

## White Wines



**D.O. PENEDÈS**  
**ROVELLATS BLANC PRIMAVERA**  
**Grapes:** Xarel-lo, Chardonnay, Macabeu, Parellada  
**Flavor:** Fruity and fresh, with notes of citrus and white fruits.  
**Pairing:** Ideal with seafood, light salads, and fish dishes.  
17,00 €



**D.O. PLA DE BAGES**  
**ABADAL**  
**Grapes:** Chardonnay, Sauvignon Blanc, Picapoll  
**Flavor:** Dry, with a mineral touch and notes of tropical fruits and citrus.  
**Pairing:** Perfect for poultry, pasta dishes with light sauces, and fresh cheeses.  
22,00 € / Copa 5,00 €



**D.O. EMPORDÀ**  
**L'ENCÍS**  
**Grapes:** White Grenache, Sauvignon  
**Flavor:** Fruity and aromatic, with a balance between acidity and sweetness.  
**Pairing:** Pairs well with seafood, sushi, and vegetarian dishes.  
21,00 €



**D.O. RUEDA**  
**QUÉ NO FALTE!**  
**Grapes:** Verdejo  
**Flavor:** Dry, with notes of green apple, hay, and a hint of herbs.  
**Pairing:** Excellent with tapas, fish dishes, and white meats.  
20,00 € / Copa 5,00 €



**D.O. RIOJA**  
**LA NIÑA DE MIS OJOS**  
**Grapes:** Sauvignon Blanc, Verdejo  
**Flavor:** Fresh and fruity, with good acidity and citrus notes.  
**Pairing:** Pairs well with seafood, pasta dishes, and salads.  
23,00 €



**I.G.P. CÔTES CATALANES**  
**LAFAGE CADIRETA**  
**Grapes:** Chardonnay  
**Flavor:** Rich and creamy, with notes of tropical fruits and butter.  
**Pairing:** Ideal for fish dishes with sauces, poultry, and soft cheeses.  
25,00 €



**D.O. TERRA ALTA**  
**BATEA FINCA BLANCO - HOUSE WINE**  
**Grapes:** White Grenache  
**Flavor:** Fresh and fruity, with notes of melon, pear, and a touch of citrus.  
**Pairing:** Ideal with grilled fish, seafood, salads, and pasta dishes with light sauces.  
14,00 € / Copa 4,00 €



## Red Wines



**D.O. EMPORDÀ**  
**99 PUNTS**  
**Grapes:** Black Grenache, Syrah  
**Flavor:** Intense and spicy, with notes of red fruits and a touch of oak.  
**Pairing:** Perfect with grilled meats, stews, and aged cheeses.  
23,00 €



**D.O. PENEDÈS**  
**ROVELLATS BRU DE TARDOR**  
**Grapes:** Black Grenache, Merlot, Cabernet Sauvignon  
**Flavor:** Balanced, with soft tannins and notes of black fruits and spices.  
**Pairing:** Ideal with red meats, lamb, and game dishes.  
20,00 €



**D.O. EMPORDÀ**  
**LA TRETA**  
**Grapes:** Black Grenache, Carignan  
**Flavor:** Fruity and robust, with good structure and notes of plum and licorice.  
**Pairing:** Excellent with braised meats, strong cheeses, and charcuterie.  
22,00 €



**D.O. MONTSANT**  
**BOIG PER TU**  
**Grapes:** Black Grenache, Carignan  
**Flavor:** Complex and deep, with notes of ripe fruits, spices, and a mineral touch.  
**Pairing:** Perfect for game dishes, grilled meats, and aged cheeses.  
28,00 €



**D.O. RIOJA**  
**HACIENDA EL OLMO**  
**Grapes:** Tempranillo  
**Flavor:** Smooth and round, with notes of red fruits and a touch of vanilla.  
**Pairing:** Ideal for tapas, pasta dishes with tomato-based sauces, and poultry.  
19,00 € / Copa 5,00 €



