

# WHITE WINE

## ELS POUS BLANC

4.00 / 19.30

D.O. Penedès. Xarel·lo, Macabeu i Muscat.

It gives us a fresh and aromatic wine, where fruit aromas take centre stage.

## XIPELLA BLANC

4.20 / 19.90

D.O. Conca de Barberà. Parellada, Macabeu i Sauvignon Blanc.

Fragrance of white fruit with citrus notes. Very fresh and with good acidity. On the palate, it is long and recalls the freshness of the fruit.

## MAGNETIC

20.10

D.O. Catalunya. Garnatxa Blanca i Sauvignon Blanc.

A fresh and aromatic wine with fruity notes and a balanced, elegant finish.

## ERMITA D'ESPIELLS

4.30 / 20.90

D.O. Penedès. Xarel·lo, Macabeu i Parellada.

Fresh white fruit over a subtly floral background with a citrus and herbal touch.

## L'ENRIQUETA

21.50

D.O. Penedès. Macabeu. Vi natural.

Balanced and well-structured, with sweet nuances and notes of dried fruits.

## PETITES ESTONES

4.40 / 21.90

D.O. Terra Alta. Garnatxa Blanca.

White fruits and fennel. Smooth and elegant, with a long and fleshy finish.

## ÚNIC SAUVIGNON BLANC

22.90

D.O. Conca de Barberà. Sauvignon Blanc.

Bright and luminous, with greenish hues. Fresh and clean aroma with citrus notes of exotic fruits and hay. Smooth entry on the palate, long finish, slightly acidic, fine and well-balanced.

**CLOS FARENA** 23.70

D.O.Q. Priorat. Garnatxa Blanca.  
Ripe yet subtle, the perfect balance in this white from Priorat.

**MAR D'ESTELS** 24.20

D.O. Montsant. Garnatxa Blanca.  
Floral aromas, stone and tropical fruits, with slightly citrusy notes.

**JEAN LEON 3055 CHARDONNAY** 25.60

D.O. Penedès. Chardonnay.  
Fresh, elegant, and fruity wine with citrus, floral, and mineral notes; balanced, smooth, and persistent on the palate.

**CLOS MONTBLANC UNIC CHARDONNAY** 26.40

D.O. Catalunya. Chardonnay.  
Four months in barrel, high-intensity aroma. Notes of fruit and smoke.  
Wine from the family estate in Conca de Barberà.

**LES CERVERES** 27.90

D.O. Penedès. Xarel·lo.  
Vanilla and toasted notes, with a slight bitter finish.

**LES BRUGUERES BLANC** 29.90

D.O.Q. Priorat. Garnatxa Blanca.  
Very intense aroma of tropical fruits and apricot. Very slight mint notes, very balanced acidity, and a long finish.

**WALTRAUD** 34.50

D.O. Penedès. Riesling.  
Dazzles with its delicacy and freshness, featuring subtle floral and fruity notes that gently linger on the palate.

## **NELIN 2020**

64.50

D.O.Q. Priorat. Garnacha blanca, Macabeo, Pedro Ximénez, Viognier.  
This wine reveals remarkable aromatic complexity, with notes of white fruit, citrus, and a mineral touch characteristic of the Priorat terroir. On the palate, it is elegant and well-balanced, with refreshing acidity and a persistent finish.

## **VIÑA SALTÉS**

4.20 / 19.90

D.O. Rueda. Verdejo.  
Smooth but full-bodied. Intense floral aroma with tropical notes.

## **PAZO DAS BRUXAS**

4.40 / 22.90

D.O. Rías Baixas. Albariño.  
True expression of Albariño from Rías Baixas. Fresh and fruity nose.  
Fresh and balanced.

## **LUSCO**

26.20

D.O. Rías Baixas. Albariño.  
Artisanally made. Fruity aromas of pear and melon.  
Fresh and balanced.

## **GODEVAL GODELLO**

28.50

D.O. Valdeorras. Godello.  
Elegant and expressive white wine, made 100% from Godello grape, notable for its intense fruity aromas and freshness on the palate.

## **LA GUIANA 2021**

58.90

D.O. Bierzo. Godello.  
It offers notes of white fruit, citrus, and flowers, while on the palate it is balanced, with vibrant acidity and a long, mineral finish.

## 0,0% WINE

### NATUREO BLANC 0,0%

4.50 / 21.50

00% Alcohol-Free Wine.

Muscat that stands out for its freshness and lightness, with delicate notes of white fruits and a soft, refreshing finish.

## ROSÉ WINE

### BEACH ROSÉ

4.20 / 20.90

D.O. Penedès. Garnatxa Negra i Syrah.  
Pale rosé, fresh and subtly aromatic.

### JEAN LEON ROSAT

24.60

D.O. Penedès. Pinot noir, Garnatxa Negra.  
A fresh and vibrant wine, with aromas of red fruits and an elegant floral touch, perfect for sharing.

# RED WINE

## ELS POUS

4.00 / 19.30

D.O. Penedès. Merlot i Syrah.

Lightly aged in oak barrels, it is a young, fresh, and fruity wine.

## SENAT DEL MONTSANT

4.20 / 20.90

D.O. Montsant. Carinyena, Syrah i Garnatxa Negra.

Complex aromas with hints of red fruits.

## TOCAT DE L'ALA

4.50 / 21.50

D.O. Empordà. Carinyena, Syrah i Garnatxa.

