

Wine:

House white, red or sparkling wine:

Glass Bottle

45,-

White:

Grüner Veltliner, Weingut Geyherhof Stockwerk (B10) 65,- / 285,-

Pinot Grigio, Alpha Zeta Terrapieno IGT, Valpantena, Italy 65,- / 285,-

Riesling Trocken 2016, Weingut Ratzenberger, Mittelrhein 65,- / 285,-

Gewurztraminer, Domaine Moltés, Alsace, France 65,- / 285,-

Sauvignon Blanc, Sancerre 2017, Chateau de Sancerre 75,- / 325,-

Chardonnay, Chablis 2016, Domaine Adrian Besson 70,- / 300,-

Rosé:

Glass / Bottle

Elysis, Cabernet d'Anjou Rosé 2017 (sweet) 45,- / 225,-

Coteaux d'Aix en Provence 2017, Chateau Barbabelle 50,- / 250,-

Red:

Glass / Bottle

Pinot Noir, Ampelidae Alias 2017, Loire, (Natural wine) 65,- / 285,-

Cabernet Sauvignon, Mocali Maremma Tuscany 2016 65,- / 285,-

Nebbiolo, Barolo, Gianfranco Alessandria 2013, Monforte 95,- / 425,-

Marselan, Graveirette, MUSC 2016 Rhone (Natural wine) 65,- / 285,-

Blaufrankisch, Triebaumer 2016, Austria 65,- / 285,-



California Wines campaign 2019

Glass / Bottle

Chardonnay, Joey Tensley 2017, California 65,- / 285,-

Pinot Noir, The Fableist 2017, Central Coast 65,- / 285,-

Cabernet Sauvignon, The Fableist 2017, Central Coast 65,- / 285,-

Cabernet Sauvignon, Joey Tensley 2017, California 65,- / 285,-

Cabernet Sauvignon, Treana 2015, Passo Robles California 65,- / 285,-

Troublemaker Blend 11, Passo Robles California 65,- / 285,-

Menu card



XOCOVINO

Wine and Chocolate

Bar & Shop

Kejsergade 1

1155 København K.

Tel: +45 2840 8021

mail@xocovino.com

Cheeseboard:

Three different cheeses, tapenade, Olives. Served with bread 90,-

Charcuteriboard:

Small: Airdried ham, bresaola, sausages, tapenade, olives. Served with bread 90,-

Large: Airdried ham, bresaola, selection of sausages, paté with cornichons, three different cheeses, tapenade, olives. Served with bread 175,-

Snacks:

Root Vegetable chips 25,-

Salted Almonds 30,-

Dukkah: Olive oil, spice mix and bread 45,-

Hot drinks:

Coffee 25,-

Espresso 25,-

Cappuccino 35,-

Caffé Latte 35,-

Tea, Earl Grey, Assam or Green tea 25,-

Chai, Sri Lanka Tea with milk and honey 35,-

Hot Chocolate, served with cream 40,-

Hot Chocolate with Rum or Cognac 65,-

Irish Coffee (Tullamore Dew 5 cl.) 65,-

Cold Drinks (Non alc):

Sparkling water 35 cl. 25,-

Coca Cola classic 25 cl. 25,-

Organic soda: Cola, Cola Zero, Mandarin, Orange, Pomegranate, Bitter Lemon, Green or peach Tea, Red grape or Ginger Beer 35 cl. 30,-

Organic Danish fruit juice: Elderflower, Rhubarb, Buckthorn, Ginger/lemon 25 cl. 25,-

Beer:

Carlsberg, Tuborg 33 cl. 25,-

Draft Beer, Danish craft beer Klosterbryg, classic bock 50 cl. 50,-

IPA, Viking IPA, Braunstein Denmark 50 cl. 45,-

Hubertus Czech beer, Medium, Premium or Dark 50 cl. 40,-

Gouden Carolus: Ambrio, Tripel, Classic, Hopsinjoor 33 cl. 40,-

St Bernardus Wit beer, 4 Pater or 6 Pater 33 cl. 40,-

Black Wolf Scotland, Whiskey Beer or Double Espresso 33 cl. 40,-

Ayinger Germany, Urweisse wheat beer 50 cl. 45,-

Amarcord Italy: Red ale, Golden ale, Amber ale 50 cl. 45,-

Cider: Perry's Cider, Redstreak or Puffin 50 cl. 50,-

Sweet Wine 6 cl.

White Port, Dalva Colheita White 2007 60,-

Tawny Port, Kopke 10 years 50,-

Pineau de Charentes, Gourry de Chadeville Tres Vieux 60,-

Sherry, González Byass, Nectar Pedro Ximenez or Palo Cortado 12 Y 45,-

Spirits 3 cl.:

Rum (Pasador de Oro X.O Guatemala, Skotlander Cask Rum DK) 55,-

Cognac VSOP 45,-

Whiskey, Single malt 45,-

Drinks:

Aperol Spritz 65,-

Negroni (Campari, Vermouth, Gin) 70,-

Rum / Cola 55,-

Gin / Tonic deluxe (Herbie gin Original, Export og Pink 5 cl.) 70,-