

WHITE

Rioja

Muga, Rioja 2019

Viura, Malvasia

Excellens Marques de Cáceres, 2018

Sauvignon Blanc

Rueda

Legaris, Rueda 2020

Verdejo

Cataluña

Nuviana, Valle del Cinca 2019

Chardonnay

Raventos D'allela 2015

Pansa Blanca

Argentina

Septima, Sauvignon Blanc 2020

Galicia

Nora, Rias Baixas 2020

Albariño

Avancia, Valdeorras 2019

Godello

ROSE

Raimat, Costers del Segre 2019

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

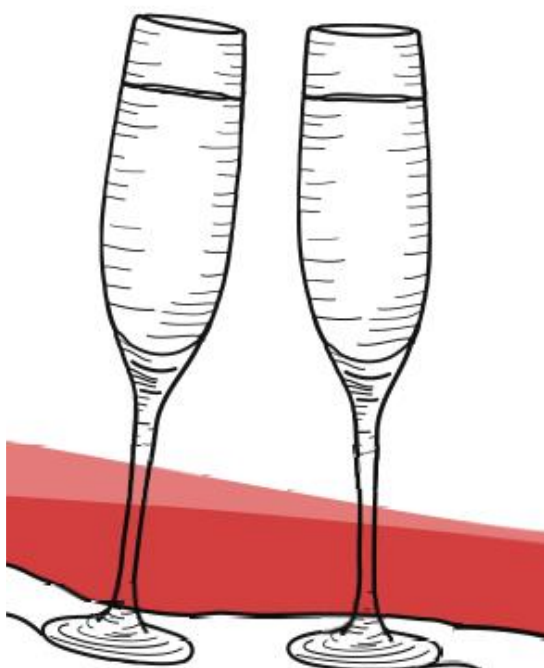
Pinot noir, Chardonnay

Reina Maria Cristina Reserva 2015

Pinot noir

Jaume Codorniu Gran Reserva 2010

Chardonnay, Pinot Noir, Xarel-lo



Bottle

32.00

30.00

26.00

23.00

30.00

30.00

34.00

40.00

32.00

30.00

30.00

40.00

50.00

RED

Rioja

Muga Reserva, 2017

Tempranillo, Garnacha, Mazuelo, Graciano

Viña Pomal Gran Reserva, 2012

Tempranillo

Beronia, Organic, 2018

Tempranillo

Viña Pomal Selección 500 Ltd Ed, 2016

Tempranillo, Garnacha

Beronia, Viñas Viejas (old vines), 2016

Tempranillo

Viña Pomal Crianza, 2017

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

Ribera de Duero

Legaris Roble, 2019

Tinto Fino

Emilio Moro, 2018

Tinto Fino

Legaris Reserva, 2016

Tinto Fino

Malleolus, 2016

Tinto Fino

Cataluña

Nuviana, Valle del Cinca 2018

Tempranillo, Cabernet Sauvignon

Anima, Costers del Segre 2017

Tempranillo, Cabernet Sauvignon, Syrah

Abadía de Poblet, Conca de Barberá, 2015

Trepat, Garrut, Garnatxa

Prior Scala Dei, Priorat 2016

Garnacha Negra, Cabernet Sauvignon

Locations

Grapes from select wineries & regions to showcase the very best example of the country's premium wines

AR "Locations", Argentina

Malbec, Cabernet Sauvignon and Tannat from Mendoza, Argentina

E "Locations", Spain

Garnacha, Tempranillo, Monastrell, and Carignan from Priorat, Jumilla, Toro, Rioja and Ribera del Duero

Bottle

46.00

48.00

34.00

34.00

38.00

29.00

60.00

60.00

65.00

34.00

38.00

46.00

60.00

23.00

27.00

36.00

40.00

39.00

40.00

SANGRIA

Jug 1L 20.00

Glass 6.50

SPANISH DIGESTIFS

50ml

Orujo, Pazo 7.00

Orujo de hierbas 7.00

Pacharán, Zoco 6.00

Crema Catalana, Melody 6.00

Licor 43 7.00

WHISKY

Jack Daniel's 7.00

Chivas, 12 years 9.00

BRANDY

Veterano 7.00

Soberano 5 yrs 9.00

RUM

Appleton oak-matured 7.00

Bacardi White 6.00

VODKA

Grey Goose 9.00

VITA citrus, Barcelona 6.00

Absolut 6.00

SPIRITS

Disaronno 6.00

Tequila, Jose Cuervo / Shot (25ml) 6.00 / 4.00

Baileys 6.00

WINES BY THE GLASS

PREMIUM

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

	125ml / 175ml
Legaris Reserva, Ribera del Duero 2016 <i>Tinto Fino</i>	9.00 / 12.00
Viña Pomal Gran Reserva, Rioja 2012 <i>Tempranillo</i>	10.00 / 13.00

