

Cocktails

- CLÁSICO GIN & TONIC | 18**  
gin, lemon, tonic water, angostura, juniper berries.
- OAXAQUEÑO | 20**  
jalapeño infused Los Vecinos mezcal, Torres orange liqueur, cucumber, basil, fresh lime.
- MEZQUINO | 22**  
mezcal, ginger, honey, fresh lime, basil.
- ESPRESSO MARTINI | 20**  
freshly brewed Candelas coffee, double espresso vodka, Kahlúa.
- IBIZA BREEZE | 22**  
tequila, Aperol, passion fruit, fresh lime, cava.
- SPANISH NEGRONI | 18**  
gin, Campari, Spanish sherry.
- STRAWBERRY FIELDS | 20**  
vodka, grapefruit liqueur, lemon juice, strawberries, rosemary syrup.
- MARTINI 43 | 19**  
vodka, licor 43, triple sec, coconut cream
- EL NAVARRO | 21**  
spiced rum, pacharán, campari, lime juice, pineapple juice

*Bebidas Españolas*  
Spanish cocktails

- CAVA SPRITZ | 17**  
Campari, cava, club soda.
- TINTO DE VERANO / KALIMOTXO | 12**  
red wine with sprite or coca-cola.
- REBUJITO | 12**  
manzanilla sherry, sprite.
- CLARA | 10**  
Mahou beer with sprite.
- VERMUT | 14**  
Be Vermut vermouth (Cantabria), orange peel.

*Cerveza y Sidra* beer & cider

- ESTRELLA GALICIA | 10**  
pale lager from Galicia.
- ESTRELLA DAMM | 9**  
lager from Barcelona.
- ALHAMBRA RESERVA 1925 | 11**  
strong lager from Granada.
- MAHOU | 9**  
classic Spanish lager from Madrid.
- CLAUSTHALER | 9**  
non-alcoholic beer from Germany.
- ISASTEGI | 9**  
dry hard apple Basque cider.
- FOUNDERS IPA | 10**  
American craft IPA.
- AMSTEL LIGHT | 9**
- HEINEKEN | 9**

*Sin Alcohol* non-alcoholic

- BLUEBERRY MOCKTAIL | 11**
- STRAWBERRY MOCKTAIL | 11**
- ROSEMARY LEMONADE | 8**
- GINGER BEER | 6**
- KAS | 6**  
Spanish soda choice of apple, orange or lemon.

Sangría

- |                        | GLASS | PITCHER |
|------------------------|-------|---------|
| <b>SANGRÍA ROJA</b>    | 15    | 50      |
| <b>SANGRÍA ROSÉ</b>    | 15    | 50      |
| <b>SANGRÍA DE CAVA</b> | 16    | 52      |

*Sparkling*

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|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>176. BLANCA</b> , Parellada, Macabeo, Xarel.lo, Cava Brut N/V<br><i>fresh, floral and honey hints. Fruity and well balanced.</i>                       | 15    |
| <b>178. BORN BRUTAL</b> , Brut Rose, Pinot Noir, Barcelona, N/V<br><i>Elegant and full of nuances, citrus aromas, crisp and fresh and a sweet finish.</i> | 16    |

*Rosado/Rosé*

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| <b>180. MARTINEZ LACUESTA ROSE</b> , Garnacha, Rioja 2023<br><i>complex fruit notes predominate. Persistent and warm finish.</i> | 15    |

*Blanco/White*

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| <b>101. VIÑA COSTEIRA</b> , Treixadura, Godello, Albariño, Ribeiro, 2023<br><i>tropical fruit well balanced and fresh.</i>                               | 16    |
| <b>102. CASTEL DE FORNOS</b> , Albariño, Rias Baixas, 2023<br><i>mineral with some stone fruit, citrus notes and dry finish.</i>                         | 16    |
| <b>110. SEÑORIO DE SARRIA</b> , Chardonnay, Navarra, 2023<br><i>tropical fruits, ripe pineapple and citrus fruits notes with a smooth floral finish.</i> | 15    |

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| <b>113. LUNA (ORGANIC)</b> , Sauvignon Blanc, Castilla y Leon, 2024<br><i>passion fruit, blackcurrant and tropical fruits sit beside a herbal, nutty edge.</i> | 15 |
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*Tinto/Red*

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| <b>121. SOCARRAT</b> , Tempranillo, Rioja, 2020<br><i>intense hints of blackberry, redcurrant and licorice with an elegant finish.</i>                      | 15    |
| <b>136. DOMINIO DEL CUCO HAIKU</b> , Tinto Fino, Ribera del Duero, 2011<br><i>hints of cola, blackberry, and cherry, well balanced and a smooth finish.</i> | 18    |
| <b>149. SEÑORIO DE SARRIA RESERVA</b> , Cabernet, Navarra, 2018<br><i>hints of ripe black fruit spices and balsamic. Long and persistent aftertaste.</i>    | 18    |

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| <b>172. MORILLAS</b> , Mencia, Cantabria, 2020<br><i>flavors of ripe red fruit, herbs and licorice. Elegant and well balanced.</i> | 17 |
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| <b>184. ONDARRE RESERVA</b> , (Sustainable agriculture) Tempranillo, Rioja, 2019<br><i>smooth and well-structured, with velvety tannins and a lingering finish.</i> | 17 |
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*Sherries* fortified wines

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| <b>301. TIO PEPE</b> , Fino<br><i>dry and mineral, hints of olives, salted crisps and green apples. Long aftertaste.</i> | 12    |

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| <b>302. OBISPO GASCÓN</b> , Palo Cortado<br><i>notes of almonds, apricots, cinnamon, and toffee. Dry long finish.</i> | 14 |
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| <b>303. GOBERNADOR</b> , Oloroso<br><i>notes of anise and clove, bitter almond and dried orange. Long finish.</i> | 16 |
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| <b>304. TIO DIEGO</b> , Amontillado<br><i>nutty and caramel notes. Fairly high acidity, lemon zest and slightly bitter.</i> | 16 |
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| <b>305. MAESTRO SIERRA</b> , Pedro Ximenez<br><i>hints of spices, red fruit and caramel. Good acidity, light and refreshing.</i> | 15 |
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