An intensely aromatic wine, with a smooth, silky and rounded palate. An uncomplicated wine, entirely made to be enjoyed.

## TERRER D'AUBERT

22.90

D.O. Tarragona. Garnatxa i Cabernet Sauvignon.

Mediterranean wine, mineral, fresh, and fruity with a very pleasant mouthfeel.

## CISCU

22.50

D.O. Montsant. Carinyena, Syrah i Garnatxa Negra.

Complex aromas with hints of red fruits and licorice.

## JEAN LEON 3055

24.60

D.O. Penedès. Merlot i Petit Verdot.

A young, fresh and fruity wine for modern palates.

## NONA

27.80

D.O.Q. Priorat. Garnatxa, Syrah, Merlot i Carinyena.

A fresh and luscious wine that transports you to Priorat.

**MASIA LES COMES** 28.30

D.O. Conca de Barberà. Cabernet Sauvignon i Merlot.  
Reddish-purple in color, clean and bright.

**LES BRUGUERES** 29.50

D.O.Q. Priorat. Garnatxa Negra.  
Twelve months in foudres. Elegant and fresh wine, with touches of red fruits.

**CLOS MONTBLANC INICI** 34.00

Vi d'autor. Garnatxa i Cabernet Sauvignon.  
Reddish purple color, clean and bright. Estate wine vinified  
in the old Carbonell family farmhouse.

**COCA I FITÓ NEGRE 2015** 39.90

D.O.Montsant. Syrah, Garnatxa i Carinyena.  
Elegant, intense, and enveloping. Red fruit, mineral notes, and sweet  
spices. Evolution and depth in the glass.

**ESCALA DEI VI DE VILA 2017** 54.90

D.O. Priorat. Garnatxa negra i Carinyena.  
Intensity and elegance at their finest. Persistent varietal aromas  
of ripe dark fruit, plum, tobacco notes, and hints of spices and  
Mediterranean herbs.

**CLOS MOGADOR 2022** 84.20

D.O.Q. Priorat. Garnatxa, Cabernet Sauvignon, Syrah i Carinyena.  
It presents an intense garnet color and complex aromas of dark fruits  
perfectly intertwined with subtle citrus hints of orange peel and  
sweet spices like cinnamon. On the palate, it surprises with a silky  
texture and a long finish that brings freshness and balance.

**MALPASTOR CRIANZA** 4.20 / 20.40

D.O. Rioja. Tempranillo.  
Elegant and intense. A clear example of a good Rioja, an ode to those  
shepherds who left their flocks to make wine.

**OCHO DOS DOS** 4.40 / 21.30

D.O. Ribera del Duero. Tempranillo.  
Its distinctive freshness stands out, accompanied by soft tannins that gracefully caress the palate.

**AZPILICUETA CRIANZA** 20.50

DD.O. Rioja. Tempranillo, Graciano i Mazuelo.  
Perfumed aromas of red fruit with woody notes. Smooth but full-bodied.

**BERONIA EDICIÓN LIMITADA** 4.30 / 21.80

D.O.Ca. Rioja. Tempranillo.  
Predominance of red fruit with a subtle chocolate flavor.

**TOLO DO XISTO** 24.90

D.O. Ribeira Sacra. Mencía. Mineral, elegant i vibrant.  
Red fruits, spicy notes, and a saline touch.  
Essence of the Sil.

**PAGOS DE ANGUIX COSTALARA 2021** 27.90

D.O. Ribera del Duero. Tinto fino.  
Unctuous and fresh attack that caresses the palate with velvety tannins.

**MARQUÉS DE MURRIETA** 33.90

D.O.Ca. Rioja. Tempranillo. Graciano, Mazuelo i Garnatxa.  
Direct and precise, with a juicy fruit load shaped by elegant tannins and a fresh, smooth finish.

**VALDUERO 2 RACIMOS GRAN RESERVA** 108.90

D.O. Ribera del Duero. Tempranillo.  
Imposing garnet red color. Its aroma offers smoky notes, fig bread, toffee, and leather. On the palate, it is intense and expands as it is savored. Tannins are still alive despite its age, with an intense and persistent aftertaste.

# CAVAS & CHAMPAGNE

**CAVA ORIOL ROSELL BRUT  
MATURE RESERVA** 4.60 / 21.60

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

**CAVA ORIOL ROSELL BRUT ROSÉ** 22.00

D.O. Cava. Pinot Noir i Garnatxa.  
Smooth, fresh, and fruity, with fine and elegant bubbles.

**CAVA JUVÉ & CAMPS RESERVA FAMILIA** 26.80

D.O. Cava. Pinot Noir.  
With relentless, tiny bubbles. Notes of Fuji apple and pear.

**CAVA JUVÉ & CAMPS MILÉSIMÉ  
BLANC DE NOIRS** 29.50

D.O. Cava. Pinot Noir.  
Notes of red fruits and apple, toasted and dried fruits. Silky, flavorful,  
and fresh. Elegant, round, with a citrus finish. Stands out for its great  
balance, lively acidity, generosity, and finely integrated bubbles.

**CHAMPAGNE PERRIER-JOUËT GRAND BRUT** 64.90

D.O. Champagne. Pinot Noir, Pinot Meunier i Chardonnay.  
Caresses the palate with white flowers and fresh stone fruit.