

Wine & Drinks

New to our list – Massaya

Massaya is a partnership between the Ghosn brothers, who own its Bekaa Valley vineyards, and members of two highly respected French winemaking families. The French influence is clearly expressed in the refined quality and style of the wines.

Massaya Classic Red is a blend of Cinsault, Cabernet Sauvignon and Syrah. It is medium-bodied with delicious fruits and spice. Massaya Blanc is a very successful blend of Obaideh, Clairette, Chardonnay and Sauvignon Blanc.

These are quality wines. At our £23.00 per bottle, they are particularly good value.

The new Musar vintage

The new 2007 vintage from Château Musar is already drinking well. We also have the 2004 and 1998. All are available in bottles and half-bottles.

The house

Our house wines are the Musar Jeune Red, White and Rosé. If you ask simply for “the house”, we will serve those wines.

Al-Shami

LEBANESE FOOD AND HOSPITALITY IN OXFORD

Wine by the glass (125ml)

Molino Loco White, Macabeo DO Yecla, Spain	3.45
Ponte Pietra, Merlot/Corvina red, Italy	3.45
Château Musar, Musar Jeune White, Lebanon	3.85
Château Musar, Musar Jeune Rosé, Lebanon	3.85
Château Musar, Musar Jeune Red, Lebanon	3.85

Sparkling Wine

Prosecco Frizzante DOC Treviso NV, Ca' Morlin, Veneto, Italy

Frizzante is the lightly sparkling version of Prosecco. This is beautifully made, clean, dry and delicious. *Bottle 19.75*

Valentin Bianchi, Bianchi Brut NV, Mendoza, Argentina

A traditional method sparkling wine from the highly respected Valentin Bianchi; 60% Chardonnay, 40% Pinot Noir; rich, fresh, clean with a dry finish. Very good indeed. *Bottle 25.00*

White Wine

Molino Loco, Macabeo DO Yecla, Spain

Dry, medium-bodied; lemon and pear aromatics and flavours of tangerine and lemon. *125ml glass 3.45; bottle 14.75*

Alpha Zeta, Garganega, Veneto, Italy

100% Garganega, the principal grape of the Soave region; crisp, fresh, crafted with care. *Bottle 16.50*

Château Musar, Musar Jeune White, Lebanon

Viognier, Vermentino and Chardonnay; crisp, fresh, aromatic, with a dry, refreshing finish. *125ml glass 3.85; bottle 19.00*

Massaya White, Lebanon

Clairette, Obeidi, Chardonnay and Sauvignon Blanc. Fine Lebanese vineyards, outstanding French winemakers. Dry. *Bottle 23.00*

Tinpot Hut, Marlborough Sauvignon Blanc, New Zealand

Classic and highly respected NZ Sauvignon Blanc, gold medal winner at the 2014 Sommelier Wine Awards — delicious. *Bottle 23.95*

Rosé Wine

Alpha Zeta, Rosato, Italy

100% Corvina. Fragrant, cherryish, very drinkable; good with our food. *Bottle 16.75*

Château Musar, Musar Jeune Rosé, Lebanon

100% Cinsault. A seriously fine rosé with lots of flavour. Try it with a selection of meze. *125ml glass 3.85; bottle 19.00*

Red Wine

Ponte Pietra, Merlot/Corvina, Veneto, Italy

A skilful blend of Merlot and Corvina (the Valpolicella grape). Soft, rounded. *125ml glass 3.45; bottle 14.75*

Château Musar, Musar Jeune Red, Lebanon

Cinsault, Syrah and Cabernet Sauvignon. Unoaked. Very good value. *125ml glass 3.85; bottle 19.00*

Massaya Classic, Lebanon

Cinsault, Cabernet Sauvignon, Syrah. Fine Bekaa Valley vineyards, highly respected French winemakers. Fruits and spice; elegant and smooth. Medium-bodied. *Bottle 23.00*

Château Musar – the château reds

The Château Musar red wines are known for their complexity and maturity. The wine is aged for 12 to 15 months in Nevers oak and blended in its third year before being bottled and aged in the cellar for four years.

Château Musar, Château Musar 2007, Lebanon

375ml half-bottle 15.00; bottle 29.50

Château Musar, Château Musar 2004, Lebanon

375ml half-bottle 16.50; bottle 32.00

Château Musar, Château Musar 1998, Lebanon

375ml half-bottle 19.00; bottle 37.00

The wines of Lebanon

Lebanon has an important place in the history of wine. Several thousand years ago the Phoenician ancestors of the modern Lebanese introduced viticulture to Lebanon, traded wines throughout the Mediterranean, and planted the vine in southern Europe.

The location, soil and climate of Lebanon's Bekaa Valley are often described as ideal for growing grapes and making wine. These blessings of nature combine with the passion and dedication of the best of the Lebanese winemakers to produce wines of quality and distinction.

Arak

Arak is the national drink of Lebanon and several neighbouring countries. It is distilled from grape and flavoured with aniseed, and is normally served with water and ice.

Touma Arak

Glass 3.15; 14cl bottle 10.95; 27cl bottle 19.95

Spirits & Aperitifs

Bacardi, Brandy, Gin, Vodka, Whisky	2.75
Cointreau, Drambuie, Grand Marnier, Tia Maria	2.75
Port, Sherry, Campari, Dubonnet, Martini	2.75

Bottled Beers

Almaza (Lebanese), Stella Artois, Kaliber (low alcohol)	2.75
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Soft drinks

Orange juice, Apple juice, Coca Cola	glass 1.50
Diet Coke, 7-Up	glass 1.50
Tonic water, Soda water	glass 1.50
lyran (yoghurt drink with salt and garlic)	glass 1.90

Mineral Water

Evian (500ml), Perrier (330ml)	1.00
Evian (1.5 litre), Perrier (75cl)	1.75

Tea & Coffee

Lebanese coffee	1.75
Coffee, Decaffeinated coffee	1.50
Tea, Tea with mint or lemon, Green Tea, Mint Tea (herbal)	1.50

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