



WINE MENU

VARIETY OF SPANISH WINES

served by the glass

Nothing brings us more joy than introducing our guests to a variety of different handpicked Spanish wines. In order to allow you an affordable wine tasting journey through the Spanish wine regions, you can order every wine by the glass.

SPECIALITIES THAT PAIR WITH ALL OF OUR WINES

Jamon Iberico	16,50
Iberian cured ham	
Quesos del pais	11,00
Spanish Cheese Selection	
Cecina de leon	11,00
Curded dried meat	
Trio (Jamon Iberico, queso y cecina)	14,50
Mixed Board (Iberian ham, cheese and cured dried meat)	

HOUSE WINES

Glass 0,2l / Bottle 0,75l

WHITE

Montespina Verdejo	3,50 / 14,00
100% Verdejo (Rueda)	
It is one of Spain's most popular wines with a hint of lemon, green apple, kiwi and pear flavor.	
Pairs best with: Seafood, vegetables and salads with vinaigrette dressing.	

ROSE

Armas de Guerra	3,50 / 14,00
100% Mencia (Bierzo)	
Has a pink grapefruit flavor with an echo of red berries at the finish.	
Pairs best with: Rich food such as tuna, salmon, beef and ribs.	

RED

Mosaic	3,50 / 14,00
Mantenegro, Callet, Syrah (Mallorca)	
A bold red wine with heaps of raspberries and black fruits.	
Pairs best with: Poultry, beef, pork and ribs	

Todos los precios en € y I.V.A. incluida.
All prices are in € and VAT included.

SELECTION 18,00

Glass 0,2l / Bottle 0,75l

WHITE

Montespina Sauvignon Blanc 4,50 / 18,00

100% Sauvignon Blanc (Rueda)

This nice Spanish white wine is not too sweet but still fruity with a subtle honey note.

Pairs best with: Seafood, vegetables, salads and goat cheese.

Val Do Xuliana 4,50 / 18,00

100% Albariño (Rias Baixes)

The wine is bottled early to preserve freshness of fruits.

Pairs best with: Pintxos, tapas, Iberico pork, and seafood.

Miguel Oliver Muscat 4,50 / 18,00

100% Muscat (Mallorca)

Very fruity on the nose when you smell it smooth afterwards with a bit on the dry side.

Pairs best with: Rich food such as Salmon, tuna and ribs.

ROSE

Bestue 4,50 / 18,00

100% Garnacha (Somontano)

The winery is dating back to the year 1640. The sun loving Garnacha grapes has a note of strawberries and raspberries with a slight echo of black pepper at the finish.

Pairs best with: Tapas, pork and beef.

RED

Fuentespina, Roble 4,50 / 18,00

100% Tinta Fina (Ribera del Duero)

This classic Spanish red wine is filled with dark fruits and a hint of tobacco and vanilla flavor.

Pairs best with: Beef and lamb.

Zuazo Gaston, Crianza 4,50 / 18,00

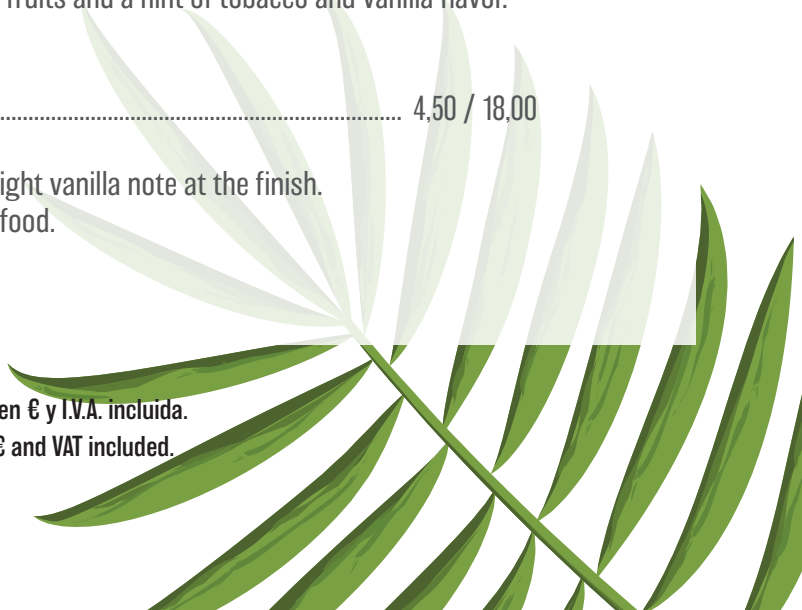
Tempranillo, Garnacha (Rioja)

A wine with a cherry and red fruit flavor and a light vanilla note at the finish.

