

WHITE

Rioja

Muga, Rioja 2019

Viura, Malvasia

Rueda

Legaris, Rueda 2018

Verdejo

Cataluña

Nuviana, Valle del Cinca 2018

Chardonnay

Ánima, Costers del Segre 2018

Chardonnay, Xarel.lo, Albariño

Bruberry, Monsant 2017

Garnacha blanca, Macabeo

Tina 9 Raventos D'Alella, 2017

Pansa Blanca

Galicia

Nora, Rias Baixas 2018

Albariño

Avancia, Valdeorras 2017

Godello

Argentina

Séptima, Mendoza, Argentina 2019

Sauvignon, Blanc

ROSE

Raimat, Costers del Segre 2018

Cabernet Sauvignon, Tempranillo

Viña Pomal, Rioja 2018

Garnacha, Viura

CAVA

Anna de Codorniu, Blanc de Blanc

Macabeo, Xarel.lo, Parellada, Chardonnay

Anna de Codorniu, Blanc de Noirs

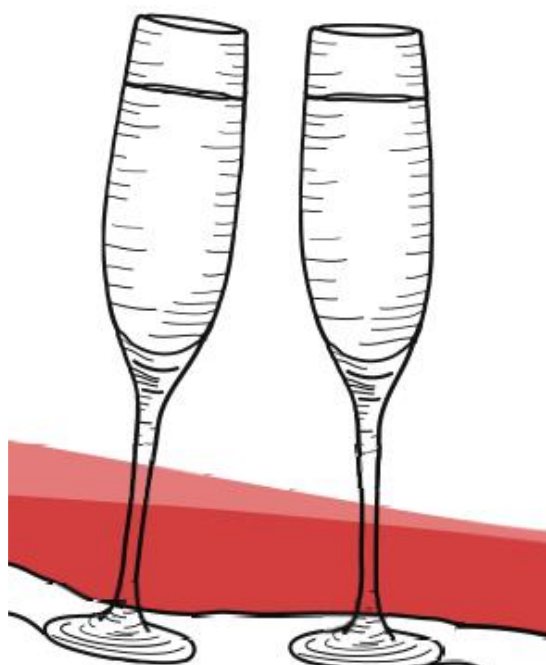
Pinot noir

Anna de Codorniu, Brut Rose

Pinot noir, Chardonnay

Jaume Codorniu Gran Reserva 2010

Chardonnay, Pinot Noir, Xarel-lo



Bottle

RED

Rioja

Viña Pomal Crianza, 2017

Tempranillo

Beronia, Organic, 2018

Tempranillo

Beronia, Viñas Viejas (old vines), 2016

Tempranillo

Viña Pomal Reserva, 106 Barricas, Rioja, 2014

Tempranillo, Garnacha

Muga Reserva, 2015

Tempranillo, Garnacha, Mazuelo, Graciano

Viña Pomal Gran Reserva, 2012

Tempranillo

Excellens Gran Reserva, Márques de Cáceres, 2010

Tempranillo

Viña Pomal Compromiso 2015

Garnacha Tinta, Tempranillo, Maturana, Mazuela, Graciano

Generacion MC, Márques de Cáceres, 2016

Tempranillo, old vineyards, private collection

La Vicalanda Gran Reserva, 2011

Tempranillo

½ Bottle Viña Pomal Reserva, 2009

Ribera de Duero

Legaris Roble, 2018

Tinto Fino

Emilio Moro, 2017

Tinto Fino

Legaris Reserva, 2014

Tinto Fino

Malleolus, 2016

Tinto Fino

Cataluña

Nuviana, Valle del Cinca 2018

Tempranillo, Cabernet Sauvignon

Ánima, Costers del Segre 2017

Cabernet Sauvignon, Tempranillo, Syrah

Bruberry, Monsant 2016

Syrah, Garnacha

Abadía de Poblet, Conca de Barberá, 2015

Trepat, Garrut, Garnatxa

Prior Scala Dei, Priorat 2016

Garnacha Negra, Cabernet Sauvignon

Argentina

Séptima Obra 2017

Malbec, Mendoza, Argentina

Wines of the month

Boira, Cataluyna, ORGANIC, 2016

Garnatxa Negra

'AR' Locations, Argentina

Malbec, Tannat, Cabernet Sauvignon

Viña Pomal Selección 500 Ltd Ed, 2015

Tempranillo, Garnacha

Bottle

27.00

32.00

37.00

38.00

40.00

44.00

46.00

60.00

60.00

65.00

20.00

34.00

38.00

40.00

60.00

22.00

26.00

30.00

36.00

40.00

32.00

Bottle

27.00

45.00

34.00

28.00

22.00

20.00

23.00

28.00

29.00

30.00

34.00

26.00

20.00

24.00

26.00

24.00

24.00

40.00

Bottle

SANGRIA

Jug 1L 19.00

Glass 6.50

SPANISH DIGESTIFS

50ml

