

coctéles

cocktails

clásicos — classics

aromatic g&t \$16
bcn gin, franklin & sons 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 bandarra al fresco, mata tinto vermouth, lemon

pacharán cosmo \$16

asheville vodka, abxa pacharán, cointreau, lime

gota fría \$14

cold brew, rum, px sherry, mole bitters

temporada — seasonal

marea alta \$17

blanco tequila, palo cortado, abxa blanco, licor 43, lemon, tiki bitters

sucre de sandía \$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

hajo en alcohol — spanish low abv

verde spritz \$15

yzaguirre dry vermouth, st. germain, cilantro, lime, soda

sherry tonic \$14

amontillado, tonic, olives

tinto de verano \$14

red wine, sparkling lemonade

sin alcohol — non-alcoholic

g&t \$14

dhos n/a gin, franklin & sons tonic, aromatics

solo mora \$12

kentucky 74 n/a bourbon, blackberry, sage, lime

st. agrestis 'phony negroni' \$12

organic botanicals, juniper, quinine

n/a sangría \$11

le naturel 'zero zero' white or red wine, orange oleo, citrus

sangría

la sueca red sangría \$9 glass/\$45 pitcher

garnacha, tempranillo, citrus, stone fruit, red fruit, cinnamon, nectar

sparkling sangría \$11 glass/\$55 pitcher

perelada cava, cognac, gin, triple sec, seasonal fruit

copas de vino

wines by the glass

jerez seco — dry sherry

valdespino 'inocente' fino \$12/84
palomino, jerez (750ml)

el maestro sierra fino \$18/126

palomino, jerez (750ml)

la cigarrera manzanilla \$12/48

palomino, sanlúcar de barrameda (375ml)

césar florido 'cruz del mar' amontillado \$15/56

palomino, chipiona (375ml)

el maestro sierra 15 yr oloroso \$15/56

palomino, chipiona (375ml)

espumoso — sparkling

raventós 'blanc de blancs' \$17/72

2023 parellada/xarel·lo/macabeo, conca del riu ancia

petit albet brut rosé \$13/55

2023 pinot noir/garnatxa, penedès

blanco — white

pazo señorans \$18/77

2023 albariño, rias baixas

coto de gomariz \$17/72

2023 treixadura/godello/albariño, ribeiro

martinsancho \$14/60

2022 verdejo, rueda

b.r.o.t. inicial blanc \$13/55

2022 xarel·lo/nesling/macabeo, penedès

baldozar 923 'cañada paris' \$17/72

2022 merseguera, valencia

rosé y naranja — rosé & orange

ameztoi 'rubentis' rose \$17/72

2024 hondarrabi zurí/hondarrabi beltza, bakolona

gulp hablo \$15/64

2023 verdejo/sauvignon blanc, castile-la mancha

tinto — red

dominio do bibel 'lalama' \$17/72

2021 mencía/brancella, ribeira sacra

ultra 'saint jacques' \$16/68

2020 mencía/bastardo/garnacha tintorera, Bierzo

granito de gredos \$16/68

2023 garnacha, viños de madrid

montecillo 'edición limitada' \$18/77

2019 tempranillo/graciano, rioja

emilio moro \$17/72

2022 tempranillo, ribera del duero

casa gran del suirana 'cruor' \$18/77

2019 cariñena/garnacha/syrah, priorat

aperitivos

apertifs

vermut — vermouth

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

o atxa blanco \$10

matá blanco reserva \$10

alma de trabanco \$15

yzaguirre rosé \$14

el bandarra tinto \$8

partida creus muz rojo \$17

lacuesta tinto reserva \$18

en grifo y botella

draft and bottles

sidra — cider

o botanist & barrel 'cúrate cider' asheville \$10

o trabanco 'sidra natural' asturias \$9

o isastegi 'sagarda naturala' basque \$9

o botanist & barrel 'cúrate' sur lees \$45

asheville (750 ml)

una caña — beer

o estrella damm lager 5.4% barcelona \$6

o highland brewing cúrate blanca 4.8% asheville \$6

o highland brewing avl ipa 6.5% asheville \$6

o burial 'tightgrinder' porter 5.8% asheville \$6

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

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

sin alcohol — non-alcoholic

estrella galicia 0.0 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

malvasía volcánica, lanzarote (500ml)

valdespino 'solera 1842' vos \$17/88

palomino fino/pedro ximénez, jerez (500ml)

césar florido 'especial' \$13/49

moscatel, chipiona (375ml)

césar florido 'cruz del mar' cream \$14/54

palomino fino/moscatel, chipiona

don px 'gran reserva' \$22

1999 pedro ximénez, montilla-moriles

olivares dulce \$16/80

2020 monastrell, jumilla (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/trifasco \$8

espresso with preferred spirit, splash of steamed milk

spanish coffee \$10

espresso, spanish brandy, orange whipped cream