



SUBSOLO COCKTAILS

- SUB SANGRIA \$16
Havana Club white rum, Curacao, Sweet Vermouth. Served with seasonal fruits, soaked in Tempranillo & topped with fresh lemonade.
- REFRESCO \$20
Millers gin, Aperol & fresh pink grapefruit juice. Served over ice with a hint of ginger.
- RON PONCHE \$20
El Dorado 3yo rum, fresh peach & fresh lime juice. Served over ice with mint & topped with ginger beer.
- COCO LOCO \$21
Brinley Gold coconut & spiced rums, Elderflower liqueur. Chilled with passionfruit & fresh lime juice. Served straight up.
- SPANISH MULO \$20
Zubrowka vodka, freshly poached cinnamon apples & fresh lime juice. Served over ice & topped with Spanish cider.
- PORTO JALISCO \$21
Rosemary infused Reposado tequila, liquor 43, & Ruby Port. Chilled with fresh mango & fresh lime juice. Served straight up with a salt rim.
- PERA BELLINI..... \$18
Freshly pureed Bosc pears mixed with Poire Williams & lemon juice. Topped with Spanish Cava.



- MARIA \$18
Kettle 1 vodka, Amontillado sherry & our famous house made fiery tomato mix. Served over ice with olives & cucumber.
- SUBSOLO SLING \$21
Xoriguer Spanish Gin, Elderflower Liqueur, freshly pureed Morello cherries & fresh lemon juice. Served over ice & topped with soda.
- GRANADA \$20
El Dorado 3yo white rum, pomegranate liqueur, Massenez Peche, chilled with fresh lychees & fresh lemon juice. Served straight up.
- BAYA COLLINS \$20
Tanqueray gin, Crème de Cassis, raspberry liqueur, chilled with fresh lemon & lime juice. Served over ice with fresh mixed berries & topped with soda.
- Manzanilla Martini \$21
Manzanilla sherry stirred with Kettle 1 vodka. Served straight up with olives.
- ESPRESSO ALEXANDER \$21
Spanish brandy, crème de cacao & single origin espresso. Chilled & served straight up.
- A LA CLASSE \$21
Makers Mark bourbon, house made Vanilla & Cinnamon syrup and bitters. Chilled with orange oil & served over ice.
- SPEYSIDE SOUR \$21
Glenfidich 12yo, Poire Williams, poached pear & cardamom puree freshened with lemon juice. Served straight up



s u b s o l o
restaurant • tapas • wine bar

SUBSOLO WINES

SPARKLING - CAVA

SEGURA VIUDAS BRUT 'VINTAGE' 2013 TORRELAVIT \$12/53
Macabeo & Parellada grapes. Hints of nuts & butter, with a toasty-dry aniseed finish.

VALLFORMOSA 'CLASSIC ROSE' PENEDES \$12/53
European glassy pink style with generous flavour, crisp, dry & refreshing.

SEGURA VIUDAS BRUT 'RESERVA' HEREDAD TORRELAVIT \$-/90
Ripe green citrus & apple notes, with light hints of toast & smoke. Bright acidity with a delicious dry lengthy mineral finish.

SPANISH ROSE

LA PURISIMA 'ESTIO'
2016 MONASTRELL, SYRAH, MERLOT - YECLA \$10/40
Vibrant strawberry in colour. Bright & ripe strawberry nose with hints of sweet cherries, honey & figs. Medium bodies with bright & juicy red fruits & a clean citrus finish.

MAS DONIS - 2016 GARNACHA BLEND - RIOJA \$13/57
Rose Violet red in colour. Fresh & aromatic, with vibrant red fruit flavours of raspberry & strawberries with a hint of herby spice. Complex, ripe & fresh with a long fruity finish.

MUGA - 2016 GARNACHA, VIURA, TEMPRANILLO - RIOJA \$14/61
Salmon pink & bright with copper tinged hues. Aromas of peach, passionfruit & pears. Syrupy but not sweet. Supple, crisp & sharp with fresh acidity on the finish.

AMEZTOI 'RUBENTIS'
2015 HONDARRABI ZURI/BELTZA - TXAKOLINA \$-/53
Pale pink in colour with a lightly spritzed bubble. Sophisticated notes of citrus & menthol. Harmonious mouthfeel with an deliciously fresh finish.



SPANISH WHITE WINE

PROCOLO - 2016 VIURA - TIERRA DE CASTILLA \$10/44
Vibrant yellow with green hues. Fresh clean aromas of banana, apple & peach. Bright & silky with a fruity finish.