Orujo, Pazo 5.00

Pacharán, Zoco 5.50

Crema Catalana, Melody 5.00

Licor 43 6.00

WHISKY

Jack Daniel's 5.50

Chivas, 12 years 7.00

BRANDY

Veterano 6.00

Soberano 5 yrs 7.50

RUM

Appleton oak-matured 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 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	8.75 / 11.75
<i>Tinto Fino</i>	
Viña Pomal Gran Reserva, Rioja 2012	9.00 / 12.00
<i>Tempranillo</i>	

TINTO

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

BLANCO

	175ml
Nuviana, Valle del Cinca 2018	6.00
<i>Chardonnay</i>	
Legaris, Rueda 2018	6.50
<i>Verdejo</i>	
Muga, Rioja 2018	8.00
<i>Viura, Malvasía</i>	

CAVA

Sparkling wine produced with the Champagne method

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

ROSADO

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



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 5.50

Smooth wild honey digestif from the Canary Islands

Solera, Oloroso dulce 5.50

Pedro Ximénez & Palomino grapes, sweet & dry balanced

Nectar, Pedro Ximénez, 6.00

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

Jorge Ordoñez N°2 Moscatel de Alejandría 7.50

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

Gin Mare 10.00

Rosemary & lemon peel

Whitley Neill 10.00

Juniper berries & orange

Tanqueray 9.00

Fresh lime & green grapes

Bombay Sapphire 9.00

Cinnamon sticks & orange peel

COCKTAILS

Margarita 8.00

Tequila, lime juice, triple sec

Mojito 8.00

White Rum, Mint leaves, limes, crushed ice, soda

Cucumberito 9.00

Gin, elderflower, lime juice, black pepper & Mediterranean tonic

Strawberry Daiquiri 9.00

White rum, fresh strawberry purée, lime, crushed ice

Passion Martini 43 9.00

Malibu rum, Licor 43, pineapple juice & passion fruit

Expresso Martini 8.00

Coffee, Absolut Vodka, Kahlua, Caramel & Hazelnut

Aperol Cava Spritz 8.00

Codorniu Cava, aperol, lemonade & orange

CERVEZA

Estrella Damm 330ml 4.00

Free Damm 0% Alcohol 250ml 2.75

Estrella Damm Daura Gluten Free 330ml 4.00

Estrella Galicia 330ml 4.20

Cider Mayador 330ml 3.90

Alhambra Reserva 330ml 4.40

Mahou pint / half pint 5.80 / 3.25

SOFT DRINKS

Coke, Diet Coke, Coke ZERO,
Lemonade, Tonic, Soda, Ginger Ale, Appletiser 3.00

Still water Solan de Cabras 3.00

Sparkling water Vichy 3.00

JUICES

Apple, Cranberry, Pineapple, Tomato 2.50

COFFEE

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

Espresso / Double 2.00 / 2.40

Cortado / Double 2.20 / 2.60

Americano 2.80

Espresso with digestif (carajillo) 4.00

TEA

Peppermint, Fresh Mint, Chamomile,
Earl Grey, English Breakfast 2.40