

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>	\$ 90	\$ 450
Jané Ventura Brut Nature Reserva 2016 (<i>Xarel-lo, Macabeo, Parellada</i>) <i>Dry, light and fresh. With a long lingering finish.</i>		\$ 650
Pere Ventura Cava Rose Semi Sec (<i>Trepas</i>) <i>Lightly sweet, slightly fresh with some summer berry flavours.</i>		\$ 450
Veuve Clicquot Brut		\$ 980

VINO ROSADO/ ROSE WINES

Marqués de Cáceres 2018 (<i>Tempranillo</i>) <i>Dry, young Rose wine, Raspberries & strawberries bouquet with fragrant flowers aroma.</i>	\$ 90	\$ 450
---	-------	--------

VINO BLANCO/ WHITE WINES

	Glass	Bottle
Palacio de Bornos 2019 (<i>Verdejo</i>) RUEDA <i>Intense floral aroma, crisp acidity with fruity flavours.</i>	\$ 90	\$ 450
Albariño Fefiñanes 2019 (<i>Albariño</i>) RÍAS BAIXAS <i>Excellent acidity, persistent and nice saline aftertaste.</i>	\$ 130	\$ 650
Marqués de Tomares Gran Reserva 2010 (<i>Viura, White Garnacha</i>) RIOJA <i>Notes of smoked, toasted, candied fruit, dried flowers, in the mouth buttery and long finish.</i>		\$ 980
Terras Gauda O Rosal 2017 (<i>Albariño, Loureira and Caiño</i>) RÍAS BAIXAS <i>Round with hints of mineral and earthy memories. It finishes with crispness and minerality.</i>		\$ 580
Parés Baltà "Electio" 2016 (<i>Xarel-lo</i>) PENEDÈS <i>Good intensity, notes of mature white fruit, spicy & mineral. Best wine for Paella.</i>		\$ 980
Terras Gauda La Mar 2015 (<i>Caiño Blanco, Albariño and Loureiro</i>) RÍAS BAIXAS <i>Intense and deep white wine. aromas of tropical white fruit, with a zesty finish.</i>		\$ 750
Marqués de Cáceres Antea Barrel Fermented 2018 (<i>Viura, Malvasia</i>) RIOJA <i>Full and complex wine with good structure.</i>		\$ 550
Avancia Cuvée De O Godello 2016 (<i>Godello</i>) VALDEORRAS <i>Expressive fruit on the palate, good acidity, and balance. Really Vibrant and expressive.</i>		\$ 550
Txakoli Egia Enea 2019 (<i>Hondarribi Zuri Zerratia</i>) BIZKAIKO TXAKOLINA <i>Pineapple, grapefruit and citrus flavors dominance, smoky and creamy notes.</i>		\$ 490
Enate Chardonnay 234 2019 (<i>Chardonnay</i>) SOMONTANO <i>Fresh aromas of apple, peach and tropical fruits with a slight mineral touch.</i>		\$ 500

SANGRIAS

	Glass	Jar
Classic Red Sangria <i>Rioja Tempranillo red wine, Fresh Orange & Lemon, Cinnamon</i>	\$ 115	\$ 450
White "Verdejo" Sangria <i>Verdejo white wine, Green Apple, Mint & Lime</i>	\$ 115	\$ 450
Strawberry Sangria <i>Cava, Gin, Strawberry Puree, Fresh Strawberry, Orange & Lime</i>	\$ 130	\$ 520

VINO TINTO / RED WINES

Red Wines by Glass

	Glass	Bottle
Tierra Calar 2019 (<i>Tempranillo</i>) <i>Deep Cherry colour, Elegant tannins, balanced and fruity in the mouth.</i>	\$ 90	\$ 450
Enate Crianza 2016 (<i>Tempranillo, Cabernet Sauvignon</i>) <i>Balanced, dense, meaty tannin structure and long finish with fine toasted notes.</i>	\$ 110	\$ 550
Viña Trebolar 2015 (<i>Tempranillo, Merlot, Cabernet, Syrah</i>) <i>Red fruit jam aromas, together with spicy notes, with hint of leather and tobacco.</i>	\$ 130	\$ 650
Remelluri Reserva 2011 (<i>Tempranillo</i>) <i>Great Black fruit aromas with Complex spices. The palate is beautiful with rich texture.</i>	\$ 150	\$ 750

