

# DRINK LIST



## CLASSIC APERITIFS

Campari  
Pernod, Ricard, Dubonnet, Aperol

*Glass*  
390

## SPIRITS

### GIN

Zafiro, Zafiro Pink, Zafiro Orange 390  
Xoriguer, Xoriguer Canet 390  
Lady Trieu 390  
Monkey 47 430  
Monkey 47 Sloe 490  
Bombay Sapphire 490  
Hendrick's 490  
ValXerit 490  
Siderit, Siderit Hibicus, Siderit Tankard 490  
Siderit Reserve 590

### VODKA

Skyy Neptune 390  
Grey Goose 490  
Pur Sang 590

### RUM

Kingston 62 Gold 390  
Sailor Jerry 390  
Diplomatico 460  
Matusalem Platino, Solera 490  
Pyrat XO 690  
Zacapa 23 years 690

### TEQUILA

Jose Cuervo Especial, Reposado 390  
Don Julio 490  
400 Rabbits 490  
Jose Cuervo Tradicional Reposado 490  
Azul Reposado 2400

## WHISKIES

### BLENDED SCOTCH

*Glass*  
The Famous Grouse sherry cask 390  
The Famous Grouse smoky black 390  
Bushmill Original 390

## SINGLE MALT

### HIGHLAND

Glenmorangie 10 years 490  
Glenmorangie 12 years 590  
Glengoyne 21 years 790

### SPEYSIDE

Macallan 12 years 1420  
Glenlivet Reserve 540

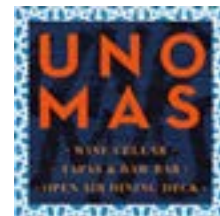
### AMERICAN CANADIAN

Maker's Mark, Jack Daniel's 390  
Canadian Club  
Wild Turkey Bourbon Aged 8 years 590  
Wild Turkey Bourbon 81 590

### COGNAC (45 ml)

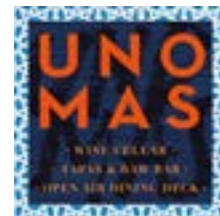
Remy Martin VSOP 690

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	<i>Glass</i>		<i>Glass</i>
<b>ARMAGNAC</b>		<b>PORTS</b>	
Château de Laubade XO	640	Graham's late bottled vintage 2013	390
		Graham's limited edition for the birth of HRH Prince George of Cambridge 1982	1,250
<b>BRANDY</b>			
Amerigo Vespucci	390	<b>EAUX DE VIE</b>	
Ysabel Regina	590	Gabriel Boudier, Poire William	390
Peinado 10 yrs	450	Gabriel Boudier, Vieille Prune	390
Peinado 20 yrs	1,050	Gabriel Boudier, Framboise	390
Peinado 100 yrs	3,300	Gabriel Boudier, Kirsch	390
<b>CALVADOS</b>			
Domaine Dupont réserve "Pays d' Auge"	390	<b>VERMOUTH</b>	
		Izaguirre Dry	390
<b>SPANISH LIQUEURS</b>		Izaguirre Reserva	390
Flor de Vent Xoriguer	390	Izaguirre Reserva Rojo	390
Hierbas Xoriguer	390		
		<b>BITTERS</b>	
<b>LIQUEURS</b>		Jägermeister, Fernet Branca	390
Baileys, Cointreau, Drambuie, Kahlua, Malibu,	390	Amaro Averna	390
Sambuca, Limoncello, Grand Marnier	390		
Amaretto di Mombaruzzo	390	<b>ICED CIDER ( 6 cl)</b>	
Brandy e Caffè, Villa Zarri	390	Valverán	390
Nocino Liquore, Villa Zarri	390		
Cherry Brandy, Villa Zarri	390		

