

## 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>	\$ 98	\$ 450
Jané Ventura Brut Nature Reserva 2016 ( <i>Xarel-lo, Macabeo, Parellada</i> ) <i>Dry, light and fresh. With a long lingering finish.</i>		\$ 580
Pere Ventura Cava Rose Semi Sec ( <i>Trepat</i> ) <i>Lightly sweet, slightly fresh with some summer berry flavours.</i>		\$ 450
Veuve Clicquot Brut		\$ 980

## VINO ROSADO/ ROSE WINES

Marqués de Cáceres ( <i>Tempranillo</i> ) <i>Dry, young Rose wine, Raspberries &amp; strawberries bouquet with fragrant flowers aroma.</i>	\$ 85	\$ 380
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## VINO BLANCO/ WHITE WINES

	Glass	Bottle
Marqués de Cáceres ( <i>Viura</i> ) <i>Dry white wine, fresh and soft mineral.</i>	\$ 85	\$ 380
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>	\$ 108	\$ 480
Parés Baltà "Electio" ( <i>Xarel-lo</i> ) <i>Good intensity, notes of mature white fruit, spicy &amp; mineral. <b>Best wine for Paella.</b></i>		\$ 880
Albariño Fefiñanes ( <i>Albariño</i> ) <i>Excellent acidity, persistent and nice saline aftertaste.</i>		\$ 650
Terras Gauda La Mar ( <i>Caiño 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
Avancia Cuvee De O Godello ( <i>Godello</i> ) <i>expressive fruit on the palate, good acidity, and balance. Really Vibrant and expressive.</i>		\$ 530

## SANGRIA

	Glass	Jar
Classic Red Sangria <i>Rioja Tempranillo red wine, Fresh Orange &amp; Lemon, Cinnamon</i>	\$ 98	\$ 350
White "Verdejo" Sangria <i>Verdejo white wine, Green Apple, Mint &amp; Lime</i>	\$ 98	\$ 350
Strawberry Sangria <i>White wine, Gin, Strawberry Puree, Fresh Strawberry, Orange &amp; Lime</i>	\$ 108	\$ 380

# VINO TINTO / RED WINES

<b>Red Wines by Glass</b>	<b>Glass</b>	<b>Bottle</b>
<b>Tierra Calar 2018 (<i>Tempranillo</i>)</b> <i>Deep Cherry colour, Elegant tannins, balanced and fruity in the mouth.</i>	\$ 85	\$ 380
<b>Petit Vega 2015 (<i>Tempranillo</i>)</b> <i>Cherry red color, ripe black fruits, spicy and balsamic hint, tasty, long and nice in mouth.</i>	\$ 98	\$ 420
<b>Viña Trebolar 2015 (<i>Tempranillo, Merlot, Cabernet, Syrah</i>)</b> <i>Red fruit jam aromas, together with spicy notes, with hint of leather and tobacco.</i>	\$ 118	\$ 528
<b>Prima 2016 (<i>Toro</i>) (<i>Tinta de Toro, Garnacha</i>)</b> <i>Red and black fruits, Good Structure and balanced oak.</i>	\$ 128	\$ 580

## DO RIOJA

<b>Muga Prado Enea Gran Reserva 2006 (<i>Tempranillo, Garnacha, Mazuelo, Graciano</i>)</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 (<i>Tempranillo</i>)</b> <i>Elegant, black fruit, minerals and finish silky and seamless. Very impressive.</i>	\$ 1,350
<b>Imperial Reserva 2011 (<i>Tempranillo, Graciano, Mazuelo</i>)</b> <i>Aromas of berries with hint of clove, rosemary and thyme. Very round &amp; fresh.</i>	\$ 980
<b>Campillo Gran Reserva 1994 (<i>Tempranillo</i>)</b> <i>Intense cherry red, Generous ripe fruits which combines with notes of vanilla and licorice.</i>	\$ 950
<b>Lan Gran Reserva 2011 (<i>Tempranillo, Mazuelo</i>)</b> <i>Full bodied and round, its mouth-feel is elegant and very well balanced</i>	\$ 880
<b>Luis Cañas Reserva 2012 Selección de la familia (<i>Tempranillo</i>)</b> <i>Intense nose of dark fruits, dark roasted cocoa, fine tannins and big fruits.</i>	\$ 750
<b>Remelluri Reserva 2011 (<i>Tempranillo</i>)</b> <i>Great Black fruit aromas with Complex spices. The palate is beautiful with rich texture.</i>	\$ 680
<b>Prima 2016 (<i>Toro</i>) (<i>Tinta de Toro, Garnacha</i>)</b> <i>Red and black fruits, Good Structure and balanced oak.</i>	\$ 580
<b>Luis Cañas Crianza 2015 (<i>Tempranillo, Garnacha</i>)</b> <i>Soft palate, well structured, round and persistent aftertaste.</i>	\$ 480
<b>Botijo Rojo 2016 (<i>Valdejalón</i>) (<i>Garnacha</i>)</b> <i>Delicate raspberries, this is a delicious, juicy, floral Garnacha. With elegant tannins.</i>	\$ 420

