

BALEARIC WINES

TENTACIÓ (white wine) 14 €
Sta. Eulària des Riu. 100% Chardonnay.
Fresh and dry on the palate with aromas of tropical fruits.

CAN MAYMO (red wine) 24 €
V.T. Ibiza. 100% Merlot.
Fruity and balanced with good structure.

OPHIUSA (red wine) 28 €
V.T. Formentera. Cabernet-Merlot-Monastrell-Fogoneu.
Aromas of ripe fruit, pleasant toasted hints from the ageing, fresh aromatic herbs. Soft saline nuances and notes from the terroir. Long finish, aftertaste of ripe fruit and smoked retro-olfaction.

WHITE WINES

HOUSE WINE 12 €

HACIENDA LÓPEZ DE HARO 15 €
D.O. Rueda. 100% Verdejo.
Fresh, soft and elegant.

QUITIAN 27 €
D.O. Valdeorras. 100% Godello.
The "other" great grape of Galicia (the first is Albarino) is Godello making a deliciously soft, bone-dry wine but with real fruit highlights. Perfect for meats and stews.

ROSÉ WINES

HOUSE WINE 12 €

IBIZKUS 42 €
V.T. Ibiza. Monastrell-Tempranillo-Sirah.
Light in colour, yet full, lively and generous on taste, with unique floral tones. The long finish is distinctive of a fine rosé, reminds a Provence rosé wines. Ideal companion of tapas or soft meats.

ÀNIMA NEGRA 2 AN/2 (red wine)..... 35 €
V.T. Mallorca. Callet-Syrah-Cabernet Sauvignon-Mantonegre-Merlot.
Very particular wine with aromas of eucalyptus, pepper, leather, ripe fruit and cocoa. Full-bodied and balanced on the palate, fruity, silky, aromatic and fresh. With a mineral touch and tannins.

GALLINAS & FOCAS (red wine) 45 €
V.T. Mallorca. Mantonegre-Sirah.
A rounded, fruity, sweet without pall wine. Rich in human element, fruit of a collaboration between amadip.esment (association of disabled Persons) and "4 Kilos" winery, founded by "Ànima Negra" winery former partner and Sergio Caballero who created the successful music festival "Sónar".

SPARKLING

INEDIT by FERRAN ADRIÀ 14 €
Created in 2008 by Ferran Adrià, and his team of sommeliers from "elBulli". Made with barley malt, wheat, coriander, liquorice and orange peel. Best served in a white wine glass.

ROTXA BRUT NATURE 18 €
D.O. Cava. Macabeo-Xarel·lo-Parellada.
Ecological and non sulphites sparkling wine. Fresh intense and well balanced.

AGUSTÍ TORELLÓ BRUT RESERVA 25 €
D.O. Cava. Macabeo-Xarel·lo-Parellada.
Elegant and fresh fruit balanced.

A POSTERIORI BRUT ROSÉ 28 €
D.O. Penedès. 100% Merlot. Cava Colet.
Rosé dry relatively young. Stands out for his versatile character that makes it suitable for every situation.

MOËT & CHANDON 50 €
D.O. Champagne. Pinnot Meunier-Pinnot Noir-Chardonnay.
Excellence from grape to glass. A seductive palette in every glass.

RUINART ROSÉ 80 €
Champagne. Pinnot Noir-Chardonnay.
A delicious blend of rose and orange flowers. Sensual freshness and full-bodied aromas.

RED WINES

- HOUSE WINE** 12 €
- HACIENDA LÓPEZ DE HARO CRIANZA** 14,50 €
D.O.Ca. Rioja. Tempranillo-Garnacha-Graciano.
Riojana Winery Grupo Vintae.
Expressive and elegant, combining a fruity character with the notes lent by the cask, in perfect balance.
- EL PÍCARO** 15 €
D.O. Toro. Tinta de Toro. Matsu Winery.
Fresh wine with complexity where dominates the fruitful sensations, perceived as a wine with body though at the same time its leaves a mineral notes.
- MALA VIDA** 18 €
D.O. Valencia. Cabernet Sauvignon-Sirah-Monastrell.
Shows richness and ripeness with textured layers of red and blackberry fruits. The finish is long with fine and sweet structure and perfect balance make this wine elegant and tannins. Great intense. Perfect to share with friends and enjoy the good "Mala Vida"
- LA VENDIMIA** 18 €
D.O. Rioja. Tempranillo-Garnacha. *Álvaro Palacios Winery.*
Full of bright red fruit with ripe undertones of blackberry jam, and hints of the Mediterranean country herbs, this wine is simply harmonious and very well equilibrated.
- EMILIO MORO FINCA RESALSO** 22 €
D.O. Ribera del Duero. Tinto Fino.
This wine expresses itself with marked primary aromas, mulberry, licorice and black forest fruits. A tasty and appetizing ensemble which, on the palate, shows us its vocation as an expressive and intense wine but with a well-developed structure that makes it pleasant to drink.
- LES COUSINS INCONCIENTS CRIANZA**..... 26 €
D.O. Priorat. Cariñena-Garnacha-Gabernet Sauvignon-Merlot-Sirah.
A fluid wine with mineral and brine sensations. The prevailing notes are silk, cigar box cedar and leather. A fun wine confidently.
- QS2** 34 €
V.T. Castilla León. Tinto Fino-Cabernet Sauvignon-Petit Verdot.
Petter Sisseck by Quinta Sardonía.
Petter Sisseck (Pingus, Hacienda Monasterio y Clos D'Agon).
Many wine projects that have emerged in recent years on the banks of "el Duero", few bring something new, attractive and why not, exceptional. Aromas of ripe fruit in season, roasted, spices (cinnamon, pepper). Is tasty, aromatic, mature, balanced and end marked by wood tannin.
- EL PREDICADOR**..... 45 €
D.O. Rioja. Tempranillo. Contador Winery.
The nose shows red and black fruits, rich woods, spices and minerals notes, showing great complexity. The palate is nice and fresh, with high-volume, full of fruity sensations. The well balanced between acidity and sweet tannin gives power and persistence. Very fine and delicate. A perfect match with beef.
- VIÑA ARDANZA RESERVA** 50 €
D.O. Rioja Tempranillo-Garnacha.
Intense aroma with spicy notes of vanilla and black fruit. Well-structured on the palate, perfectly balanced in acidity and, with soft and silky tannins. A classic wine. It has much to offer for all tastes and will not fail to impress.
- PSI** 65 €
D.O. Ribera del Duero. Tinto Fino. Dominio de Pingus.
PSI is a fresh, tasty red wine by "Dominio de Pingus" winery Ribera del Duero, led by the famous agricultural engineer and oenologist Peter Sisseck. It is aged in cement deposits, oak vats and old French oak barrels of "Pingus" and "Flor de Pingus". Intense with good structure. A very exclusive wine that's bound to impress you.
- ALIÓN**..... 90 €
D.O. Ribera del Duero. Tinto Fino. Vega Sicillia Winery.
Vega Sicilia created Alión with a different philosophy and personality. Modern and sophisticated with a Beautifully textured with soft, concentrated fruit and plenty of wood well integrated.