



WINE LIST

Red



Chateau Gloria St. Julien Rouge - 2017 122,000

Saint Julien (Bordeaux, France) - 60% Cabernet Sauvignon, 30% Merlot, 6% Petit Verdot, 4% Cabernet Franc

"Chateau Gloria is a lighter, elegant style of Saint Julien. The bouquet, a melange of oak, blackberry, earthy mushroom and smoke. A beautifully extracted wine with elegance and depth. The great Bordeaux experiences."

Perfect with our **Venison Carpaccio** or a **Lamb** dish, we personally enjoyed pairing ours with a **Slow Roasted Lamb Shank**



Kanonkop Paul Sauer - 2016 84,000

Stellenbosch (Western Cape, South Africa) - Predominantly Cabernet Sauvignon with Cabernet Franc and Merlot

"Complex and Perfumed nose of plums, sour cherries, cedar and tobacco. A pleasant finish, smooth drinking. Testimony to it's greatness, the first non-French wine ever added to our pairing list."

Perfect with **T-bone Steak** and **Rack of Lamb**



Baron de Brane Margaux - 2014 81,000

Margaux (Bordeaux, France) - 68% Cabernet Sauvignon and 32% Merlot

"Impressive wine with an intense nose with aromas of tobacco, honey, liquorice and blackberries. A very smooth experience. Delightfully fresh and vibrant Margaux with a long and elegant finish

Works well with **Sirloin Steak** or **Grilled Chicken**



Château Haut-Surget - 2016 36,000

Lalande-de-Pomerol (Bordeaux, France) - Malbec, Merlot, Petit Verdot, Cabernet Sauvignon, Cabernet Franc

"Aromas of black fruits and spices Intense notes of bitter black cherries on the palate"

Perfect with **Fillet Mignon** or **Penne Vodka**

White/Rosé



Cervaro della Sala - 2019

131,000

Umbria IGT (Umbria, Italy) - Chardonnay, Grechetto

"Lightly oaked, accompanied by aromas of flint, citrus fruit, characteristics of chamomile and hints of butter. Luminous straw yellow in the glass which gives the Italian feel. One bottle is simply never enough."

Perfect with our **Spaghetti Rimini** or **Grilled Salmon**



Henri Bourgeois En Travertin - 2018

39,000

Pouilly-Fume (Loire, France) - Sauvignon Blanc

"This has everything you want in a Pouilly-Fumé, with vibrant acidity backing harmonious layers of gooseberry, grapefruit, lemongrass and vanilla bean."

Perfect with **Creamy Tuscan Chicken** or countered with the spices and herbs from our **Chili Fish**



Domaine de la Garrenne Sancerre - 2018

39,000

Sancerre (Loire, France) - Sauvignon Blanc

"A crystalline appearance with gold flecks. Notes of pear and citrus fruits superseded by floral and mineral aromas. A crisp, fruity and extremely well balanced testament to the Sancerre region."

Goes well with the **Barracuda Steak** but pairs best with our **Guacamole del Mar**



Whispering Angel Rosé - 2020

31,000

Cotes de Provence (Provence, France) - Grenache, Rolle, Cinsault, Syrah and Mourvedre

"A combination of elegant precision with a very easy-going, open and attractive fruitiness. Nicely textured, the strawberry and peach fruit and edge of acidity is ripe but bone dry, and there's a hint of stony minerality adding to the sophistication of the finish."

Perfect with a **Salad** or our delicate **Tiger Prawns**



Cocktails

Hennessy Shanghai	5,500
with hennessy, lime juice, bitters, topped with sprite	
Mojito	4,500
with Rum, Mint leaves, Lime, Brown sugar topped with soda water	
Cosmo	4,000
with vodka, Cointreau, lime and cranberry shaken to perfection	
Long Island Iced Tea	5,500
with Vodka, Rum, Tequila, Gin, Cointreau, lemon juice topped with coke	
Mango Chili Muddler	4,000
with vodka, chili and mango juice served on muddled lime wedges and ice	
Mai Tai	4,000
with white and dark rum, Orange juice, grenadine, orgeat syrup and lemon juice	
Classic Margarita	4,000
with tequila, Cointreau and lime juice shaken and served in a salt rimmed glass	
Forest Berry Mojito	5,000
with forest Berries, Fresh Mint, rum, brown sugar, lime topped with soda water	
Bellini	5,000
with sparkling wine served with peach pure	
Whisky Sour	4,000
with whisky, bitters, lemon juice, simple syrup	
Chapman	2,500
nonalcoholic - our homemade chapman recipe	
Pineapple Sour	2,000
nonalcoholic - pineapple juice, lime, sugar syrup, soda water	