# DRINK LIST



## MOCKTAILS

### VIRGIN SANGRIA

Red grape juice, fresh diced fruits

*Glass*  
290

### TWO RIVERS

Homemade virgin colada mixed with raspberry fresh lime juice

### AMBER ROOF TOP

Fresh pineapple juice mixed passion fruit fresh lime juice

### TEA BERRY

English breakfast tea mixed with raspberry purée fresh lime juice

### GREEN PUNCH

Green apple, rock melon, orange juice, mint leaves

### UNO MAS SUNSET

Sweet and sour, apple juice, pomegranate juice raspberry syrup

### ONE MORE

Watermelon, pineapple juice, mint leaves, syrup fresh lime juice

### GREEN PEACE

Cucumber, lime juice, apple juice, mint leaves

### NON - ALCOHOLIC BEER

Budweiser 0.0

*Bottle*  
290

### SOFT DRINKS

Coca cola, coke zero, sprite, ginger ale tonic water, soda water

*Glass*

190

### WATERS

Acqua Panna, Italy, still  
San Pellegrino, Italy, sparkling  
Font D'or, Spain, still  
VCH, Spain, sparkling  
Solán de Cabral, Spain, still

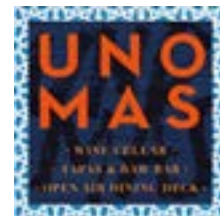
*Small*

*Large*

250

390

# DRINK LIST



## SHERRY COCKTAILS

*Glass*  
490

### SHERRY MOJITO

Colosia Manzanilla, lime juice, mint leaves, sprite

### SHERRY PASSIONATE

Lady Trieu, Colosia Manzanilla, honey, lemon juice, fresh passion fruit

### SHERRY COOLER

Colosia Manzanilla, Colosia Pedro Ximénez, orange bitter, Fentimans bitter lemonade, syrup, yellow lemon, orange, pineapple

### SHEERY COBBLER

Colosia Manzanilla, Colosia Pedro Ximénez, syrup, orange wheel

## COCKTAILS

*Glass*  
490

### EL CHAPO

Chilli infused tequila, mango purée, lime juice, syrup

### CHEFCHAOUEN

Gin, carrot juice, coconut cream, lime juice and syrup, curry

### UNO MAS G+T

Xoriguer gin and Fever Tree tonic

### PEPPERBERRY

Matusalem solera, Cointreau, sherry vinegar syrup, apple juice and strawberry

### WHITE SANGRIA

Matusalem solera, spice syrup, dry white wine and soda water

### CHUBBY CHECKER

Jose cuero Especial Silver, pomegranate soda, vanilla salt

### BOLERO

Xoriguer gin, Limoncello and Calpis

*Glass*  
490

### GRAPEFRUIT NEGRONI

Xoriguer gin, Campari, Antica Formula and fino sherry

### SORBETTO

Aperol, citrus sorbet and Cava

### GRILLED PINEAPPLE COOLER

Matusalem solera, Bitter Truth falernum, fresh lime, Angostura bitter topped with ginger ale

### LAVENDER MULE

Xoriguer gin, lavender syrup, fresh lime topped with ginger ale

### OSCURO

Remy Martin VSOP, espresso, crème de cacao, vanilla syrup, chocolate bitter and cream

### UNO MAS HIGHBALL

Skyy neptune, orange juice, Campari, vanilla syrup, lime, ginger cube

### PINEAPPLE NEGRONI

Lady Trieu, sweet vermouth, Campari, aged pineapple

### SIERRA NEVADA

Lady Trieu, pineapple juice, Chartreuse yellow, tonka bitter, lime juice, syrup

### LATINO

Matusalem solera, passion fruit purée, raspberry purée pandan juice, lime juice

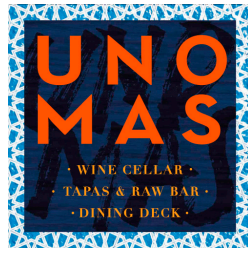
### RESACANDO

Skyy Neptune, tomato juice, Dijon mustard, Tabasco chipotle, Lea & Perrins, Maggy, salt and pepper

