

WINE MENU



WHITE WINE

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| VIÑA SALTÉS | 4.00 | 17.90 |
| D.O. Rueda. Verdejo. Intense, floral and smooth aroma with tropical notes. | | |
| MEDRANO IRAZU | 4.20 | 22.60 |
| D.O.Ca. Rioja Alavesa. Macabeo. Intense aromas with floral and fruity hints of green apple and citrus fruits. Pleasant acidity with a fresh finish. | | |
| LUSCO | 4.60 | 24.50 |
| D.O. Rías Baixas. Albariño. Craft-made wine. Fruity aromas of pear and melon. Fresh and well-balanced. | | |
| SANGARIDA GODELLO | | 24.80 |
| D.O. Bierzo. Godello. The freshness and liveliness of Sangarida at its best expression in this young Godello. | | |

RED WINE

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| AZPILICUETA CRIANZA | 4.00 | 18.90 |
| D.O. Rioja. Tempranillo, Graciano and Mazuelo. Perfumed aromas of red fruit with notes of wood. Smooth yet full-bodied. | | |
| SALCÍS ROBLE | 4.20 | 19.40 |
| D.O. Ribera del Duero. Tempranillo. Intense and aromatic. Elegant and full, with enveloping and silky tannins. | | |
| SANGARIDA MENCÍA | 4.50 | 22.10 |
| D.O. Bierzo. Mencía. Intense and attractive, with lots of fresh red fruit and spices. Sweet and well-structured on the palate. | | |
| MARQUÉS DE MURRIETA | | 31.60 |
| D.O. Montsant. Tempranillo, Graciano, Mazuelo and Grenache. Fresh and structured, with elegant acidity and soft tannins that leave a pleasant aftertaste of wild berries and raspberry cream. | | |

ROSÉ WINE

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| ELS POUS ROSÉ | 4.00 | 17.90 |
| D.O. Penedès. Merlot. A fresh and sweet rosé with prominent fruity aromas. | | |

0,0% WINE

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| WHITE NATUREO | 4.50 | 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

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| ORIOI ROSSEL BRUT NATURE | 4.20 | 20.50 |
| D.O. Cava. Xarel·lo Long-aged cava with fine, persistent bubbles. Fresh and aromatic. | | |
| ORIOI 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. | | |

SHERRY

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| 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 and 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, leaving a persistent finish. | | |