

# Arbequina

## Restaurant · Bar

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### Drinks & Wine

72 – 74 Cowley Road  
Oxford  
OX4 1JB

# Aperitivo

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Pastis 50ml	£5
MUZ Vermut Natural 100ml	£6.50
Rebujito sherry, lemonade, mint	£9.50
Chilcano pisco, lime, bitters, ginger	£10
Tinto de Verano red wine, vermouth, orange, lemonade	£10

# Beer & Cider

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Rosa Blanca draft, 3.4%, 275ml / 500ml, Mallorca	£3 / £5.50
Todo el Dia, Session IPA draft, 4.7%, 275ml / 500ml, Córdoba	£4.50 / £8
Daura Damm, gluten free bottle, 5.4%, 330ml, Barcelona	£4.50
Isastegi, natural cider bottle, 6%, 330ml, Gipuzkoa	£6

# Cocktails

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Basil Gimlet	£11
gin, lime, ginger, basil	
Bergamot & Apple Sour	£11
italicus, gin, green apple, lemon, aquafaba	
Three Star	£11
white rum, grenadine, lime, cherry	
Death in Venice	£11.50
campari, grapefruit bitters, cava	
Negroni – Fig Leaf / White	£12
campari, fig leaf gin, red vermouth / italicus, gin, white vermouth	
Peruvian Coupe	£12
pisco, green chilli liqueur, lime, bitters	
Pineapple Daiquiri	£12
pineapple rum, lime, gomme	
Pistachio Martini	£12
pistachio liqueur, vodka, oloroso	
Whiskey & Walnut	£12.50
bourbon, oloroso, walnut, green apple	
Rum & Raisin Old Fashioned	£12.50
aged rum, p.x., raisin syrup, bitters	
The Closing Argument	£14
green chartreuse, mezcal, maraschino, lime	

# Alcohol-Free

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Pomegranate Fizz grenadine, cranberry, lime, soda	£6
Rosemary & Lemon Pressé rosemary, lemon, soda	£6
Basil Mojito basil, lime, ginger, green apple	£6.50
Elderflower & Cucumber Spritz elderflower, cucumber, tonic	£6.50
Non-Alcoholic Negroni blood orange, cherry, orange blossom	£7

# Soft Drinks

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Frobishers 250ml – apple / cranberry / orange	£3
Fevertree 200ml – ginger ale / ginger beer / lemonade / soda / tonic	£3.50
Karma cola 330ml – sugar free available	£3.50
Mineral water 750ml – sparkling / still	£4.50

# Dry Sherry

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Manzanilla	£7.50
Sanchez Ayala, Sanlucar	
Manzanilla en Rama	£8.50
Sanchez Ayala, Sanlucar	
Fino	£7
Cesar Florido, Chipiona	
Fino en Rama	£8
Cesar Florido, Chipiona	
Amontillado	£8.50
Cesar Florido, Chipiona	
Palo Cortado	£9.50
Emilio Hidalgo, Jerez	
Oloroso	£9
Emilio Hidalgo, Jerez	

served in measures of 100ml  
bottles are available

Sherry flight	£13
Choose any 3 sherries to taste	
served in measures of 50ml	

# Sparkling

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Pago de Tharsys £6 / £17 / £30  
cava blend, Valencia

Toto Espumoso £8 / £23 / £40  
palamino, Jerez

# Orange

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Tragolargo £7 / £20 / £35  
moscatel, malvasia, Alicante

Lovamor £8 / £24 / £40  
albillo, Valladolid

# Pink

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Txakoli Rosado £7 / £20 / £35  
hondarribi zuri, Eitzaga

El Rosado de Padilla £8 / £24 / £40  
monastrell, Alicante

served in measures of 125ml, 375ml or 750ml

# White

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Ciello Blanco – on tap cataratto, Sicily, Italy	£5.50 / £15.50 / £26.50
Vina Ilusion tempranillo blanco, Navarra	£6.50 / £18.50 / £32.50
El Pinto Palamino palamino, Cadiz	£7 / £20 / £35
O Rosal albariño, Rias Baixas	£8.50 / £24.50 / £42.50

# Red

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Vina Nabor, Albizu – on tap tempranillo, Álava	£5.50 / £15.50 / £26.50
Gre2 garnacha, Madrid	£6 / £17 / £30
Brezo Tinto mencia, Bierzo	£6.50 / £18.50 / £32.50
La Tomatierra cabernet franc, Alicante	£7 / £20 / £35

served in measures of 125ml, 375ml or 750ml

# Natural Wines

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**Organic** wines are made without chemicals in the vineyard, other than copper sulphate which is sprayed against mildew. Organics encourage life and biodiversity in the soil.

**Biodynamic** wines take this a step further, based on a series of homeopathic preparations (laid down by Rudolf Steiner), which are designed to enrich the soil. It is also about finding natural solutions to natural problems; holistic & pre-emptive, in order to discover the natural balance in the vineyard.

**Natural wine** is about making the fewest number of physical interventions during the winemaking process. Fermenting with the natural yeasts in the vineyard (rather than bought-in yeasts), not practising temperature control, not adding acid, sugar, tannins or flavouring. No filtering or fining, and adding the bare minimum (or zero) sulphur dioxide. Natural wine makers will also follow the principles of Organics and Biodynamics. They believe in the primacy of the vintage & letting the vinification take its course without chemical additions.

We work in collaboration with Les Caves de Pyrene, a leading importer of Natural wines.

All of our wines are organic, biodynamic or natural, but we have laid out a specially curated **all natural** list to enjoy.



# Natural Wines

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Casa Belfi Bianco sparkling – glera Treviso, Italy	£8 / £23 / £40
Testalonga, I Wish I Was A Ninja sparkling – colombard Swartland, South Africa	£9 / £26 / £48
Reverte, Abrazos white – garnacha blanca Navarra, Spain	£6.50 / £18.50 / £32.50
Basis, Weingut Ernst Warnung white – grüner veltliner Kamptal Valley, Austria	£9 / £26 / £48
Jumping Juice orange – vermentino, fiano, zibibbo Victoria, Australia	£8.50 / £24.50 / £42.50
Salamandre Rouge, St. Cyrgues red – syrah Rhone Valley, France	£6.50 / £18.50 / £32.50
Testalonga, Chin Up, Baby Bandito red – cinsault Swartland, South Africa	£9 / £26 / £48

served in measures of 125ml, 375ml or 750ml

# Sweet & Digestivo

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Moscatel	£5.50
Cream Sherry	£5.50
Pedro Ximenez	£6.50
Demorado Dulce	£7
Patxaran	£7.50
Plantation 2007	£9.50
Los Danzantes	£10
Baron de Sigognac 20 Y.O.	£11
Lagavulin 16 Y.O.	£11

all served in measures of 50ml

# Hot Drinks

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Espresso / Americano	£3
Coffee with milk	£3.50
Fresh mint tea	£3
Hot chocolate	£4

# Gift Vouchers

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Gift vouchers available for purchase in  
denominations of £5

Available for collection at the restaurant, or they can be  
posted to any UK address

[www.arbequina.co.uk](http://www.arbequina.co.uk)

[info@arbequina-oxford.co.uk](mailto:info@arbequina-oxford.co.uk)

[@arbequinaoxford](https://www.instagram.com/arbequinaoxford)

(01865) 792777

# Private Dining

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We have a private room available in the upstairs of  
the restaurant, suitable for groups of 10-20 guests

Please ask a member of staff for details, or email  
us directly on

[info@arbequina-oxford.co.uk](mailto:info@arbequina-oxford.co.uk)

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