WINES

Blanco White

Alectum Glass 12 - Bottle 42

Albariño - D.O. Rías Baixas - Galicia

Intense, joyful and fresh. Pronounced varietal aromas of rose, lemon curd, grapefruit and anise. Smooth, savory and lively

Recommended pairing: Shellfish, crab and lobster

Gorgorito Glass 9 - Bottle 36

Verdejo - Bodegas Copaboca, D.O. Rueda

Aromas of apple, grass, honey, citrus and floral. Fresh aromas with hints of gooseberry and herbs. Similar profile to a Sauvignon Blanc

Recommended pairing: Shellfish, fish, pork, vegetables & cured meat

S-Naia Glass 11 - Bottle 39

Sauvignon Blanc - D.O. Rueda - Castilla y León

Aromatic nose with notes of freshly cut grass and subtle tropical fruits

Recommended pairing: Fish and shellfish

Oreka Txakolina Glass 10 - Bottle 38

100% Hondarribi Zuri - D.O. Getaria

Light straw-colored, it has an uplifted nose of slate/mineral, green apple, and spring flowers

Recommended pairing: Seafood

Go de Godello Glass 11 - Bottle 39

Godello - D.O. Bierzo, Castilla y León

Smoky touches of intense flowers and exotic fruits. Toasted nuts, bakery and lactic notes. A marked acidity leaving a sensation of freshness

Recommended pairing: Seafood, shrimps, salads, vegetables and chicken

Leirana Bottle 66

Albariño - D.O. Rías Baixas, Galicia

Bright and sharp, Meyer lemon, honeysuckle, quinine and mineral scents, ginger. Dry, tart, and light, spicy & floral-tinged

Recommended pairing: Shellfish and octopus

Rosado Rosé

Chivite Rosé Glass 14 - Bottle 55

Tempranillo & Garnacha - Navarra

White stone fruit and red berries, with a delicate floral finish. Smooth balanced, unctuos, lively

Recommended pairing: Seafood and aperitifs

Cepas Glass 10 - Bottle 39

Tempranillo, Garnacha & Viura - La Rioja

Pleasant notes of red fruits and stone fruits, very integrated with slim toasted and spiced notes like the clove. Fresh, sweet & fruity aftertaste

Recommended pairing: Shellfish and octopus

Cava Sparkling

Parés Baltà Glass 11 - Bottle 39

Parellada, Macabee & Xarel·lo - D.O. Cava, Cataluña

Notes of ripe white fruit, exotic fruit, citrus notes and hints of pastries and fresh yeast. Dry, refreshing. Vegan & organic

Recommended pairing: Aperitifs, salads, cold meats & desserts

Tinto Red

Armas de Guerra Glass 10 - Bottle 38

Mencia - D.O. Bierzo, Castilla y León

Dark berries, succulent herbs, licorice and peppery spices. Juicy and focused, bitter cherry, blueberry and dark chocolate

Recommended pairing: Seafood

Finca de las Zarras Glass 9 - Bottle 36

Blend of Tempranillo & Garnacha - Galicia

Beautiful ruby colour, youthful appearance. Ripe blackcurrant aromas on the nose

Recommended pairing: Steak, chicken & fideuá

Venta de la Ossa Glass 12 - Bottle 47

Cabernet Sauvignon - D.O. IGP Castilla, Castilla y León

Red and black fruits, dark chocolate and a very characteristic aroma of paprika. Complex and fresh, with notes of laurel, blue flowers and balsamic

Recommended pairing: Red meats, wildfowl, cured and semi-cured cheeses

Torre de Golbán Crianza Glass 13 - Bottle 50

Tempranillo - D.O. Ribera del Duero, Castilla y León

Intense, elegant and lively. Red and black cherry in colour, with a fresh nose reminiscent of stone fruit

Recommended pairing: White meats, lamb roasts, mushrooms and rice dishes, especially those with meat, such as paellas

Hiriart Crianza Glass 12 - Bottle 47

Tempranillo - Castilla y León

Red berries twinned with cinnamon, pepper, and soft toasted wood. Balanced & meaty. Wide, lingering and rich in mouthfeel aromas

Recommended pairing: All types of meat

Viña Ijalba Glass 16 - Bottle 59

Graciano - D.O. La Rioja

Complex aromas of 'pacharán' (blackthorn berries), wet grass, green pepper, cherry liquour and liquorice. Fleshy with a blanaced acidity and abundant in fruit. 100% ecologic

Recommended pairing: Red meat, lamb and sharp pungent cheeses such as Cabrales

DelMoro La Comarcal Glass 14 - Bottle 55

Garnacha, Syrah, Bobal - Valencia D.O

Juicy red wine with aromas of red fruits, notes of Mediterranean herbs and spicy touches. Fresh and rustic, with floral notes and a slightly balsamic background

Recommended pairing: Aperitif, charcuterie, fideuá & red meat

Serna Imperial Bottle 60

75% Tempranillo, 15% Garnacha - D.O La Rioja

Clean, complex and with a good intensity on the nose. Red fruit aromas masterfully balanced

Recommended pairing: Cured meat & red meats

Valduero I Cepa Bottle 80

Tempranillo - D.O. Ribera del Duero, Castilla y León

A deep cherry-red wine with intense, complex aromas. On the palate, it's well-structured and long-lasting rich and full

Recommended pairing: White meats, lamb roasts, mushrooms and rice dishes, especially those with meat, such as paellas