

INTERNATIONAL CAVAS AND SPARKLING WINES



Masia Salat-Artesanal

Macabeo, xarello i parellada

Penedés

Brut nature

Dry, balanced.. Recommended to pair with any dish

€3.5

€16

Montesquieus-Naturelovers reserva

Macabeo, xarello i parellada

D.O. Cava 2017

Brut nature

Fresh and pleasing taste. Long finish. Versatile

€18

U mes U fan tres-Cygnus Albireo (Vegano).

Macabeo, xarello i parellada

D.O. Cava

Brut organic

Fresh and tasty. Appetizers, sea food and fish

€19.5

Bortolomiol - Prosecco di Treviso D.O.C

Glera

Veneto- Italia extra dry

Fresh and slightly fruity.Versatile

€4

€19.5

Torre Fornello - 'Olubra' extra dry Millesimé

Masanne- Malvasia di Candia aromática 2013

Emilia- Romagna - Italia

Preferred for appetizers, starters, fish and sea food

€32

Bollinger - special Cuvée Champagne

Pinot Noir. Chardonay. Pinot meunier

A.O.C Champagne - Francia

Complex and elegant. Recommended to pair with fish, white meat and tasty cheese

€85

ITALIAN WHITE



Nicola Bergaglio - Gavi di Gavi 'La Minala'

€22

Cortese

Piemonte - 2019

Elegant, mineral. Cured meat, pasta, white meat,...

Kellerei Kaltern - Weißburgunder Alto Adige D.o.c

€19

Pinot Bianco

Trentino - Alto Adige 2018

Fresh, good acidity with fruity intensity. Appetizer, starters, soups and perfect for fish

I feudi di Romans - Friuli Isonzo D.o.c

€19.5

Sauvignon blanc

Friuli 2019

Floral, aromatic, high flavour intensity...Appetizers, grilled vegetables and fish

Ca'Rugate - 'San Michele' Soave Classico D.o.c

€3.5

€17.5

Garganega

Veneto 2019

Dry, fresh, ..Risotto, white meat and fish

Colmello di Grotta - Friuli Isonzo D.o.c

€19.5

Friulano

Friuli Venezia-Giulia 2018

Dry, with intensity and with bitter taste..Starters, soups and fish



Colmello di Grotta - Friuli Isonzo D.o.c

€16.5

Pinot Grigio

Friuli Venezia-Giulia 2018

Floral, fruity and full bodied wine. Cured meat, fish and white meat

Colmello di Grotta - Friuli Isonzo D.o.c

€3.5

€16.5

Chardonnay

Friuli Venezia-Giulia 2018

Intense, aromatic and intense, Structured dish

Torre Fornello - 'Donna Luigia'. Malvasia Colli Piacentini D.o.c

€30

Malvasia di Candia aromatica

Emilia-Romagna 2016

Intense and aromatic... Cheese, cured meat and tasty fish

Villa Raiano

€22

Falanghina

Campania 2019

Intense, good acidity and saline taste...Starter, pasta, sea food and fish.

Cooperativa Valdibella - 'Munir' Catarratto D.o.c

€3.5

€16

Catarratto

Sicilia - Viticoltura Ecologica 2019

Fruity, fresh and soft structure... Pasta , tasty fish dishes.

Contini - 'Tyrso' Vermentino di Sardegna D.o.c.

€16.5

Vermentino

Sardegna 2019

Fruity , enveloping and elegant. First dishes with fish



Perlagioia - Ancarani

€21

Albana

Emilia Romagna 2019

it smells of yellow flowers, fruit, citrus and wild herbs and has a fresh, tasty, pleasant taste. Pairing with pasta, fish, fresh cheese

Kellerei- Meran Cantina Burggräfler

€19.5

100% Gewürztraminer

Trentino -Alto Adige - 2018

Is harmonious, fresh and soft with a lingering aftertaste.
deal with aperitifs, crustaceans.

