



Grafene Restaurant & Bar Menu

<https://menulist.menu>

55 King Street Manchester, M2 4LQ, United Kingdom
(+44)1616969700 - <http://www.grafene.co.uk/>

The restaurant from Manchester offers 343 different meals and drinks on [the menu](#) at an average £26. The premises on site are wheelchair accessible and can also be used with a wheelchair or physiological disabilities, Depending on the weather, you can also sit outside and eat and drink. What [Henri Weber](#) doesn't like about Grafene Restaurant & Bar:

almost .. but not entirely we were looking for something new to eat and even thought that it was open for a past, we had not tried to grafe. the food and the service were good, but there was only something I could not get really fingering on it that it could not stand out, some have been our fault like an average (although still £55) bottle of wine, but overall I am not sure that the environment and food come together... [read more](#). At Grafene Restaurant & Bar in Manchester, **tasty, juicy, delicious meat is freshly grilled** on an open flame and served with delicious sides, Also, the drinks menu at this place is exceptional and offers a significant and comprehensive variety of both local and international beers, which are definitely worth a try. You can still relax at the bar after the meal (or during it) and enjoy a *alcoholic or non-alcoholic drink*, this **sports bar** is a favourite among the visitors, who enjoy not only the fantastic food and drinks, but also the opportunity to watch the latest games or races on the big TV.

Grafene Restaurant & Bar Menu



Non alcoholic drinks

GINGER ALE £2

Salad

SEASONAL SALAD £4

Dessert

SELECTION OF BRITISH CHEESES

Sweet

ECCLES CAKE

Ice Cream 500ml

PINK GRAPEFRUIT £2

Alkoholische Cocktails

BROOKLYN £6

Happy Hour - Classic Cocktails

BLOODY MARY £8

Wodka

KETEL ONE £4

Wein, Sekt und Spirituosen

JÄGERMEISTER £4

Milks

SACRED £4

Aperitifs

ANTICA FORMULA £4

Beverages

GRAND MARNIER £4

Beer & Cider

PERONI RED £5

Draught

GUEST ALES £5

Seasonal Cocktails

JAPANESE OLD FASHIONED £10

Gin Tonic Gin und Thomas Henry Tonic Water

HENDRICKS £4

2nd Course

PARTRIDGE, BRAISED LEG PASTILLA,
POMEGRANATE, SALSIFY

3rd Course

SEA BREAM, BROWN SHRIMP,
SWEETCORN, LEEK, SMOKED MUSSELS,
LANGOUSTINE BISQUE

SINGLE MALT SCOTCH

OCTOMORE 6.1 £10

CORDIALS

PIMMS £4

Grafene Restaurant & Bar Menu



Martinis

LEMON DROP MARTINI £8

Speyside

BALVENIE PORTWOOD 21 £15

Cognac

RÉMY LOUIS XIII £100

Classic Cocktails

CLASSIC MARTINI £9

Mixers

FEVERTREE SLIM TONIC £2

Single Malt

MACALLAN GOLD £5

Mimosas

BLOOD ORANGE £5

Bottles of Wine & Water

BOTTLE OF WINE

Stock The Bar

ST GERMAIN £4

Cocktail

MARGARITA £8

Single Malt and Rare Blend Scotch

BRUICHLADDICH £5

DIGESTIFS

XANTÉ £4

4th Course

ROAST BELLY OF PORK, GLAZED PIG
CHEEK, BEER, APPLE, CABBAGE

5th Course

CHOCOLATE MOUSSE, SALTED
CARAMEL, AERO, VANILLA ICE-CREAM

al centro

MARIMBA £3

Rum & Cachaca

GERMANA CACHAÇA £4

Cognac and Other Fine Cordials

REMY XO £12

Liqueurs / After Dinner

CHASE ELDERFLOWER £4

Sunday Roast

HEREFORD RIBEYE £30

Rich & Full Bodied

RITTENHOUSE RYE £4

Grafene Restaurant & Bar Menu



Lots of Juniper

BURLEIGH'S £4

Delicate & Floral

DALWHINNIE 15 £5

Shokugo (After Dinner)

SALIZA AMARETTO £4

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE £4

Iced Black Tea

KUMQUAT £4

Cocktails \$11

SOUR £8

Tequila Selections

DON JULIO BLANCO £5

American Whiskey - 25ml

MAKERS'S MARK £4

Scotch - 25ml

MORTLACH 18 £12

Cognac / Armagnac - 25ml

BARON SIGNONAC £5

Spirits (35ml.)

