

## Red Wines

### *Warm and Full-bodied Reds*

*Suggested pairing with warmly spiced dishes such as Kerala Lamb, Chettinad, Raarha Gosht*

	Glass	Bottle
<b>Tempranillo, Altos Ibericos, Rioja, Spain</b>		€28
<i>Round and smooth with lingering ripe red fruits and a hint of vanilla.</i>		
<b>Malbec, Andean Vineyards, Argentina</b>	€7	€25
<i>Deep purple, red cherries and violets</i>		
<b>Shiraz and Cab Sauvignon, Rawsons Retreat Reserve, Australia</b>		€27
<i>Big with ripe cherry, blackberry and clove spice notes.</i>		
<b>Hochar Père and Fils, Chateau Musar, Lebanon</b>		€31
<i>Rich concentrated dark fruit. Smooth and warm on the palate</i>		

### *Medium Bodied and Expressive Reds*

*Suggested pairing with chilli spiced dishes such as Rogan, Madras, Biryani*

<b>Cabernet Sauvignon, Tocornal, Chile</b>	€6	€23
<i>Fresh dark fruit character and sweet spice.</i>		
<b>Merlot, J. Moreau et Fils, Languedoc, France</b>	€6.5	€24
<i>Medium bodied with juicy plum and red cherry fruit character.</i>		
<b>Sangiovese, Cavalleresco, Chianti Classico DOCG, Italy</b>		€29
<i>A bouquet of fresh cherries and strawberries. Dry, medium bodied and tannins with a gentle grip</i>		
<b>Crozes Hermitage, Les Meysonniers, France</b>		€34
<i>Organic Syrah based wine is generous, full bodied with fresh black fruit, violet and black pepper character.</i>		

# Drinks

## list

We have carefully selected our wines with the gracious help of Mr. Liam Campbell, eminent wine writer and critic.

Whether you wish to explore our suggested pairings or choose a style that best suits your taste, our wish is for you to have a lovely experience at Konkan.

### Aperitifs and Sparkling Wines

	Glass	Bottle
Prosecco, Frizzante, Teresa Rizzi Snipe)	€7	
Kir - Prosecco with Crème de Cassis	€8.5	
Prosecco, Spumante, Conti d'Arco, Italy		€30
Bollinger, Champagne, France		€85

### Beer

Cobra Indian Beer	€4.5
Irish Craft Beer -Barefoot Bohemian Pilsner Lager	€4.9
Non-Alcoholic Beer	€4.5

### Lemonade, Lassi and Soft Drinks

Nimbu Pani - Indian Lemonade with Ginger and Mint	€3.5
Mango Lassi - Indian Mango and Yoghurt Smoothie	€4.5
Watermelon and Mint Fizz	€3.5
Soft Drinks	€2.5
Purezza filtered Still/Sparkling water 750ml	€1.5

### Rosé Wine

*Suggested pairing with tomato-based dishes such as: Balti, Jalfrezi, Vindaloo*

Grenache, Rosabelle, Provence, France	€6.5	€26
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*Intense pink, fresh red fruit, great balance*

### White Wines

#### Refreshing and Citrus Whites

*Suggested pairing with mild Tandoori dishes and spinach-based dishes such as Saag, Methi Malai*

	Glass	Bottle
Sauvignon Blanc, J. Moreau et Fils, Languedoc, France	€6	€23
<i>Fresh citrus peel and mineral expressions.</i>		
Riesling, Cave de Pfaffenheim, Alsace, France		€28
<i>Dry, lime zest and green apple</i>		
Picpoul de Pinet, Domaine Font Mars, France		€27
<i>Taut, fresh, clean, elegant,full of lemony pungency</i>		
Sauvignon Blanc, Hudson Lane, Marlborough, New Zealand		€29
<i>Bursting with notes of gooseberry, passionfruit and lime.</i>		

#### Round and Floral Whites

*Suggested pairing with Cream and Nut based dishes such as Butter Chicken, Tikka Masala, Korma, Pasanda, Ambua, Malabar*

Viura and Chardonnay, Paniza, Spain	€5.5	€24
<i>Modern fruity wine with bright freshness</i>		
Albariño, Pionero Mundi, Spain		€30
<i>Light to medium bodied, with ripe stone fruit and Lemon verbena character. Moderate acidity with a pleasing finish</i>		
Pinot Grigio, Villa del Lago, Veneto, Italy	€7	€25
<i>Expressive notes of Green apple and pear drops.</i>		
Chardonnay, Louis Jadot, Macon Lugny, France		€31
<i>This elegant Burgundian is charming with aromas of apple, white flowers and hints of lemon.</i>		