



*Wine
Selections*

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BLACK ANGUS
— STEAK HOUSE —

*"On the Black Angus wine menu,
you'll find a handpicked selection of
red wines, white wines and rosè wines from
France and esteemed wine regions
from around the globe,
that's specifically chosen to pair
with our exquisite
selection of steaks"*



BLACK ANGUS
— STEAK HOUSE —

*"You can ask our team for out of
the menu premium selection of
wines that are on offer"*

RED SELECTIONS

VINA CHOCALAN CARMENERE (CHILE) 23.000

Deep dark red in the glass. It highlights ripe cherries, red berries, vanilla and herbal, smoky characters. On the palate, a touch of pepper mingles with dark chocolate and spicy notes

RIB SHACK RED VINTAGE BLEND (SOUTH AFRICA) 23.000

You could try it out to make sure. You may find that this ravishingly smooth and juicy red also goes down well on its own or in fact with just about any BBQ, Steak or Grill fest imaginable!

PORCUPINE RIDGE CABERNET SAUVIGNON (SOUTH AFRICA) 27.000

Red fruit aromas. Easy drinking red with a medium body and low tannins. Very pleasant summer wine, paired nicely with barbecued ribs.

CALITERRA RESERVA SYRAH (CHILE) 27.000

Bright cherry, vanilla and liquorice aromas are complimented by soft ripe tannins and bramble fruits. Ideal partner to red meats and cheeses.

ESCUDO ROJO (CHILE) 29.000

Its dark garnet colour has an exuberant nose with hints of eucalyptus, menthol, dark fruits, citrus zests and faded violets. The palate is full-bodied with spicy notes and a finish on tight tannins.

CAMPO VIEJO (SPAIN) 31.000

A cherry red colour vibrant wine, with rich aromas and intensity of ripe fruits, gentle sweet notes of vanilla and spices. On the palate, it is soft and fresh with a long finish.

SAINT-ÉMILION CALVET (FRANCE) 39.000

This wine presents a garnet colour with ruby highlights. Subtle almond, rose aromas and touches of red berries in the nose.

MICHAEL DAVID'S FREAKSHOW ZINFANDEL (USA) 39.000

This medium bodied Zinfandel spotlights blazing huckleberry and oak aromas while irting with notes of anise. Flavours of strawberry, pomegranate and clove amaze the tongue with a spice-laced and tantalizing-nish.

RUFFINO CHIANTI RISERVA DUCALE (ITALY) 57.000

one of the best chianti's, lots of red fruits with hints of vanilla, oak and tobacco, touches of pepper on the palate. Goes so well with roasted meats, stews or heavier pastas.

CHATEAUNEUF- DU- PAPE BERNARDINE (FRANCE) 109.000

A deep ruby colour with purple highlights. A generous and complex nose revealing aromas of black cherry and cinnamon on the palate, it is full-bodied, elegant wine with a rich spicy finish.



All our menu prices are in Bahraini dinars and exclusive of Govt levy & VAT

HOUSE RED

	Glass	Bottle
PABLO WALTER MALBEC (ARGENTINA)	4.500	21.000
JACOB'S CREEK SHIRAZ CABERNET (AUSTRALIA)	4.200	20.000

HOUSE WHITE

	Glass	Bottle
CALVET SAUVIGNON BLANC (FRANCE)	3.300	17.000
JECOB'S CREEK PINOT GRIGIO (AUSTRALIA)	4.200	20.000
JACOB'S CREEK CHARDONNAY (AUSTRALIA)	4.200	20.000

SPARKLING WINE

	Glass	Bottle
POL REMY	3.300	17.000
OBIKWA BRUT	3.500	19.000
PROSECCO BRUT BORGO SANTO		37.000



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WHITE SELECTIONS

VOGA PINOT GRIGIO (ITALY) 21.000

The soft alluring flavour Veneto unite perfectly with the structure of trentino for a rich, full flavoured wine with aromas of ripe apple and pear.

MONTRouGE SAUVIGNON BLANC (FRANCE) 23.000

Pale straw in colour, bright and clear, with an intense and lively bouquet of citrus and exotic fruits. Ideal with seafood, pasta dishes, grilled chicken, and oysters.

KENWOOD SONOMA CHARDONNAY (U.S.A) 39.000

A succulent white wine flavoured Green apple, pear, lime and toasted oak with a taste of cinnamon, touch of brown sugar goes well with fire grilled Chicken, grilled shrimp and Salad.

GAVI DI GAVI (ITALY) 45.000

A really good Gavi! A very prominent minerality with green apple cucumber and a hint of citrus. Well rounded and an excellent pairing for salmon, Pasta, appetizers and snacks dishes. Bon appétit!

CHABLIS MOREAU (FRANCE) 59.000

An exceptional example of Chablis with ripe fresh fruit, minerals and fineness. Perfect with seafood

PASCAL JOLIVET SANCERRE (FRANCE) 59.000

Sancerre is the most recognizable French Sauvignon Blanc in the Loire Valley. The region's climate delivers richly textured Sauvignon Blanc wines with ripe gooseberry aromas, bracing acidity, and flinty-smoke flavours.



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ROSE WINE

MATEAUS 375 9.900

MATEAUS 750 19.500

CHAMPAGNE

MOET CHANDON 171.000

DOM PERIGNON 441.000



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