SPANISH WHITE



Adegas Castro Rey - Sin Palabras

€19.5

Albariño

D.O. Rias Baixas 2019

Fruity, fresh and elegant. Sea food, fish and white meat

Adegas Valdavia - Cuñas Davia

€19

Treixadura, Albariño, Godello, Lado

D.O. Ribeiro 2017

Citrus, fresh and good acidity. Grilled fish

Mas Llunes - Nivia

€18

Garnacha blanca, Samsó blanco

D.O. Empordà 2019

Floral, citrus, balsamy and creamy---Fish, tasty meats and risotto

Bodegas Verdeal - Verdeal

€3.5

€16.5

Verdejo

D.O. Rueda 2019

Floral, intense, complex and long finish. Risotto, fish, sea food and cheese.

Parés Baltà - Calcari

€17.5

Xarello

D.O. Penedés - Viticultura Ecológica 2019

Slightly fruity, good acidity.. Pasta, risotto, salads

Mas Rodó - Montonega

€16.5

Montonega

D.O. Penedés 2017

Balanced between flowers and fruits. Acidity and intense. Risottos, creams, sea food and soup fish



Parés Baltà - Blanc de Pacs

Parellada, Macabeu, Xarello

D.O. Penedés - Viticultura ecológica 2019

Intense, fresh and good acidity. Not much structured dishes

€3.

€13

Bodega Mas Foraster - Blanc selecció 2018

Garnacha blanca, Macabeu, Chardonnay

D.O.Conca de Barberà

Original, complex, surprising acidity..Oily fish

€19.5

Si Senyor - Blanc 2019

Xarello ecologic

D.O.Penedés

Joyful and powerful aroma, fruity (stone fruit), with good intensity and great elegance. Fruity mouthfeel, round with a soft finish

Seafood and Risotto

€22

ROSÉ WINES



Monte del Frà - Bardolino Chiaretto D.o.c.

Corvina, Rondinella, Sangiovese
Veneto (Italia) -2018
Fresh, fruity and spices touch

€18.5

U més U fan tres - Vinya Anals

Cabernet Sauvignon, Syrah
D.O.Penedés - Ecológico 2017
Fruity, floral, fresh and enveloping... Pasta, risotto, white meat
and fish.

€3.5

€16.5

Parés Baltà - Ros de Pacs

Garnacha, Syrah, Cabernet Sauvignon
D.O.Penedés - Viticultura ecològica - 2019
Soft, fresh and good acidity.. Pasta, meat and fish.

€3

€13

SWEET

Penja d'un fil - Masia Can Roda

Pansa Blanca 2017
D.O.Alella
Soft, a bit spicy , ... and sweet ... Ideal with dessert,
cheeses

€4.5

€30

Ben Rye - Donnafugata

Zibibbo
Moscatel d'Alessandria
Complex and enveloping,... Ideal with dessert, cheeses

€6

€45

RED ITALIAN WINES



**Cecilia Beretta - Amorone della
Valpolicella D.o.c.g**

€49

Corvinone, Corvina Veronese, Rondinella
Veneto -2015

Good balance between red fruits and spices notes.. Tasty dishes
s of meat and cheese

Bertani - Valpolicella 'Ripasso' D.o.c

€29

Corvina veronese, Rondinella, Merlot
Veneto - 2018

Balance between freshness, elegance and structure. Red meat,
hunting and cured dishes

**Camporeno - Monte dall'Ora - Valpolicella
Classico superiore D.o.c.**

€32

Corvina, Corvinone, Rondinella, Oseleta,
Molinara

Veneto - 2017

Complex and well structured. For any pasta, vegetables,
meatballs and semi cured cheese

Ronco del Tassi - 'Clic' Venezia Giulia I.g.p

€3.5

€16.5

Refosco del Peduncolo Rosso

Friuli Venezia - Giulia - 2017

Fruity, spices touch, intense... Recommended to pair
with tasty dishes and everything

