

Vermilion

indian
fine dining

INTRODUCTION

Our wine list has been written with our food in mind. We have taken great care to consider the specific dishes we offer. Our food covers the spectrum and diversity of Indian Cuisine. To create our authentic Indian flavours we use only the finest spices sourced from India paired with the best Irish ingredients. With the help of our wine suppliers we have put together a wine list that we feel will do justice to the fresh rich flavours of our cuisine. Please note that vintages may vary. We hope you enjoy your experience with us.

CHAMPAGNE

Lanson 'Black Label' Brut, Champagne, France

€80.00

Aromas of buttered toast, very fresh and long in taste. A pleasant, racy wine with a long and lingering finish.

SPARKLING

Prosecco DOC Spumante, Extra Dry, Fossalta di Piave, Italy

€38.95

Fresh orchard fruit and wild flower aromas, refreshing zestiness and light pear fruits. Fully-sparkling, with super fine long-lasting bubbles. Super quality.

Bellafina Prosecco Frizzante (200ml/ 2 glasses), Treviso, Italy

€12.00

This Prosecco Frizzante has a fine, crisp, elegant floral bouquet with hints of fresh cut bread and hints of lemon. This Prosecco Frizzante has a fine, crisp, elegant floral bouquet with hints of fresh cut bread and hints of lemon.

ROSE WINES

Cabernet Sauvignon, Chiringuito Cove, Colchagua, Chile

€23.95

Vibrant pink in colour with amazing floral aromas. This Cabernet Sauvignon Rose has a distinct style.

HALF BOTTLES

WHITE WINE

Viura, El Coto White, Sauvignon Blanc, Spain

€15.95

Clean and bright. This wine delivers beautiful intensity with flavours of tropical fruit and citrus. On the palate it delivers a round texture with good acidity and fruit aromas. A well balanced wine.

RED WINE

Cabernet Sauvignon, El Caminador, Chile

€15.95

Intense red/ violet colour. Aromas of fresh red fruits with hints of pepper and jam. Soft, round mouth with sweet, ripe tannins. Organically farmed.

All our wines contain Sulphur Dioxide

WHITE WINES

OUR FOOD AND WINE PAIRING RECOMMENDATIONS

Seafood Dishes: pair best with both exotic and tangy wines.

Vegetarian Dishes: pair best with whites and light reds.

Chicken Dishes: pair best with most whites. Also light and warm reds.

Lamb Dishes: pair best with both warm and black fruit wines.

GREEN, TANGY & DRY

Sauvignon Blanc, El Caminador, Chile

€6.00 / €23.95

Classic, zesty citrus aromas with light, juicy fruits and a satisfying long dry finish.

Verdejo, Palacio de Bornos, Rueda, Spain

€27.95

Clean, bright straw yellow with steely green tones. Complex and intense on the nose, floral in character as well as strongly characterized by its white fruits, such as green apple and pear.

EXOTIC, AROMATIC & FRAGRANT

Albarino, Valminor, Rias Baixas, Spain

€31.95

A very well made wine. Smart, balanced with a gorgeous nose. Tropical and pear fruit flavours with a long refreshing finish.

Sauvignon Blanc, Stony Bank, Marlborough New Zealand

€30.95

This is a vibrant wine with flavours of blackberry, gooseberry and passionfruit underscored by appetising, crisp acidity which produces a refreshing finish. It will partner white fish and salads to perfection.

Riesling Reserve, Cave de Turckheim, Alsace, France

€32.95

A fantastic wine to food match with Indian Cuisine. A perfume of fresh cut limes, white peach and mineral undertones. Fabulous fruit, and Riesling at its best.

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MINERAL, CITRUS & NUTS

Gavi, Tenute Neirano, Piedmont, Italy

€30.95

Subtle scents of citrus lemon and green apple with complex floral undertones. Dry and rich with a mineral edge.

Chablis, La Chablisienne, 'La Pierrelée', Burgundy, France

€38.95

A bench mark Chablis, soft and fragrant stone fruit. Aromas of apples and limes with a long nervy finish. Delicious.

Sancerre, Andre Dezat, Loire, France

€42.95

Herbaceous and citrus fruit, an excellent expression of fruit. Beautifully balanced with a classic long mineral finish.

LIGHT, EASY, APPLES & PEARS

Pinot Grigio, Vicolo, Veneto, Italy

€6.50 / €24.95

*Classic Pinot Grigio on the nose with apple and white flowers
Herbal notes on the clean refreshing finish. Excellent quality.*

Chardonnay, Rayuela Reserva, Colchagua, Chile

€7.00 / €25.95

A beautiful chardonnay, showing exotic fruit, green apple and melon. Great freshnes, balance and an excellent finish.

Macon Lugny, Eugene Blanc, Burgundy, France

€29.95

Well defined and lifted, notes of apple-blossom and citrus flowers. Attractive and very well balanced.

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LIGHT, SILKY & FRUITY

Merlot, Chiringuito Cove Merlot, Chile

€6.00 / €23.95

Showing lots of fruit, red berries. The structure is intense with good length and lush soft fruit on the finish.

Pinot Noir, Incanta, Romania

€6.00 / €23.95

Showing lots of fruit, red berries. The structure is intense with good length and lush soft fruit on the finish.

Tempranillo, Bordon, Rioja, Spain

€7.00 / €27.95

The nose is intense with hints of blackberry and redcurrant with a touch of creaminess. The palate is also very smooth in texture with red fruit predominant. The finish is smooth, long and satisfying.

BLACK FRUITS & FULL BODIED

Turret Fields, Jummilla, Monastrell / Syrah, Spain

€8.50 / €33.00

Ripe raisin and spice notes are first evident with this delicious, full bodied wine, but then hints of smokiness from the Syrah begin to appear. Rounded off by a brief spell in French barrels to enhance and soften the wine. **Decanter Silver medal.**

Corvina, Luigi Righetti "Ripasso", Valpolicella Classico, Italy

€37.95

Full bodied, showing morello cherry with mocha and espresso. Excellent balance with a long lingering finish.

Coto Mayor Reserva, Rioja, Spain

€38.00

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CLASSIC CLARETS & BORDEAUX BLENDS

Roland Bouchacourt Cabernet Sauvignon, France

€6.50 / €24.95

Purplish red in colour with aromas of spice and black fruits on the nose. Rich and powerful on the palate with silky smooth tannins which leads to be a beautiful aromatic length.

La Fleur Anne, Saint Emilion, Bordeaux, France

€34.00

Medium bodied with a gorgeous nose of truffle and leather. Full and ripe with red and blackberry fruit. Excellent value.

Chateau Beaumont, Haut Medoc, Bordeaux, France

€49.00

Open and darkly expressive on the nose. On the palate, this comes across as being light on its feet, with very fine tannins providing the framework for a core of crunchy, fresh fruit.

WARM, SMOOTH & SPICY

Shiraz, Hooded Plover, New South Wales, Australia

€24.95

This Shiraz is vibrant with lifted dark nose, complemented with hints of spicy pepper and liquorice. A smooth palate with soft supple tannins that culminate in a rich ripe finish.

Montepulciano, Fantini Farnese, Abruzzo, Italy

€27.95

Ruby red with garnet highlights. Intense, persistent and fruity with strong aromas of wild berries and hint of vanilla. Full bodied, well balanced, with a clean finish.

Malbec, Bodegas Callia, San Juan, Argentina

€8.00 / €31.00

A classy Malbec, deep damson and cherry fruit on the palate. Very well balanced with juicy tannins and a lingering finish.