GLENMORANGIE £4

Other Indulgences

ABSINTHE £5

Cognacs, Armagnac & Eau de Vie

RÉMY VSOP £5

BARMAN'S CHOICE

PINK PEPPERCORN

Brandy, Digestives

POIRE WILLIAM £6

Bitters, Vermouth and Pastis

NOILLY PRAT £3

Premium Bourbons & Ryes

EAGLE RARE £5

La Lupita Salsas [1/2 Liter]

GREEN SAUCE

Step 1: Pick it

ANGUS SIRLOIN £30

Gli "Spesciali"

PAMPERO ANNIVERSARIO £4

Grafene Restaurant & Bar Menu



Whiskies Scotch and Irish

HAIG £6

Boujee Tacos

SPICED BRISKET £20

Restaurant Category

BAR

Uncategorized

WOODFORD £4

Spirits

JACK DANIELS £4

MARTINI

Beer

HEINEKEN £5

GINGER BEER £2

Whiskey

JAMESON CASKMATES £8

COINTREAU £4

Ron

BACARDI BLANCO £4

RON ABUELO £4

Whiskies

JD SINGLE BARREL £5

BLANTONS GOLD £7

Hot drinks

MANCOCO COFFEE £3

BREW TEA CO. £2

Coffee

ESPRESSO

ESPRESSO MARTINI

Bourbon

BULLEIT RYE £4

BULLEIT £4

1st Course

HOMEMADE BREADS

BEETROOT, GOAT'S CURD,
CLEMENTINE, GRANOLA

Featured Item

GRAFENE BREAD BUTTER £4

GRAFENE MARINATED OLIVES £3

After Dinner Drinks

REMY MARTIN XO EXCELLENCE
COGNAC

BALVENIE PORTWOOD 21 YEAR OLD
SINGLE MALT

Scotch

JOHNNIE WALKER BLUE £15

JOHNNIE WALKER BLACK £4

Japanese

NIKKA FROM THE BARREL £5

Grafene Restaurant & Bar Menu



HIBIKI HARMONY £5

Bourbon & Rye

SAZERAC RYE £5

BUFFALO TRACE £4

SCOTCH WHISKY / IRISH WHISKEY

JAMESON £4

JOHNNIE WALKER GOLD £5

Apéritifs & Digestifs

LILLET £4

LUXARDO SAMBUCA £4

Blue

BEAUVALE – PASTEURISED, SOFT, NOTTINGHAM

MRS BELL'S BLUE – PASTEURISED, EWE'S MILK, YORKSHIRE

Sake - 25ml

YUSUSHU SAKE £4

UMESHE SAKE £4

Unique, Obscure, Simply Outstanding Whites

PAZO SEÑORANS COLECCIÓN ALBARIÑO 2011, RIAS BAIXAS, SPAIN £52

DOMAINE CROCHET 'CHÊNE MARCHAND ' SANCERRE 2013, LOIRE, FRANCE

Grafene Sauces

DIJON BEURRE NOISETTE

EMULSION

Hard / Semi-Hard

LINCOLNSHIRE POACHER – UNPASTEURISED, COW'S MILK, LINCOLNSHIRE

CHEVIOT – PASTEURISED, COW'S MILK, NORTHUMBERLAND

Goat's

CREMET – PASTEURISED, SOFT, COW'S MILK, CORNWALL

DRIFTWOOD – UNPASTEURISED, COVERED IN ASH, SOMERSET

Soft / Semi-Soft

TUNWORTH – PASTEURISED, COW' MILK, HAMPSHIRE