**Ca 'de' Medici - 'Remigio 100 Lambrusco
Grasporossa. Colli di Scandano e Canossa D.o.p**

€14

Lambrusco Grasporossa

Emilia-Romagna - 2017

Floral , with full body but soft... Pasta... specially filled pasta



Fattoria Casablanca - Chianti 'Coll Senesi' D.o.c.g

€21

Sangiovese, Merlot, Cab Sauvignon, Canaiollo,
Colorino

Toscana - 2018

Floral touch, intense.. Pasta with sauce meat , white grilled meat

**Fattoria di Magliano- 'Heba' Morellino
di Scansano D.o.c.g**

€21

Sangiovese, Syrah

Toscana - 2016

Fruity and fresh good personality.. With any food

Castello Romatorio- Brunello di Montalcino D.o.c.g

€54

Sangiovese

Toscana -2013

Elegance and complexity. Red meat and hunting,. Very tasty cheese

Cantina Velenosi - 'Querciantica' Lacrima D.o.c

€17.5

Lacrima di Morro d'Alba

Marche - 2018

Interessant, flowers, fruit and soft structure.. Excelent with fish stew,
pasta and vegetable dishes

**Dino Illuminati - 'Ilico' Montepulciano
d'Abruzzo D.o.c**

€17.5

Montepulciano

Abruzzo- 2019

Enveloping, Harmonious and intense.. White meat, stews and
semi-cured cheese



Varvaglione-Papale 'Oro' Primitivo di Manduria D.o.p

€29

Primitivo di Manduria

Puglia - 2017

Fruity, balsamy touch and morbis structure.. Red meat, hunting, structured dishes and hard cheese

Castello Monaci - 'Pilùna' Primitivo del Salento I.g,t

€17.5

Primitivo

Puglia - 2019

Body, structure and smoothness..Roast meats, brase and hard cheese

Cooperativa Valdibella - 'Jaki'

€3.5

€16.5

Nero d'Avola, Cabernet Sauvignon

Sicilia - 2018

Fruity , balanced and intense.. Cured meat, cheese and meat dishes

Contini - 'Tonaghe' Cannonau di Sardegna D.o.c

€16.5

Cannonau

Sardegna - 2018

Fruity , vegetal, intense and smooth at the same time.. First and second courses with meat

Il Pumo - 'San Marzano' I.g.t.

€3.5

€16.5

Negroamaro

Puglia - 2019

Body, smooth and harmonious, with long finish and salt. First heavy courses, meat and cheese



**Carussin -Asinoi - Barbera d'Asti
Biodinamico -Orgánico**

€23

Barbera

Piemonte - 2019

Medium smooth tannins, medium acidity. Light and elegant. Very versatile from meats to pasta.

Weingut In der Eben - Sankt Anna

€30

Schiava

Trentino -Alto Adige - 2018

Strong wine. Good for tasty pasta

Ayunta

€25

Norello Moscalase rosso

Sicila- 2019

Rich and intense. Good for beef and venison

SPANISH RED WINES



Bodega Vagal - 'Cuvée Joana'

100% Tempranillo

D.O. Valtiendas - Viticultura Biodinámica -2017

Harmonious with fruit, balsamic touch and toasted... Cured meat ,
red meat and cured cheese

€18

Dominio Romano - Camino Romano

Tinto fino

D.O. Ribera del Duero - 2018

Aromatic, good acidity and intense.. Grilled meat dishes

€19.5

Heredad García de Olano - Crianza

Tempranillo

D.O.Ca - Rioja - 2016

Soft mix of fruit and wood, balanced and long. Cured meat,
very tasty dishes

€3 €16.5

Hacienda del Carche - Tavs 'Selección'

Monastrell, Cabernet Sauvignon y Syrah

D.O.Jumilla - 2018

Fruital, balsamic and powerful. Luscious dishes

€3.5 €16

Bodega Cata Cruz - Mal Criat

Merlot, Garnacha Tintorera

D.O. Utiel Requena - 2018

A fun wine, gourmand and full body.. Risotto , blue fish

€3 €14.5

Gratavinum- 2 p r

Cariñena, Garnacha, Cabernet Sauvignon, Syrah

D.O.Ca - Priorat - 2017

Round wine... appetising

€33



I tant vins - I Tant Negre

€16.5

Garnacha tinta

D.O. Montsant - 2018

Red fruit, balsamic notes and young creaminess

Bodega Vinyes de l'Albà - I Por Pue No?

