



**fort Tiracol**  
Heritage Hotel  
Goa

# *The Tavern*

**DINING ROOM, VERANDAH & BAR**

**WINE SELECTION**

# The Tavern

## WINE SELECTION

### SPARKLING WINE

#### INDIAN SELECTION

##### **Sula Brut | 2250**

Méthode Champenoise: Blend of Viognier, Chenin Blanc, Sultana, Shiraz and Pinot Noir.  
Tastes best paired with fried or creamy dishes as well as lighter Asian dishes.

#### WORLD SELECTION

##### **Ferrari Brut | 7000**

Ripe golden apples, wild flowers and a subtle fragrance of yeast.

### RED WINE

#### INDIAN SELECTION

##### **Sula: Satori Merlot Malbec | 1500**

Merlot Malbec blend with hints of black cherries and ripe red fruit. Pair this wine with meat or spicy meals to fully experience the best it has to offer.

##### **Sula: Cabernet Shiraz | 1500**

A smooth, medium-bodied food friendly red wine accentuated by ripe cherry and plum fruit, with attractive aromas of black pepper. A food friendly wine, also great to drink on its own.

##### **Sula: Dindori Reserve Shiraz | 1500**

Reserve Shiraz is fragrant, elegant and smooth, with lush berry flavors and silky tannins. Goes beautifully with grilled meat, preferably lamb.

##### **Fratelli Sangiovese | 1600**

#### WORLD SELECTION

##### **Sollazzo Rosso, Italy | 1900**

Sollazzo Rosso Italia - A medium bodied fruity red wine from Sangiovese, Cabernet and Barbera grapes. Cherries and blackberries on the nose with a spicy finish to the palate. Enjoy a meat gravy dish.

Standard bottle size for all wines is 0.75l and dessert wines is 0.375l. We levy 6% service charge.

Prices are in Indian rupees and are exclusive of applicable government taxes

**Camas Merlot, France | 2300**

A bright, deep red wine with purple highlights and aromas of ripe red and black fruits. Perfect match for red meats and chicken dishes.

**Castillo de Monseran Garnacha, Spain | 2500**

An easy drinking, fruit-driven wine, bursting with ripe berry and plum fruit typical of Garnacha. Perfect with mutton dishes and beef medallions.

**Kumala: Pinotage, South Africa | 2300**

Upfront red fruit characteristics supported by subtle spicy tones, hints of white truffle, freshly made milo and thyme makes this a lovely Saturday afternoon drink.

**Trapiche: Vineyards Malbec, Argentina | 3400**

Made with the Argentinian flagship variety. A rich red colour wine with violet hues, redolent of plums and cherries. Silky in the mouth with a touch of red peppers and vanilla.  
On the palate it is rounded with great structure.

**Le Grand Noir: Pinot Noir IGP Pays D'Oc, France | 3600**

A rich Pinot Noir characteristic of a cool climate. Fruit forward yet well structured with top notes of raspberries, cherries and hints of strawberries. Complexity and depth from very gentle oak influence.

**Bouchard Aîné & Fils: Les Vendangeurs Bourgogne Pinot Noir A.O.C, France | 4900**

Characteristic black currant, cherry and blackberry notes with undertones of lime flower and mint. Full-bodied and well- balanced with subtle oak hints and a long liquorice finish.

## WHITE WINE

### INDIAN SELECTION

**Sula: Sauvignon Blanc | 1500**

Herbaceous, crisp and dry, with aromas of bell peppers, freshly cut green grass and refreshing acidity on the palate. Goes well with fried food as well as rich, creamy dishes.

**Sula: Chenin Blanc Reserve | 1500**

A limited-edition reserve Cheninblanc from the dindori vineyard producing intense fruits concentration and expansive flavors.

**Sula: Riesling | 1500**

Sula's Riesling is a fruity aromatic wine with hints of green apples, grapefruit, peach & honey. Pairs well with Indian, Thai and Chinese cuisine.

Standard bottle size for all wines is 0.75l and dessert wines is 0.375l. We levy 6% service charge.