# DRINK LIST BY BOTTLE



	<i>Bottle</i>		<i>Bottle</i>
<b>GIN</b>		<b>SCOTCH</b>	
Xoriguer	5,900	Ballentine's Finest	5,900
Xoriguer Canet	5,900	Ballentine's 12 yrs	5,900
Lady Trieu	6,900	Johnnie Walker Black Label	5,900
ValXerit	6,900		
Siderit	6,900	<b>SINGLE MALT</b>	
Bombay Sapphire	6,900	Glenmorangie 10 yrs	5,900
Hendrick's	6,900	Glenfarclas 12 yrs	8,600
		Glenmorangie 12 yrs	8,900
<b>RUM</b>		<b>BOURBON</b>	
Sailor Jerry	5,900	Jim Beam	5,900
Malibu	5,900	Wild Turkey 81 proof	5,900
Gosling's Black Seal	5,900	Jack Daniel's	5,900
Matusalem Soleea	5,900	Maker's Mark	5,900
Zacapa 23 yrs	8,900	Wild Turkey Bourdon Aged 8 years	7,200
		Wild Turkey Bourdon 81	7,200
<b>VODKA</b>		<b>COGNAC</b>	
Skyy Raspberry	5,900	Rémy Martin Louis XIII	210,000
Skyy Citrus	5,900		
Skyy Neptune	5,900	<b>LIQUEURS</b>	
Skyy 90	7,600	Amaretto Luxardo	5,900
Grey Goose	7,600	Jägermeister	5,900
		Kahlua	5,900
<b>TEQUILA</b>		Baileys	5,900
Jose Cuervo Especial	5,900	Sambuca	5,900
Don Julio Reposado	7,500	Absinthe Prado	5,900
<b>JAPANESE WHISKY</b>			
Suntory Kakubin	5,900		

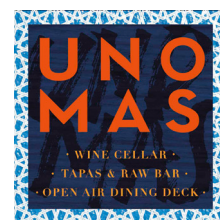


# SPANISH GRAND CRU "SUMMER"

	Original Price	Special Price
Hacienda Monasterio Crianza, Ribera del Duero 2020 <i>Tinto Fino/Cabernet/Merlot</i> <b>94 Robert Parker</b>	<del>6700</del>	4700
Salmos, Torres, Priorat 2013 <i>Garnacha Tinta/Cariñena/Syrah</i> <b>93 James Suckling</b>	<del>6500</del>	4900
Remirez de Ganuza Reserva Rioja 2015 <i>Tempranillo/Graciano</i>	<del>9900</del>	6500
Macán, Clásico Sicilia & Benjamin de Rothschild, Rioja 2016 <i>Tempranillo</i>	<del>8500</del>	6900
Viña Pedrosa Reserva, Ribera del Duero 2018 <i>Tinta de Toro</i>	<del>9700</del>	7200
Mas la Plana, Torres 2013 <i>Cabernet Sauvignon</i> <b>92 Robert Parker</b>	<del>9700</del>	7900
Malleolus Emilio Moro, Ribera del Duero 2020 <i>Tempranillo</i>	<del>9900</del>	7900
Remirez de Ganuza Gran Reserva Rioja 2012 <i>Tempranillo/Graciano</i>	<del>9900</del>	7900
Prado Enea Gran Reserva, Bodegas Muga, Rioja 2014 <i>Tempranillo/Garnacha/Graciano/Mazuelo</i>	<del>9800</del>	8300
<b>97 James Suckling</b>		
Dalmau Reserva, Marqués de Murrieta, Rioja 2013 <i>Tempranillo/Cabernet/Graciano</i> <b>93 Robert Parker</b>	<del>9900</del>	8500
Macán, Vega Sicilia & Benjamin de Rothschild, Rioja 2017 <i>Tempranillo</i>	<del>12500</del>	9500
Finca Dofí, Álvaro Palacios, Priorat 2012 <i>Garnacha/Cariñena</i> <b>94 Robert Parker</b>	<del>13000</del>	9900
Alión, Vega Sicilia, Ribera del Duero 2017 <i>Tempranillo</i> <b>94 James Suckling</b>	<del>12000</del>	9600
Flor de Pingus, Dominio de Pingus, Ribera del Duero 2017 <i>Tempranillo</i> <b>95 James Suckling</b> <i>biodynamic</i>	<del>12900</del>	9700
Valduero 6 Años, Ribera del Duero 2012 <i>Tempranillo</i>	<del>15900</del>	10900
El Magnifico, Toro 2019 <i>Tempranillo</i>	<del>37000</del>	13500
Teso La Monja "ALABASTER" Toro 2012 <i>Tempranillo</i>	<del>49000</del>	25900
Unico Vega Sicilia, Ribera del Duero 2012 <i>Tempranillo/Cabernet Sauvignon</i>	<del>38000</del>	29000
<b>97 James Suckling 96 Wine Spectator</b>		

