

# Mundo Astoria

718-777-2829

EST. 2005 NEW YORK

www.MundoAstoria.com

## RED WINE

### **KAVAKLIDERE ÖKÜZGÖZÜ D'ELAZIG** 9.00 / 36.00 **"SELECTION KIRMIZI" TURKEY**

The Turkish variety Okuzgozu shines with its bright cherry notes in this bottling of Kavaklidere. It is such a cheerful and easy to drink wine that it will adjust to almost any dish on the menu. If you're eating fish but you've got to have red wine no matter what, this is the wine for you.

### **SURANI, NEGROAMARO** 6.00 / 24.00 **SALENTO ITALY**

This red grape variety of Southern Italy distinguishes itself with dark coffee and blackcurrant notes. If you're in the mood for a Shiraz but need more of a darker character and a leaner texture pick this one. It is a great accompaniment to the Turkish Meatballs.

### **MERLOT RESERVE, MICHAEL SULLBERG** 6.50 / 26.00 **CALIFORNIA, USA**

Yes, it is Merlot and it is from California so think not Chateau Petrus but expect ample fruit, full body and soft tannins. Michael Sullberg skillfully avoids the low acid and high alcohol pitfalls of Merlot and turns in a beautifully balanced version. Have it with your Chicken Milanese, Meatballs or Empanadas.

### **MALBEC, "IQUE" ENRIQUE FOSTER** 7.00 / 26.00 **MENDOZA, ARGENTINA**

"If anybody orders Merlot, I am f.... leaving". If these famous words from the movie "Sideways" left you in search of a 'cooler' variety that you can both pronounce and enjoy, look no further than Malbec. With its blueberry and currant aromas, full body and plenty of soft tannins Ique is a great example. Try with any of the meat dishes.

### **BONARDA, "COLONIA LAS LIEBRES"** 6.00 / 20.00

#### **ALTOS LAS HORMIGAS** **HOUSE WINE, MENDOZA, ARGENTINA**

If you've already caught the Malbec wave and now you're thinking "What's next?" Bonarda is your answer. Its spicy, black cherry fruit character and food-friendly acidity makes wine geeks just as happy as the novice that discovers this variety for the first time. Enjoy this lesser-known wine from the already famous Altos Las Hormigas.

### **CABERNET SAUVIGNON,** 7.00 / 28.00 **CASTLE ROCK** **PASO ROBLES, CALIFORNIA**

Here is an approachable Cabernet with softer tannins and medium body. Its blackcurrant notes and balanced acidity is meant to make the food shine rather than overpower what's on your plate. If you like the Red Bordeaux of France, check this one out.

### **SHIRAZ, PARINGA** 7.00 / 28.00 **"INDIVIDUAL VINEYARD" AUSTRALIA**

We looked for a Shiraz that had more character than its sweet counterparts, but still true to its expressive black and blue berry nature. And we found Paringa. Its full body, luscious texture full of currant and berry notes calls for a hearty dish like the Turkish Meatballs or Argentinean Empanadas.

### **MALBEC, CLOS DE LOS SIETE** 10.00 / 40.00 **MENDOZA, ARGENTINA**

Malbec, Merlot, Cabernet Sauvignon and Syrah blend seamlessly to make a wine with concentration, full body, soft tannins and easy drinkability. Not shy in expressing itself, Clos de Los Siete has an unmistakably New World character with plenty of ripe fruit aromas.

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## WHITE WINE

**CHARDONNAY, MICHAEL SULLBERG** 6.00 / 24.00

**"BARREL SELECT" CALIFORNIA, USA**

If you want your Chardonnay to speak loud and clear, take this over the French version. Its fully ripe fruit aromas and oaky notes are well-balanced with a decent amount of acidity. It is much more powerful than its French sister so pair it with dishes that can support its power. Try with Paellas, Crabmeat Burger, Chicken Milanese and even with the Meatballs.

**KAVAKLIDERE EMIR DE NEVSEHIR** 7.00 / 24.00

**"CANKAYA" TURKEY**

A delicate white with smooth texture. Emir de Nevsehir is another undiscovered Turkish gem. More citrusy and fresher than a Chardonnay, Emir has a slightly leaner body but a velvety feel on palate. Try with Crabmeat Burger, Salmon or the Paellas.

**SAUVIGNON BLANC,** 5.50 / 20.00

**DOMAINE DES FONTANELLES**

**HOUSE WINE, VIN DE PAYS D'OC, FRANCE**

Here is a refreshingly crisp white with almost savory, grassy notes among citrus and grapefruit flavors. It cleans your palate as you sip and makes the food taste even better. Try with any of the appetizers and veggies.

**CHARDONNAY, COMTESSE DE MARION** 6.00 / 24.00

**VIN DE PAYS D'OC, FRANCE**

An unoaked Chardonnay that shows its flavors with pure but ripe apple and pear notes, this wine is a refreshing alternative to the oaky New World version. It will complement almost all the Dips and Appetizers on the menu. A classic with Atlantic Salmon as well.

**PINOT GRIGIO, VITICOLTORI ALTO ADIGE** 8.00 / 32.00

**"SAN PIETRO" ALTO ADIGE, ITALY**

Not your average Pinot Grigio, this wine has solid character with its distinct minerality, citrus flavors and understated aromatics. Look for a match with Puro Turco, Halloumi or Cheese & Spinach Dip.

**RIESLING, SELBACH, KABINETT** 10.00 / 38.00

**MOSEL-SAAR-RUWER, GERMANY**

This wine shows some sweetness and as with all good wines, it has the great acidity to balance the sweet flavors. Great Rieslings are at par with the best wines in the world. So, shed the prejudice that says "sweet is bad" and have a glass with your Puro Turco.

## ORGANIC WINE

**COOPER HILL** 40.00 **CHATEU MARIS** 40.00

Pinot Noir, USA

Syrah, France

## CHAMPAGNE

**"DUC DE FAREMONT",** 40.00

Blanc de Blancs, France

## SANGRIA

**RED or WHITE** Wine punch, Spain 5.50 / 22.00

## GLÜHWEIN

Warm & spiced red wine, Germany 5.50 / 22.00

(WINTER SPECIAL)

## BEER

**EFES PILSEN** 5.00 **STELLA ARTOIS** 5.00

Turkey

Belgium

**QUILMES** 5.00 **XINGU** 5.00

Argentina

Brazilian Black

**PERONI** 5.00 **BLUE MOON** 6.00

Italy

Belgian White