

Cocktails

All our cocktails have a minimum Of 50ml Alcohol content

COCKTAILS

Cosmopolitan £5.95 | £3.95 (Happy Hour)

Thanks to 'Sex in the City' for the popularity of this modern classic

Absolut Citron • Triple Sec • Cranberry juice • Lime juice • Orange Bitters
Shaken then strained into a chilled martini glass and garnished with flamed orange peel

Martini £5.75 | £3.75 (Happy Hour)

The classic original with gin, or for contemporary tastes with vodka

Beefeater Gin or Absolut Vodka • Noilly Prat Vermouth
Strained into a chilled martini glass and garnished with a lemon twist or olive

Deluxe Martini £6.25 | £4.25 (Happy Hour)

A premium upgrade to the classic Martini with gin or vodka (the best in the city)

Beefeater 24 Gin or Grey Goose Vodka • Noilly Prat Vermouth
Strained into a chilled martini glass and garnished with a lemon twist or olive

Lawrenceburg Lemonade £5.95 | £3.95 (Happy Hour)

Our own slight variant on this classic

Bulleit Bourbon • Lemon Juice • Brown Sugar • Topped up with Lemonade
Shaken then strained and served over cubed ice

Manhattan £5.75 | £3.75 (Happy Hour)

No cocktail list is complete without a Manhattan. Sweet is how we like it

Bulleit Bourbon • Sweet Vermouth • Maraschino Cherry Juice
Stirred then strained into a martini glass and garnished with cherries and orange twist

Bramble £6.25 | £4.25 (Happy Hour)

Berries from the bramble and juniper bushes, mixed to create this fabulous cocktail

Beefeater Gin • lemon juice • Crème de Mûre
Served over crushed ice

Cuba Libre £5.75 | £3.75 (Happy Hour)

The best way to drink rum and coke

Havana Club Especial Rum • Lime Juice • Bottled Coca Cola

Mai Tai £5.95 | £3.95 (Happy Hour)

Every list should have one - we're using our favourite recipe to create a long, fruity drink.

Havana Club 3 year Rum • Amaretto • Havana Club Especial Rum • Orange Juice • grenadine
Served over cubed ice

Mojito £6.25 | £4.25 (Happy Hour)

Our signature cocktail, a Cuban classic

Havana Club Especial Rum • Fresh Mint Leaves • Lime • brown Sugar
Muddled and stirred through crushed ice

Caipirinha £5.75 | £3.75 (Happy Hour)

A Brazilian cocktail; the name means 'little countryside drink'

Cachaça • Lime • Sugar

White/Black Russian £5.75 | £3.75 (Happy Hour)

For all you fans of 'The Big Lebowski'

Absolut Vodka • Kahlua • Cream or Cola

Classic/Strawberry Margarita £5.95 | £3.95 (Happy Hour)

The ubiquitous original or mixed with strawberry for a contemporary twist

Olmecca Gold tequila • Lime Juice • Triple Sec

Classic/Flavoured Daquiris £5.95 | £3.95 (Happy Hour)

Another Cuban classic - Ernest Hemmingway's favourite

Havana Club Especial Rum • Lime Juice • Sugar
Blended or shaken into a martini glass

Also available in BANANA, MANGO AND STRAWBERRY

No 43: Sweet or Sour £5.75 | £3.75 (Happy Hour)

A Bar Dos signature cocktail using Spanish Licor 43

Licor 43 • Lemon Juice • Peach or Pineapple Juice

Vanilla Laika £5.75 | £3.75 (Happy Hour)

An addictive combination of vanilla and berries - you'll be coming back for more!

Absolut Vanilla • Crème de Mûre • Lemon Juice • Apple Juice

Rye and Dry £5.75 | £3.75 (Happy Hour)

A modern twist on a cocktail for connoisseurs

Canadian Club Whiskey • Ginger Ale • Angostura Bitters

Sours £5.75 | £3.75 (Happy Hour)

A well balanced cocktail - goes well with Amaretto, Bourbon etc.

Your choice of spirit • Lemon Juice • Pineapple Juice • Gomme

Bellini £5.50 | £3.50 (Happy Hour)

Seasonal fruit purée with Prosecco, delicious and refreshing

Seasonal fruit • Prosecco

VIRGIN COCKTAILS

Strawberry Cheesecake Martini £3.95

Strawberry Juice • Cranberry juice • Cream • Milk
Garnished with strawberry purée and crushed biscuit

Long Fruity Screw £3.95

Passion fruit • Mango • Lime Juice • Cranberry Juice

Elderflower Mojito £3.95

Non - alcoholic version of our classic

Elderflower Cordial • Lemon • Mint • Vanilla
Muddled and stirred through crushed ice