# VINDS POR COPA

WINES BY THE GLASS



## CAVA/ SPARKLING

15 CL

Banyanegra Dolce *Airen*

290

Cava Murviedro, Arts de Luna Brut /*Macabeo/ Chardonnay organic*

390

## BLANCO / WHITE

Finca Fabian, Dominio de Punctum 2021 *Chardonnay*

350

Ostatu Bianco 2022 *Viura/Malvasia*

440

Pazo Señorans, Rias Baixas 2022 *Albariño*

540

## ROSADO / ROSÉ

Pablo Claro Rosado, Dominio de Punctum, La Mancha 2021 *Bobal*

280

## TINTO / RED

Portento, Castilla La Mancha 2022 *Tempranillo*

300

Díscolo Cinco de Copas 2021 *Tempranillo*

350

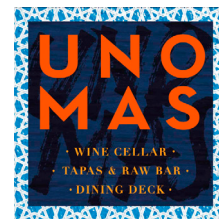
Díscolo, Toro, 2019 *Tinta de Toro*

490

Museum Reserva, Cigales 2018 *Tempranillo*

540

# VINDS Y BEBIDAS



## CAVA

	<i>Bottle</i>
Banyanegra Dolce Airen	1450
Duran Gran Reserva Brut 2018 Xarel-lo/Macabeo/Parellada/ Chardonnay	1950
Blanc de blancs, Raventós i Blanc, Conca del Riu Anoia 2020 Xarel-lo/Macabeo/Parellada	1950
Mistinguet Reserva Brut NV Xarel-lo/Macabeo/Parellada	1950
Cava Murviedro, Arts de Luna Brut /Macabeo/ Chardonnay <i>organic</i>	1950
Bella Conchi Brut Reserva Xarel-lo/Macabeo/Parellada	3500

## SANGRIA

	<i>15 CL</i>	<i>0.5 L</i>
<b>RED</b> / Red wine, Cointreau, Cognac, mixed fruits topped with sparkling wine /	350	650
<b>WHITE</b> / White wine, Cointreau, Cognac, mixed fruits topped with sparkling wine /		
<b>BUBBLY</b> / Sparkling wine, Skyy vodka, cinnamon, mixed fruits /		

## BEER

### DEAL OF THE MONTH



<b>Estrella Barcelona draught 33 cl</b>	<b>320</b>
<b>Estrella Barcelona draught 50 cl (Pint)</b>	<b>390</b>
Estrella Galicia Reserva Especial 1906 33 cl	330
Estrella Damm Inedit 75 cl	1090



# BLANCO / WHITE

**Bottle**

## RIAS BAIXAS

Terras Gauda 2021 *Albariño / Caiño Blanco / Loureiro*

2400

Pazo Señorans 2022 *Albariño*

2700

Pazo Señorans Coleccion 2019 *Albariño*

3200

## RUEDA

Pata Negra 2021 *Verdejo*

1400

Protos 2021 *Verdejo*

1650

## RIOJA

Viña Valoria Blanco, Rioja DO 2020 *Garnacha/ Malvasia/ Tempranillo/ Viura*

1600

Ostatu Blanco 2021 *Viura/Malvasia*

2200

## CASTILLA Y LEÓN

Discolo 2018 *Malvasia/ Verdejo*

3000

## PAIS VASCO

Txakoli Malkoa, País Vasco *Hondarribi Zuri*

3750

## CASTILLA LA MANCHA

Finca Fabian, Dominio de Punctum <i>Chardonnay</i>	1750
Bodegas Campos Reales "Canfo" 2018 <i>Sauvignon Blanc</i>	1550

## BIERZO

Guaxa Les Trois Coutiers 2018 <i>Godello</i>	2100
La Revelia, Emilio Moro 2019 <i>Godello</i>	3900