THE TRUFFLER – UNPASTEURISED, TRUFFLE OIL, CORNWALL

Washed / Rind

TIPSY BILLY – PASTEURISED, WASHED IN APPLE BRANDY, WEST MIDLANDS

BOXER – PASTEURISED, WASHED IN IPA, ROLLED IN BARLEY, OXFORD

These types of dishes are being served

SALAD

BREAD

Brandy

H BY HINE

£5

Grafene Restaurant & Bar Menu



REMY 1738 £6

HENNESSY PARADIS £40

From The Kitchen

AQUAFABA £9

GRAFENE'S RED SNAPPER £10

FOR ALL THE WRONG REASONS £17

Liqueurs - 25ml

BRIOTETT FLAVOURS £4

SV LIMONCELLO £4

LAZARONI AMARETTO £4

Fine and Rare Whites

DOMAINE LUCIAN MUZARD ET FILS
PULIGNY MONTRACHET 2013,
BURGUNDY, FRANCE £87

DOMAINE PINSON 'LES CLOS '
CHABLIS GRAND CRU 2013,
BURGUNDY, FRANCE £81

BIBI GRAETZ 'BUGIA ' IGT 2014,
TUSCANY, ITALY £80

English Wines

GUSBOURNE ESTATE BLANC DE
BLANCS 2011, KENT £58

GUSBOURNE ESTATE BRUT
RESERVE 2011, KENT £52

GUSBOURNE ESTATE ROSÉ 2012,
KENT £56

Soft drinks

LEMONADE £2

DIET COKE £2

COCA-COLA £2

FEVERTREE TONIC £2

Whisky

YAMAZAKI 12 £12

TALISKER 10 £4

LAGAVULIN 16 £6

OBAN 14 £5

Tequila

PATRON CAFÉ £4

DON JULIO ANEJO £6

DON JULIO REPOSADO £5

EL JIMADOR £4

Rosé Wines

LA VIE EN ROSE CINSAULT ROSÉ 2014,
IGP PAYS D'OC, FRANCE

MABIS 'UVAM ' PINOT GRIGIO BLUSH IGT
2015, VENETO, ITALY

DOMAINE SAINTE MARIE CÔTES DE
PROVENCE ROSÉ 2015, PROVENCE,
FRANCE

LA VIE EN ROSE CINSAULT ROSÉ 2015,
IGP PAYS D'OC, FRANCE

From the Bar

VIMTO GARDENS £9

THE LICENSE £9

THE MANCUNIAN £10

SCIENCE INDUSTRY £9

Gin - 25ml

TANQUERAY BLOOMSBURY £6

CHASE SLOE £4

MILLERS EXPORT £5

ZYMURGORIUM VIOLET £4

Grafene Restaurant & Bar Menu



Rum - 25ml

CORTEZ BLANCO	£4
RON ABUELO 12 YR	£5
MOUNT GAY BB	£4
DIPLOMATICO 2001	£9

Dishes are prepared with

TOMATO	£2
PINEAPPLE	£2
APPLE	£2
CRANBERRY	£2

Gin

OLD ENGLISH	£9
TANQUERAY 10	£5
WILLIAM CHASE	£4
BOTANIST	£5
HEPPLE	£5

Water

SODA	£2
SMALL HILDON SPARKLING	£2
LARGE HILDON SPARKLING	£4
SMALL HILDON STILL	£2
LARGE HILDON STILL	£4

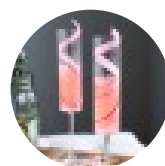
From the Patisserie

FRUIT PASTILLE BELLINI	£9
RHUBARB ELDERFLOWER SOUR	£10
MINT BUTTERMILK MARTINI	£9
THE BREW	£10
PASSION FRUIT WHITE CHOCOLATE MARTINI	£9

