

## CAVA & CHAMPAGNE (*Sparkling Wines*)

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

## VINO ROSADO/ ROSE WINES

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

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

## SANGRIA

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

# VINO TINTO / RED WINES

## Red Wines by Glass

	Glass	Bottle
<b>Tierra Calar 2017 (Tempranillo)</b> <i>Deep Cherry colour, Elegant tannins, balanced and fruity in the mouth.</i>	\$ 75	\$ 330
<b>Botijo Rojo 2016 (Garnacha)</b> <i>Delicate raspberries, this is a delicious, juicy, floral Garnacha. With elegant tannins.</i>	\$ 88	\$ 398
<b>Viña Trebolar 2015 (Tempranillo, Merlot, Cabernet, Syrah)</b> <i>Red fruit jam aromas, together with spicy notes, with hint of leather and tobacco.</i>	\$ 110	\$ 498
<b>Ostatu Selection Rioja 2014 (Tempranillo, Graciano)</b> <i>Fruity and rich, Blackberries and figs with herbal and spicy notes.</i>	\$ 128	\$ 580

## DO RIOJA

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

## DO RIBERA DEL DUERO

<b>Vega Sicilia "UNICO" Reserva Especial</b> ( <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>	
<b>Valbuena 5o Año Reserva</b> ( <i>Tempranillo, Merlot, Cabernet</i> )	\$ 2,800
<i>Balanced, fresh and elegant, round with soft tannins and wood straight.</i>	
<b>Hacienda Monasterio Reserva 2012</b> ( <i>Cabernet, Merlot, Tempranillo</i> )	\$ 1380
<i>Dark Berries Spices and balsamic touches, Full-bodied with a very long spicy finish.</i>	
<b>Viña Pedrosa Reserva 2014</b> ( <i>Tempranillo, Cabernet</i> )	\$ 990
<i>Complex, elegant and powerful in nose, palate is very powerful, robust and broad.</i>	
<b>Matarromera Reserva 2013</b> ( <i>Tempranillo</i> )	\$ 980
<i>Very deep chromatically, long finish, harmonious, elegant and enduring in the mouth.</i>	
<b>Pago De Carraovejas 2014</b> ( <i>Tinto Fino, Cabernet, Merlot</i> )	\$ 960
<i>Rich core of plum and blackberries. With nicely balanced oak with wonderfully lush tannins.</i>	
<b>Pesquera Crianza 2015</b> ( <i>Tempranillo</i> )	\$ 650
<i>Black fruit and notes of chocolate, elegant and silky smooth body.</i>	
<b>Emilio Moro 2016</b> ( <i>Tempranillo</i> )	\$ 600
<i>Powerful, earthy and meaty tannins. Vanilla and balsamic touché.</i>	
<b>Bodegas La Horra Corimbo 2014</b> ( <i>Tempranillo</i> )	\$ 550
<i>Very clean and precise, well structure and persistent.</i>	
<b>Pruno 2016</b> ( <i>Tempranillo, Cabernet</i> )	\$ 470
<i>Red fruit embodied with toffee, a pleasant and soft aftertaste.</i>	

## OTHER REGIONS

<b>Casa Cisca 2014</b> ( <b>Murcia</b> ) ( <b>Monastrell</b> )	\$ 950
<i>Deep Cherry, Ripe fruits and dry stone, shows great structure incredibly smooth.</i>	
<b>Mauro 2015</b> ( <b>Castilla Y Leon</b> ) ( <i>Tempranillo, Syrah</i> )	\$ 990
<i>Aromatic profile, With Ripe and Expressive Fruits. Opulence and silkiness in a rounded palate.</i>	
<b>Tomas Cusine Vilosell 2012</b> ( <b>Costes del Segre</b> ) ( <i>Tempranillo, Syrah</i> )	\$ 550
<i>Smooth complexity with soft tannins.</i>	
<b>Hecula Monastrell 2015</b> ( <b>Murcia</b> ) ( <b>Monastrell</b> )	\$ 450
<i>Red plums and black cherry, juicy wine with soft tannins and fresh finish.</i>	
<b>Tio Goyo 2015</b> ( <b>ribera del gallego</b> ) ( <b>garnacha</b> )	\$ 430
<i>Ripe Black fruit aromas, silky tannins, light and balanced acidity.</i>	
<b>Viña Trebolar 2015</b> ( <b>Valdepeñas</b> ) ( <i>Tempranillo, Merlot, Cabernet, Syrah</i> )	\$ 498
<i>Red fruit jam aromas, together with spicy notes, with hint of leather and tobacco.</i>	
<b>Enate Crianza 2012</b> ( <b>Somontano</b> ) ( <i>Tempranillo, Cabernet</i> )	\$ 530
<i>Ripe red fruit and fleshy palate. Toasty notes in the aftertaste.</i>	
<b>Prima 2015</b> ( <b>Toro</b> ) ( <i>Tinta de Toro, Garnacha</i> )	\$ 520
<i>Red and black fruits, Good Structure and balanced oak.</i>	
<b>Botijo Rojo 2016</b> ( <b>Valdejalón</b> ) ( <i>Garnacha</i> )	\$ 398
<i>Delicate raspberries, this is a delicious, juicy, floral Garnacha. With elegant tannins.</i>	