

CAVA & CHAMPAGNE (*Sparkling Wines*)

	Glass	Bottle
Jaume Serra Brut Cava (<i>Macabeo, Xarel-lo, Parellada</i>) <i>Fresh, and citrus notes, Green apple with a crisp finish.</i>	\$ 75	\$ 350
Jané Ventura Brut Nature Reserva 2012 (<i>Xarel-lo, Macabeo, Parellada</i>) <i>Dry, light and fresh. With a long lingering finish.</i>		\$ 520
Parés Baltà Cava Brut Nature (<i>Xarel-lo, Macabeo, Parellada</i>) <i>Fruity aromas with mature fruits, fresh and persistent.</i>		\$ 450
Castell de Vilarnau Cava Rosé (<i>Trepat, Pinot Noir</i>) <i>Soft, fresh, and creamy with a touch herbaceous.</i>		\$ 380
Veuve Clicquot		\$ 880

VINO ROSADO/ ROSE WINES

Marqués de Cáceres (<i>Tempranillo</i>) <i>Dry, young Rose wine, Raspberries & strawberries bouquet with fragrant flowers aroma.</i>	\$ 75	\$ 350
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VINO BLANCO/ WHITE WINES

	Glass	Bottle
Palacios De Bornos (<i>verdejo</i>) <i>Intense floral aromas, Crisp acidity with a fruity finish.</i>	\$ 65	\$ 300
Marqués de Cáceres (<i>Viura</i>) <i>Dry white wine, fresh and soft mineral.</i>	\$ 75	\$ 350
Parés Baltà "Electio" (<i>Xarel-lo</i>) <i>Good intensity, notes of mature white fruit, spicy & mineral. Best wine for Paella.</i>		\$ 880
Albariño Fefiñanes (<i>Albariño</i>) <i>Excellent acidity, persistent and nice saline aftertaste.</i>		\$ 550
Chan De Rosas Cuvee Especial (<i>Albariño</i>) <i>Very complex, crisp and fresh with hints of baking spices and really light oak.</i>		\$ 490
Egia Enea Txakoli (<i>Txakoli</i>) <i>Pineapple, grapefruit and citrus flavors dominance, smoky and creamy notes.</i>		\$ 520
Navaherreros (<i>Albillo, Macabeo</i>) <i>Ripe fruit and some citrus notes, creamy, smooth and lingering finish.</i>		\$ 480
Marqués de Cáceres Antea Barrel Fermented (<i>Viura, Malvasia</i>) <i>Full and complex wine with good structure.</i>		\$ 450

SANGRIA

	Glass	Jar
Classic Red Sangria <i>Rioja Tempranillo red wine, Fresh Orange & Lemon, Cinnamon</i>	\$ 75	\$ 300
White "Verdejo" Sangria <i>Verdejo white wine, Green Apple, Mint & Lime</i>	\$ 90	\$ 350
Strawberry Sangria <i>White wine, Gin, Strawberry Puree, Fresh Strawberry, Orange & Lime</i>	\$ 98	\$ 380

VINO TINTO / RED WINES

Red Wines by Glass

	Glass	Bottle
Tierra Calar 2016 (<i>Tempranillo</i>) <i>Deep Cherry colour, Elegant tannins, balanced and fruity in the mouth.</i>	\$ 65	\$300
Viña Trebolar 2013 (<i>Tempranillo, Merlot, Cabernet, Syrah</i>) <i>Red fruit jam aromas, together with spicy notes, with hint of leather and tobacco.</i>	\$ 90	\$ 450
Ostatu Selection 2013 (<i>Tempranillo, Graciano</i>) <i>Fruity and rich, Blackberries and figs with herbal and spicy notes.</i>	\$ 120	\$ 580
Les Terrases 2003 (<i>Carignan, Garnacha, Syrah</i>) <i>Mineral, earth, leather, and black cherry flavor. Full-flavored with ripe fruit.</i>	\$ 138	\$ 680

DO RIOJA

Marqués De Tomares 2014 (<i>Tempranillo, Graciano</i>) <i>Ruby color, soft vanilla touches and velvety round tannins.</i>		\$ 350
Luis Cañas Crianza 2014 (<i>Tempranillo, Garnacha</i>) <i>Soft palate, well structured, round and persistent aftertaste.</i>		\$ 420
Ostatu Selection 2013 (<i>Tempranillo, Graciano</i>) <i>Fruity and rich, Blackberries and figs with herbal and spicy notes.</i>		\$ 580
Remelluri Reserva 2009 (<i>Tempranillo</i>) <i>Great Black fruit aromas with Complex spices. The palate is beautiful with rich texture.</i>		\$ 650
Luis Cañas Reserva 2010 Selección de la familia (<i>Tempranillo</i>) <i>Intense nose of dark fruits, dark roasted cocoa, fine tannins and big fruits.</i>		\$ 688
Imperial Reserva 2011 (<i>Tempranillo, Graciano, Mazuelo</i>) <i>Aromas of berries with hint of clove, rosemary and thyme. Very round & fresh.</i>		\$ 798
Lan Gran Reserva 2008 (<i>Tempranillo, Mazuelo</i>) <i>Full bodied and round, its mouth-feel is elegant and very well balanced.</i>		\$ 820
Mauro 2015 (<i>Tempranillo, Syrah</i>) <i>Aromatic profile, With Ripe and Expressive Fruits. Opulence and silkiness in a rounded palate.</i>		\$ 990
Roda I Reserva 2009 (<i>Tempranillo</i>) <i>Elegant, black fruit, minerals and finish silky and seamless. Very impressive.</i>		\$ 1,350
Muga Prado Enea Gran Reserva 2006 (<i>Tempranillo, Garnacha, Mazuelo, Graciano</i>) <i>An exemplary Gran Reserva, well developed and full of vitality. Expression of fruit with classic Rioja style.</i>		\$ 1,380