Alcoholic Drinks

APEROL SPRITZ	£8
TANQUERAY	£4
CALVADOS	£4
PERNOD	£4
CAMPARI	£4
APEROL	£4

Cocktails



MAI TAI	£9
FRENCH 75	£9
SIDECAR	£8
NEGRONI	£8
THE SPRITZ	£10
SUGAR AND SPICE	£10

Red Wines

CAMPO FLORES ORGANIC TEMPRANILLO GARNACHA TINTORERA 2015, LA MANCHA, SPAIN
MONTSABLÉ PINOT NOIR 2015, IGP PAYS D'OC, FRANCE
ODFJELL 'ARMADOR ' MERLOT 2014, MAIPO, CHILE
ZUCCARDI 'SERIE A ' MALBEC 2014, MENDOZA, ARGENTINA
THISTLEDOWN 'THE CUNNING PLAN ' SHIRAZ 2013, LANGHORNE CREEK
GUILLAUME GONNET CÔTES DU RHÔNE VILLAGES ROUGE 2015, RHÔNE, FRANCE

White Wines

BELLA MODELLA LA FARFALLA PINOT GRIGIO IGT, UMBRIA, ITALY
--

Grafene Restaurant & Bar Menu



NOSTOS RESERVA SAUVIGNON BLANC,
CASABLANCA, CHILE

MONT ROCHER VIOGNIER, IGP PAYS
D'HERAULT 2015, FRANCE

THE COURTESAN RIESLING, CLARE
VALLEY 2016, AUSTRALIA

BODEGAS LUIS CAÑAS RIOJA BLANCO
FERMENTADO EN BARRICA 2015, RIOJA
ALAVESA, SPAIN

SHERWOOD ESTATE 'SIGNATURE
SERIES ' SAUVIGNON BLANC 2014,
MARLBOROUGH, NEW ZEALAND

The Main

COD LOIN, ARTICHOKE, SAMPHIRE, £23
ARTICHOKE CREAM

VENISON, BLACK PEAS, SALTED £26
CELERIAC, MALT VINEGAR

STONE BASS, SMOKED EEL, ONION, £22
APPLE, POTATO

CORN FED CHICKEN, WING, £22
CROQUETTES, CHARRED GEM,
CAULIFLOWER

TORCHED MONKFISH, KALE, BABY £24
TURNIP, LINSEED, URCHIN BUTTER

DUCK, ASPARAGUS, FENNEL, £25
BLACK GARLIC

The Beginning

PORK CHEEK, CURRY, CARROT, £9
GOLDEN RAISIN, VELOUTE,
GRAPHENE CRACKER

TUNA TARTARE, YOLK, DASHI, £12
CAPER

CRAB, DEVILLED BROWN MEAT, £11
BISQUE, RADISH, BARLEY

LAMB, NASTURTIUM, BEETS, £12
SPINACH, VERJUS

CEP, CONSOMMÉ, TRUFFLE, SHIMEJI £9

BLACK PUDDING, CHICORY, WHITE £10
BEAN, BACON

Finish Up

RICE PUDDING, RHUBARB, £8
LIQUORICE

'SALLY CINNAMON ', POPCORN, £10
NIMIXTILISED MELON, GRANOLA

ECCLES CAKE, CURRANTS, £11
YOGHURT, BUTTER, TEA,
LANCASHIRE BOMB ICECREAM

MINT CHOCOLATE BROWNIE, £10
MOUSSE, OIL, PARFAIT

PEAR, CHAMPAGNE, HAY, £10
FROMAGE BLANC

PASSION FRUIT, GANACHE, £12
GINGER, FROSTING, SODA

Vodka

KETEL ONE CITROEN £4

GREY GOOSE £5

ZUBROWKA £4

CHASE £5

CHASE RHUBARB £5

CHASE MARMALADE £5

CARIEL VANILLA £4

Champagne

DOM PERIGNON ROSÉ BRUT 2003, £350