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### **Sula: Chenin Blanc | 1600**

A semi-dry, refreshingly light wine bursting with tropical fruits like pineapple, pear and green apple. Makes for a delightful aperitif and ideal with food that has a hint of sugar and spice such as Southeast Asian or Gujarati dishes.

### **Sula: Dindori Reserve Viognier | 1700**

Grown on the distinctive red soil of the Dindori estate, the Dindori Reserve Viognier is an exotic elixir of peach and lychee flavours. Floral, spicy, stunning. Good as an aperitif and also with sea food as well as spicy dishes.

### **Fratelli Sangiovese Blanco | 1600**

## **WORLD SELECTION**

### **Sollazo Bianco, Italy | 1900**

Blend of Trebbiano, Grechetto and Vermentino grapes. Fresh and zesty with a hint of spice in the finish. A soft, fruity, dry white wine with a hint of spiciness from the Grechetto grape and an aroma of dried fruit and almonds.

### **Camas: Chardonnay, France | 2300**

A delicate well-balanced wine. Bright golden appearance with a very floral nose. Tastes best with white fish or just on its own as an aperitif.

### **Kumala: Sauvignon Blanc, South Africa | 2300**

A sweet and sour twist of lime mingles with a good green fig and nettle intensity. On the palate there are hints of gooseberry, a nice acidity and a lovely lingering aftertaste.

### **Ruffino: Orvieto Classico D.O.C., Italy | 3150**

This straw-yellow, fragrant wine has a nose of meadow flowers and green apples. It is fresh and harmonious with an after taste of citrus fruits.

### **Cono Sur: Bicycle Chardonnay, Chile | 3300**

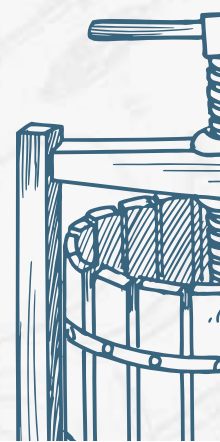
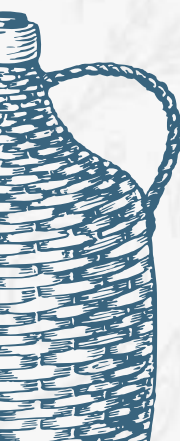
A bright yellow wine with beautiful golden hues, this is an exuberant Chardonnay. Fresh citrus and fruit aromas of peach are offset nicely by minerals, This is a young, fresh wine.

### **Le Grand Noir: Chardonnay IGP Pays D'Oc, France | 3600**

A fresh Chardonnay with tropical top notes complimented by hints of white pepper, sage and dried ginger. Complexity derived from time on less and subtle oak influence.

Standard bottle size for all wines is 0.75l and dessert wines is 0.375l. We levy 6% service charge.

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## ROSÉ

### **Crucillon Rosé | 1300**

Made from 100% Viura grapes. Floral aromas with notes of fresh fruit. This is a fresh and light wine which is delicate and even subtle in their floral aromas and distinct flavors. Clean, transparent and at the same time sophisticated, the winemakers have managed to capture the essence of the vineyards of Macabeo, Chardonnay and Muscat of Alexandria.

### **Sula: Zinfandel Blush Rosé, India | 1400**

This popular favourite is fun and fruity, with abundant aromas of honeysuckle and fresh strawberries. A versatile, “anytime” wine great for picnics, parties and hot summer days. Lovely with poultry and spicy dishes.

## DESSERT WINE

### **Sula: Late Harvest Chenin Blanc, India | 700**

Abounding with aromas of mango, honey and tropical fruit, our award-winning Late Harvest Chenin Blanc is the perfect close to a delicious meal, but is also an elegant aperitif. Perfect with fruit and nut platters, desserts, cheeses, cakes, cookies and pies.

Standard bottle size for all wines is 0.75l and dessert wines is 0.375l. We levy 6% service charge.