## PENEDÈS

Viña Sol, Torres 2017 <i>Parellada/Garnacha Blanca</i>	1600
Principia Mathematica, Alemany i Corrió 2019 <i>Xarel-lo</i> <b>93 Robert Parker</b> <i>organic</i>	2150
Gran Viña Sol, Torres 2005 <i>Chardonnay</i>	2900
Porcellànic Xarel-Lo OrangeBi 2012 <i>Xarel-lo</i> <i>Orange Wine</i> <i>biodynamic</i>	4900

## ALMANSA

Bodegas Piqueras White Label 2021 <i>Sauvignon/Verdejo</i> <i>organic</i>	1400
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## ROSADO/ ROSE

## NAVARRA

Aliaga Lagrima 2021 <i>Garancha Rose</i>	1750
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## CASTILLA LA MANCHA

Pablo Claro Rosado, Dominio de Punctum 2021 <i>Bobal</i>	1400
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# TINTO / RED

**Bottle**

## GALICIA

Gaba de Xil Tinto 2019 *Mencia*

2400

## ALICANTE

Al Muvedre Telmo Rodriguez 2019 *Monastrell*

2300

## MURCIA

Goru Gold DOP 2017 *Cabernet Sauvignon/ Monastrell/ Shiraz/ Syrah*

1600

Luzon Coleccion, Monastrell DOP 2020 *Monastrell*

1600

Enemigo Mio, Terra de Murcia 2021 *Garnacha*

2400

## BIERZO

Segono Mencie 2018 *Mencia /Alicante Bouschet*

2100

## CASTILLA LA MANCHA

Don Luciano Crianza 2019 *Tempranillo*

1400

Torres, Sangre de Toro 2021 *Tempranillo*

1500

## RIOJA

Marqués de Cáceres Crianza 2019 *Tempranillo/Garnacha/Graciano*

1550

Marqués de Uliá Reserva D.O.Ca 2016 *Tempranillo*

1800

La Vendimia, Palacios Remondo 2020 *Tempranillo/Garnacha*

1800

Ostatu Tinto Joven 2021 *Tempranillo/ Viura/Garnacha/Mazuelo*

2200

Tentublo Tinto D.O.Ca 2019 *Tempranillo*

2500

Ostatu Reserva 2016 *Tempranillo*

3200

Muga Reserva DOC 2019 *Tempranillo*

3500

Coto de Imaz Grand Reserva 2016 *Tempranillo*

3600

**Bottle****RIBERA DEL DUERO**

Protos Roble 2020 <i>Tempranillo</i>	1700
Pago Florentino 2019 <i>Tempranillo</i>	2500
Arzuaga Laderas del Norte 2020 <i>Tempranillo</i>	2900
Protos Crianza 2018 <i>Tempranillo</i>	2900
Cass Rojo MMM Macho Man 2020 <i>Monastrell</i>	4400

**PENEDÈS**

Avgstvs Reserve Trajanus 2016 <i>Cabernet Franc/Cabernet Sauvignon/ Merlot</i>	3700
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**PRIORAT**

EL Gos Negre, Cellers Grifoll Declara 2020 <i>Garnacha</i>	1500
Predicat, Cellar Grifoll Declara 2017 <i>Garnacha/ Carignan/ Merlot</i> <b>90 Wine Spectator</b>	2000
Cellers Grifoll Declara, Gran Predicat Vinyes Centenaires 2016 <i>Cariñena</i>	2500
Ví de Vila, Cims de Porreva 2017 <i>Garnacha/Cariñena</i>	2800
Tossals Expressions, Centennial Vineyards 2016 <i>Carignan</i>	3800

**MONT SANT**

Celler de Capçanes 'La Nit de Les Garnatxes: SAND 2019 <i>Garnacha organic</i>	2400
Celler de Capçanes 'La Nit de Les Garnatxes: LIMESTONE 2018 <i>Garnacha organic</i>	2400
Celler de Capçanes 'La Nit de Les Garnatxes: SLATE 2019 <i>Garnacha organic</i>	2400
Celler de Capçanes 'La Nit de Les Garnatxes: CLAY2019 <i>Garnacha organic</i>	2400
Capçanes Peraj Ha'Abib Kosher 2017 <i>Garnacha/ Cabernet sauvignon</i>	4900

