

WINE MENU



WHITE WINE

ELS POUS BLANC	3.60	17.80
D.O. Penedès. Xarel·lo, Macabeo and Muscat. A fresh and aromatic wine with predominant fruity aromas.		
VIÑA SALTÉS	3.70	17.90
D.O. Rueda. Verdejo. Intense, floral and smooth aroma with tropical notes.		
MAGNETIC	3.90	18.90
D.O. Catalunya. White Grenache. Smooth and enveloping on the palate, with a fine layer of fruity acidity and a dry, delicious finish.		
GODEVAL GODELLO		25.50
D.O. Valdeorras. Godello. Elegant and expressive, with intense fruity aromas and remarkable freshness on the palate.		
JEAN LEON 3055 CHARDONNAY		24.60
D.O. Penedès. Chardonnay. Fresh, elegant and fruity, with citrus, floral and mineral notes; balanced and persistent on the palate.		
LUSCO	4.30	23.20
D.O. Rías Baixas. Albariño. Craft-made wine. Fruity aromas of pear and melon. Fresh and well-balanced.		
MIRANDA D’ESPIELLS		20.60
D.O. Penedès. Chardonnay. Fresh aromas of pineapple, melon and apple with citrus touches. Fresh and balanced on the palate.		

RED WINE

ELS POUS NEGRE	3.60	17.80
D.O. Penedès. Merlot and Syrah. After a light passage through oak, this is a young, fresh and fruity wine.		
AZPILICUETA CRIANZA	3.70	18.90
D.O. Rioja. Tempranillo, Graciano and Mazuelo. Perfumed aromas of red fruit with notes of wood. Smooth yet full-bodied.		
822 PDA	3.80	19.40
D.O. Ribera del Duero. Tempranillo. Its distinctive freshness stands out, accompanied by soft tannins that gently caress the palate.		
TOCAT DE L’ALA	3.90	19.90
D.O. Empordà. Garnacha and Carinyena. Ripe fruit, fresh and powerful, with spicy notes. A wine shaped by the Tramuntana wind.		
CISCU		20.50
D.O. Montsant. Carinyena, Syrah and Black Grenache. Complex aromas with notes of red fruits and liquorice.		
NONA 2018		24.90
D.O.Q. Priorat. Garnacha, Syrah, Merlot and Carinyena. A fresh and luscious wine that transports you to the Priorat.		

ROSÉ WINE

ELS POUS ROSÉ	3.60	17.80
D.O. Penedès. Merlot. A fresh and sweet rosé with prominent fruity aromas.		
BEACH ROSÉ ORIOL ROSSELL	3.90	18.20
D.O. Penedès. Black Grenache and Syrah. Pale rosé, fresh and subtly aromatic.		

0,0% WINE

WHITE NATUREO	4.30	20.50
100% dealcoholized wine. Muscat. Noted for its freshness and lightness, with delicate hints of white fruits and a smooth, refreshing finish.		

CAVA & CHAMPAGNE

ORIOL ROSSEL BRUT NATURE	4.20	20.50
D.O. Cava. Xarel·lo Long-aged cava with fine, persistent bubbles. Fresh and aromatic.		
ORIOL ROSSELL BRUT ROSÉ		22.90
D.O. Cava. Black Grenache and Pinot Noir. Smooth, fresh and fruity, with fine and elegant bubbles.		
JUVÉ & CAMPS RESERVA FAMILIA		26.20
D.O. Cava. Pinot Noir. Endless, tiny bubbles with notes of Fuji apple and water pear.		
MOËT IMPERIAL		60.00
D.O. Champagne. Pinot Noir, Pinot Meunier and Chardonnay. Aromas of green apple, pear and citrus touches with pastry notes. On the palate it is fresh, balanced and elegant, with a crisp texture.		
PERRIER JOUËT		70.00
D.O. Champagne. Pinot Noir, Pinot Meunier and Chardonnay. Caresses the palate with white flowers and fresh stone fruit.		

JEREZ

FINO PANDO		3.10
D.O. Jerez Sharp, intense and complex aroma reminiscent of the “flower” due to its aldehydic notes.		
CANASTA CREAM		3.80
D.O. Jerez. Smooth and velvety on the palate, very warm due to its alcohol content, with a persistent retronasal finish.		
DON ZOILO PEDRO XIMENEZ		4.50
D.O. Jerez. Characteristic aromas of the Pedro Ximénez grape: raisins, figs. Low acidity on the palate, very sweet and persistent.		
DON ZOILO PALO CORTADO		5.50
D.O. Jerez. Dry and silky on the palate, with very balanced acidity, great body and elegant character, and a persistent finish.		