



## BEVERAGE BY THE GLASS

### VINO

#### CAVA Y CORPINNAT

NV Villa Conchi Cava Brut, Catalunya	110
Torello 225 Corpinnat, Catalunya	140
Agustí Torello Mata Brut Reserva, Catalunya	120
Villa Conchi Brut Blush	110

#### BLANCO

Egeo Verdejo, Rueda	120
Los Frailes blanc de Trilogia, Valencia	130
Flower and the bee, Ribeiro	135
Albarino de Fefinanes, Rias Baixas	140
Vernatxa, Terra Alta	155

#### TINTO

Los Frailes Monastrell, Valencia	120
Ribas Negre, Mallorca	130
La Comarcal, Valencia	135
Guimaro Menica, Ribeira Sacra	135
Tobelos Crianza, Rioja	145

#### ROSADO

Rosé of the week	120
ask your waiter what we have on glass	
El Rosado de estra semana, pregúntale a tu mesero qué tenemos en vaso	

### SHERRY

Electrico Fino en Rama	110
"As you like it" Amontillado blend	75
NPU Amontillado	110
Alegria Manzanilla	60
Oloroso Don Jose	110
Don PX 1990	85
PX Pedro Ximenes Duquesa	110

### VERMÚ

El Bandarra Vermut Blanco	70
El Bandarra Vermut Rojo	70

### GIN & TONICA SELECCION

<b>GIN TONIC CLASICO</b> Fever Tree Tonic, Lime, juniper berry	145
<b>XORIGUER</b> Fever Tree Tonic, Rosmarin, grape fruit, juniper berry	155
<b>MACARONESIAN</b> Fever Tree Tonic, orange, strawberry	155
<b>MOM'S</b> Fever Tree Tonic, elderflower, lemon, grape	159
<b>NORDES</b> Fever Tree Tonic, apple, cinnamon	159
<b>CABRABOC</b> Luscombe Graprefruit Tonic, orange, lime, juniper berry	155



## COCKTAIL SELECCION

<p><b>NEGRONI</b> Gin, Sweet Vermouth, Bitters A classic for late and evenings</p>	155
<p><b>PENDENNIS</b> Gin, Apricot, lime A forgotten classic cocktail from 1908</p>	155
<p><b>CAVA JULEP</b> Brandy, mint, cava This version, adapted from recipes circulating in the late 1800s matches mint's cooling powers with the effervescence of sparkling wine and heaps of crushed ice</p> <p>Ask our staff for any classic cocktail we can probably make it...</p>	155

## CERVEZAS/SIDRA

<p><b>CERVEZA DE BARRIL / DRAUGHT BEER</b></p> <p>Caña Estrella, 15cl 30</p> <p>Estrella, 30/40cl 55/70</p> <p>Cana Inedit 15cl 35</p> <p>Inedit 30/40cl 70/80</p> <p><b>CLARA</b></p> <p>Cerveza con Limonada 60</p> <p><b>CERVEZA DE BOTELLA / BOTTLE BEER</b></p> <p>San Miguel Fresca 4,4 % 33 cl 65</p> <p>Daura Damm (glutenfri) 5,4 % 33 cl 65</p> <p>Alhambra Reserva 1925 6,4 % 33 cl 75</p> <p>Nómada Hanami IPA (glutenfri) 5,8 % 33 cl 90</p> <p>Guineu IPA Amarillo 6,5 % 33 cl 95</p> <p><b>SIDRA DE BOTELLA / BOTTLE CIDER</b></p> <p>Mayador 4,1% 25 cl 55</p>
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## BEBIDAS CON CAFE

<p><b>CARRAJILLO</b> Cafe con brandy</p>	80
<p><b>HOT SHOT</b> Licor 43, cafe, crema</p>	110
<p><b>SPANISH COFFEE</b> Licor 43, cafe, crema con cacao</p>	155
<p><b>ESPRESSO MARTINI</b> Vodka, licor de cafe, espresso</p>	155

## SIN ALCOHOL

<b>GASEOSA</b>	38
<b>LIMONADA</b>	65
<b>LIMONADA PASSION</b>	65
<b>SANGRIA SIN ALCOHOL DE CAVA</b>	95
<b>FREIXENET CAVA</b> sin alcohol 0,0% 20 cl	90
<b>SAN MIGUEL</b> 0,0% 25 cl	45
<b>COCA COLA/COCA COLA ZERO/ FANTA LEMON</b>	38
<b>VICHY CATALAN</b> 25 cl	35

## SANGRIAS DE LA CASA

<p><b>SANGRIA DE CAVA</b> Flavours of the season &amp; Cava</p>	135/glass 455/ pitcher
<p><b>SANGRIA DE ROSÉ</b> Flavours of the season &amp; rosé wine</p>	110/glass 385/ pitcher
<p><b>SANGRIA ROJA</b> Ecologic, with flavours of the season &amp; Campo Verdejo</p>	135/glass 455/ pitcher