



## WINE OF THE MONTH – STAFF PICK

### White Wine

#### **Quinta de Ambrões Solto, DOC Vinho Verde, Portugal**

Grapes – Arinto, Trajadura, Loureiro, Avesso.

Aromas of delicate and tropical fruit. Palate is fresh and delicate with citrus notes.

**175ml glass €7.50 / 250ml glass €10 / 500ml carafe €20 / Bottle €29.95**

### Red Wine

#### **Dominio de Cair Cuvee, Ribera del Duero, Spain**

Grapes – Tempranillo & Merlot

Intense nose. Full and powerful on the attack with good balance. Meaty, juicy mouthfeel with sweet tannins. Long lingering finish.

**175ml glass €8.75 / 250ml glass €12 / 500ml carafe €24 / Bottle €34.95**

## BUBBLES

### **Marsuret Treviso**

Prosecco, Italy

**Bottle €28**

### **Prosecco**

Kir / Kir Royale

Elderflower and Prosecco

**175ml glass €7**

## ROSÉ WINE

### **Domaine de Millet Rosé, Cotes des Gascogne IGP, France**

Grapes – Egiodola, Cabernet Franc

Subtle cherry and strawberry notes. Super long finish and a perfect match with aperitifs, salads and white meat. No stickiness, sweetness, just crisp loveliness!

**175ml glass €6.25 / 250ml glass €8.40 / 500ml carafe €17 / Bottle €25**



## WHITE WINES

### **La Garde Blanc, Pays du Comté Tolosan, Southern France**

Grapes - Ugni-Blanc & Colombard

The nose is stunning, expressing the delightful notes of Colombard (citrus fruit). Lots of character, offering astonishing perfumes.

**175ml glass €6 / 250ml glass €7.50 / 500ml carafe €15 / Bottle €24**

### **Les Granges, Pays de Herault IGP, France**

Grapes – Piquepoule, Sauvignon, Vermentino, Muscadet

From Languedoc France, notes of flowers and fruits. Perfect with seafood or a pasta dish.

**175ml glass €6.50 / 250ml glass €8.50 / 500ml carafe €17.50 / Bottle €26**

### **Organic Pinot Grigio delle Venezie DOC, Perlage, Italy**

Grape – Pinot Grigio

Refined and elegant, rich with perfumes that remind us of summer and freshly baked bread. Dry, pleasurable velvety and harmonious.

**175ml glass €6.50 / 250ml glass €8.50 / 500ml carafe €17.50 / Bottle €26**

### **Ciu Ciu Oris, Falerio DOP, Italy**

Grapes- Trebbiano, Passerina

100% organic, vegan & biodynamic. Luscious fruit palate with white summer fruits, crisp acidity on the finish with great freshness.

**175ml glass €7 / 250ml glass €9.50 / 500ml carafe €19 / Bottle €28**



## white wines

### **Guerinda, La Blanca, Navarra DO, Spain**

Grape: Chardonnay

Lively stone and citrus fruit, great texture, a modern Chardonnay that we love! Superb with tapas, charcuterie or seafood.

**bottle €29**

### **Val de Sosego, Rias Baxias DO, Spain**

Grape: Albariño

This Spanish wine is full of pears, peaches and minerality. Smooth, complex and elegant and one of our favourites. Great with with chicken and spicier dishes.

**bottle €29**

### **Henrys Hills, Wairirapa, New Zealand**

Grape: Sauvignon Blanc

From New Zealand this is a real find! Medium bodied, dry and tangy fruit flavours, tropical tones and nettle-green aromas make this a New Zealand Sauvignon that stands out from the crowd.

**bottle €30**

### **Paulessen, Mosel, Germany**

Grape: Riesling

At last! a German Riesling that we adore! Super cool producer, dry, elegant with ripe apple, honey and lemon notes. Fantastic with seafood, chicken or pork.

**bottle €33**



## RED WINES

### **La Garde Rouge, Pays de L'Herault, Languedoc, Southern France**

Grapes – Carignan, Grenache, Merlot

The nose is pleasant with hints of red fruit and spice. The palate is well rounded and balanced.

**175ml glass €6/ 250ml glass €8 / 500ml carafe €16 / Bottle €24**

### **Senorio de Auyd, Calatayud DO, Spain**

Grapes – Garnacha, Syrah

One of our new finds! A great full bodied, inky Spanish, Garnacha, 100% biodynamic & organic. Deep, rich and full bodied.

**175ml glass €6.50/ 250ml glass €8.50 / 500ml carafe €17.50 / Bottle €26**

### **Ciu Ciu Bacchus, Piceno DOP, Italy**

Grapes – Montepulciano, Sangiovese

100% biodynamic, organic and vegan. Ripe red fruit with raspberry and cherry, a lovely note of liquorice and mint on the finish. Gorgeous!

