

## WHITE

<b>Nuviana, Valle del Cinca 2018</b> <i>Chardonnay</i>	<b>22.00</b>
<b>Legaris, Rueda 2019</b> <i>Verdejo</i>	<b>24.00</b>
<b>Ánima, Costers del Segre 2019</b> <i>Chardonnay, Xarel.lo, Albariño</i>	<b>26.00</b>
<b>Muga, Rioja 2019</b> <i>Viura, Malvasia</i>	<b>30.00</b>
<b>Nora, Rias Baixas 2018</b> <i>Albariño</i>	<b>32.00</b>
<b>Excellens, Márques de Cáceres, Rueda 2018</b> <i>Sauvignon Blanc</i>	<b>32.00</b>
<b>Avancia, Valdeorras 2018</b> <i>Godello</i>	<b>38.00</b>

## CAVA

<b>Anna de Codorniu, Blanc de Blanc</b> <i>Macabeo, Xarel.lo, Parellada, Chardonnay</i>	<b>30.00</b>
<b>Anna de Codorniu, Blanc de Noirs</b> <i>Pinot noir</i>	<b>28.00</b>
<b>Anna de Codorniu, Brut Rose</b> <i>Pinot noir, Chardonnay</i>	<b>28.00</b>
<b>Jaume Codorniu Gran Reserva 2010</b> <i>Chardonnay, Pinot Noir, Xarel-lo</i>	<b>40.00</b>

## ROSE

<b>Rimat, Costers del Segre 2018</b> <i>Cabernet Sauvignon, Tempranillo</i>	<b>24.00</b>
<b>Viña Pomal, Rioja 2018</b> <i>Garnacha, Viura</i>	<b>28.00</b>

Bottle

## RED

	<b>Rioja</b>	<b>Bottle</b>
<b>Viña Pomal Crianza, 2017</b> <i>Tempranillo</i>		<b>27.00</b>
<b>Beronia, ORGANIC, 2018</b> <i>Tempranillo</i>		<b>32.00</b>
<b>Viña Pomal Selección 500 Ltd Ed, 2016</b> <i>Tempranillo, Garnacha</i>		<b>34.00</b>
<b>Beronia, Viñas Viejas (old vines), 2016</b> <i>Tempranillo</i>		<b>37.00</b>
<b>Muga Reserva, 2016</b> <i>Tempranillo, Garnacha, Mazuelo, Graciano</i>		<b>40.00</b>
<b>106 Barricas, Reserva, Rioja, 2014</b> <i>Tempranillo, Garnacha</i>		<b>38.00</b>
<b>Viña Pomal Gran Reserva, 2012</b> <i>Tempranillo</i>		<b>44.00</b>
<b>Excellens Gran Reserva, Márques de Cáceres, 2010</b> <i>Tempranillo</i>		<b>46.00</b>
<b>Viña Pomal Compromiso 2015</b> <i>Garnacha Tinta, Tempranillo, Maturana, Mazuela, Graciano</i>		<b>60.00</b>
<b>Generacion MC, Márques de Cáceres, 2016</b> <i>Tempranillo, old vineyards, private collection</i>		<b>60.00</b>
<b>La Vicalanda Gran Reserva, 2011</b> <i>Tempranillo</i>		<b>65.00</b>
<b>½ Bottle Viña Pomal Reserva, 2009</b>		<b>20.00</b>

## Ribera de Duero

<b>Legaris Roble, 2018</b> <i>Tinto Fino</i>	<b>34.00</b>
<b>Emilio Moro, 2017</b> <i>Tinto Fino</i>	<b>38.00</b>
<b>Legaris Reserva, 2014</b> <i>Tinto Fino</i>	<b>40.00</b>
<b>Malleolus, 2017</b> <i>Tinto Fino</i>	<b>60.00</b>

## Cataluña

<b>Nuviana, Valle del Cinca 2018</b> <i>Tempranillo, Cabernet Sauvignon</i>	<b>22.00</b>
<b>Ánima, Costers del Segre 2017</b> <i>Cabernet Sauvignon, Tempranillo, Syrah</i>	<b>26.00</b>
<b>Prior Scala Dei, Priorat 2016</b> <i>Garnacha Negra, Cabernet Sauvignon</i>	<b>40.00</b>

## Navarra

<b>Innurieta 400 Crianza, 2016</b> <i>Cabernet Sauvignon, Merlot, Syrah</i>	<b>32.00</b>
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# SHERRY

