

CAVA & CHAMPAGNE (*Sparkling Wines*)

	Glass	Bottle
Jaume Serra Brut Cava (<i>Macabeo, Xarel-lo, Parellada</i>) <i>Fresh, and citrus notes, Green apple with a crisp finish.</i>	\$ 75	\$ 350
Jané Ventura Brut Nature Reserva 2012 (<i>Xarel-lo, Macabeo, Parellada</i>) <i>Dry, light and fresh. With a long lingering finish.</i>		\$ 520
Pere Ventura Cava Rose Semi Sec (<i>Trepát</i>) <i>Lightly sweet, slightly fresh with some summer berry flavours.</i>		\$ 380
Veuve Clicquot		\$ 880

VINO ROSADO/ ROSE WINES

Marqués de Cáceres (<i>Tempranillo</i>) <i>Dry, young Rose wine, Raspberries & strawberries bouquet with fragrant flowers aroma.</i>	\$ 75	\$ 350
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VINO BLANCO/ WHITE WINES

	Glass	Bottle
Palacios De Bornos (<i>verdejo</i>) <i>Intense floral aromas, Crisp acidity with a fruity finish.</i>	\$ 75	\$ 330
Marqués de Cáceres (<i>Viura</i>) <i>Dry white wine, fresh and soft mineral.</i>	\$ 85	\$ 370
Parés Baltà "Electio" (<i>Xarel-lo</i>) <i>Good intensity, notes of mature white fruit, spicy & mineral. Best wine for Paella.</i>		\$ 880
Albariño Fefiñanes (<i>Albariño</i>) <i>Excellent acidity, persistent and nice saline aftertaste.</i>		\$ 650
Terras Gauda La Mar (<i>Caíño Blanco, Albariño and Loureiro.</i>) <i>intense and deep white wine. aromas of tropical white fruit, with a zesty finish.</i>		\$ 680
Marqués de Cáceres Antea Barrel Fermented (<i>Viura, Malvasia</i>) <i>Full and complex wine with good structure.</i>		\$ 450
Terras Gauda O Rosal (<i>Albariño, Loureira and Caiño</i>) <i>round with hints of mineral and earthy memories. It finishes with crispness and minerality,</i>		\$ 480
Avancia Cuvee De O Godello (<i>Godello</i>) <i>expressive fruit on the palate, good acidity, and balance. Really Vibrant and expressive.</i>		\$ 530
Chan De Rosas Cuvee Especial (<i>Albariño</i>) <i>Very complex, crisp and fresh with hints of baking spices and really light oak.</i>		\$ 490

SANGRIA

	Glass	Jar
Classic Red Sangria <i>Rioja Tempranillo red wine, Fresh Orange & Lemon, Cinnamon</i>	\$ 85	\$ 350
White "Verdejo" Sangria <i>Verdejo white wine, Green Apple, Mint & Lime</i>	\$ 85	\$ 350
Strawberry Sangria <i>White wine, Gin, Strawberry Puree, Fresh Strawberry, Orange & Lime</i>	\$ 98	\$ 380

VINO TINTO / RED WINES

Red Wines by Glass	Glass	Bottle
Tierra Calar 2017 (Tempranillo) <i>Deep Cherry colour, Elegant tannins, balanced and fruity in the mouth.</i>	\$ 75	\$330
Viña Trebolar 2015 (Tempranillo, Merlot, Cabernet, Syrah) <i>Red fruit jam aromas, together with spicy notes, with hint of leather and tobacco.</i>	\$ 98	\$ 450
Ostatu Selection Rioja 2014 (Tempranillo, Graciano) <i>Fruity and rich, Blackberries and figs with herbal and spicy notes.</i>	\$118	\$ 580
Viña Pedrosa Reserva 2014 (Tempranillo, Cabernet) <i>Complex, elegant and powerful in nose, palate is very powerful, robust and broad.</i>	\$ 198	\$ 990

