
Vermouth

Martini Bianco	6 €
Martini Rosso	6 €
Martini Extra Dry	6 €
Martini Rosato	6 €
Martini Riserva Speciale Bitter	7 €
Martini Floreale –alcohol-free–	7 €
Martini Ambrato PREMIUM	8 €
Martini Rubino PREMIUM	8 €
Campari	8 €



Snacks

Potato chips fried in olive oil.	5 €
Vegetable chips	6 €
Selection of homemade olives	4 €
Salted almonds	5 €

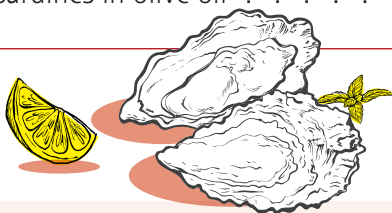


Appetizers

PEPERETES TINNED ITEMS

Premium selection of 100% Galician tinned foods

Mussels in "escabeche" sauce	20 €
Razor clams with garlic	28 €
Little sardines in olive oil	14 €



"Spéciale de Claire" oysters from Marennes-Oléron 1/2 dozen	30 €
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Sautéed Galician fine clam or in green sauce	36 €
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Real guacamole with its corn "totopos"	14 €
– Oaxaca restaurant recipe –	

Wild sea bass ceviche	26 €
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Matured beef steak tartare	26 €
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Iberian ham 100% "bellota" D.O. Salamanca	18 €
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"Bravas" Potatoes	10 €
– Sauces: Allioli (garlic mayonnaise), "Romesco" and Chilli –	

Red tuna "tostadas" at Chipotle	26 €
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Razors of the Delta de l'Ebre	26 €
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Rock mussels in txakoli	10 €
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Homemade ham croquettes (4u.)	12 €
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PREMIUM Beef mini burgers (4u.)	19 €
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Dice of beef tenderloin	22 €
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"Txipironets" crispy deep fried baby squid	26 €
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"Coca" crunchy flat bread from Folgueroles	6 €
– with tomato and olive oil –	

"Bomba de la Barceloneta" (2u.)	5 €
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Wines

Sparkling



Corpinnat

Vallformosa Mistinguet **Reserva Brut** 8 €

Cava

Júlia Bernet **Brut Nature** 9 €

Champagne

Möet Et Chandon **Brut Imperial** 18 €

Möet Et Chandon **Ice Imperial** 21 €

White

D.O. Conca de Barberà

Clos Montblanc Xipella 2024 . 6 €

D.O. Penedès

Freyé Vinyes Velles 2024 . 6 €

D.O. Rueda

Menade Nosso 2024 . 7 €

D.O. Ca Rioja

Nivarius N 2024 . 7 €

D.O. Getariako Txakolina

Talai Berri 2024 . 8 €

D.O. Rías Baixas

Terra de Godos 2024 . 8 €

D.O. Valdeorras

Viñaredo, Godello 2024 . 8 €

Rosé

D.o. Vinos de la Tierra de Castilla y León

Uvas Felices Sospechoso 2024 . 6 €

Valle del Uco, Mendoza, Argentina

Uco Rosé. 2024 . 7 €

Red

D.O. Montsant

Jaspí 2021 . 7 €

D.O. Empordà

Tocat de l'Ala 2021 . 8 €

Rioja Alavesa -D.O. Ca. Rioja-

Etxeita 2024 . 6 €

El de Debajo de la Escalera 2022 . 9 €

D.O. Ribera del Duero

Trus Roble 2024 . 8 €

D.O. Bierzo

Desc. J. Palacios, Pétalos del Bierzo 2022 . 9 €

Valle del Uco, Mendoza, Argentina

Uco Malbec. 2024 . 7 €



House cocktails

GREEN

Refreshing, minty and voluptuous
*Bacardi Rum Carta Blanca, lime juice,
"crème de menthe", aerated pineapple juice*

12 €



YELLOW

Sweet, acid, aromatic and balanced
*Pisco, herbaceous Mediterranean syrup, lemon
juice, egg white, angostura bitters*

12 €



BLUE

Oranges, flowers and an incredible colour
*Blue orange liqueur, Gin Raw, orange blossom,
egg white, lemon and tangerine juice*

12 €



RED

Fruity and slightly bitter
*Infused Campari with raspberries,
grapefruit juice, sugar syrup, egg white, lime*

12 €



Classics of the world



BLOODY MARY

Classic, spicy as you like, original
from Paris, France.