CHAMPAGNE, FRANCE

PERRIER-JOUËT BELLE EPOQUE £160
ROSE 2004, CHAMPAGNE, FRANCE

BOLLINGER ROSÉ NV, £75
CHAMPAGNE, FRANCE

BOLLINGER SPECIAL CUVÉE NV, £65
CHAMPAGNE, FRANCE

POMMERY CUVÉE LOUISE 2002, £180
CHAMPAGNE, FRANCE

Grafene Restaurant & Bar Menu



POMMERY MILLÉSIME GRAND CRU
2005, CHAMPAGNE, FRANCE £100

POMMERY BLUE SKY NV,
CHAMPAGNE, FRANCE £70

Magnums

CHÂTEAU LAMOTHE-CISSAC,
HAUT MÉDOC 2009, BORDEAUX, FRANCE £100

BODEGAS LUIS CAÑAS RIOJA
RESERVA 2011, RIOJA ALAVESA, SPAIN £100

ZUCCARDI 'Q' MALBEC 2013,
VALLE DE UCO, ARGENTINA £79

DOMAINE SAINTE MARIE CÔTES DE
PROVENCE ROSÉ, PROVENCE, FRANCE £76

SENIORANS ALBARIÑO, RIAS
BAIXAS, SPAIN £88

ST TAMAS 'MÁD' DRY FURMINT,
TOKAJI, HUNGARY £82

DOMAINE GROSSOT CHABLIS,
BURGUNDY, FRANCE £90

Signature Cocktails

GRAFENE 55.5 £9

ISLAY APPLE £9

THE HOUR GLASS £9

SHISHO MOJITO £9

THE PROCLAMATION £9

MANCOHATTAN £9

YUZU AND BLUEBERRY £9

Sparkling

POMMERY BRUT ROYAL NV,
CHAMPAGNE, FRANCE

POMMERY BRUT ROSÉ NV,
CHAMPAGNE, FRANCE

MABIS PROSECCO SPUMANTE
MILLESIMATO BRUT DOC NV, VENETO,
ITALY

MABIS PROSECCO SPUMANTE
MILLESIMATO BRUT NV DOC, VENETO,
ITALY

DOMAINE DES BAUMARD 'CARTE
CORAIL' CRÉMANT DE LOIRE ROSÉ,
LOIRE, FRANCE

DOMAINE DES BAUMARD 'CARTE
TURQUIOSE' CRÉMANT DE LOIRE
BLANC, LOIRE, FRANCE

DOM PÉRIGNON BRUT 2006,
CHAMPAGNE, FRANCE £180

After Dinner

NOE, VINUM OPTIMUM RARE SIGNATUM,
PEDRO XIMENEZ, 30-YEAR-OLD, JEREZ,
SPAIN

DIRK NIEPOORT LATE BOTTLED
VINTAGE, DOURO, PORTUGAL

DIRK NIEPOORT SENIOR TAWNY,
DOURO, PORTUGAL

DIRK NIEPOORT RUBY DUM, DOURO,
PORTUGAL

DOMAINE DES BAUMARD QUARTS DU
CHARMES, LOIRE, FRANCE

STELLA BELLA PINK MUSCAT,
MARGARET RIVER, AUSTRALIA

FAMILIA ZUCCARDI TORRONTÉS
TARDIO, MENDOZA, ARGENTINA

Rum

KOKO KANU £4

APPLETON 12 £4

MOUNT GAY 1703 £12

KRAKEN £4

GOSLINGS £4

RON ZACAPA 23 YR £4

Grafene Restaurant & Bar Menu



RON ZACAPA XO £8

CLEMENT VSOP £5

Liqueurs

CHERRY HEERING £4

MANDARIN NAPOLEON £5

MARASCHINO £4

PASSOA £4

CHASE RASPBERRY £4

CHAMBORD £4

CHARTREUSE GREEN £4

BÉNÉDICTINE £4

Fine and Rare Reds

PAUL HOBBS 'BECKSTOFFER TO
KALON VINEYARDS ' CABERNET
