

WINE MENU

WHITE WINE



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

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

ELS POUS ROSÉ 4.00 17.90

D.O. Penedès. Merlot.

A fresh and sweet rosé with prominent fruity aromas.

0,0% WINE

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

ORIOL ROSSEL BRUT NATURE 4.20 20.50

D.O. Cava. Xarel·lo
Long-aged cava with fine, persistent bubbles.
Fresh and aromatic.

ORIOL ROSELL 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

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 XIMÉNEZ 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.