## ARAGON

Laus Tinto Reserva, Somontano 2016 *Cabernet/Sauvignon* 2300

## CASTILLA Y LEÓN

Portento, Castilla La Mancha 2022 *Tempranillo* 1500

Díscolo Cinco de Copas 2022 *Tinta de Toro, Tempranillo* 1750

Riscal 1860, Rueda 2018 *Tempranillo* 2400

Díscolo, Toro 2019 *Tinta de Toro* 2450

Lerma Crianza 2014 *Tempranillo* 2600

Museum Reserve, Cigales 2018 *Tempranillo* 2700

Almírez, teso la Monja, Toro 2020 *Tinta de Toro* 3750

San Román, Bodegas Maurodos, Toro 2017 *Tinta de Toro* 3900

## NAVARRA

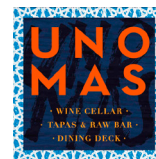
Pagos de Aràiz Roble 2019 *Tempranillo/Merlot/Garnacha* 1700

Pagos de Aràiz Crianza 2019 *Syrah/Tempranillo/Merlot* 1950

## CATALONIA

Torres Gran Coronas Reserva 2018 *Cabernet Sauvignon* 2200

# FINEST SHERRY SELECTION



## SHERRY FLIGHTS

Be adventurous and discover different styles of Sherry by trying our Sherry Flights

### Flight N1 THB 530

- Zuleta Manzanilla, Delgado Zuleta (30 ml)
- 'Viña' AB Amontillado 12 años, González Byass (30 ml)
- Matusalem, 30 Years Old Cream Sherry, González Byass (30 ml)

### Flight N2 THB 550

- 'Elcano' Fino, Bodegas Gutiérrez Colosía (30 ml)
- Solera 1847 Cream, González Byass (30 ml)
- 'Noé' 30 Years Old Pedro Ximénez Viejo (30 ml)

## DRY

### Tio Pepe

The taste reminds of a sea breeze on a windy day. Tangy, with flavors of chamomile, iodine and a little steeliness.

### Eguipo Navazos La Bota De Fin

This fino sings of salty sea air tang. Elegantly structured, with fresh, iodine nose. Aged in solera for five years.

### 'Viña' AB Amontillado 12 años, González Byass

Chalky and yeasty with a pungent salinity. Delicate, with a lot of rounder notes as well : a little caramel, dried apricot, hazelnuts and almonds. Hints of honey, old wood and subtle oak polish.

### Palo Cortado Solera Familiar, Bodegas Gutiérrez Colosía

This wine spends over 50 years in the Soleras and Criaderas system, for a period of time under a film of 'flor' yeast and another very long oxidation period, which has given it an aromatic complexity and an exceptional taste.

6 CL

290

320

330

990

## SWEET

### Mari Pepa Cream, Bodegas Gutiérrez Colosía

Aromas and flavors of raisins, dates and dried figs. Hints of candied oranges, toffee and prune juice.

### Solera 1847 Cream, González Byass

Notes of dried figs and raisins, with a toffee finish. Aged for around nine years, Solera 1847 has a velvety palate, with concentrated flavours of sweet raisins and figs with a touch of nuttiness on the finish.

### Pedro Ximenez, CASA DEL INCA 2015

Rich and sweet, with aromas and flavors of dates, raisins, dried figs, candied fruits, plum jam and hints of honey-coated almonds. Kind of a liquid walnut cake!

### 'Noé' 30 Years Old Pedro Ximénez Viejo

Made from Pedro Ximénez grapes, enriched by "soleo" sun-drying method, then matured on oak for 30 years, giving Noé its unique iridescent ebony colour and powerful concentrated aromas of figs, plums, coffee and spices.

### Pedro Ximénez Solera Familiar, Bodegas Gutiérrez Colosía

Richly sweet in the most complex way. Not over the top because there is so much complexity and concentration. Extraordinarily long on the finish. Tasting notes include "I don't know if I can live without this".

6 CL

290

310

320

690

1100