

coctéles

cocktails

clásicos — classics

aromatic g&t \$16
bcn gin, fever tree tonic, peychaud's bitters, aromatics

bodega martini \$16
chemist gin, pickled pepper brine, white vermouth

negroni \$16
mahon gin, mata tinto vermouth, campari

paper plane \$14
four roses, el bandarar al fresco, mata tinto vermouth, lemon

pacharán como \$16
ashville vodka, atxa pacharán, cointreau, lime

gota fría \$14
cold brew, rum, px sherry, mole bitters

temporada — seasonal

mareo alta \$17
blanco tequila, palo cortado, atxa blanco, licor 43, lemon, tiki bitters

sucro de sandia \$15
cachaça, lustau east india, watermelon, lemongrass, lime, sherry infused watermelon rind

mora amarga \$16
four roses, amontillado, fernet branca, blackberry, sage, lime, candied sage leaf

bajo en alcohol — spanish low alc

verde spritz \$15
yzaguirre dry vermouth, st. germain, cilantro, lime, soda

sherry tonic \$14
amontillado, tonic, olives

tinto verano \$14
red wine, sparkling lemongrass

sin alcohol — non-alcoholic

g&t \$14
dhos n/a gin, fever tree tonic, aromatics

st. agrestis 'phony negroni' \$12
organic botanicals, juniper, quinine

sangria \$12
le naturel 'zero zero' white or red wine, orange oleo, citrus

solo mora \$12
kentucky 74 n/a bourbon, blackberry, sage, lime

sangria

la sueca red sangria \$9 glass/\$45 pitcher
garnacha, tempranillo, citrus, stone fruit, red fruit, cinnamon, nectar

sparkling sangria \$11 glass/\$55 pitcher
perelada cava, cognac, gin, triple sec, seasonal fruit



copas de vino

wines by the glass

jerez seco — dry sherry

bodegas tradición fino \$11/77
palomino, jerez (750ml)

la cigarrera manzanilla \$12/48
palomino, santucar de barrameda (375ml)

césar florido 'cruz del mar' amontillado \$15/56
palomino, chipiona (375ml)

lustau 'península' palo cortado \$11/77
palomino, jerez (750ml)

el maestro sierra 15 yr oloroso \$15/56
palomino, chipiona (375ml)

espumoso — sparkling

raventós 'blanc de blancs' \$17/72
2022 parellada/xarel·lo/macabeo, conca del riu anoià

petit albet brut rosé \$13/55
2023 pinot noir/garnatxa, penedès

blanco — white

columna \$15/64
2023 albariño, rias baixas

martinsancho \$14/60
2022 verdejo, rueda

luberri 'zuri' \$13/55
2024 viura/malvasia, rioja

b.r.o.t. inicial blanc \$13/55
2024 xarel·lo/riesling/macabeo, penedès

baldozar 923 'cañada paris' \$17/72
2022 merseguera, valencia

rosé y naranja — rosé & orange

ameztoi 'rubentis' rose \$17/72
2024 hondarrabi zuri/hondarrabi beltza, txakolina

gulp hablo \$15/64
2023 verdejo/sauvignon blanc, castile-la mancha

tinto — red

ultreia 'saint jacques' \$16/68
2020 mencia/bastardo/garnacha tintorerà, Bierzo

granito de gredos \$16/68
2023 garnacha, viños de madrid

mesquida mora 'sincronía negra' \$14/60
2020 caillat/mantonegro blend, mallorca

montecillo 'edición limitada' \$18/77
2019 tempranillo/graciano, rioja

emilio moro \$17/72
2022 tempranillo, ribera del duero

casa gran del siurana 'cruor' \$18/77
2019 carifena/garnacha/syrah, priorat



aperitivos

apertifs

vermut — vermouth

make it a spritz! add cava \$3 add soda \$2
yzaguirre dry \$14

atxa blanco \$10

mata blanco reserva \$10

alma de trabanco \$15

yzaguirre rosé \$14

el bandarar tinto \$8

lacuesta tinto reserva \$18

mata tinto reserva \$10

partida creus muz rojo \$17

en grifo y botella

sidra — cider

botanist & barrel 'less is more' asheville \$9
la lata 'sagardoa' sidra basque \$10

trabanco 'sidra natural' asturias \$9

botanist & barrel 'cúrate cider' sur lees \$45
asheville (750 ml)

isastegi 'sagarda naturala' basque \$9

una caña — beer

estrella damm lager 5.4% barcelona \$6

highland brewing cúrate blanca 4.8% asheville \$6

highland brewing avt ipa 6.5% asheville \$6

burial 'lightgrinder' porter 5.8% asheville \$6

estrella galicia '1906' helles bock 6.5% galicia \$6

estrella damm 'daura' gf lager 5.4% barcelona \$6

new belgium 'fat tire' 5.2% asheville \$6

sin alcohol — non-alcoholic

estrella galicia o.o galicia \$6

sierra nevada 'trail pass' ipa asheville \$6

untitled art 'juicy' ipa wisconsin \$6

dram cbd 'beauty bubbles' colorado \$8

vino cero cero — n/a wine

le natural 'zero zero' blanco \$11/45

2023 garnacha blanca, navarra

le natural 'zero zero' tinto \$11/45

2023 garnacha, navarra

refrescos — sodas

seasonal soda watermelon lemongrass \$5

fever tree sparkling ginger beer/ale, lemon, grapefruit \$3.50

sarilla sparkling black tea \$5

mexican coke \$4 **diet coke** \$3 **fanta orange** \$4



sobremesa

after dinner

dulce vino — sweet wine

la vinyeta 'sereno' generós sec \$14/70
2009 garnacha, empordà (500ml)

los bermejós dulce \$20/100
malvasia volcánica, lanzarote (500ml)

valdespino 'solera 1842' vos \$17/88
palomino fino/pedro ximénez, jerez (500ml)

lustau 'east india solera' cream \$16/84
palomino fino/pedro ximénez, jerez

césar florido 'cruz del mar' cream \$14/54
palomino fino/moscatel, chipiona

césar florido 'especial' \$13/49
moscatel, chipiona (375ml)

don px 'gran reserva' \$22
1999 pedro ximénez, montilla-moriles

olivares dulce \$16/80
2020 monastrell, jumla (500ml)

digestivos & aguardiente —

brandy & digestifs

sol y sombra \$18
spanish brandy & anisette liqueur

torres reserva 10 year \$13
solera-aged brandy

torres reserva 15 year \$15
solera-aged brandy

gran duque d'alba 12 yr \$20
gran reserva brandy

el maestro sierra 40 yr gran reserva \$62
solera-aged brandy

do ferreiro orujo \$18

do ferreiro orujo de hierbas \$17

atxa pacharán \$13
sloe berry liqueur

café — coffee

from counter culture

café solo \$3.50

espresso

cortado \$4

espresso with a splash of steamed milk

café con leche \$4.50

espresso with steamed milk

carajillo/trifásico \$8

espresso with preferred spirit, splash of steamed milk

spanish coffee \$10

espresso, spanish brandy, orange whipped cream