CELLAR PIÑOL 'RAIG DE RAIM'
2014 GRENACHE BLANC, VIURA - TERRA ALTA \$11/49
Bright pale yellow with hints of tropical fruits, floral notes & aromatic herbs. Juicy, smooth & fresh with well balanced acidity.

CASTILLO DE ALBAI - 2016 VIURA - RIOJA \$ -/53
Vibrant straw yellow with greenish hues. Aromas of white flowers, mandarin, banana, and passionfruit. Clean & silky on the palate with a long fresh finish.

CONDES DE ALBAREI - 2016 ALBARIÑO - RIAS BAIXAS \$13/57
Clean bright yellow straw with greenish hues.
Attractive aromas of peach, pineapple & pear with hints of white flowers. A rich vibrant mouth feels with tropical fruit & citrus notes on a juicy mineral finish.

LUIS CANAS - 2015 BARRICA VIURA - RIOJA \$15/62
Delicate lemon yellow in colour. Fresh citrus aromas, with hints of vanilla, oak & floral scents. Well balanced & silky smooth, with mellow acidity on a biscuity oily textured finish.

AROA 'LAIA' -2015 GARNACHA BLANC - NAVARRA \$15/63
Pale, clean & bright, with shades of lime green. Passionfruit, Pineapple, Mango & citrus aromas with fresh mint. Fresh acidity, with Peach, Apple, & hints of mineral salinity on the finish.

CELLAR PIÑOL 'PORTAL'
2014 SAUVIGNON BLANC BLEND - TERRA ALTA \$15/64
Bright Pale yellow with green hues. Fruity & aromatic with tropical fruits, lychees & white rose. Juicy & fresh with great acidity & a smooth lingering finish.

MARTIN CODAX - 2015 ALBARIÑO - RIAS BAIXAS \$-/67
Clean, bright lemon yellow with greenish reflections. An elegant nose of peach, pear, tangerine & waxy lemon peel. Delicate & lightly textured with a white peach, lime & apple finish.



ANTONIO MONTERO - 2015 GODELLO - MONTERREI \$-/69

Pale yellow with high intensity mineral & herbaceous aromas, with a hint of stone fruit. Round but crisp, with great structure & lubricity. Green apples developing into zesty lime, with notes of melon on a lingering finish.

MUGA - 2016 BARRICA VIURA/MALVASIA - RIOJA \$-/74

Soft & malleable with great structure. Hints of lavender & thyme mingled with vanilla & coconut finishing with faint aromas of fine lees.

FINCA OLIVARDOTS 'GROC D'AMFORA

2015 GARNACHA BLANC - EMPORDÀ \$-/76

Brilliant golden colour. Aromas of pear, citrus & white flowers with hints of aniseed. Sweet, fruity & round, with lively acidity on a long fresh finish.

DE FEFIÑANES - 2016

ALBARIÑO - RIAS BAIXAS \$-/78

Attractively fresh & fruity. Aromas of yellow apple, summer melon & stone fruit. Full in the mouth with peach, dried honeycomb & herbaceous elements. Lusciously silky with refreshing acidity on a lingering finish.



SUBSOLO RED WINE

PROCOLO - 2014

TEMPRANILLO - TIERRA DE CASTILLA \$10/44

Ruby red & violet. Red fruits with light notes of toast, spice & wood. Great equilibrium of tannins, acidity & structure.

CLASSICA 'HEREDAD DE TEJADA'

2015 JOVEN TEMPRANILLO - RIOJA \$11/49

Bright violet with complex notes of red fruits, liquorice & toast. Sweet & pleasant with ripe tannins, good acidity on a persistent finish.

SIERRA SALINAS 'MO' 2014 MONASTRELL - ALICANTE \$12/52

Intense red with violet tones. Aromas of fresh red fruits, with light savoury toasted notes. Smooth juicy red fruits on the palate, with pleasant acidity on a long-balanced finish.

COTO DE HAYAS - CAMPO DE BORJA

2014 CRIANZA GRENACHE/TEMPRANILLO \$12/54

Clean & bright with ruby red colouration & violet hues. Good length with harmonic oak tannins. Aromas of ripe fruit & spices. Smooth & full tasting.

DON RAMON

2016 GRENACHE/TEMPRANILLO - CAMPO DE BORJA \$ -/56

Ruby red with violet tones. Complex aromas of matured fruit with notes of spice, balsamic & oak. Soft tannins with a long harmonic finish.

MANSO - 2016 TEMPRANILLO - RIBERA DEL DUERO \$ -/59

Deep purple with a violet rim. Dominant aromas of wild cherries, spice, chocolate, toffee & balsamic. Fleshy on the palate, with balanced acidity & an elegant finish.

