

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.
- MARGARITA CLÁSICA | 18**  
Sauza tequila, fresh lime, triple sec, salt.  
*+ spicy, strawberry, passion fruit, mango +\$1*
- 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

- MAHOU DRAFT | 9**  
draft lager from Madrid.
- ESTRELLA DAMM DRAFT | 9**  
draft lager from Barcelona.
- ESTRELLA GALICIA | 10**  
pale lager from Galicia.
- ALHAMBRA RESERVA | 11**  
strong lager from Granada.
- ALHAMBRA RESERVA ROJA | 12**  
superior red beer from Granada.
- ESTRELLA GALICIA 00 | 9**  
non-alcoholic beer.
- ISASTEGI | 9**  
dry hard apple Basque cider.
- AMSTEL LIGHT | 9**
- HEINEKEN | 9**
- LAGUNITAS IPA | 10**

*Sin Alcohol* non-alcoholic

- BLUEBERRY MOCKTAIL | 11**
- STRAWBERRY MOCKTAIL | 11**
- MINT TEA LEMONADE | 8**
- ORANGE GINGER | 6**  
orange juice and ginger beer.
- KAS | 6**  
Spanish soda choice of apple, orange or lemon.

Sangría

GLASS PITCHER

- SANGRÍA ROJA** 15 50
- SANGRÍA ROSÉ** 15 50
- SANGRÍA DE CAVA** 16 52

*Sparkling*

GLASS

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

*Rosado/Rosé*

GLASS

- 180.MARTINEZ LACUESTA ROSE**, Garnacha, Rioja 2023 15  
*complex fruit notes predominate. Persistent and warm finish.*

*Blanco/White*

GLASS

- 101.VIÑA COSTEIRA**, Treixadura, Godello, Albariño, Ribeiro, 2023 16  
*tropical fruit well balanced and fresh.*
- 102.CASTEL DE FORNOS**, Albariño, Rias Baixas, 2023 16  
*mineral with some stone fruit, citrus notes and dry finish.*
- 110.SEÑORIO DE SARRIA**, Chardonnay, Navarra, 2023 15  
*tropical fruits, ripe pineapple and citrus fruits notes with a smooth floral finish.*
- 113.LUNA (ORGANIC)**, Sauvignon Blanc, Castilla y Leon, 2024 15  
*passion fruit, blackcurrant and tropical fruits sit beside a herbal, nutty edge.*

*Tinto/Red*

GLASS

- 121.SOCARRAT**, Tempranillo, Rioja, 2020 15  
*intense hints of blackberry, redcurrant and licorice with an elegant finish.*
- 136.DOMINIO DEL CUCO HAIKU**, Tinto Fino, Ribera del Duero, 2011 18  
*hints of cola, blackberry, and cherry, well balanced and a smooth finish.*
- 149.SEÑORIO DE SARRIA RESERVA**, Cabernet, Navarra, 2018 18  
*hints of ripe black fruit spices and balsamic. Long and persistent aftertaste.*
- 172.MORILLAS**, Mencia, Cantabria, 2020 17  
*flavors of ripe red fruit, herbs and licorice. Elegant and well balanced.*
- 184.ONDARRE RESERVA**, (Sustainable agriculture) Tempranillo, Rioja, 2019 17  
*smooth and well-structured, with velvety tannins and a lingering finish.*

*Sherries* fortified wines

GLASS

- 301.TIO PEPE**, Fino 12  
*dry and mineral, hints of olives, salted crisps and green apples. Long aftertaste.*
- 302.OBISPO GASCÓN**, Palo Cortado 14  
*notes of almonds, apricots, cinnamon, and toffee. Dry long finish.*
- 304.TIO DIEGO**, Amontillado 16  
*nutty and caramel notes. Fairly high acidity, lemon zest and slightly bitter.*
- NIEPOORT OLD TAWNY**, 10 years old Porto 14  
*dark and rich.*

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