**FINO** 100ml  
**Tio Pepe en rama** 5.50

*The traditional dry fino 'en rama' straight from the cask*

**AMONTILLADO**  
**Viña AB** 6.00

*Dry with delicate almond flavour*

**PALO CORTADO**  
**Apostoles** 9.50

*30 yr matured oaky and complex*

**DULCE / DESSERT WINES** 75ml  
**Arehucas, Honey Rum** 7.00

*Smooth wild honey digestif from the Canary Islands*

**Solera, Oloroso dulce** 6.00

*Pedro Ximénez & Palomino grapes, sweet & dry balanced*

**Nectar, Pedro Ximénez,** 6.50

*Sweet & smooth, notes of figs, mocha, nuts & spices*

**Jorge Ordoñez N°2 Moscatel de Alejandría** 8.00

*Unfortified moscatel from Málaga. Long tropical fruit flavours*

**Noe, Pedro Ximénez, 30 yr matured** 9.50

*30 yr aged, notes of figs, plums, coffee & spices*

# GIN & TONIC

**Hendrick's** 11.00

*Fresh mint & cucumber*

**Monkey 47** 12.00

*Cinnamon sticks & orange peel*

**Gin Mare** 10.00

*Rosemary & lemon peel*

**Tanqueray** 9.00

*Fresh lime & green grapes*

# COCKTAILS

**43 Passion Martini** 9.00

*Malibu rum, Licor 43, pineapple juice & passion fruit*

**Margarita** 8.00

*Tequila, triple sec, lime juice*

**Expresso Martini** 9.00

*Coffee, Absolut Vodka, Kahlua, Caramel & Hazelnut*

**Cava Spritz** 8.00

*Cava, Aperol, Lemonade, Orange Slice*

**Honey Bellini** 9.00

*Cava, honey rum & fresh strawberry purée*

**Old Fashioned** 9.00

*Jim Beam Bourbon Whiskey, Angostura bitters and brown sugar*

# CERVEZA

**Mahou pint / half pint** 5.80 / 3.25

**Free Damm 0% Alcohol 250ml** 2.75

**Estrella Damm Daura Gluten Free 330ml** 4.00

**Cider Mayador 330ml** 3.50

# PREMIUM BEER

**Alhambra Reserva 330ml** 4.40

# VERMOUTH

**'La Copa', Jerez de la Frontera** 5.50

# SOFT DRINKS

**Coke, Diet Coke, Coke ZERO, Lemonade, Tonic, Soda, Ginger Ale, Fanta Orange** 3.00

**Appletiser** 3.00

**Still water Solan de Cabras** 3.00

**Sparkling water Vichy** 3.00

# JUICES

**Apple, Cranberry, Orange, Pineapple, Tomato** 2.50

# COFFEE

**Latte, Cappuccino, Mocha, Flat White, Hot Chocolate, Americano** 3.00

**Espresso, Cortado, Macchiato / Double** 2.00 / 2.80

**Espresso with digestif (carajillo)** 4.00

# TEA

**Peppermint, Fresh Mint, Chamomile,** 2.40

**Earl Grey, English Breakfast**

## SANGRIA

Jug 1L 19.00

Glass 6.50

## SPANISH DIGESTIFS

50ml

Orujo de Hierbas, Pazo 5.00

Pacharán, Zoco 5.50

Crema Catalana, Melody 6.00

Licor 43 6.00

## WHISKY

Jack Daniel's 5.50

Jim Beam 6.00

Chivas, 12 years 7.00

## BRANDY

Veterano 6.00

Soberano 5 yrs 7.50

## RUM

Appleton, oak-matured 6.00

Arehucas Reserva Especial 18 años 8.00

Bacardi White 5.00

## VODKA

Grey Goose 8.00

VITA citrus, Barcelona 6.00

Absolut 5.50

## SPIRITS

Disaronno 5.50

Tequila, Jose Cuervo / Shot (25ml) 5.00 / 3.50

Baileys 5.00

## WINES BY THE GLASS

### PREMIUM

Served at 16° from our wine cellar & poured  
with **CORAVIN**

	125ml / 175ml
Legaris Reserva, Ribera del Duero 2012 <i>Tinto Fino</i>	8.75 / 11.75
Viña Pomal Gran Reserva, Rioja 2012 <i>Tempranillo</i>	9.00 / 12.00

### TINTO

	175ml
Nuviana, Valle del Cinca 2018 <i>Tempranillo, Cabernet Sauvignon</i>	6.00
Ánima, Costers del Segre 2017 <i>Cabernet Sauvignon, Tempranillo, Syrah</i>	6.75
Viña Pomal Crianza, Rioja 2016 <i>Tempranillo</i>	7.25
Legaris Roble, Ribera del Duero 2018 <i>Tinto Fino</i>	8.75

### BLANCO

	175ml
Nuviana, Valle del Cinca 2018 <i>Chardonnay</i>	6.00
Legaris, Rueda 2018 <i>Verdejo</i>	6.50
Ánima, Costers del Segre 2017 <i>Chardonnay, Xarel.lo, Albariño</i>	6.75
Marques de Caceres, Rioja 2018 <i>Viura</i>	7.00
Muga, Rioja 2018 <i>Viura, Malvasía</i>	8.00

### CAVA

*Sparkling wine produced with the Champagne method*

	150ml
Anna de Codorniu, Blanc de Noirs <i>Pinot noir</i>	7.50

### ROSADO

	175ml
Raimat, Costers del Segre 2018 <i>Cabernet Sauvignon, Tempranillo</i>	6.00