Pairs best with: Lamb, beef, poultry and spicy food.

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SELECTION 22,00

Glass 0,2l / Bottle 0,75l

WHITE

Sebastian Pastor blanco 5,50 / 22,00

Prensal blanc y Chardonnay (Mallorca)

This wine feels a bit like Pinot Grigio either too dry or too sweet with a note of pear, melon and citrus.

Pairs best with: Seafood, poultry, vegetables and salads.

Margalida Blanc 5,50 / 22,00

Malvasia, Prensal blanc (Mallorca)

Very fruity on the nose when you smell it smooth afterwards with a bit on the dry side.

Pairs best with: Seafood, poultry, vegetables and salads.

ROSE

Suara 5,50 / 22,00

Cabernet, Syrah, Merlot (Mallorca)

This wine tastes fresh and fruity with a light hint of black and blue berries.

Pairs best with: Pintxos, tapas, pork, salads and vegetables.

RED

Suara 5,50 / 22,00

100% Cabernet Sauvignon (Mallorca)

The tiny thick-skinned grape is a late bloomer famous for intensity and depth of taste, balanced with a solid acidity due to the gentle ripening.

Pairs best with: Lamb, beef, poultry and spicy food.

Baltos 5,50 / 22,00

100% Mencia (Bierzo)

A very warm and intense wine, a little bit on the liquorish side with a fresh red and black berries taste.

Pairs best with: Poultry and ribs.

Pruno 5,50 / 22,00

100% Tempranillo (Ribera del Duero)

This pleasant soft finish wine has an aroma of red fruit with a oaky toffee hints due to the ageing in French barrels that gives way to a sweet and fruity on the palate.

Pairs best with: Lamb, beef and ribs.

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SELECTION 28,00

Glass 0,2l / Bottle 0,75l

WHITE

Twenty Twelve Blanco 7,00 / 28,00

Moscatel Alejandra, Moscatel Malaga, Prensal blanc (Mallorca)

The characteristics of Muscat displays aromas of peach, apricot, honey with a spicy background of a pink pepper and ginger at the finish.

Pairs best with: Seafood, vegetables, salads and goat cheese.

Cuveé Blanc 7,00 / 28,00

Chardonnay, Moscatel, Viognier (Mallorca)

This is a wonderful light and fresh fruity wine with aromas of brittle and lime tree blossom.

Pairs best with: Seafood, vegetables, salads and goat cheese.

Coa Negra 7,00 / 28,00

Malvasia, Prensal blanc (Mallorca) - On the palate this wine offers aromas

of white fruit and orange. A liveliness contrast with the creamy nature of the wine.

Pairs best with: Seafood, vegetables and salads.

ROSE

Blanc de Negre 7,00 / 28,00

Merlot, Cabernet, Syrah (Mallorca)

This phenomenal dry rose wine is full of ripe fruit flavors but still very smooth.

Pairs best with: Rich food such as salmon, tuna, beef and ribs.

Twenty Twelve Rosado 7,00 / 28,00

Callet, Mantenegro, Cabernet, Merlot, Syrah (Mallorca)

The bright strawberry colored wine has a sweet strawberry and red cherry note with a bit of vanilla flavor at the finish. But the wine is still on the dry side.

Pairs best with: Lamb, beef, poultry and spicy food.

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SELECTION 28,00

Glass 0,2l / Bottle 0,75l

RED

Obac 7,00 / 28,00

Mantenegro, Callet, Merlot, Cabernet, Syrah (Mallorca)

This savory Mallorquin wine is a little bit lighter than a Cabernet but richer and fuller than a Pinor Noir with a black fruit and oaky note.

Pairs best with: Beef and poultry.

Prados 7,00 / 28,00

100% Syrah (Campo de Borja)

Born in the foothill of the Iberian mountain range this round and silky wine on the palate has a note of red fruit and typical Mediterranean spices.

Pairs best with: Lamb and beef.

Estel 7,00 / 28,00

Callet, Gorgollasa, Manto Negro, Cabernet, Merlot (Mallorca)

The wine has an intense fruit core of blackberries with an earthy, sour cherry chocolate note at the finish.

Pairs best with: Beef and poultry.

CHAMPAGNE AND OTHER BUBBLES

Glass 0,2l / Bottle 0,75l

CHAMPAGNE

Moët & Chandon Brut Imperial 65,00

Solo por bottela / Only per bottle

Moët & Chandon Brut Imperial Rose 75,00

Solo por bottela / Only per bottle

CAVA

Raventos Roig Brut 3,50 / 18,00
(Catalonia)

Raventos Roig Brut Rose 4,50 / 24,00
(Catalonia)

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