

Arbequina

Restaurant · Bar

Drinks & Wine

72 – 74 Cowley Road
Oxford
OX4 1JB

Bar Snacks

Olive mix	£3.50
Smoked Marcona almonds	£4

Aperitivo

Pastis 50ml	£5
Gin & Tonic 35ml	£5.50
MUZ Vermut Natural 100ml	£6.50
Spritz white wine, soda	£7.50
Aperol Spritz aperol, cava, soda	£8.50
Rebujito sherry, lemonade, mint	£9
Chilcano pisco, lime, bitters, ginger	£9.50
Tinto de Verano red wine, vermouth, orange, lemonade	£9.50

Cocktails

Basil Gimlet gin, lime, ginger, basil	£10
Bergamot & Apple Sour italicus, gin, green apple, lemon, aquafaba	£10
Three Star white rum, grenadine, lime, cherry	£10
Death in Venice campari, grapefruit bitters, cava	£10.50
Negroni – Fig Leaf / White campari, fig leaf gin, red vermouth / italicus, gin, white vermouth	£10.50
Peruvian Coupe pisco, green chilli liqueur, lime, bitters	£10.50
Pineapple Daiquiri pineapple rum, lime, gomme	£10.50
Pistachio Martini pistachio liqueur, vodka, oloroso	£10.50
Whiskey & Walnut bourbon, oloroso, walnut, green apple	£11
Rum & Raisin Old Fashioned aged rum, p.x., raisin syrup, bitters	£11.50
The Closing Argument green chartreuse, mezcal, maraschino, lime	£13

Dry Sherry

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

served in measures of 100ml
bottles are available

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

Victoria Malaga draft, 4.8%, 275ml, Malaga	£3.50
Ripper IPA, Laine brewery draft, 4.9%, 275ml, London	£4
Daura Damm, gluten free bottle, 5.4%, 330ml, Barcelona	£4.50
Isastegi, natural cider bottle, 6%, 330ml, Gipuzkoa	£6

Sparkling

Pago de Tharsys cava blend, Valencia	£6 / £17 / £30
Toto Espumoso palamino, Jerez	£8 / £23 / £40
A Pel Ancestral xarel.lo, Barcelona	£50

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

White

Ciello Blanco – on tap £5.50 / £15.50 / £26.50
cataratto, Sicily, Italy

Vina Ilusion £6.50 / £18.50 / £32.50
tempranillo blanco, Navarra

El Pinto Palamino £7 / £20 / £35
palamino, Cadiz

Guimaro Blanco £7.50 / £20.50 / £37.50
godello, treixadura, Ribeira Sacra

Fanfarria Blanco £8 / £24 / £40
albillo, Asturias

O Rosal £8.50 / £24.50 / £42.50
albariño, Rias Baixas

Orange

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

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

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

Red

Vina Nabor, Albizu – on tap £5.50 / £15.50 / £26.50
tempranillo, Álava

Gre2 £6 / £17 / £30
garnacha, Madrid

El Pinto Tintilla de Rota £6.50 / £18.50 / £32.50
tintilla, Cadiz

La Tomatierra £7 / £20 / £35
cabernet franc, Alicante

Suc de Saulo £8 / £24 / £40
cariñena, garnacha, Montsant

Aphros Tinto £8.50 / £24.50 / £42.50
vinhão, Vinho Verde, Portugal

Pink

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

Alcohol-Free

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

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

Sweet

Moscatel Cesar Florido, Chipiona	£5
Cream Sherry Cesar Florido, Chipiona	£5
Pedro Ximenez Emilio Hidalgo, Jerez	£6.50
Demorado Dulce Pedro Olivares, Jaén	£7
Amaretto Saliza	£7

Digestivo

Patxaran	£7
Plantation 2007	£9
Baron de Sigognac 20 Y.O.	£10
Los Danzantes	£10
Lagavulin 16 Y.O.	£10.50

all served in measures of 50ml

Hot Drinks

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

Gift Vouchers

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

info@arbequina-oxford.co.uk

[@arbequinaoxford](#)

(01865) 792777

Private Dining

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



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