DO PRIORAT

Scala Dei Negre 2013 (<i>Grenache Noir, Cariñena, Garnacha</i>) <i>Fresh, fleshy, good structure with a pleasant and long after taste.</i>		\$ 460
L'Inconscient 2014 (<i>Syrah, Cabernet, Grenache Noir, Merlot, Carignan</i>) <i>Aromas of red fruits and balsamic, Silky, fresh, good body & tannins; persistent ending.</i>		\$ 460
Les Terrases 2003 (<i>Carignan, Garnacha, Syrah</i>) <i>Mineral, earth, leather, and black cherry flavor. Full-flavored with ripe fruit.</i>		\$ 680

DO RIBERA DEL DUERO

Pruno 2015 (<i>Tempranillo, Cabernet</i>)	\$ 450
<i>Red fruit embodied with toffee, a pleasant and soft aftertaste.</i>	
Bodegas La Horra Corimbo 2012 (<i>Tempranillo</i>)	\$ 580
<i>Very clean and precise, well structure and persistent.</i>	
Emilio Moro 2014 (<i>Tempranillo</i>)	\$ 600
<i>Powerful, earthy and meaty tannins. Vanilla and balsamic touché.</i>	
Pesquera Crianza 2013 (<i>Tempranillo</i>)	\$ 650
<i>Black fruit and notes of chocolate, elegant and silky smooth body.</i>	
Viña Pedrosa Reserva 2011 (<i>Tempranillo, Cabernet</i>)	\$ 850
<i>Complex, elegant and powerful in nose, palate is very powerful, robust and broad.</i>	
Hacienda Monasterio 2012 (<i>Cabernet, Merlot, Tempranillo</i>)	\$ 920
<i>Spices and balsamic touches, balanced with acidity, wood and tannins.</i>	
Matarramera Reserva 2011 (<i>Tempranillo</i>)	\$ 980
<i>Very deep chromatically, long finish, harmonious, elegant and enduring in the mouth.</i>	
Pago De Carraovejas 2014 (<i>Tinto Fino, Cabernet, Merlot</i>)	\$ 1080
<i>Rich core of plum and blackberries. With nicely balanced oak with wonderfully lush tannins.</i>	
Valbuena 5o Año Reserva (<i>Tempranillo, Merlot, Cabernet</i>)	\$ 2,800
<i>Balanced, fresh and elegant, round with soft tannins and wood straight.</i>	
Vega Sicilia "UNICO" Reserva Especial (<i>Tempranillo, Cabernet</i>)	\$ 6,800
<i>Medium purple in color, it emits a lovely perfume of smoke, mineral, Asian spices, balsamic, and assorted black fruits. Elegant, savory and intense on the palate.</i>	

OTHER REGIONS

Barbazul 2012 (Cádiz) (<i>Cabernet, Merlot, Syrah, Tintilla de Rota</i>)	\$ 350
<i>Complex, powerful, fennel and fig leaves aromas, rich and wide in mouth.</i>	
Blau 2014 (Montsant) (<i>Garnacha, Carignan, Syrah</i>)	\$ 395
<i>Great depth, color and ripe red fruit flavors with a long complex finish</i>	
Vinyes Domènech Bancal 2013 (Montsant) (<i>Garnacha, Carignan, Syrah</i>)	\$ 420
<i>Bright cherry color, blackberries, blueberries with balsamic and mineral notes.</i>	
Parés Baltà "Indígena" 2012 (Penedès) (<i>Garnacha</i>)	\$ 420
<i>Floral with ripe forest fruits. Good intensity and well balanced.</i>	
Viña Trebolar 2013 (Valdepeñas) (<i>Tempranillo, Merlot, Cabernet, Syrah</i>)	\$ 450
<i>Red fruit jam aromas, together with spicy notes, with hint of leather and tobacco.</i>	
Negre Bàrbara Forés 2012 (Terra Alta) (<i>Garnacha, Syrah, Cariñena</i>)	\$ 460
<i>Rounded wine, with long finish and mild aftertaste.</i>	
Prima 2015 (Toro) (<i>Tinta de Toro, Garnacha</i>)	\$ 490
<i>Red and black fruits, Good Structure and balanced oak.</i>	
Enate Crianza 2010 (Somontano) (<i>Tempranillo, Cabernet</i>)	\$ 530
<i>Ripe red fruit and fleshy palate. Toasty notes in the aftertaste.</i>	
Tomas Cusine Vilosell 2012 (Costes del Segre) (<i>Tempranillo, Syrah</i>)	\$ 550
<i>Smooth complexity with soft tannins.</i>	
La Plazuela 2009 (La Mancha) (<i>Tempranillo, Garnacha</i>)	\$ 880
<i>Velvety and full bodied, fruit mixed with unique minerality, finish is long, elegant tannins & youthful flavors.</i>	