ALTA ALELLA PRIVAT

2015 GARNACHA - ALELLA \$14/61

Bright cherry with purple hues. Aromas of red fruit, with hints of violet. Very fruity, fresh, & well balanced on the palate with delicate tannins on the finish.



MATSU 'EL PICARO'

2015 TEMPRANILLO - TORO \$ -/63

Vibrant crimson-purple in colour. Raspberry & red currant aromas, with bursts of blackberry & cocoa. Dense tannins, with dry spice, rich earthy notes, on a complex finish.

DIT CELLER 'CABIROL'

2014 GRENACHE, SHIRAZ - MONTSANT \$14/65

Concentrated aromas of black cherry, tobacco, leather & coffee. Full, fruity & bold, with layers of dark chocolate, blackberry & cherry. Round & polished tannins with a long satiny finish.

DIEGO DE ALMAGRO

2011 RESERVA TEMPRANILLO - VALDEPENAS \$ -/67

Ruby red with ripe cherry tones. Powerful aromas of vanilla, spice & jammy fruit. Complex, full bodies & elegant with a great persistent finish.

COTO DE HAYAS

2009 RESERVA GRENACHE - CAMPO DE BORJA \$15/69

Clear, bright & deep ruby. Complex aromas of red fruit, spice, toast & cocoa. Fresh, smooth, silky & round. Ripe black fruits with elegant balsamic flavours. Good acidity & tannins with a long complex finish.

CAUDEX

2011 CRIANZA TEMPRANILLO, GRENACHE-RIOJA \$16/71

Cherry red with aromas of ripe berries, vanilla & soft spice. Smooth textured mouthfeel with dark fruits, toast & vanilla. Great structure on a lingering finish.

TILENUS 'BARRICA' - 2015 MENCIA - BIERZO \$16/72

Luscious deep red in colour. Aromas of red berries & spice with smoky hints. Fresh, fleshy & savoury with balanced structure on a complex finish.

CASTILLO DE ALBAI

2013 RESERVA TEMPRANILLO - RIOJA \$ -/74

Deep cherry with violet reflections. Aromas of chocolate, jam, spice & mint. Fruity, elegant & perfectly balanced. Medium acidity & soft persistent tannins on a long intense finish.



VIENTO ALISEOU

2015 ORGANIC TEMPRANILLO/PETIT VERDOT - LA MANCHA \$- /75
Ruby red cherry with violet shades. Pronounced aromas of blackberry, with cherry aromas. Full & smooth on the palate with notes of red currants, & sweet spice. Well balanced tannins & acidity long & fruit finish.

BODEGA DE BARDOS 'ROMANTICA'

2012 CRIANZA TEMPRANILLO - RIBERA \$- /79
Deep cherry with a violet rim. Attractive aromas full of fruit & liquorice. Full bodied, although silky & pleasant. Polished tannins with a black fruit & sweet spiced finish.

MATSU 'RECIO' - 2013 TEMPRANILLO - TORO \$18/81

Intense & opaque with notes of chocolate, deep black fruit, vanilla pod & coffee. Voluptuous & full, with firm structure & silky tannins.

PAGO DE LOS CAPELLANES

2015 TEMPRANILLO - RIBERA DEL DUERO \$ -/83
Clean & bright cherry in colour. Intense floral & red forest fruit bouquet with hints of vanilla. Full textured in the mouth, with a long lasting velvety finish.

LUIS CAÑAS

2011 RESERVA TEMPRANILLO BLEND - RIOJA \$ -/84
Purple red colour with aromas of smoke, Asian spices, incense, blackberry & liquorice. Dense round palate with a silky mouth feel.

CAUDEX

2011 RESERVA TEMPRANILLO, GRACIANO-RIOJA \$ -/85
Dark red with violet hues. Aromas of strawberry, vanilla, balsamic & spice. Full & fruity with complex tannins, black fruits & liquorice on a long finish.

RAMON BILBAO - 2011 RESERVA TEMPRANILLO - RIOJA \$ -/87

Intense cherry red. Aromas of stewed red fruit, cocoa, coffee & subtle toast. Powerful attack with ripe tannins & great structure. Lively acidity with a silky finish.



TESO LA MONJA ALMIREZ - 2011 TEMPRANILLO - TORO \$ -/91

Deliciously dark with a lifted nose and violet boof that only the best Tempranillo's can deliver. Leathery texture with fine grain tannins and a savoury finish.