SHOTS

B52 £2.95

Kahlua • Baileys • Cointreau

Jam and Custard Donut £2.95

Licor Crema Catalana • Chambord • Brown Sugar

Slippery Nipple £2.95

Sambuca • Baileys • Grenadine

Flatliner £2.95

Sambuca • Tequila • Hot Sauce

Cuban Missile

Vodka • Baileys • Havana Especial Rum

Spanish Qualuude £3.95

Vodka • Licor Ponche Santa Maria • Chartreuse - flamed with brown sugar

El Ritual £3.75

Pampero Anniversario Rum • Lime • Ground Coffee • Brown Sugar

Happy hour 5 -7 Daily

All evening from 5pm Sundays and Mondays

See board for our speciality cocktails of the month

Wine List

RED

Beronia • Crianza • Rioja (13.5%)

Rich aromas of raspberry, blackberry and a hint of vanilla cherry

£3.95 | £4.95 | £14.45

False Bay • Pinotage • South Africa (14%)

A heady mix of forest fruits, rich chocolate and plums, well supported by soft tannins

£3.75 | £4.75 | £13.95

Altozano • Tempranillo/Shiraz • Spain (13%)

Juicy red cherries, ripe plums and warm spice with a subtle hint of oak

£3.75 | £4.75 | £13.95

Borsoa • Garnacha • Spain (13.5%)

Brambly, redcurrant dominated, easy drinking wine with a hint of spice

£3.75 | £4.75 | £13.95

WHITE

Beronia • Blanco Viura • Rioja (12%)

Crisp with lively citrus aromas and tropical fruit notes. A Delicate but well structured taste. Dry

£3.95 | £4.95 | £14.45

Mirabello • Pinot Gricio • Italy (12.5%)

Fresh, dry and delicate with floral and citrus aromas. Dry

£3.75 | £4.75 | £13.95

Elementos • Torrontes • Argentina (13.5%)

Fantastic peach and rose aroma with a zingy palate and voluptuous finish. Medium

£3.75 | £4.75 | £13.95

Torres • Vina Esmerelda • Spain (11.5%)

Striking aromas of with rose and tropical fruit flavours. Medium Sweet

£3.95 | £4.95 | £14.45

ROSÉ

Artesia • Rosado • Rioja (13%)

Strawberry and cherry aromas, round and full in flavour with soft berry fruits and a hint of spice. Dry

£3.95 | £4.95 | £14.45

Altozano • Tempranillo/shiraz Rosé • Spain (13%)

Delicious red berry aromas and ripe, succulent strawberry flavours. Off dry

£3.75 | £4.75 | £13.95

Santa Digna • Cabernet Sauvignon Rosé • Chile (14%)

Aromas of plums and strawberries. A full flavoured wine with a delicate fruity acidity and floral flavours. Sweet

£3.95 | £4.95 | £14.45

CAVA AND SPARKLING WINE

Vilarnau • Brut Nature • Spain (11.5%)

Pale yellow with green reflections. Powerful nose with aromas of apple and pear

£4.45 | £17.45

Vilarnau • Brut Rosado • Spain (12%)

Ripe strawberry and raspberry on the palate with refreshing acidity

£4.45 | £17.45

Lunetta • Prosecco • Italy (11.5%)

A delicious light and fruity sparkling wine with hints of ripe apple and apricot

£4.45 | £17.45

Other wine, Champagne and cava available on request

Price Key - 175ml | 250ml | Bottle

Bar Tapas

ALL TAPAS DISHES £1.65 EACH OR FOUR FOR £5.75

Served Mon - Thur till 6.30pm | Fri/Sat/Sun till 6pm

Dolmades

Delicate parcels of vine leaves stuffed with seasoned rice

Potato and Spinach Tortilla

Tortilla de Patatas or 'Spanish Omlette' consisting of egg, fried potatoes, onion and spinach

Roasted Red Pepper

Slices of bell pepper roasted to bring out its distinct sweet flavour

Baby Artichoke

Marinated in garlic and parsley

Mixed Olives

Mixed olives marinated in rosemary, garlic, pimento and bay leaf

Caper Berries in White Wine Vinegar

Piquant flavours give balance to meat and cheeses

Cocktail Gherkins in Vinegar

Tangy and delicious, great with an aperitif

Baby Shallots in Raspberry Juice

Crunchy, sweet and very 'moreish'

Cherry Piquillo Peppers

Sweet piquillo peppers stuffed with a feta and pimento meze

Lomo

Spanish cured pork loin, served very thinly sliced

Salchichon

Slices of Spanish style salami with a mild peppery taste

Chorizo

Cured smoked sausage, which gets its distinctive smokiness and deep red colour from dried, smoked red peppers (paprika)

Mahon Cheese

Mature flavoured Spanish cheese, made with pasteurised cows milk and matured for 6 months

Manchego Cheese

From the La Mancha region of Spain, made from sheep's milk, matured for 3 months minimum. Medium bodied, a slightly salty taste and creamy texture

Smoked Cheese

Delicately smoked continental cheese

Basket of Bread

With extra virgin olive oil and balsamic vinegar