

WINE LIST

WHITE WINE

VIÑA SALTÉS	3.70	18.20
D.O. Rueda. Verdejo. Smooth yet full-bodied. Intense floral aroma with tropical notes.		
WHITE XINO XANO	3.70	18.20
DD.O. Penedès. Muscatel, Xarel·lo. Young, fresh, floral, and very fruity.		
LUSCO		24.80
D.O. Rías Baixas. Albariño. Handcrafted wine. Fruity aromas of pear and melon. Fresh and well-balanced.		
ERMITA D’ESPIELLS		18.40
D.O. Penedès. Xarel·lo, Macabeo, and Parellada. Fresh white fruit over a subtle floral background with a touch of citrus and herbal notes.		
CLOS MONTBLANC ÚNIC CHARDONNAY		26.20
D.O. Catalunya. Chardonnay. Aged 3-4 months in oak. High-intensity aroma with fruit and smoky notes. Wine from a family estate in Conca de Barberà.		
WHITE LES BRUGUERES		29.60
D.O.Q. Priorat. White Grenache. Intense aromas of tropical fruits and apricot. Light mint notes, well-balanced acidity, and a long finish.		
WHITE MAR D’ESTELS		20.80
D.O. Montsant. White Grenache. Floral aromas with hints of stone and tropical fruits, slightly citrusy tones.		
WHITE PETITES ESTONES		19.40
D.O. Terra Alta. White Grenache. White fruits and fennel. Smooth and elegant with a long, fleshy finish.		
VALENTINO		21.20
D.O. Penedès. Natural wine. Xarel·lo. A white wine with the soul of a red, macerated with its skins. An orange wine with minimal intervention.		
VIROLET		18.90
D.O. Penedès. Xarel·lo. Named after the vineyard it comes from, this fresh wine has tropical aromas and fruity notes.		

RED WINE

AZPILICUETA CRIANZA	3.70	18.20
D.O. Rioja. Tempranillo, Graciano, and Mazuelo. Perfumed aromas of red fruit with hints of oak. Smooth yet full-bodied.		
RED XINO XANO	3.70	18.20
D.O. Penedès. Merlot and Syrah. Light oak aging. Young, fresh, and fruity.		
RED COCA I FITÓ 2015		39.80
D.O. Montsant. Syrah, Grenache, and Carignan. Elegant, intense, and enveloping. Red fruit, mineral notes, and sweet spices. Evolves beautifully in the glass.		
SALCIS ROBLE		19.60
D.O. Ribera del Duero. Tempranillo aged 4 months in oak. Tasty and fruity.		
CISCU		18.60
D.O. Montsant. Carignan, Syrah, and Red Grenache. Complex aromas with hints of red fruits and licorice.		
NONA		26.40
D.O.Q. Priorat. Grenache, Syrah, Merlot, and Carignan. A fresh and indulgent wine that transports you to Priorat.		
TERRER D’AUBERT 2020		24.20
D.O. Tarragona. Grenache and Cabernet Sauvignon. A Mediterranean wine with a mineral, fresh, and fruity character and a very pleasant mouthfeel.		
PAGOS DE ANGUIX COSTALARA 2021		28.90
D.O. Ribera del Duero. Fine red wine. A smooth and fresh attack that caresses the palate with velvety tannins.		
RED LES BRUGUERES		33.60
D.O.Q. Priorat. Red Grenache. Aged 12 months in foudres. An elegant and fresh wine with red fruit notes.		

ROSÉ WINE

BEACH ROSÉ	3.90	18.90
D.O. Penedès. Red Grenache and Syrah. Pale rosé, fresh and subtly aromatic.		
PECES DE CIUDAD SOCIAL WINE		19.90
D.O. Rioja. Grenache and Tempranillo. Aromas of red licorice, raspberries, strawberries, surrounded by floral hints of roses and violets.		

SPARKLING WINE

ORIOL ROSSELL BRUT NATURE RESERVA	4.30	18.90
D.O. Cava. Xarel·lo. A long-aged cava with fine and persistent bubbles. Fresh and aromatic.		
ORIOL ROSSELL BRUT ROSÉ		19.90
D.O. Cava. Red Grenache and Pinot Noir. Smooth, fresh, and fruity with fine and elegant bubbles.		
ORIOL ROSSELL MÍTIC 1908		24.20
D.O. Cava. Xarel·lo and Macabeo. A classic-style cava, very long-aged, elegant, with fine and persistent bubbles.		
ORIOL ROSSELL GRAN RESERVA DE LA PROPIETAT BRUT NATURE		28.90
D.O. Cava. Xarel·lo. From old vines, with intense aromatic complexity, well-integrated carbonic, and great volume.		

HOLA PLAYA