**175ml glass €7/ 250ml glass €9.50 / 500ml carafe €19 / Bottle €28**

### **Gougenheim Malbec, Mendoza, Argentina**

Grape – Malbec

A great Argentinean find. Rich black fruit character and a spicy finish make this an ideal partner for cheese based dishes, beef or any spicy dish. Perfect on its own also.

**175ml glass €7/ 250ml glass €9.50 / 500ml carafe €18.50 / Bottle €29**



## RED WINES

### **Langa Frenesi, Calatayud DO, Spain**

Grapes – Garnacha, Syrah, Merlot, Cabernet Sauvignon

One of our new loves! Dark ruby red made in Spanish sunshine. Ripe juicy fruit with a kick of spice, cinnamon and a great boldness of flavour. Fantastic

**Bottle €28**

### **Vinaspeiri Crianza Rioja, Rioja DO, Spain**

Grape – Tempranillo

A super Spanish red. Medium bodied, ripe fruit and a vanilla hint – delicious!

Try this with grilled meats, cheese, and pork dishes.

**Bottle €30**

### **Guerinda El Maximo, Navarra, Spain**

Grapes – Garnacha, Merlot, Cabernet Sauvignon

This is a juicy Spanish red made by a third generation tiny winemaking family.

Sweet fruit, spice, and a touch of oak. A modern alternative to Rioja.

**Bottle €31**

### **Bender, Pfalz, Germany**

Grape – Pinot Noir

Spice, vanilla and caramel with a touch of oak. This was a standout from our spring wine tasting and our recommendation from the list. Elegant with a long finish. Partner with chorizo, spicy stews, lamb and middle eastern dishes. Yum!

**Bottle €33**



## PORT

### **Quinta do Crasto Late Bottled Vintage Port, Duoro DOC, Portugal**

Finish your meal with a rich and mellow glass of port, perfect with a cheese board. This port has intense red fruit, soft tannins, spice and smooth drinkability as a result of five years ageing.

**Glass €5.00**

**Hot Port €6.00**

## BEER & CIDER

Ask your server for seasonal beers

<b>Hollows and Fentimans Ginger Beer</b> <i>500ml</i>	<b>€6.00</b>
<b>Metalman Pale Ale / Equinox</b> <i>330ml</i>	<b>€5.00</b>
<b>Local Cider Medium/Medium Dry</b> <i>500ml</i>	<b>€6.00</b>
<b>Heineken</b> <i>330ml</i>	<b>€5.00</b>
<b>Dungarvan Minehead Pale Ale, Blackrock Stout, Copper Coast Red Ale, Seasonal Ale</b> – <i>500ml each</i>	<b>€6.00</b>
<b>Eight Degree Citra / Barefoot Bohemian</b> <i>330ml</i>	<b>€5.00</b>
<b>Beekon Batches, Honey Refresher</b> <i>330ml</i>	<b>€5.50</b>

## NON ALCOHOLIC BEER

<b>Heineken 0.0</b> <i>330ml</i>	<b>€4.50</b>
<b>Main Sail Dungarvan Brewery</b> <i>500ml</i>	<b>€5.00</b>



## momo soft drinks

<b>Fentimans Drinks</b>	<b>€3.00</b>
Curiosity Cola/ Cherry Cola/ Wild English Elderflower / Victorian Lemonade/ Rose Lemonade/ Orange and Mandarine / Ginger Beer	
<b>Holo Kombucha - Classic/ Pineapple &amp; Mango</b>	<b>€3.70</b>
<b>Aurelia Cordials (made in Waterford) with sparkling water - mix berry/ strawberry/ ginger/ elderflower / lemon&amp; lime/ lemon&amp; parsnip</b>	<b>€2.00</b>
<b>Apple juice/ Orange juice</b>	<b>€2.00</b>
<b>Ballygowan Water still/ sparkling</b>	<b>€2.50</b>

## momo hot drinks

<b>Hot Ginger &amp; Lemon Aurelia Cordial</b>	<b>€2.00</b>
<b>Tea</b>	<b>€2.00</b>
<b>Matcha Tea / Latte</b>	<b>€4.00</b>
<b>Herbal Tea:</b> camomile/ lemon&ginger/ Rooibos/ Peppermint/ Earl Grey/ Red Berry/ Orange & Passion Fruit/ Green Tea/ Jasmine Green Tea	<b>€2.50</b>
<b>Almond milk/ Soy milk available on the request</b>	<b>€0.30</b>
<b>Americano</b>	<b>€2.50</b>
<b>Cappuccino</b>	<b>€3.00</b>
<b>Latte/Mocha</b>	<b>€3.00</b>
<b>Espresso</b>	<b>€2.50</b>
<b>Double Espresso</b>	<b>€3.00</b>
All coffees available decaffeinated	
<b>Hot Chocolate with Marshmallows</b>	<b>€3.00</b>
<b>Turmeric Milk with spices &amp; honey</b> (dairy free available on request)	<b>€4.00</b>
<b>Dark Hot Chocolate with Cinnamon</b> (dairy free available on request)	<b>€4.00</b>
<b>Hot ginger cordial</b>	<b>€2.00</b>