MUGA - 2013 RESERVA TEMPRANILLO - RIOJA \$ -/96

Bright red and ruby. Hints of vanilla, coconut, smoky toasted wood & freshly cut hay. Firm in the mouth with red berry fruits, spice & a long soft finish.

LOPEZ DE HARO

2008 GRAN RESERVA TEMPRANILLO - RIOJA \$ -/99

Bright cherry red with a garnet rim. Intense aromas of coffee & vanilla, with balsamic nuances, & ripe fruit. Elegant & round, with pleasant acidity, & ripe tannins on an elegant yet persistent finish.

RAMON BILBAO

2010 GRAN RESERVA TEMPRANILLO - RIOJA \$ -/110

Deep ruby red. Complex aromas of stewed fruits, noble woods, hints of exotic spice, tobacco & cocoa over a fruit & mineral background with lively tannins on a persistent finish.

MATSU 2012 EL VIEJO TEMPRANILLO - TORO \$ -/125

Deep cherry red, with a bright violet rim. Intense nose of black fruit, integrated with toasted, spiced, & smoked notes. Corpulent in the mouth, with very mature round tannins on a long roasted oak finish.

TESO LA MONJA 'VICTORINO'

2008 TEMPRANILLO - TORO \$ /150

Cassis & blackberry, with a powerful oaky vanilla scent. Rich & sumptuous with silky polished tannins, finishing with spice, oak & dark chocolate. 45-year-old vines.



SPANISH DESSERT WINE

PRIMITIVO QUILES - MOSCATEL - COSTA BLANCA 375ML \$10 /56
(*1/2 price promotion with dessert) \$*5/28

Deliciously wild, rich and spicy with hints of orange, ripe straw, billy tea & raisins.

GANDIA FUSTA NOVA - MOSCATEL - VALENCIA 500ML \$12/57
Bright and luminous with golden yellow hues. Citrus aromas with honey-suckle notes and a harmonious combination of muscats and toasted oak.

OTHER WHITE WINES

TORBRECK 'WOODCUTTER'S'
2016 ROUSSANNE/VOIGNIER/MARSANNE - BAROSSA VALLEY \$ -/45

LONGHOP
2016 PINOT GRIS - ADELAIDE HILLS \$ -/50

LEEWIN ESTATE 'PRELUDE'
2015 CHARDONNAY - MARGARET RIVER \$ -/72

OTHER RED WINES

TORBRECK 'JUVENILES'
2015 GRENACHE/SHIRAZ/MATARO - MARGARET RIVER \$ -/57

SILVERWOOD
2014 PINOT NOIR - MORNINGTON PENINSULA \$ -/70

MOSS WOOD 'AMY'S'
2014 CABERNET/MERLOT/MALBEC - MARGARET RIVER \$ -/78

TORBRECK 'THE STRUIE'
2015 SHIRAZ -BAROSSA VALLEY \$ /105



SHERRY

LA GOYA MANZANILLO 15%	\$11
FERNANDO CASTILLA FINO 15%	\$11
FERNANDO CASTILLA AMONTILLADO 17%	\$11
ALVEAR OLOROSO ASUNSION 1927 19% ALVEAR PEDRO	\$17
XIMENEZ 16%	\$15

SPANISH BEER

ESTRELLA LAGER 4.6%	\$10
Light golden colour with subtle toasted aromas. A balance of dark malts and creamy hops with a fresh finish.	
AMBAR PALE ALE 4.8%	\$10
Pale and aromatic with a fine froth. Gentle on the palate with fresh fruit and roasted malt. Moderately bitter with a refreshing finish	
AMBAR ESPECIAL LAGER 5.2%	\$11
Golden amber premium lager. Round on the palate with a unique fresh bitterness and aromatic hops.	
MORITZ PILSNER 5.4%	\$11
Light golden with a white bubbly foam. Soft and pleasant, with sweet notes of malt and grain with citrus hints	
ALHAMBRA 1925 RESERVA 6.4%	\$12
Golden amber with lightly toasted aromas. Full bodied with a constant bitter sweet balance with bitter orange and a slight caramelised aftertaste	
AMBAR NEGRA 4.8%	\$12
A sugar cane fermented aromatic dark lager with chocolate, toffee and hints of liquorice.	



OTHER BEER

CASCADE LIGHT	\$8
PURE BLONDE	\$9
COOPERS PALE ALE	\$10
JAMES BOAGS PREMIUM	\$10
HEINEKEN	\$10
CORONA	\$10

SPANISH CIDER

EL GAITERO 330 ML	\$10
EL GAITERO 700 ML	\$22