



La Zenia

Drinks Menu



La Zenia's Wine Experience

At La Zenia, we believe that wine is an essential part of the flavour journey. Rather than limiting you to just one wine by the glass per section, we've handpicked a few unique and delicious wines per section to be served by the glass.

It was really important to us that our wines were as authentic as the rest of the restaurant, so we made the decision to ensure all our wines are imported from Spain. Many of the wines we've selected come from regions that hold personal significance to the owners. So have a glass of something different and let us take you on a flavour journey that's a little less travelled. After all, the paths less travelled often lead to the most unforgettable destinations.

White wines

175ml 250ml Bottle

Vega La Luna Verdejo 2025 12%

£6.50 £8.40 £24

Selected from the best verdejo grapes cultivated in the Duero area. Expect balanced acidity, underlying minerality and rich ripe lemon. Refreshing and lively. Food Pairing: Seafood and cheese.

Milenrama Rioja 12%

£7.00 £9.00 £27

Straw yellow in colour and made from 30-year-old vines. High intensity bouquet yellow fruits mixed with notes of hazelnut. Soft and silky with a fine, sweet flavour to finish.

Jose Pariente Rueda Verdejo 2023 13%

£30

On the palate; herbal, mineral with a finish of tropical and citrus fruits. A classic example of the variety. Food Pairing: Chicken, cheese, shellfish and Spanish hams.

La Virtu Sauvignon Blanc 12.5%

£7.00 £9.00 £28

The nose is exotic, we can find aromas such as passion fruit and lychee, mixed with citrus notes and stone fruits, such as peach. Food pairing: salads, uncured cheeses and spreads, fish, seafood.

Las Comas Jose Pariente, Rueda 13.5%

£60

Intense, creamy and elegant. Hints of fennel, herbaceous plants and a subtle touch of citrus. Food pairing: Fish dishes, semi-cured cheeses, smoked dishes, lamb and pork.

Red wines

175ml 250ml Bottle

Vega La Luna Tempranillo 2023 12.5%

£6.50 £8.40 £24

Bright cherry in colour with violet reflections, it presents red fruits, balsamic and floral aromas. Food pairing: Seafood, lamb and beef.

Carpess Rioja 2017 14%

£7.00 £8.50 £28

Boutique winery, aged for 12 months. A modern style of rioja with killer deep red fruits and spicy notes. Food pairing: Red meats and cheeses.

Matsu El Picaro Toros most popular young red 14%

£27

Aged for 3 months. Blackberries and raspberries, with subtle hints of fresh cocoa. Food pairing: Grilled meats and stews.

La Virtu Monastrell 14%

£25

Award winning wine makers Francois Lurton and Michel Rolland. Aged for 6 months. Red fruits, vanilla and a slight hint of balsamic. Food pairing: Charcuterie, red meats & cheeses.

Pittacum Barrica 2020 14.5%

£35

Intense blackberry, plum and spice with a silky smooth finish. Barrel aged Mencia grapes at its best. Food pairing: Red meats, cheeses, stews and seafood.

Valduero Una Cepa 2019 Barrica 2020 14.5%

£59

Aged for 18 months in barrel and 12 months in the bottle. Valduero is Spain's most visionary and globally respected wineries.

Rose wines

175ml 250ml Bottle

Vega La Luna Semi-dry 12.5%

£6.50 £8.40 £24

Selected from the best Tempranillo grapes cultivated in the Duero area. Pale salmon colour with pinkish reflections, it presents red fruits, balsamic and floral aromas. Food pairing: Fish and Seafood.

La Virtu Monastrell Rose Semi-sweet 11.5%

£25

Selected from the best Tempranillo grapes cultivated in the Duero area. Pale salmon colour with pinkish reflections, it presents red fruits, balsamic and floral aromas. Food pairing: Fish and Seafood.

Sparkling Wines

175ml Bottle

Can Xa Classico 11.5%

£6.50 £28

Clean, crisp, fruity and refreshing. Scents of lemon, mandarin, yeast and dried fruits. On the palate it's fresh, delicate with a small tickle from the bubbles allowing a vibrant finish. Aged for 9 months.

Kripta Franc Reserva 2021 11.5%

£38

Light straw colour with green hues. Clean and very fruity with an apple touch and caramel notes against a mint and balmy background of fresh herbs. Aged for 24 months.

Kripta Gran Reserva 2016 11.5%

£98

Straw-gold colour with fine, persistent bubbles. Clean and bright. Sweet, creamy aromas of ripe fruit, vanilla, light toast, and a soft smoked note. Elegant palate with integrated bubbles and silky froth over vanilla, ripe fruit, toasted, and truffle tones. Very long, complex finish with vanilla over toasted, buttery notes from long ageing. Minimum 48 months on cork.

Gin			Sherry		
	25ml	50ml		50ml	100ml
House Gin	£4.00	£6.50	Pedro Ximenez		£8.00
Gordon's	£4.50	£7.00	(Sweet)		
Gordon's Pink	£5.00	£8.00	Moscatel		£7.50
Tanqueray	£5.50	£8.50	(Sweet)		
Sevilla			Alvear Fino		£7.50
Bombay	£5.50	£8.50	(Dry)		
			Alvear		£7.50
			(Medium Dry)		
Rum			Tequila		
	25ml	50ml		25ml	50ml
House White	£4.00	£7.00	House Tequila	£4.00	£6.50
Cap Morgan's	£4.50	£7.20	Sierra Blanco	£5.00	£8.50
Spiced			Sierra	£5.00	£8.50
Cap Morgan's	£4.50	£7.20	Reposado		
Dark			Cazcabal	£5.50	£9.00
Coconut	£4.60	£7.45			
Old Hopking	£4.60	£7.45			
Spiced					
Whiskey			Vodka		
	25ml	50ml		25ml	50ml
House	£4.00	£7.00	House	£4.00	£7.00
Jack Daniels	£4.10	£7.30	Absolut	£4.50	£7.20
Jim Beam	£4.10	£7.30	Belvedere	£5.50	£8.50
Bourbon					
Jameson	£4.25	£7.50			

Liquors & Others		
	25ml	50ml
Liquor 43	£4.25	£7.25
Tequila Rose	£4.25	£7.25
Baileys		£6.00
Glide Sambuca	£4.50	£7.50
Amaretto	£4.50	£7.50
Campari	£4.50	£7.50
Beer		
	Price	
Draft Estrella	£6.50	
Half Estrella	£3.50	
Damn Lemon	£4.50	
Corona (bottle)	£4.50	
Corona Zero (bottle)	£3.50	
Soft drinks		
	Price	
Coca Cola	£3.50	
Coca Cola Zero	£3.50	
Lemonade	£3.50	
Still Water	£3.50	
Sparkling Water	£3.50	
Tonic Water	£3.50	
Slimline Tonic	£3.50	
Elderflower soda	£3.95	
Orange Juice	£3.95	
Pineapple Juice	£3.95	