

SHERRY

FINO	100ml
Tio Pepe en rama <i>The traditional dry fino 'en rama' straight from the cask</i>	4.90
AMONTILLADO	
Viña AB <i>Dry with delicate almond flavour</i>	5.50
PALO CORTADO	
Leonor <i>12yr matured oaky and complex</i>	5.50
DULCE / DESSERT WINES	75ml
Arehucas, Honey Rum <i>Smooth wild honey digestif from the Canary Islands</i>	5.50
Solera, Oloroso dulce <i>Pedro Ximénez & Palomino grapes, sweet & dry balanced</i>	5.50
Nectar, Pedro Ximénez, <i>Sweet & smooth, notes of figs, mocha, nuts & spices</i>	6.00
Jorge Ordoñez N°2 Moscatel de Alejandría <i>Unfortified moscatel from Málaga. Long tropical fruit flavours</i>	7.50
Noe, Pedro Ximénez, 30 yr matured <i>30 yr aged, notes of figs, plums, coffee & spices</i>	9.25

GIN & TONIC

Hendrick's <i>Fresh mint & cucumber</i>	11.00
Gin Mare <i>Rosemary & lemon peel</i>	11.00
Nordés Galician <i>Star anis & orange</i>	10.00
Whitley Neill <i>Juniper berries & orange</i>	10.00
Tanqueray <i>Fresh lime & green grapes</i>	9.00
Bombay Sapphire <i>Cinnamon sticks & orange peel</i>	9.00

COCKTAILS

SIGNATURE

Cucumberito <i>Gin, elderflower, lime juice, black pepper & Mediterranean tonic</i>	9.00
Raspberry Picante <i>Vodka VITA, raspberries, fresh chilli, Licor 43, Eldeflower, apple juice</i>	9.00
Strawberry Daiquiri <i>White rum, fresh strawberry purée, lime, crushed ice</i>	9.00
Passion Martini 43 <i>Malibu rum, Licor 43, pineapple juice & passion fruit</i>	9.00
Espresso Martini <i>Coffee, Absolut Vodka, Kahlua, Caramel & Hazelnut</i>	8.00
Aperol Cava Spritz <i>Codorniu Cava, aperol, lemonade & orange</i>	8.00

CLASSICS

Negroni, Mojito, Bloody Mary, Margarita, Old Fashioned, Cosmopolitan, Long Island	8.00
--	------

CAVA

Anna de Codorniu, Blanc de Blanc <i>Macabeo, Xarel.lo, Parellada, Chardonnay</i>	Bottle 26.00
Anna de Codorniu, Blanc de Noirs <i>Pinot noir</i>	24.00
Anna de Codorniu, Brut Rose <i>Pinot noir, Chardonnay</i>	24.00
Jaume Codorniu Gran Reserva 2010 <i>Chardonnay, Pinot Noir, Xarel-lo</i>	40.00

WHITE

Nuviana, Valle del Cinca 2018 <i>Chardonnay</i>	20.00
Legaris, Rueda 2018 <i>Verdejo</i>	22.00
Ánima, Costers del Segre 2017 <i>Chardonnay, Xarel.lo, Albariño</i>	23.00
Marques de Caceres, Rioja 2018 <i>Viura</i>	26.00
Séptima, Mendoza, Argentina 2019 <i>Sauvignon, Blanc</i>	26.00
Muga, Rioja 2018 <i>Viura, Malvasia</i>	28.00
Nora, Rias Baixas 2018 <i>Albariño</i>	30.00
Excellens, Márques de Cáceres, Rueda 2017 <i>Sauvignon Blanc</i>	30.00
Avancia, Valdeorras 2017 <i>Godello</i>	34.00

