Light and fruity (B) Medium and fruity (C) Spicy and warming

(D) Full-bodied and oaked





Cocktail Bar

Cocktails £8

(all double shots)

Jug £20

(serves 3/4 people)

Blood Orange Bellini – Prosecco, blood orange puree

Bloody Maria – Vodka, tomato juice, salt, pepper, Worcestershire s.

Negroni – Gin, sweet red Vermouth, Campari

Mojito – Rum, mint, soda, sugar, lime

June Bug – Melon liqueur, Coconut rum, banana, pineapple juice

Cosmopolitan – vodka, Cointreau, cranberry juice, lime

Old Fashioned – Bourbon whiskey, sugar cube, angostura bitter

Pornostar Martini – Vodka, Passoa, vanilla, passion fruits, pineapple juice

Gin & Tonic cocktails

Tanqueray – amaretto, orange

Bombay Sapphire – lime, lemon, mint

Plymouth – lemon, orange, granadine

Hendrick's – cucumber, mint

Bottled beers £4

Mahou (Spain)

Estrella (Spain)

Modello (Mexico)

San Miguel

Estrella Inedit Draft Pint £5.90 / Half Pint £3.50





Spirits

(All double shot. House Spirits £8, Premium Spirits £9)
(Mixers included: coke, tonic, lemonate, ginger ale, soda)

Vodka

Finlandia

Absolut

Grey Goose

Gin

Bombay Sapphire

Tanqueray

Beefeater 24

Hendrick's

Plymouth

Rum

Bacardi carta blanca

Havana Club 7

Tequila

Jose Cuervo Silver

Jose Cuervo Reposado

Whiskey

Jack Daniel's

Macallan Gold

Glenmorangie

(More Spirits are available... ask a member of staff for full stock)





Cafe

Hot drinks

- Espresso £2.00
- Macchiato £2.10
- Americano £2.20
- Flat White £2.60
- Latte £2.80
- Cappuccino £2.80
- Hot Chocolate £2.80
- Mocha £2.90
- Tea £2.00
- Mint tea - fresh mint £2.60

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- Baileys/Brandy Hot Chocolate £6.00
 - Irish Coffee £ 6.00
 - Liqueur Coffee £ 6.00
 - Espresso Martini £8.00

EXTRAS: syrups £0.50 (vanilla, caramel, hazelnut), whipped cream £0.50

Soft Drinks

- Still water £2.00
- Sparkling water £2.00
- Juices (apple, orange, cranberry, pineapple) £2.50
- Cans (s. pellegrino lemon, s.pellegrino blood orange) £2.50
- Bottles (coke, diet coke, soda water) £2.50





pinchos

Coffe & Tapas Bar



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