€3

€13

80% Merlot joven, 10% Merlot con barrica y
10% Sumoll

D.O.Catalunya

Fruity and floral, young with body... For all food

Mas Blanch i Jové - Saó Abrivat

€19.5

Garnacha, Cabernet Sauvignon, Ull de llebre

D.O.Costers del Segre - 2017

Good integration of fruit and spices. Soft and structured.. Pasta and
meat with bittersweet sauce

Parés Baltà - Mas Irene

€27

Cabernet Franc, Merlot

D.O.Penedés - Viticultura Ecológica - 2017

Intense and luscious in nose and mouth. Tasty dishes, stews
and cured dishes

D3 Enòlegs Calatayud tinto

€25

Garnacha de pizarra

D.O.Calatayud

Mature and sweet grenache Fine and subtle toasty flavour with a good
volume on the palate and powerful tannins but very docile and polished
Red meat, baked White meat, dates and raisins, Massini cake.

Soft drinks

Still Water	50cl	€2
Still Water	1L	€3.5
Sparkling Water	50cl	€2.5
Soft drink (Coca-cola, Fanta,..)		€2
Juice (Peach, Orange, Pineapple)		€2

Beer in bottle

Moritz	€2
Poretti	€3
Epidor Moritz	€3
Sin Moritz	€2.5

Draught beer

Stella Artois (Bélgica)

Beer 0,20L	€2
Beer 0,30L	€3
Beer 0,50L	€4.5
Clara 0,20L	€2
Clara 0,30L	€3
Clara 0,50L	€4.5

Sangria

Glass.	€6
Jarra 1L	€18

Sangria de Cava

Glass	€7
Jarra 1L	€20

Appetizers

Vermut de Reus	€4
Vermut Martini	€4
Spritz (Prosecco, soda, aperol)	€5

Coffee

Espresso	€1.3
Espresso macchiato	€1.4
Decaf coffe	€1.4
Decaf espresso macchiato	€1.4
Iced coffee	€1.4
Iced espresso macchiato	€1.4
Barley coffee or ginseng	€2
Carajillo	€2
Trifásico	€2
Café latte	€1.7
Cappuccino	€1.8
Café americano	€1.6
Infusions	€1.7



Licours

Limoncello	€2	
Sambuca	€2	€4
Amaretto di Saronno	€2	€4
Fermet Branca	€2	€4
Cynar	€2	€4
Averna	€3	€5
Amaro Lucano	€3	€5
Amaro 'Sibona'	€3	€5
Jägermeister	€2.5	€4.5
Montenegro	€2.5	€4.5
Baileys	€2	€4
Tequila	€2	€2
Marie Brizar	€2	€2
Amaro del capo	€2	€2
Ramazzotti (Amaro)	€3	€3
	€3	€3

Grappe

Libarna Rocca Berica (Bianca)	€2	€4
Sibona 'Grappa di Chardonnay' (Piemonte)	€3.5	€6
Sibona 'Grappa di Moscato' (Piemonte)	€3.5	€6

Brandy

Veterano	€2	€3.5
Mascaró	€3.5	€5
Torres 5	€3	€4
Torres 7	€4	€5
Magno	€2	€3.5



Whisky

Jack Daniel's	€4	€6
Four Roses	€3	€5
Cutty Sark	€3	€5
J&B	€3	€5
Ballantine's	€3	€5
Jameson	€3	€5

Ron

Habana Club 3	€3	€5
Habana Club 7	€4	€6
Barceló añejo	€3.5	€5.5
Brugal añejo	€3.5	€5.5
Pujol	€3	€5
CAcique	€3	€5

Vodka

Absolut	€2	€4.5
Eristoff	€2	€4.5
Smirnoff	€2.5	€5

Gin tonic

Beefeater	€7
Hendricks	€9
Tankeray	€8
Bombay Sapphire	€8
Bombay Sapphire dry	€7