

AIGUA

A CUP

FRESH WHITE WINE	Magic Wines Jubany - Xarello i Garnatxa Blanca	5€
AROMATIC WHITE WINE	Vibrant Wines Jubany - Chardonnay i Macabeu	5€
ROSÉ WINE	Whispering Angel Côtes de Provence - Garnatxa	7€
MEDIUM-BODIED BLACK WINE	Rouge Wines Jubany - Garnatxa, Syrah i Garrut	5€
MEDIUM-BODIED BLACK WINE	Balance Wines Jubany - Tempranillo, altres	6€
CAVA	Encisador Wines Jubany - Macabeu i Xarello	8€
CHAMPAGNE	Möet Chandon Brut Imperial Pinot Noir	15€
CHAMPAGNE ROSÉ	Möet Chandon Rosé Impérial - Pinot Noir	18€

SANGRIA

White Vibrant - Wines Jubany	36€
Ink J de Jubany - Wines Jubany	36€
Rosé Rosé de Barbrà Forés	36€
Cava Encisador	38€
Rose Cava Aire de l'Origan Rosé	40€
Champagne R de Ruinart	105€
Champagne Rosé Rosé Impérial	140€

WHITE WINES

AROMATICS

El Jardín de Lucía Albariño	32€
Savina Viognier, Malvasia i altres	44€

FRESH

Markus Molitor Mosel - Riesling	26,50€
Cloudy Bay Sauvignon Blanc	58€

WITH TACT

El Paraguas Treixadura, Godello i Albariño	33€
Termes White Malvasia i Verdejo	37€

ROSÉ WINES

Rosé of Bàrbara Forés Garnatxa, Syrah i Carinyena	24€
La Rosa Sumol	27€
Whispering Angel Garnache, Rolle, Syrah, Cinsault	41,5€

SPARKLING

Sparkling	26€
Coquet Cava - Xarello, Macabeu i Parellada	40,5€
Milesimé Cava - Chardonnay	44,5€
Terrers Corpinnat - Macabeu, Xarello, Parellada i Monastrell	
Sparkling Rose	
Martínez Rosé Cava - Pinot Noir i Garnatxa	26€
Aire de l'Origan Rosé Corpinnat - Pinot Noir	29,5€
By night Cava - Macabeu, Xarello, Parellada i Monastrell	36€

THE JUBANY WINES

WHITE		
Hi Canten els Àngels Fruity white - Verdejo	20€	
Vibrant Fruity white - Chardonnay i Macabeu	22€	
Magic FRESH WHITE - Xarello i Garnatxa Blanca	25€	
BLACK		
Rouge medium-bodied - Garnatxa, Syrah i Garrut	22€	
Obsession medium-bodied - Carinyena i Garnatxa	25€	
Balance medium-bodied - Tempranillo, Graciano, Altres	25€	
Alteri medium-bodied - Garnatxa, Carinyena, Altres	33€	
SPARKLING		
Encisador, Rva Brut - Macabeu i Xarello	30€	

BLACK WINES

LIGHT

La Montesa Rioja - Garnatxa i Tempranillo	30€
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La Coma Conca de Barberà - Trepal	33,50€
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El Hombre Bala Vinos de Madrid - Garnatxa	37€
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MEDIUM-BODIED

Agricola de Cadalso Vinos de Madrid - Syrah	25€
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Viña Sastre Crianza Ribera del Duero - Tempranillo	35€
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Les Terrasses Priorat - Garnatxa, Carinyena, altres	68€
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BODIED

El Sequé Alicante - Monastrell	40€
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Finca Malaveina Empordà - Merlot, Cabernet Sauvignon, Altres	45€
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Termes Toro - Tinta de Toro	48€
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MAGNUM

FRESH WHITE WINE	
Magic Wines Jubany - Xarello i Garnatxa Blanca	50€

FRUITY WHITE WINE	
Cloudy Bay Marlborough - Sauvignon Blanc	112€

ROSÉ WINE	
Whispering Angel Château d'Esclans - Garnache, Altres	92€

MEDIUM-BODIED BLACK WINE	
Rouge Vins Jubany - Garnatxa, Syrah i Garrut	55€

CHAMPAGNE	
Möet & Chandon Brut Impérial Magnum	163,5€

ROSÉ CAMPAGNE	
Möet & Chandon Rosé Impérial	197,5€

GREAT WINES

Gaia & Rey 2019 Langhe - Chardonnay	420€
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J. Drouhin, Montrachet G. Cru Montrachet-Chardonnay	980€
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L. Latour Echezeaux G. Cru 2016 Echezeaux - Pinot Noir	600€
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Quiñon de Valmira 2015 Rioja - Garnacha	950€
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Mouton Rothschild 2011 Pauillac - Cabernet Sauvignon, Merlot i Cabernet Franc	1100€
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La Faraona 2015 Bierzo - Mencía	1600€
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THE COCKTAILS

APPETIZER

Aire	12€
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White Vermouth, St Germain, salted grapefruit syrup, lime, Grapefruit soda

Negroni del Pescador	12€
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Rosemary-infused gin, white vermouth, white bitters, olive with anchovies

Tropical	12€
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Vodka, cranberry, passion fruit, orange, lime, Lemon soda

ALL DAY

Herbs Mojito	12€
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White rum, herbal liqueur, cane sugar candy-matte-orange, mint, grapefruit soda

Panacea Mule	12€
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Gin, ginger amivar, poma, lime, soda

Fruit Figures	12€
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White rum, herbal liqueur, cane sugar candy-matte-orange, mint, grapefruit soda

AFTER DINNER

Maquia	12€
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Gin infused with olives, lemon, basil, rosemary Jalmivar

Picant	12€
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Tequila Jalapeño, Agave, Lime, Pimiento Drum, Black Salt Crust

Aigua Tini	12€
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Gin Ice, seaweed-infused fine sherry, oyster leaves

BLOODY MARY

Bloody Gourmet	12€
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Belvedere, tomato, red vermouth, balsamic vinegar, rosemary, Crust Salt, celery and paprika

MOCKTAIL

Quita Sed	9€
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Seedlips infused with olives, lemon, alfàbrega, almivar de farigola de l'illa

Elixir	9€
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Seedlips spice, ginger syrup, apple juice and lime juice

THE HOUSE COCKTAILS

Pink Cloud	12€
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Aperol, St Germain, pineapple juice, lime

Gran Pecat	12€
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Tequila, pineapple, agave honey, Yuzu, Angostura

Mandra	12€
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Rum, Overproof rum, vanilla, lemon, passion fruit

Co-cooler	9€
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Apple, cucumber, lime, mint

Verge	9€
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Pineapple, raspberries, cinnamon, passion fruit, sea water

CHAMPAGNE

Möet & Chandon Brut Impérial	80,50€
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Champagne - Pinot Noir, Chardonnay i Pinot Meunier

Möet Chandon Ice Imperial	98,50€
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Champagne - Pinot Noir, Chardonnay i Pinot Meunier

R de Ruinart Brut	92€
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Champagne - Chardonnay, Pinot Noir i Pinot Meunier

Dom Pérignon Vintage 2010	235€
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Champagne - Pinot Noir i Chardonnay

CHAMPAGNE ROSÉ

Möet & Chandon Rosé Impérial	94,5€
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Champagne - Pinot Noir i Chardonnay

Ruinart Rosé	116,50€
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Champagne - Pinot Noir