SAUVIGNON 2010, NAPA VALLEY,
USA £500

CHÂTEAU PONTET-CANET 5ÈME
CRU CLASSÉ PAUILLAC 2007,
BORDEAUX, FRANCE £230

BRAMARE, LUJAN CUYO 2013,
MALBEC, MENDOZA, ARGENTINA £210

CLOS VIEUX TAILLEFER 2010,
POMEROL, BORDEAUX, FRANCE £185

CHÂTEAU KIRWAN, 3ÈME CRU
CLASSÉ 2008, MARGAUX,
BORDEAUX, FRANCE £135

LATIUM MORINI 'CAMPO LÉON '
AMARONE DELLA VALPOLICELLA
DOCG 2011, VENETO, ITALY £85

CASCINA ADELAIDE 'FOSSATI '
BAROLO 2011 DOCG, PIEDMONT,
ITALY £82

LENNÉ ESTATE 'KAREN 'S
POMMARD SELECTION ' PINOT
NOIR 2013, OREGON, USA £75

DOMAINE BURGUET 'SYMPHONIE '
GEVREY-CHAMBERTIN 2011,
BURGUNDY, FRANCE £65

'THOUSAND CANDLES ' 2013,
YARRA VALLEY, AUSTRALIA £74

ODFJELL 'ALIARA ' 2011, CENTRAL
VALLEY, CHILE £65

Unique, Obscure, Simply Outstanding Reds

DOMAINE JAEGER-DEFAIX 'CLOS
DU CHAPITRE ' RULLY 1ER CRU
ROUGE 2014, BURGUNDY, FRANCE £60

CONCEITO VINHOS BASTARDO,
DOURO, PORTUGAL £54

BODEGAS AMAREN 'ÁNGELES DE
AMAREN ' 2010, RIOJA ALAVESA,
SPAIN £56

IONA 'ONE MAN BAND ' 2009, ELGIN,
SOUTH AFRICA £57

EL ESCOCÉS VOLANTE 'DOS
DEDOS DE FRENTE ' SYRAH
VIOGNIER 2010, CALATAYUD, SPAIN £52

JULIA KEMPER TINTO 2009, DÃO,
PORTUGAL £52

DOMINIO DE CAÏR 'CAÏR ' 2011,
RIBERA DEL DUERO, SPAIN £57

DOMAINE DAULNY SANCERRE
ROUGE 2014, LOIRE, FRANCE £43

DOMÄINE WACHAU GRUNER VELTLINER
2015, WACHAU, AUSTRIA

DOMÄINE WACHAU SMARAGD RIESLING
2015, WACHAU, AUSTRIA

STELLA BELLA WINERY 'SUCKFIZZLE '
SAUVIGNON BLANC SEMILLON 2002,
MARGARET RIVER, AUSTRALIA

EBERLE WINERY 'MILL ROAD VINEYARD
' VIOGNIER 2013, PASO ROBLES, USA

Grafene Restaurant & Bar Menu



Textbook Whites

IONA CHARDONNAY 2015, ELGIN,
SOUTH AFRICA £46

CAMPO FLORES MACABEO 2015,
LA MANCHA, SPAIN £24

PAZO SENORANOS ALBARIÑO 2015,
RIAS BAIXAS, SPAIN £46

ZEPHYR GEWÜRZTRAMINER 2015,
MARLBOROUGH, NEW ZEALAND £38

CHÂTEAU KA 'SOURCE BLANCHE '
2013, BEKAA VALLEY, LEBANON £37

MABIS 'UVAM ' PINOT GRIGIO IGT
2015, VENETO, ITALY £28

TENUTA OLIM BAUDA GAVI DI GAVI
DOCG 2015, PIEDMONT, ITALY £45

SZENT TAMAS 'DONGO ' TOKAJI
FURMINT 2013, TOKAJI, HUNGARY £48

FAMILLE MORIN 'CUVÉE CAROLINE
' PICPOUL DE PINET 2015,
LANGUEDOC, FRANCE £28

DOMAINE DEFAIX 'CÔTE DE