DO RIOJA

Muga Prado Enea Gran Reserva 2006 (Tempranillo, Garnacha, Mazuelo, Graciano) <i>An exemplary Gran Reserva, well developed and full of vitality. Expression of fruit with classic Rioja style.</i>	\$ 1,380
Roda I Reserva 2009 (Tempranillo) <i>Elegant, black fruit, minerals and finish silky and seamless. Very impressive.</i>	\$ 1,350
Imperial Reserva 2011 (Tempranillo, Graciano, Mazuelo) <i>Aromas of berries with hint of clove, rosemary and thyme. Very round & fresh.</i>	\$ 980
Campillo Gran Reserva 1994 (Tempranillo) <i>Intense cherry red, Generous ripe fruits which combines with notes of vanilla and licorice.</i>	\$ 950
Lan Gran Reserva 2010 (Tempranillo, Mazuelo) <i>Full bodied and round, its mouth-feel is elegant and very well balanced</i>	\$ 850
Luis Cañas Reserva 2011 Selección de la familia (Tempranillo) <i>Intense nose of dark fruits, dark roasted cocoa, fine tannins and big fruits.</i>	\$ 710
Remelluri Reserva 2011 (Tempranillo) <i>Great Black fruit aromas with Complex spices. The palate is beautiful with rich texture.</i>	\$ 680
Ostatu Selection 2014 (Tempranillo, Graciano) <i>Fruity and rich, Blackberries and figs with herbal and spicy notes.</i>	\$ 580
Luis Cañas Crianza 2015 (Tempranillo, Garnacha) <i>Soft palate, well structured, round and persistent aftertaste.</i>	\$ 460
Marqués De Tomares 2015 (Tempranillo, Graciano) <i>Ruby color, soft vanilla touches and velvety round tannins.</i>	\$ 350

DO RIBERA DEL DUERO

Vega Sicilia "UNICO" Reserva Especial (<i>Tempranillo, Cabernet</i>)	\$ 6,800
<i>Medium purple in color, it emits a lovely perfume of smoke, mineral, Asian spices, balsamic, and assorted black fruits. Elegant, savory and intense on the palate.</i>	
Valbuena 5o Año Reserva (<i>Tempranillo, Merlot, Cabernet</i>)	\$ 2,800
<i>Balanced, fresh and elegant, round with soft tannins and wood straight.</i>	
Hacienda Monasterio Reserva 2012 (<i>Cabernet, Merlot, Tempranillo</i>)	\$ 1380
<i>Dark Berries Spices and balsamic touches, Full-bodied with a very long spicy finish.</i>	
Viña Pedrosa Reserva 2014 (<i>Tempranillo, Cabernet</i>)	\$ 990
<i>Complex, elegant and powerful in nose, palate is very powerful, robust and broad.</i>	
Matarronera Reserva 2013 (<i>Tempranillo</i>)	\$ 980
<i>Very deep chromatically, long finish, harmonious, elegant and enduring in the mouth.</i>	
Pago De Carraovejas 2014 (<i>Tinto Fino, Cabernet, Merlot</i>)	\$ 960
<i>Rich core of plum and blackberries. With nicely balanced oak with wonderfully lush tannins.</i>	
Pesquera Crianza 2015 (<i>Tempranillo</i>)	\$ 650
<i>Black fruit and notes of chocolate, elegant and silky smooth body.</i>	
Emilio Moro 2015 (<i>Tempranillo</i>)	\$ 600
<i>Powerful, earthy and meaty tannins. Vanilla and balsamic touché.</i>	
Bodegas La Horra Corimbo 2012 (<i>Tempranillo</i>)	\$ 550
<i>Very clean and precise, well structure and persistent.</i>	
Pruno 2015 (<i>Tempranillo, Cabernet</i>)	\$ 470
<i>Red fruit embodied with toffee, a pleasant and soft aftertaste.</i>	

OTHER REGIONS

Casa Cisca 2014 (Murcia) (Monastrell)	\$ 950
<i>Deep Cherry, Ripe fruits and dry stone, shows great structure incredibly smooth.</i>	
Mauro 2015 (Castilla Y Leon) (<i>Tempranillo, Syrah</i>)	\$ 990
<i>Aromatic profile, With Ripe and Expressive Fruits. Opulence and silkiness in a rounded palate.</i>	
Tomas Cusine Vilosell 2012 (Costes del Segre) (<i>Tempranillo, Syrah</i>)	\$ 550
<i>Smooth complexity with soft tannins.</i>	
Hecula Monastrell 2015 (Murcia) (Monastrell)	\$ 450
<i>Red plums and black cherry, juicy wine with soft tannins and fresh finish.</i>	
Tio Goyo 2015 (ribera del gallego) (garnacha)	\$ 430
<i>Ripe Black fruit aromas, silky tannins, light and balanced acidity.</i>	
Viña Trebolar 2015 (Valdepeñas) (<i>Tempranillo, Merlot, Cabernet, Syrah</i>)	\$ 450
<i>Red fruit jam aromas, together with spicy notes, with hint of leather and tobacco.</i>	
Enate Crianza 2012 (Somontano) (<i>Tempranillo, Cabernet</i>)	\$ 530
<i>Ripe red fruit and fleshy palate. Toasty notes in the aftertaste.</i>	
Prima 2015 (Toro) (<i>Tinta de Toro, Garnacha</i>)	\$ 520
<i>Red and black fruits, Good Structure and balanced oak.</i>	