Red Wine

FRANCE

Châteauneuf du Pape - NV	53,000
Châteauneuf du Pape; Cabernet Sauvignon, Merlot	
House Red	13,000
La Fiole - Côtes du Rhône - 2018 GLASS 3,500	

ITALY

Amarone della Valpolicella Classico - 2016	215,000
Veneto; Corvina Amarone	
Vino Nobile di Montepulciano - 2016	44,000
Toscana; Montepulciano	
Villa Antinori Rosso - 2018	34,000
Toscana; Tuscan Red	

SOUTH AFRICA

Kanonkop Cabernet Sauvignon - 2015	69,000
Stellenbosch; Cabernet Sauvignon	
Diemersdal Private Collection - 2018	38,000
Durbanville; South African Bordeaux Blend	
Noble Hill Estate Reserve - 2016	26,000
Paarl; South African Bordeaux Blend	
Noble Hill Cabernet Sauvignon - 2016	22,000
Paarl; Cabernet Sauvignon	
Noble Hill Merlot - 2016	20,000
Paarl; Merlot	
Noble Hill Syrah - 2017	18,000
Paarl; Syrah	

Rose Wine

PORTUGAL

Casa Ermelinda Freitas - 2019	16,000
Península de Setúbal; Pinot Noir - Merlot Rosé	

SOUTH AFRICA

Noble Hill Mourvèdre Rosé - 2019	11,000
Paarl; Mourvèdre	



White Wine

FRANCE

House White	13,000
La Fiole - Côtes du Rhône - 2018 GLASS 3,500	

SOUTH AFRICA

Diemersdal Winter Ferment Sauvignon Blanc	33,000
Durbanville; Viognier	
Noble Hill Estate Reserve White	24,000
Simonsberg-Paarl; Rare White Blend	
Noble Hill Viogner - 2020	17,000
Simonsberg-Paarl; South African Viognier	
Noble Hill Chenin Blanc Sur Lie - 2020	14,000
Simonsberg-Paarl; South African Chenin Blanc	
Noble Hill Sauvignon Blanc - 2020	14,000
Franschhoek; Rare White Blend	

Champagne

Dom Perignon Brut	160,000
Champagne; Chardonnay, Pinot Noir	
Moët & Chandon Impérial Brut	44,000
Champagne; Chardonnay, Pinot Noir, Pinot Meunier	
Moët & Chandon Nectar Impérial Rosé	50,000
Champagne; Chardonnay, Pinot Noir, Pinot Meunier	
Veuve Clicquot Brut	52,000
Champagne; Pinot Meunier, Chardonnay, Pinot Noir	
Veuve Clicquot Rosé	58,000
Champagne; Pinot Meunier, Chardonnay, Pinot Noir	

Cold Beverages

Soft Drinks	500
Water - large	1,000
Sparkling Water - Perrier	1,500
Beer (Star, Heineken, Goulder)	1,000

Hot Beverages

Espresso	1,500
Cappuccino	1,500
Tea	1,000

Spirits

Vodka	Shot	Bottle
Belvedere	3,500	40,000
Grey Goose	3,000	36,000
Absolut	2,000	20,000
Whiskey	-	-
Johnie Walker Blue	9,000	120,000
Johnie Walker Gold	3,500	40,000
Johnie Walker Green	3,500	40,000
Johnie Walker Black	3,000	36,000
Jameson	2,500	26,000
Jameson Black Barrel	3,000	36,000
Jack Daniel's	2,500	26,000
Chivas Regal 12yr	2,500	26,000
Chivas Regal 15yr	3,000	36,000
Chivas Regal 18yr	4,000	45,000
Glenmorangie	3,000	36,000
Glenfiddich 12 yr	3,000	36,000
Glenfiddich 15yr	3,000	40,000
Gin	-	-
Hendrick's	3,000	36,000
Beefeater	2,000	20,000
Bombay Sapphire	2,500	26,000
Gordons	2,000	20,000
Rum	-	-
Bacardi	2,000	20,000
Bacardi gold	2,000	20,000
Captain Morgan Spiced	2,000	20,000
Tequila	-	-
Patron Silver	3,000	36,000
Patron XO Cafe	2,500	26,000
Olmecca Silver	2,000	20,000
Cognac	-	-
Hennessy XO	10,000	135,000
Hennessy VSOP	4,000	45,000
Hennessy VS	3,500	40,000
Remy Martin XO	9,000	120,000
Remy MARTin VSOP	4,000	45,000



TALINDO STEAK HOUSE

7b Karimu Kotun, V.I., Lagos

(0)815-153-0000

reservation@talindosteakhouse.com