DO RIOJA

Muga Prado Enea Gran Reserva 2010 (<i>Tempranillo, Garnacha, Mazuelo, Graciano</i>) <i>An exemplary Gran Reserva, well developed and full of vitality. Expression of fruit with classic Rioja style.</i>		\$ 1,880
Roda I Reserva 2012 (<i>Tempranillo, Graciano</i>) <i>Elegant, black fruit, minerals and finish silky and seamless. Very impressive.</i>		\$ 1,480
Imperial Reserva 2012 (<i>Tempranillo, Graciano, Mazuelo</i>) <i>Aromas of berries with hint of clove, rosemary and thyme. Very round & fresh.</i>		\$ 1,180
Campillo Gran Reserva 1994 (<i>Tempranillo</i>) <i>Intense cherry red, generous ripe fruits which combines with notes of vanilla and licorice.</i>		\$ 1,080
Lan Gran Reserva 2011 (<i>Tempranillo, Mazuelo</i>) <i>Full bodied and round, its mouth-feel is elegant and very well balanced.</i>		\$ 980
Luis Cañas Reserva 2015 Selección de la familia (<i>Tempranillo</i>) <i>Intense nose of dark fruits, dark roasted cocoa, fine tannins and big fruits.</i>		\$ 850
Ostatu Reserva 2014 (<i>Tempranillo</i>) <i>Tasty, fleshy, firm and balanced tannins, fine toasty notes with a great structure.</i>		\$ 680
Prima 2016 (<i>Tinta de Toro, Garnacha</i>) Toro <i>Red and black fruits, Good Structure and balanced oak.</i>		\$ 650
Baigorri Crianza 2017 (<i>Tempranillo, Garnacha</i>) <i>Aromas of black fruits and stewed fruits; spicy and fresh. Elegant and silky.</i>		\$ 580
Luis Cañas Crianza 2016 (<i>Tempranillo, Garnacha</i>) <i>Soft palate, well structured, round and persistent aftertaste.</i>		\$ 500
Viña Século 2019 (<i>Mencia</i>) Bierzo <i>Elegant and persistent aroma of blackberries and blueberries, round and velvet texture.</i>		\$ 450

DO RIBERA DEL DUERO & OTHER REGIONS

Vega Sicilia “UNICO” Reserva Especial (<i>Tempranillo, Cabernet</i>) <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>	\$ 6,800
Valbuena 5o Año Reserva (<i>Tempranillo, Merlot, Cabernet</i>) <i>Balanced, fresh and elegant, round with soft tannins and wood straight.</i>	\$ 2,800
Clos Magador 2017 (<i>Garnaxas, Cariñena, Syrah, Cabernet Sauvignon</i>) Priorat <i>Mature dark fruits, wild herb, spices and chocolate. Well structured with very fine tannins and long aftertaste.</i>	\$ 2,280
Hacienda Monasterio Reserva 2016 (<i>Tinto Fino, Cabernet-Sauvignon</i>) <i>Dark Berries Spices and balsamic touches, Full-bodied with a very long spicy finish.</i>	\$ 1,680
Viña Pedrosa Reserva 2014 (<i>Tempranillo, Cabernet</i>) <i>Complex, elegant and powerful in nose, palate is very powerful, robust and broad.</i>	\$ 1,280
Matarromera Reserva 2014/ 2015 (<i>Tempranillo</i>) <i>Very deep chromatically, long finish, harmonious, elegant and enduring in the mouth.</i>	\$ 1,180
Pago De Carraovejas 2016 (<i>Tinto Fino, Cabernet, Merlot</i>) <i>Rich core of plum and blackberries. With nicely balanced oak with wonderfully lush tannins.</i>	\$ 1,150
Mauro 2015 (<i>Tempranillo, Syrah</i>) Castilla Y Leon <i>Aromatic profile, With Ripe and Expressive Fruits. Opulence and silkiness in a rounded palate.</i>	\$ 1,080
Pesquera Crianza 2017 (<i>Tempranillo</i>) <i>Black fruit and notes of chocolate, elegant and silky smooth body.</i>	\$ 650
Emilio Moro 2018 (<i>Tempranillo</i>) <i>Powerful, earthy and meaty tannins. Vanilla and balsamic touché.</i>	\$ 680
Goru Gold 2017 (<i>Monastrell, Cabernet Sauvignon, Syrah</i>) Jumilla <i>Delicate black fruit aroma with roast and smokey features, structured, subtle & elegant tannins.</i>	\$ 590
Hecula Monastrell 2016 (<i>Monastrell</i>) Murcia <i>Red plums and black cherry, juicy wine with soft tannins and fresh finish.</i>	\$ 480
Bodegas La Horra Corimbo 2015 (<i>Tempranillo</i>) <i>Very clean and precise, well structure and persistent.</i>	\$ 650
Pruno 2017 (<i>Tempranillo, Cabernet</i>) <i>Red fruit embodied with toffee, a pleasant and soft aftertaste.</i>	\$ 600
Petit Vega 2017 (<i>Tempranillo</i>) <i>Cherry red color, ripe black fruits, spicy and balsamic hint, tasty, long and nice in mouth.</i>	\$ 480
Bodegas Luzón Colección 2018 (<i>Monastrell</i>) Jumilla <i>Elegant on Nose with aromas of red fruits and black plums and a spicy finish.</i>	\$ 500