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**DINING ROOM, VERANDAH & BAR**

**BAR MENU**

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## BAR MENU

### HOUSE WINE BY THE GLASS

House Red	400
House White	400
House Rose	400

### BEERS (330 ML)

Peoples Larger (Local Craft)	200
Budweiser	220
Kingfisher Ultra	220
Tuborg	220
Bira White	230
Bira Blonde	230
Heineken	220
Susegado (Local Craft)	250
Corona	380

### VODKA

Smirnoff Red	140
Absolut	210
Grey Goose	360
Beluga	390

### GIN

Greater Than	140
Stranger & Sons	180
Gordon's	250
Tanqueray	250
Bombay Sapphire	330
Hendricks	590

### TEQUILA

Don Alejandro	180
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### RUM

Old Monk	120
Bacardi Lemon Citrus	140
Bacardi White	140
Captain Morgan	140

### BLENDED WHISKEY

Black Dog	210
Johnnie Walker Red Label	260
Johnnie Walker Black Label	360
Chivas Regal 12 YO	360
Monkey Shoulder	390

Standard pour for wine is 150 ml, 45 ml for aperitifs and 30ml for all spirits. We levy 6% service charge.

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## IRISH WHISKEY & BOURBON

Jim Beam	180
Jameson Irish Whiskey	220
Jack Daniel's Tennessee	380

## SINGLE MALT

Paul John Goa - Edited	370
Paul John Goa - Brilliant	425
Paul John Goa - Bold	425
Glenfiddich 12 YO	450
The Glenlivet 12 YO	450
Talisker	590
The Balvenie Doublewood 12 YO	450
Glenfiddich 15 YO	750
Glenfiddich 18 YO	1050

## BRANDY

Honey Bee	90
Janus	180
Remy Martin VSOP	650

## CASHEW FENI

Homemade Feni 'Tiracol'	90
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## SHOOTERS

B52	360
Brain Hemorrhage	360
Sambuca Shot	360

## LIQUEUR & APERITIF

Baileys	220
Martini Bianco	200
Martini Extra Dry	220
Martini Rosso	200
Cointreau	290
Campari	460

## LIQUEUR COFFEE

Irish Coffee	450
Baileys Coffee	450
Cointreau Coffee	450
Brandy Coffee	450
Kahlua Coffee	450

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## COCKTAILS

<b>Whiskey Sour</b>	400
Blended Whiskey, Lime Juice, Sugar Syrup	
<b>Mojito</b>	400
White Rum, Mint Leaves, Lime Wedges, Soda	
<b>Daiquiri</b>	400
White Rum, Lime Juice, Sugar Syrup	
<b>Blue Lagoon</b>	400
Vodka, Blue Curacao, Fresh Lime, Sprite	
<b>Blue Lady</b>	400
Gin, Blue Curacao, Fresh Lime Soda	
<b>Tom Collins</b>	400
Gin, Lime Juice, Sugar Syrup	
<b>Margarita</b>	450
Tequila Blanco, Cointreau, Lime Juice, Sugar	
<b>Cosmopolitan</b>	500
Vodka, Cointreau, Lime Juice, Cranberry Juice	
<b>Vodka Martini</b>	500
Vodka, Martini Extra Dry	
<b>Bloody Mary</b>	500
Vodka, Tomato Juice, Tabasco, Lime Juice, Worcester Sauce	
<b>Dry Martini</b>	500
Gin, Martini Extra Dry, Olives	
<b>Pina Colada</b>	500
Malibu, White Rum, Coconut Cream, Pineapple Juice	
<b>Long Island Ice Tea</b>	550
Vodka, Gin, White Rum, Tequila Blanco, Triple Sec, Lime Juice	

## REJUVINATORS

<b>Tiracol Fort Delight</b>	190
Canned Pineapple With Coconut Cream & Grenadine Syrup	
<b>Cinderella</b>	190
Canned Orange & Pineapple With Grenadine Syrup	
<b>Shirley Temple</b>	190
Sprite With Grenadine Syrup	
<b>Virgin Mojito</b>	190
Refreshing Mix Of Lime, Mint Leaves, Water & Sugar	
<b>Virgin Mary</b>	190
Tomato Juice, Tabasco, Lemon Juice, Pepper & Salt	

*Saúde!*

Standard pour for wine is 150 ml, 45 ml for aperitifs and 30ml for all spirits. We levy 6% service charge.

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