RED

Nuviana, Valle del Cinca 2016 <i>Tempranillo, Cabernet Sauvignon</i>	20.00
Ánima, Costers del Segre 2015 <i>Cabernet Sauvignon, Tempranillo, Syrah</i>	23.00
Viña Pomal Crianza, Rioja 2015 <i>Tempranillo</i>	26.00
Emilio Moro, Ribera del Duero 2016 <i>Tinto Fino</i>	35.00
Séptima Obra 2016 <i>Malbec, Mendoza, Argentina</i>	29.00
Viña Pomal Selección 500 Ltd Ed, Rioja 2014 <i>Tempranillo, Garnacha</i>	34.00
Abadía de Poblet, Conca de Barberá, 2015 <i>Trepat, Garrut, Garnatxa</i>	36.00
Prior Scala Dei, Priorat 2016 <i>Garnacha Negra, Cabernet Sauvignon</i>	36.00
Viña Pomal Reserva, 106 Barricas, Rioja 2014 <i>Tempranillo, Garnacha</i>	38.00
Muga Reserva, Rioja 2015 <i>Tempranillo, Garnacha, Mazuelo, Graciano</i>	38.00
Legaris Reserva, Ribera del Duero 2012 <i>Tinto Fino</i>	38.00
Viña Pomal Gran Reserva, Rioja 2011 <i>Tempranillo</i>	40.00
Excellens Gran Reserva, Márques de Cáceres, Rioja 2010 <i>Tempranillo</i>	45.00
Malleolus, Ribera del Duero 2016 <i>Tinto Fino</i>	55.00
Generacion MC, Márques de Cáceres, Rioja 2016 <i>Tempranillo, old vineyards, private collection</i>	60.00
La Vicalanda Gran Reserva, Rioja 2011 <i>Tempranillo</i>	65.00

ROSE

Raimat, Costers del Segre 2018 <i>Cabernet Sauvignon, Tempranillo</i>	20.00
Viña Pomal, Rioja 2018 <i>Garnacha, Viura</i>	24.00

SANGRIA

Jug 1L	18.00
Glass	6.00

SPANISH DIGESTIFS

Orujo de Hierbas, Pazo	5.00
Licor de café, Pazo	5.00
Pacharán, Zoco	5.50
Crema Catalana, Melody	4.50
Licor 43	6.00

WHISKY

Jack Daniel's	5.50
Jim Beam	6.00
Chivas, 12 years	7.00

BRANDY

Soberano 5 yrs	7.50
Cardenal Mendoza	9.00

RUM

Arehucas Gold	6.00
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	4.50

SOFT DRINKS

Coke, Diet Coke, Coke ZERO	2.50
Lemonade, Tonic, Soda, Ginger Ale	2.50
Appletiser	2.80
Still water Solan de Cabras	3.00
Sparkling water Vichy	3.00

JUICES

Freshly-squeezed orange juice	3.80
Apple, Cranberry, Pineapple, Tomato	2.50

COFFEE

Latte, Cappuccino, Mocha, Flat White, Hot Chocolate	2.40
Espresso / Double	1.60 / 2.00
Cortado / Double	1.80 / 2.20
Americano	2.00
Espresso with digestif (carajillo)	3.50

TEA

Peppermint, Fresh Mint, Chamomile, Earl Grey, English Breakfast	2.20
---	------

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 2011 <i>Tempranillo</i>	9.00 / 12.00
La Vicalanda Gran Reserva, Rioja 2011 <i>Tempranillo</i>	12.00 / 17.00

TINTO

	175ml
Nuviana, Valle del Cinca 2016 <i>Tempranillo, Cabernet Sauvignon</i>	5.50
Ánima, Costers del Segre 2015 <i>Cabernet Sauvignon, Tempranillo, Syrah</i>	6.00
Viña Pomal Crianza, Rioja 2015 <i>Tempranillo</i>	6.75
Emilio Moro, Ribera del Duero 2016 <i>Tinto Fino</i>	8.75

BLANCO

	175ml
Nuviana, Valle del Cinca 2018 <i>Chardonnay</i>	5.50
Legaris, Rueda 2018 <i>Verdejo</i>	5.75
Ánima, Costers del Segre 2017 <i>Chardonnay, Xarel.lo, Albariño</i>	6.00
Séptima 2019 <i>Sauvignon Blanc, Mendoza, Argentina</i>	6.75
Muga, Rioja 2018 <i>Viura, Malvasia</i>	6.75

CAVA

Sparkling wine produced with the Champagne method

	150ml
Anna de Codorniu, Blanc de Noirs <i>Pinot noir</i>	5.75

ROSADO

	175ml
Raimat, Costers del Segre 2018 <i>Cabernet Sauvignon, Tempranillo</i>	5.25

CERVEZA

Mahou pint / half pint	5.00 / 3.00
Estrella Damm 330ml	3.80
Free Damm 0% Alcohol 250ml	2.75
Estrella Damm Daura Gluten Free 330ml	4.00
Estrella Galicia 330ml	3.80
Cider Mayador 330ml	3.50

PREMIUM BEER

Damm INEDIT 1786 330ml	4.80
Alhambra Reserva 330ml	4.40