## DO RIBERA DEL DUERO

<b>Vega Sicilia "UNICO" Reserva Especial (Tempranillo, Cabernet)</b>	<b>\$ 6,800</b>
<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 (Tempranillo, Merlot, Cabernet)</b>	<b>\$ 2,800</b>
<i>Balanced, fresh and elegant, round with soft tannins and wood straight.</i>	
<b>Hacienda Monasterio Reserva 2012 (Cabernet, Merlot, Tempranillo)</b>	<b>\$ 1,380</b>
<i>Dark Berries Spices and balsamic touches, Full-bodied with a very long spicy finish.</i>	
<b>Viña Pedrosa Reserva 2014 (Tempranillo, Cabernet)</b>	<b>\$ 990</b>
<i>Complex, elegant and powerful in nose, palate is very powerful, robust and broad.</i>	
<b>Matarromera Reserva 2014 (Tempranillo)</b>	<b>\$ 980</b>
<i>Very deep chromatically, long finish, harmonious, elegant and enduring in the mouth.</i>	
<b>Pago De Carraovejas 2014 (Tinto Fino, Cabernet, Merlot)</b>	<b>\$ 960</b>
<i>Rich core of plum and blackberries. With nicely balanced oak with wonderfully lush tannins.</i>	
<b>Pesquera Crianza 2016 (Tempranillo)</b>	<b>\$ 650</b>
<i>Black fruit and notes of chocolate, elegant and silky smooth body.</i>	
<b>Emilio Moro 2016 (Tempranillo)</b>	<b>\$ 600</b>
<i>Powerful, earthy and meaty tannins. Vanilla and balsamic touché.</i>	
<b>Bodegas La Horra Corimbo 2014 (Tempranillo)</b>	<b>\$ 550</b>
<i>Very clean and precise, well structure and persistent.</i>	
<b>Pruno 2016 (Tempranillo, Cabernet)</b>	<b>\$ 530</b>
<i>Red fruit embodied with toffee, a pleasant and soft aftertaste.</i>	
<b>Petit Vega 2015 (Tempranillo)</b>	<b>\$ 420</b>
<i>Cherry red color, ripe black fruits, spicy and balsamic hint, tasty, long and nice in mouth.</i>	

## OTHER REGIONS

<b>Casa Cisca 2014 (Murcia) (Monastrell)</b>	<b>\$ 950</b>
<i>Deep Cherry, Ripe fruits and dry stone, shows great structure incredibly smooth.</i>	
<b>Mauro 2015 (Castilla Y Leon) (Tempranillo, Syrah)</b>	<b>\$ 990</b>
<i>Aromatic profile, With Ripe and Expressive Fruits. Opulence and silkiness in a rounded palate.</i>	
<b>Hecula Monastrell 2016 (Murcia) (Monastrell)</b>	<b>\$ 490</b>
<i>Red plums and black cherry, juicy wine with soft tannins and fresh finish.</i>	
<b>Tio Goyo 2015 (Ribera del Gallego) (Garnacha)</b>	<b>\$ 450</b>
<i>Ripe Black fruit aromas, silky tannins, light and balanced acidity.</i>	
<b>Viña Trebolar 2015 (Valdepeñas) (Tempranillo, Merlot, Cabernet, Syrah)</b>	<b>\$ 528</b>
<i>Red fruit jam aromas, together with spicy notes, with hint of leather and tobacco.</i>	