**D.O. RIOJA**  
**RAMÓN BILBAO ED. LIMITADA**  
**Grapes:** Tempranillo  
**Flavor:** Intense and elegant, with notes of black fruits, spices, and oak.  
**Pairing:** Pairs well with red meats, stews, and game dishes.  
26,00 €



**D.O. TERRA ALTA**  
**BATEA FINCA TINTO - HOUSE WINE**  
**Grapes:** Black Grenache, Syrah  
**Flavor:** Intense and spicy, with notes of red and black fruits, and a touch of oak.  
**Pairing:** Excellent with grilled meats, stews, game dishes, and aged cheeses.  
14,00 € / Copa 4,00 €



## Rosé Wines



**D.O. PENEDÈS**  
**ROVELLATS ROSAT MERLOT**  
**Grapes:** Merlot  
**Flavor:** Fresh and fruity, with notes of strawberries and raspberries.  
**Pairing:** Ideal with salads, pasta dishes, and grilled fish.  
17,00 €



**D.O. EMPORDÀ**  
**CORALÍ ESPELT**  
**Grapes:** Black Grenache  
**Flavor:** Fruity and light, with a floral touch and notes of red fruits.  
**Pairing:** Perfect for seafood, sushi, and vegetarian dishes.  
22,00 € / Copa 5,00 €



**D.O. RIOJA**  
**ALMA BOHEMIA DE ALTANZA**  
**Grapes:** Tempranillo, Macabeu  
**Flavor:** Fresh and balanced, with notes of red fruits and a hint of citrus.  
**Pairing:** Pairs well with tapas, salads, and light chicken dishes.  
22,00 € / Copa 5,00 €



**D.O. NAVARRA**  
**CASTILLO MONJARDÍN**  
**Grapes:** Merlot  
**Flavor:** Fruity and fresh, with notes of cherries and strawberries.  
**Pairing:** Ideal with salads, rice dishes, and fish.  
19,00 €



**I.G.P. CÔTES CATALANES**  
**MIRAFLORES ROSÉ**  
**Grapes:** Monastrell, Grey Grenache  
**Flavor:** Delicate and floral, with notes of red fruits and a mineral touch.  
**Pairing:** Perfect for seafood, Asian dishes, and salads.  
27,00 €



**LAMBRUSCO DELL'EMILIA I.G.P.**  
**LAMBRUSCO CAVICCHIOLI**  
**Grapes:** Lambrusco  
**Flavor:** Fruity and slightly sweet, with notes of cherry, strawberry, and a fizzy touch.  
**Pairing:** Ideal for charcuterie, pizzas, pasta with light sauces, and not-too-sweet desserts.  
19,00 €



**D.O. TERRA ALTA**  
**BATEA FINCA ROSADO - HOUSE WINE**  
**Grapes:** Black Grenache  
**Flavor:** Fruity and fresh, with notes of strawberry, raspberry, and a floral touch.  
**Pairing:** Perfect for rice dishes, salads, seafood dishes, and tapas.  
14,00 € / Copa 4,00 €



## Sparkling Wines



**D.O. CAVA**  
**CODORNIU PRIMA VIDES**  
**Grapes:** Macabeu, Xarel-lo, Parellada  
**Flavor:** Fresh and fruity, with notes of green apple and citrus.  
**Pairing:** Ideal with appetizers, seafood, and light dishes.  
20,00 €



**D.O. CAVA**  
**ROVELLATS IMPERIAL BRUT**  
**Grapes:** Macabeu, Xarel-lo, Parellada  
**Flavor:** Dry and balanced, with notes of white fruits and almond.  
**Pairing:** Perfect with seafood, sushi, and fish dishes.  
25,00 €



**D.O. CAVA**  
**ANNA DE CODORNIU BLANC DE BLANCS RESERVA**  
**Grapes:** Chardonnay, Xarel-lo, Macabeu, Parellada  
**Flavor:** Elegant and creamy, with notes of tropical fruits and a touch of brioche.  
**Pairing:** Excellent with poultry, seafood, and soft cheeses.  
23,00 €



Each wine has its own character and can complement a variety of dishes, enhancing the flavours and creating a unique dining experience.