

JAVA SQUARE

White by the bottle

Paparuda Savingnon Blanc (Romania) £18

Racy, citrus notes dominate the palate of this bracingly crisp dry wine. Grapefruit with touches of blackcurrant and guava dominate the palate leading through to a zesty, mouth watering finish. 13%

La Petit Vigne Viognier (Southern France) £18

This fresh and crisp French beauty has a powerful nose of apricots, peaches and exotic fruits. 12.5%

Susana Sempore Blanc (Mallorca) £23

This Mallorcan beauty is succulent with juicy grapefruit character, some richer rounder chardonnay fruit on the middle of the pallet with almost tropical hints but with enough freshness and vivacity on the palette. 12%

Red by the bottle

Jean Balmont Merlot Pays D'oc (France) £18

Very smooth and powerful wine, slightly spicy with aromas of red fruits 12.5%

Wide River Shiraz (South Africa) £18

Delightful wild herb, spicy undertones, black pepper and vanilla notes. This elegant wine is well balanced with a beautiful plumb colour and long silky finish. 13.5%

Susana Sempore Roble (Mallorca) £23

Packed full of sun ripened and black fruit character, with a backbone and body. This is a super wine with attractive fruit made in a modern style, a Java Square favourite. 13.5%

Rose by the bottle

Nevarro Pleno Rosado (Spain 2014) £18

Bright raspberry pink rose, intensely fresh to the nose with noticeable aromas of fruit and flowers. Well balanced and tasty. 12.5%

Prosecco by the bottle

Tanners Signature Prosecco 750ml £25

Attractive, long and succulent with easy creamy pair and apple fruit and a refreshing, flavoursome finish

Cocktail Menu

Espresso Martini

A blend of vodka, our Java Square signature roast espresso, Kahlua coffee liquor and sugar syrup or amaretto liquor (your choice) shaken with ice

Gin Basil Smash

A swavory (yes, it's a word) little number combining Bombay Sapphire Gin, fresh lemon juice, sugar syrup and basil leaves shake with ice

Moscow Mule

Also known as a Vodka Buck, this fiery little number combines vodka, lime juice and ginger beer for that little mule kick

Raspberry Sorbet Royale

A fizzy little number combining Bombay Sapphire Gin, sugar syrup and your choice raspberry sorbet topped with prosecco

All cocktails £7.95

Room for desert?

Amaretto Affogato— (Vanilla Ice Cream served with a shot of Espresso and a shot of Amaretto on the side) **£4.95**

Raspberry Sorbet served with a shot of chilled Limoncello **£4.95**

Make it a desert platter to share with both deserts plus complimentary Chocolate

Fudge Truffles £8.95



JAVA SQUARE
COFFEE CO

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Tapas Inspired Platters Menu

Mermaid Dressed Crab - fresh whole crab direct from our local Fish Merchants in Llandudno, served in the shell with melba toast, perfect for sharing **(counts as 2 dishes, perfect to share)**

(V) Whole Baked Camembert - this French classic baked cheese is studded with garlic and rosemary, topped with honeyed walnuts, chutney & grapes. Served with pitta fingers **(counts as 2 dishes, perfect to share)**

(V) Lentil & Vegetable Stuffed Mushrooms
Large field mushrooms stuffed with a rich vegetable & lentil chili 'non' carne and topped with blue cheese (popular with vegetarians and meat eaters alike)

Pig tails and bangers - A British pub favourite, hand cooked roasted pork crackling sticks with our award winning pork sausage skewer, served with apple sauce and mustard drizzle

(V) Patatas Bravas - a traditional Spanish tapas dish of baby new potatoes roasted in their skins until crisp then dressed in a spicy tomato & garlic sauce, served with garlic mayonnaise

Spanish Meatballs - served with a sweet & spicy tomato & harissa sauce

Sweet Chilli & Vodka Prawns - sweet & sticky king prawns served on a bed of leaves, with mango, chilli, lime and coriander salsa, this really is a taste sensation

Slow Braised Pork Cheek - a delicacy in Spain, revered for their incredibly tasty flesh and unctuous, sticky texture. Ours are served on a bed of broad bean puree and garnished with pickled apple

3 Dishes for only £15

Individual dishes charged at £5.50 each

MANY OF OUR DISHES CONTAIN GLUTEN, DAIRY AND NUTS, PLEASE LET US KNOW IF YOU SUFFER FROM ANY FOOD ALLERGIES OR INTOLERANCES WHEN ORDERING

Gin Menu

SEE BOARD FOR GUEST GINS

Bloom / Elderflower Tonic / Strawberry

The lead roles in this delicate & floral Gin are played by Bach flower, pomelo and chamomile rather than the usual juniper which takes a back seat

Ophir / Indian Tonic / Baby Green Chill

(Pronounced Oh-Peer) *A unique gin with citrus notes balanced with earthy spicy aromatics and warm soft spices*

Martin Millers / Indian Tonic / Grapefruit &

Basil *Martin Miller's Gin is a premium gin made from 9 carefully selected botanicals blended with the purest Icelandic water - the ultimate in good taste*

Gin Mare / Mediterranean Tonic / Mango

Gin Mare opens the door to a new variety of gins, with a novel pan-Mediterranean concept that unites the different cultures around this sea re presenting their botanical stars such as: Arbequina olives, thyme, basil and rosemary

Hendricks / Naturally Light Tonic Water / Cucumber & Black Peppercorns

A refreshing Gin with a strong character, with the essence of Dutch cucumbers and oils of Bulgarian rose petals

Raspberry Gin / Mediterranean Tonic Water / Raspberries & Black Peppercorns

Pinkster makes a refreshingly different G&T with the delicate flavour of raspberries balanced with black pepper and gentle spice

Our Gins are served as a 50ml double shot as standard with complimenting garnish and specialist tonic water

25ml 4.50 50ml 7.50