

Westend Garden Wine Menu: Uncork and Unwind! Variety of Spanish Wines served by the Glass

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WESTEND garden

RESERVATION: +34 871 779 751



EVENTS: +34 678 065 658

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.

Iberian cured ham	16,90	Pintxo	1,60
Spanish Cheese Selection	13,90	Tapa small	3,00
Mixed Board	15,90	Tapa normal	4,75
Iberian cured ham & spanish cheese selection			

HOUSE WINES

Glass 0,2l / Bottle 0,75l

WHITE

Montespina Verdejo 100% Verdejo (Rueda) 3,50 / 14,00

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 100% Mencia (Bierzo) 3,50 / 14,00

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 Mantenegro, Callet, Syrah (Mallorca) 3,50 / 14,00

A bold red wine with whiffs 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 100% Sauvignon Blanc (Rueda) 4,50 / 18,00

This nice Spanish white wine is lightly fruity with a subtle honey note.

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

Val Do Xuliana 100% Albariño (Rias Baixes) 4,50 / 18,00

The wine is bottled early to preserve freshness of fruits.

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

Miguel Oliver Muscat 100% Muscat (Mallorca) 4,50 / 18,00

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 100% Garnacha (Somontano) 4,50 / 18,00

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 100% Tinta Fina (Ribera del Duero) 4,50 / 18,00

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 Tempranillo, Garnacha (Rioja) 4,50 / 18,00

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.

Todos los precios en € y I.V.A. incluida.

All prices are in € and VAT included.

SELECTION 22,00

Glass 0,2l / Bottle 0,75l

WHITE

Sebastian Pastor blanco Prensal blanc y Chardonnay (Mallorca) 5,50 / 22,00

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 Malvasia, Prensal blanc (Mallorca) 5,50 / 22,00

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 Cabernet, Syrah, Merlot (Mallorca) 5,50 / 22,00

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 100% Cabernet Sauvignon (Mallorca)..... 5,50 / 22,00

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 100% Mencia (Bierzo) 5,50 / 22,00

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 100% Tempranillo (Ribera del Duero) 5,50 / 22,00

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.

Todos los precios en € y I.V.A. incluida.

All prices are in € and VAT included.

SELECTION 28,00

Glass 0,2l / Bottle 0,75l

WHITE

Twenty Twelve Blanco Moscatel Alejandra, Moscatel Malaga, Prensal blanc (Mallorca) 7,00 / 28,00

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 Chardonnay, Moscatel, Viognier (Mallorca) 7,00 / 28,00

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 Malvasia, Prensal blanc (Mallorca) 7,00 / 28,00

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 Merlot, Cabernet, Syrah (Mallorca) 7,00 / 28,00

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 Callet, Mantenegro, Cabernet, Merlot, Syrah (Mallorca) 7,00 / 8,00

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.

Todos los precios en € y I.V.A. incluida.

All prices are in € and VAT included.

SELECTION 28,00

Glass 0,2l / Bottle 0,75l

TINTO

Obac Mantenegro, Callet, Merlot, Cabernet, Syrah (Mallorca) 7,00 / 28,00

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 100% Syrah (Campo de Borja) 7,00 / 28,00

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 Callet, Gorgollasa, Manto Negro, Cabernet, Merlot (Mallorca) 7,00 / 28,00

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 BUBBLES

Glass 0,2l / Bottle 0,75l

CAVA

Raventos Roig Brut 3,50 / 18,00

Catalonia

Raventos Roig Brut Rose 4,50 / 24,00

Catalonia

CHAMPAGNE

Moët & Chandon Brut Imperial 65,00

Only per bottle

Moët & Chandon Brut Imperial Rosé 75,00

Only per bottle

Todos los precios en € y I.V.A. incluida.

All prices are in € and VAT included.