TINTO

	175ml
Nuviana, Valle del Cinca 2018 <i>Tempranillo, Cabernet Sauvignon</i>	6.50
Ánima, Costers del Segre 2017 <i>Cabernet Sauvignon, Tempranillo, Syrah</i>	6.75
Viña Pomal Crianza, Rioja 2017 <i>Tempranillo</i>	8.00
Legaris Roble, Ribera del Duero 2019 <i>Tinto Fino</i>	8.75

BLANCO

	175ml
Nuviana, Valle del Cinca 2019 <i>Chardonnay</i>	6.50
Ánima, Costers del Segre 2019 <i>Chardonnay, Xarel.lo, Albariño</i>	6.75
Legaris, Rueda 2020 <i>Verdejo</i>	7.50
Muga, Rioja 2018 <i>Viura, Malvasía</i>	9.00

CAVA

Sparkling wine produced with the Champagne method

	150ml
Anna de Codorniu, Blanc de Noirs <i>Pinot noir</i>	8.00

ROSADO

	175ml
Raimat, Costers del Segre 2019 <i>Cabernet Sauvignon, Tempranillo</i>	7.00



SHERRY

FINO

Tio Pepe en rama

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

100ml

6.00

AMONTILLADO

Viña AB

Dry with delicate almond flavour

6.50

DULCE / DESSERT WINES

75ml

Solera, Oloroso dulce

Pedro Ximénez & Palomino grapes, sweet

6.50

Nectar, Pedro Ximénez,

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

7.00

Noe, Pedro Ximénez, 30 yr matured

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

9.75

GIN & TONIC

Voortrekker (6 botanicals)

Orange twist & juniper berries

9.00

Hendrick's

Fresh mint & cucumber

11.00

Gin Mare

Rosemary & lemon peel

10.00

Monkey 47

Cinnamon sticks & orange peel

12.00

Tanqueray

Fresh lime & green grapes

9.00

Martin Miller's

Raspberry & juniper berries

10.00

COCKTAILS

Porn Star Martini

Shot cava, Malibu rum, Licor 43, pineapple & passion fruit

10.00

Margarita

Tequila, lime juice, triple sec

9.00

Cucumberito

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

9.00

Old Fashioned

Jim Beam Bourbon Whiskey, Angostura bitters and brown sugar

9.00

Espresso Martini

Coffee, Absolut Vodka, Kahlua, Caramel & Hazelnut

9.00

Aperol Cava Spritz

Codorniu Cava, aperol, lemonade & orange

8.00

43 Passion Martini

Malibu rum, Licor 43, pineapple juice & passion fruit

9.00

CERVEZA

Estrella Damm 330ml

4.50

Free Estrella 0% Alcohol 330ml

3.00

Cider Mayador 330ml

4.50

Estrella Galicia pint/ half

6.00 / 3.50

CRAFT BEER

Tyris IPA (pale) 6%

4.60

Black Coupage - oveja negra (dark) 7.2%

4.20

Reserva Especial 1906 (vintage) 6.5%

4.20

Estrella del Camino (witbier / wheat) 5.3%

4.40

SOFT DRINKS

Coke, Diet Coke, Coke ZERO,

Lemonade, Tonic, Soda, Ginger Ale, Appletiser

3.00

Still water Mondariz

3.50

Sparkling water Vichy

3.50

JUICES

Apple, Cranberry, Pineapple, Tomato

2.50

COFFEE

Latte, Cappuccino, Mocha, Flat White, Hot Chocolate 3.50

Espresso / Double

2.50 / 3.00

Cortado / Double

2.50 / 3.00

Americano

3.00

Espresso with digestif (carajillo)

6.00

TEA

Peppermint, Fresh Mint, Chamomile,

3.00

Earl Grey, English Breakfast, Green