

WINE MENU



WHITE WINE

BARCO DEL CORNETA CUCÚ (2021) 19,35€

(Verdejo. D.O VT Castilla y León)

White fruit, citrus fruits and hollow fruit. Round and full-bodied on the palate. Pleasant acidity.

NENO (2020) 26€

(Maturana Blanca. D.O Valdeorras)

Traditional, fruity aroma (stone fruits), fresh and crunchy.

VALAUTIN (2020) 26,65€

(Albillo Real. Madrid)

Ecological, broad with a creamy finish.

TRICÓ (2018) 33,6€

(Albariño. D.O Rias Baixas)

Fresh expression. Creamy and unctuous. Presence of white fruit with mineral nuances. Well structured and balanced.

O MORTO A'VÍA (2019) 51€

(Treixadura. Ribeiro)

Floral scent and mineral notes. Fresh, light and crisp. Marked tension. High acidity and expression of granite.

ORANGE WINE

PUIGGRÒS IMPRESSIONANT ORANGE (2021) 29,5€

(100% Garnacha blanca. Cataluña, Pla de Bages)

Organic, aromatic and fragrant.

ROSÉ WINE

DOMINIO DEL BENDITO PERLARENA (2019) 23,25€

(Tinta de Toro y Syrah. D.O Zamora)

Fresh expression. Raspberries, mandarin and aniseed with a floral touch. It acquires a lot of roundness and fat at higher temperatures.

RED WINE

VINILO (2019) 19,5€

(Tempranillo. D.O Rioja)

Traditional, fruity and juicy. Intense and firm finish.

CELLER COMUNICA VI DEL MAS (2021) 23€

(Garnacha, Syrah. Montsant)

Organic, fleshy on the palate, red fruits, soft but firm finish.

MESTIZAJE (2019) 27€

(Bobal, Merlot, Cabernet Sauvignon, Garnacha, Tempranillo. Valencia)

Organic, fruity, easy and juicy.

GOMEZ CRUZADO RESERVA (2014) 37,5€

(Tempranillo y Garnacha. D.O Rioja)

Traditional, with good acidity, fine and elegant.

FUENTE DE LOS HUERTOS (2019) 40,5€

(Garnacha. Madrid)

Liqueurous, ecological, deep and mineral aroma.

SELECTION OF SPARKLING WINES AND CAVAS

ESENCIA RURAL ANCESTRAL PAMPANEO AIRÉN (2020) 20€

(Airén. Castilla La Mancha)

Ancestral sparkling wine with white and tropical fruit scents, accompanied by mineral notes. Fresh and flavoursome.

Crisp acidity and a long-savoury finish.

CLOS LENTISCUS (2006) 32,6€

(Sumoll Blanc de Noirs Limited Edition)

Ancestral rosé, scented and fragrant. Fresh red fruits and herbaceous notes. Light, smooth and delicate. Bright acidity and lingering finish.

RECAREDO FAMILIA (2010) 35,3€

(Pinot Noir. Cava)

Sparkling biodynamic, deep mineral structure.

MAS CANDÍ INDOMABLE BRUT NATURE (2016) 41,85€

(Pinot Noir. Cava)

Traditional white, sparkling and fresh.

MOËT CHANDON IMPERIAL BRUT 95€

(Pinot noir, Chardonnay, Pinot Meunier. Champagne)

Frank, clean scents and remarkable intensity. Ripe white fruit, pastry, light smoked and aniseed scents.

VEUVE CLIQUOT BRUT 100€

(Pinot noir, Chardonnay, Pinot Meunier. Champagne)

Powerful texture. Acidity and minerality. White peach, aniseed, biscuit and cinquefoil. Smoky rote.