LECHET ' CHABLIS 1ER CRU 2014,
BURGUNDY, FRANCE £65

DOMAINE CROCHET 'LES PERRIOS '
SANCERRE BLANC 2014, LOIRE,
FRANCE £52

ODFJELL 'ARMADOR ' SAUVIGNON
BLANC 2015, CASABLANCA, CHILE £29

MONT ROCHER VIOGNIER 2015, IGP
PAYS D'HERAULT, FRANCE £28

THE COURTESAN RIESLING 2016,
CLARE VALLEY, AUSTRALIA £31

Main

CEP, CONSOMMÉ, TRUFFLE

CRAB, RISOTTO, RADISH

BLACK PUDDING, BEANS, BACON

MONKFISH, KALE, BABY TURNIP,
LINSEED, URCHIN BUTTER

VENISON, BLACK PEAS, FERMENTED
LEEK

PASSION FRUIT, WHITE CHOCOLATE,
GINGER

MANCHESTER RAREBIT £7

CURRIED MUSSELS, CHAPATI,
KAFFIR £8

RENDERED DUCK LEG, HERBS,
BEET PICCALILLI £8

SALT COD, SAFFRON, LEEKS £8

BURNT ENDS OF BRISKET, PEAS
PUDDING, ROASTED ONION £7

BLACK PUDDING, APPLE, WHITE
BEAN, BACON £7

SEASONAL SALAD OR VEGETABLES £4

BROWNIE IN A BOWL £6

CEREAL, BANANA, MILK £6

Text Book Reds

WANAKA ROAD PINOT NOIR 2014,
CENTRAL OTAGO, NEW ZEALAND £52

FELLICETTE GRENACHE ROUGE
2015, PAYS D'OC, FRANCE £28

BODEGAS LUIS CAÑAS RIOJA
RESERVA 2008, RIOJA ALAVESA,
SPAIN £65

BODEGAS AMAREN RIOJA CRIANZA
2012, RIOJA AVAVESA, SPAIN £40

RAATS FAMILY CABERNET FRANC
2013, STELLENBOSCH, SOUTH
AFRICA £68

BAGLIO GIBELINA U.PASSIMIENTO
IGT 2014, SICILY, ITALY £31

MONTSABLÉ PINOT NOIR, IGP PAYS
D'OC 2015, FRANCE £30

RIPANUDA CHIANTI CLASSICO
DOCG 2013, TUSCANY, ITALY £43

CHÂTEAU DE LANCYRE 'LA COSTE
D 'ALEYRAC ' PIC ST LOUP ROUGE
2014, LANGUEDOC, FRANCE £39

Grafene Restaurant & Bar Menu



**CHÂTEAU TREYTINS, MONTAGNE
ST-EMILION 2009, BORDEAUX,
FRANCE £45**

**ODFJELL 'ARMADOR ' CARMÉNÈRE
2014, MAIPO, CHILE £29**

**CAMPO FLORES ORGANIC
TEMPRANILLO 2015, LA MANCHA,
SPAIN £24**

**THISTLEDOWN 'THE CUNNING PLAN
' SHIRAZ 2013, LANGHORNE CREEK,
AUSTRALIA £33**

**CHÂTEAU KA 'SOURCE DE ROUGE '
2013, BEKAA VALLEY, LEBANON £37**

**VIÑA COBOS 'FELINO ' MALBEC
2014, MENDOZA, ARGENTINA £40**

Grafene Restaurant & Bar Menu



Grafene Restaurant & Bar

55 King Street Manchester, M2
4LQ, United Kingdom

Opening Hours:

Monday 12:00-23:00
Tuesday 12:00-23:00
Wednesday 12:00-23:00
Thursday 12:00-23:00
Friday 12:00-13:00
Saturday 12:00-13:00
Sunday 13:00-21:00

Made with menulist.menu