

WHITE WINE

ELS POUS BLANC

3.90/18.90

D.O.Penedès. Moscatell, Xarel·lo i Muscat.
Young, fresh, floral, and wonderfully fruity.

VIÑA SALTÉS

4.20/19.20

D.O.Rueda. Verdejo.
Smooth yet full-bodied. Intense floral aromas with tropical notes.

JASPI BLANC

4.20/20.50

D.O. Terra Alta. Garnatxa i Macabeu.
Fresh and fruity, with floral notes. A perfect balance
between body and acidity. Mediterranean in character.

VIROLET

21.90

D.O. Penedès. Xarel·lo.
Fresh wine with fruity notes.

OLAGOSA

4.20/22.50

D.O. Rioja. Chardonnay.
Balanced, fruity, and with well-integrated acidity.

LUSCO

4.70/23.30

D.O. Rias Baixas. Albariño.
Crafted artisanally. Pear and melon aromas.
Fresh and balanced.

UNIC SAUVIGNON BLANC

23.90

D.O. Conca Barberà. Sauvignon Blanc.
Fresh and balanced, with citrus and tropical fruit notes.
Smooth on the palate, with a gentle acidity.

MAR D'ESTELS	24.10
D.O. Montsant. Garnatxa blanca. Floral aromas with stone fruit and tropical notes, complemented by subtle citrus hints.	
PETITES ESTONES	25.90
D.O. Terra Alta. Garnatxa blanca. Aromatic and fruity, with notes of pear, apple, and delicate hints of jasmine.	
L'ENRIQUETA (VI NATURAL)	24.30
D.O. Penedès. Macabeu. Balanced and well-structured, with sweet nuances and notes of dried fruits.	
JEAN LEON 3055 CHARDONNAY	24.60
D.O. Penedès. Chardonnay. Young, fresh, and vibrant.	
SANGARIDA GODELLO	25.90
D.O. Valdeorras. Godello. Young, fresh, and lively, with great expressiveness.	
LES BRUGUERES BLANC	29.50
D.O. Priorat. Garnatxa Blanca. Intense aromas of tropical fruit and apricot. Balanced acidity with a long finish.	
PRIMERA VINYA	43.90
D.O. Priorat. Garnatxa Blanca. Intense and balanced, with notes of stone fruit, floral hints, and toasted nuances.	

RED WINE

ELS POUS NEGRE

3.90/18.90

D.O. Penedès. Merlot i Syrah.
Lightly oaked, young, fresh, and fruity.

CISCU

4.20/21.00

D.O. Montsant. Carinyena, Syrah i Garnatxa tinta.
Complex aromas with hints of red berries and liquorice.

BERONIA EDICIÓN LIMITADA

4.20/21.30

D.O. Rioja. Tempranillo.
Dominated by red fruit, with subtle chocolate notes.

TOCAT DE L'ALA

4.50/22.50

D.O. Empordà. Carinyena, Syrah i Garnatxa.
Elegant and mineral, with red fruit, soft tannins, and a long finish.

BATALLADOR

4.50/22.90

D.O. Ribera del Duero. Tempranillo.
Young and fresh, with balanced acidity, expressive tannins, and well-integrated oak.

ARBOCALA

4.50/23.10

D.O. Toro. Tinta de Toro.
Intense and elegant, with notes of red fruit, vanilla, coffee, and coconut.

TERRER D'AUBERT	23.30
D.O. Tarragona. Garnatxa i Cabernet Sauvignon. Mediterranean, mineral, fresh, and fruity, with a smooth and pleasant palate.	
DAVID PERICA SELECCIÓ FAMILIAR	23.90
D.O. Rioja. Tempranillo. Balanced, full-bodied, and persistent, with a long finish where fruit and oak ageing continue to shine.	
NONA D'ESCALADEI	6.00/25.90
D.O. Priorat. Garnatxa, Syrah, Merlot i Carinyena. Soft, balanced tannins with a long and pleasant finish.	
MASIA LES COMES	27.50
D.O. Conca Barberà. Garnatxa, Syrah, Merlot i Carinyena. Complex, with notes of tobacco, dark fruit, and coffee. Full-bodied, rounded, and with a long finish.	
LES BRUGUERES NEGRE	29.90
D.O. Priorat. Garnatxa. Aged for twelve months in foudres. Elegant and fresh, with hints of red berries.	
COCA I FITÓ	39.90
D.O. Montsant. Garnatxa, Syrah i Carinyena. Elegant and delicate, showcasing dark fruit flavours with ripe, fresh tannins.	

PERICA RESERVA ORO

44.90

D.O. Rioja. Tempranillo.

Velvety and rich on the palate, with smooth tannins leading to a long, fruity finish that reflects the wine's elegance.

VOLTONS

64.90

D.O. Priorat. Carinyena i Garnatxa Negra.

A blend of the region's most traditional grape varieties from century-old vineyards. Rich in dark fruit, fresh, and beautifully expressive.

0.0% WINE

NATUREO BLANC

4.50/22.50

Moscatel de Alejandria. 100% dealcoholized wine.
A Muscat that stands out for its freshness and
lightness, with delicate notes of white fruits and
a smooth, refreshing finish.

ROSÉ WINE

ELS POUS ROSÉ

3.70/18.90

D.O.Penedès. Merlot.
Fresh and vibrant, with pronounced fruit aromas.

6CEPAS6

4.20/21.00

D.O. Penedès. Pinot Noir, Sauvignon Blanc i Chardonnay.
Rich and inviting on the palate, with a smooth
texture and a very fruity finish.

BEACH ROSÉ

4.50/23.50

D.O. Penedès. Garnatxa, tinta i Syrah.
Pale rosé, fresh, and delicately aromatic.

CHAMPAGNE & CAVAS

ORIOI ROSELL BRUT NATURE

4.50/21.50

D.O. Cava. Xarel·lo.

Long-aged Cava with fine, persistent bubbles.

Fresh and aromatic.

ORIOI ROSSELL BRUT ROSÉ

23.50

D.O. Cava. Pinot Noir i Garnatxa.

Smooth, fresh, and fruity, with fine and elegant bubbles.

JUVE & CAMPS RESERVA FAMILIA

26.20

D.O. Cava. Pinot Noir.

With a delicate, persistent mousse. Notes of Fuji apple and fresh pear.

MOËT IMPERIAL CHAMPAGNE

55.00

D.O. Champagne. Pinot noir, Pinot meunier, i Chardonnay

Aromas of green apple, pear, and citrus, with subtle pastry notes. Fresh, balanced, and elegant on the palate, with a crisp texture.

CHAMPAGNE PERRIER-JOUËT GRAND BRUT

66.00

Champagne AOC. Pinot Noir, Pinot Meunier, and

Chardonnay. Delights the palate with notes of white flowers and fresh stone fruit.