*Eristoff Vodka, Worcester sauce, lemon, celery salt,
pepper and chipotle tabasco*

15 €

PIÑA COLADA

Tropical flavours, improved version of the
Puerto Rican cocktail

*Bacardi carta blanca, pineapple, coconut cream,
a dash of salt and angostura bitters*

15 €



CAIPIRINHA

Iconic Brazilian cocktail, simplicity
and refreshing notes

*Cachaça Leblon, lemon and sugar.
Ask for seasonal fruit options*

15 €

Order your
Mojito or caipirinha
Fruity



MARGARITA

The quintessential Mexican drink,
citrus, sweet and salty

*Tequila Patrón Silver, triple dry
and agave syrup, lime juice*

15 €



PATRÓN MULE

The Latin and spicy touch

*Tequila Patrón Silver, lime,
salted agave caramel & ginger beer*

15 €



OAXACA

The strength of the earth with the sweetness
of the best agave

Mezcal Mistique, lime, agave & jalapeño

15 €





MOJITO

Cuba's most renowned cocktail,
refreshing, light and aromatic
Bacardi Carta Blanca, lime, fresh mint, and soda.
Ask for seasonal fruit option

15 €



NEGRONI

Italy's most representative combination.
Powerful, versatile and with bitter notes
Bombay Sapphire, Martini Rosso, Campari,
Orange Twist

15 €

ESPRESSO MARTINI

Desserts, coffee or glass. Born in London
Vodka grey goose, coffee liqueur, agave syrup,
fleur de sel and cold coffee infusion

15 €





Slushies, spritzes & low-alcohol cocktails

BELLINI 0'0 %

Perfumed, Asian notes and elegant
*Peach puree with jasmine syrup and carbonated
water with a saline note*

12 €



WATERMELON COOLER FREE 0'0 %

Summer in a glass, cleanses the palate,
neutralises thirst
*Watermelon puree, orange and lemon juice, mint
and basil, surrounded by tajin powder in the glass*

12 €



BASIL SMASH FREE 0'0 %

The most refreshing detox
Basil, lime, sugar and apple juice

12 €



FLAMINGO 0'0 %

It will open your hidden passions
Pineapple, blueberries, lime and vanilla

12 €



MARTINI BIANCO SPRITZ

The sweeter side of the Italian aperitif,
with notes of vanilla and a botanical touch.

Martini Bianco, cava and soda

15 €



FIERO 1881

All the Torino style represented in this drink

*The strong sharpness of Martini Fiero,
the sweetness of cava,
the floral delicacy of St Germain*

15 €



HUGO

The most fresh and floral Spritz

St Germain, soda & cava

15 €





Gin

Bombay Sapphire	15 €
Beefeater	15 €
Bombay Presse Lemon	15 €
Seagram's Extra Dry	15 €
Tanqueray	15 €
Gin Raw Original	16 €
Gin Raw Orange Blossom	16 €
Beefeater 24	16 €
Brockmans	16 €
Martin Miller's	16 €
Hendrick's	16 €
Old Raj 46°	16 €
Bombay Sapphire premier	16 €
Gin Mare	17 €
Tanqueray Ten	17 €
Monkey	18 €
Oxley	18 €
N° 209	18 €



Vodka

Eristoff	15 €
Eristoff Black	15 €
Absolut	15 €
Grey Goose	18 €
Grey Goose Watermelon & Basil	18 €
Grey Goose Strawberry & Lemongrass	18 €
Beluga	18 €
Belvedere	18 €

Combine
*your Gin or Vodka
with the tonic water
of your choice*



Rom

Bacardi <i>Carta Blanca</i>	15 €
Bacardi <i>Etiqueta Negra</i>	15 €
Cacique	15 €
Barceló <i>Reserva</i>	15 €
Brugal <i>Añejo</i>	15 €
Bacardi <i>Reserva 8 years</i>	16 €
Havana <i>7 years</i>	16 €
Flor de Caña <i>7 years</i>	16 €
Matusalem <i>7 years</i>	16 €
Flor de Caña <i>12 years</i>	17 €
Zacapa <i>23 years</i>	18 €
Santa Teresa <i>1796</i>	18 €





Whisky

Dewar's 8 years caribbean smooth	15 €
Ballantines	15 €
J&B	15 €
Dewar's 8 years japanese smooth	15 €
Jack Daniel's	15 €
Johnie Walker Black Label	16 €
Dewar's 12 years	16 €
Cardhu 12 years	17 €
Glenmorangie 10 years	17 €
Dewar's 15 years	17 €
Talisker 10 years	18 €
Aberfeldy 12 years	18 €
Glenrothes 12 years	18 €
Lagavulin 16 years	28 €



Tequila & Mezcal

Tequila Patrón Silver	15 €
Tequila Patrón Reposado	18 €
Tequila Patrón Añejo	22 €
Tequila Curado	15 €
Mezcal Mistique Espadin Triple Dest.	15 €

