WHITE WINE

ELS POUS BLANC 3.90/18.90
D.O.Penedès. Moscatell, Xarel·lo i Muscat.
Young, fresh, floral, and wonderfully fruity.

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

VI ROSAT / VINO ROSADO

ELS POUS ROSÉ 3.70/18.90
D.O.Penedès. Merlot.
Fresc i golós, on destaquen aromes de fruita.

6CEPAS6 4.20/21.00
D.O. Penedès. Pinot Noir, Sauvignon Blanc i Chardonnay.
D'entrada llaminera i carnosa, pas suau i retrogust molt afruitat.

BEACH ROSÉ 4.50/23.50
D.O. Penedès. Garnatxa, tinta i Syrah.
Rosat pàl·lid, fresc i subtilment aromàtic.

SAINTE MARGARITE SYMPHONIE 36.00
A.O.C. Côtes de Provence. Grenache, Cinsault and Rolle.
An elegant and fresh rosé from Provence, with delicate notes of red berries, peach and citrus.

CHAMPAGNE & CAVAS

ORIOL ROSELL BRUT NATURE 4.50/21.50
D.O. Cava. Xarel·lo.
Long-aged Cava with fine, persistent bubbles.
Fresh and aromatic.

ORIOL 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.