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# CAVA & MAS

## Bienvenidos

To the most unique and extensive CAVA menu in Berlin! Cava is sparkling poetry in bottles! Join us on a sparkling culinary journey through Spain. Our curated wines, crafted using the traditional Método, not only as refreshing aperitifs but also - thanks to their elegant acidity - as superb accompaniments to food. Embrace the Mediterranean zest for life in a glass, just like the locals. ¡Salud!

## FRESH & FRUITY

### Vita Vivet Brut

Macabeo/Viura - Xarel.lo - Parelлада

**Cellar Jan Vidal, Penedès** - Dry, lively, invigorating, elegant, acacia & white peach - aged in the bottle for 10 months.

### Pedro Barquero G1 Brut Nature

Pedro Ximenez

**Bodega Perez Barquero, Andalucía** - Zero Dosage, lively, mineral, quince, juicy apple, toasty notes - aged in the bottle for 18 months

### Trepat Cava Rosado Reserva Brut Nature

Trepat

**Bodega Pere Mata, Penedès** - Zero Dosage, subtle freshness, elegant, dense, hibiscus, cranberries, forest berries, cloves, smoothness - aged in the bottle for 20 months

### Vita Vivet Cava Brut Nature

Xarel.lo - Macabeo - Parelлада

**Cellar Jan Vidal, Penedès** - Zero Dosage, vibrant, elegant, jasmine, pear, lemon zest, animating - aged in the bottle for 12 months

### 32 Vita Vivet Cava Rosado Brut

32

Pinot Noir/Trepat

**Cellar Jan Vidal, Penedès** - dry, fresh, lively, sweet cherry, red berries, citrus fruit - aged in bottle for 10 months

52

### Castillo de Monjardin Rosé Brut Nature

39

Garnacha/Chardonnay

**Castillo de Monjardin, Navarra** - Zero Dosage, mineral, lively, forest berries, mint, citrus, jasmine - aged in the bottle for 24 months

42

### Muga Conde de Haro Cava Brut Rosé

59

Garnacha

**Bodega Muga, Rioja** - dry, fresh, sweet wild strawberries, rosehip, yogurt, lemon cream - aged in the bottle for 14 months

49

### Familia Cava Gran Reserva Brut Nature 89

Xarel.lo - Macabeo - Parelлада

**Bodega Pere Mata, Penedès** - Zero Dosage, complex, full-bodied, lemon cream, ripe peach, herbs, cedar, cinnamon - aged in the bottle for 68 months

## SEA BREEZE & HINT OF SPICE

### Tutum Ba Cava Brut

Xarel.lo - Parelлада - Macabeo

**Bodega Anima Negra, Catalunya/Gebirge** - dry, refreshing, linden blossom citrus fruit, sea salt - aged in the bottle for 18 months

### Corpinnat Reserva Brut Nature

Parelлада - Xarel.lo - Macabeo

**Bodega Llopart, Penedès** - Zero Dosage, invigorating, honeysuckle, pears, sea salt, lemon cream - aged in the bottle for 20 months

### 39 Castillo de Monjardin Brut Nature

37

Chardonnay

**Castillo de Monjardin, Navarra** - Zero Dosage, fresh, green apple, citrus fruits, hazelnut nougat cream - aged in the bottle for 24 months

49

### Martín Codax Espumoso Brut

55

Albariño

**Bodega Martín Codax, Galicia/Atlantik** - dry, invigorating, lively, elderflower, apricot, melon, sea salt, green tea leaves - aged in the bottle for 30 months

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# CAVA & MAS

## CLASSIC & ELEGANT

- L'Assemblage Cava Gran Reserva Brut Nature 44  
Xarel.lo - Macabeo - Parellada  
**Bodega Pere Mata, Penedès** - Zero Dosage, complex, full-bodied, juicy stone fruits, mineral, nutty, delicate yeastiness - aged in the bottle for 60 months
- Conde de Haro Cava Brut 59  
Macabeo (Viura), Chardonnay  
**Bodega Muga, Rioja** - dry, fine bubbles, grapefruit, green apple, baking spices, biscuit cream - aged in the bottle for 24 months
- Coquet Cava Gran Reserva Brut Nature 66  
Macabeo - Xarel.lo - Parellada  
**Bodega Mestres, Penedès** - Zero Dosage, Subtle freshness, complexity, finesse, fennel, chamomile, apple, lemon yogurt, sea salt, brioche - aged in the bottle for 48 months
- Sumarroca Gran Reserva Brut Nature 49  
Macabeo - Xarel.lo - Parellada  
**Bodega Sumarroca, Penedès** - Zero Dosage, full-bodied, creamy, peach, juicy apple, pastry - aged in the bottle for 36 months
- Rosado Cava Reserva Brut Nature 49  
Trepát, Monastrell, Garnacha  
**Bodega Mestres, Penedès** - Zero Dosage, lively, harmonious, mineral, red cherry, raspberry, dough, hazelnuts - aged in the bottle for 30 months
- Microcosmos Rosado Reserva Brut Nature 68  
Pinot Noir, Monastrell, Garnacha  
**Bodega Llopart, Penedès/Corpinnat** - Zero Dosage, elegant, complex, creamy, fine acidity, black & red berries, toast, roasted nuts - aged in the bottle for 24 months

## RICH & OPULENT

- Marrugat Cava Gran Reserva Brut Nature 39  
Chardonnay - Macabeo - Parellada - Xarel.lo  
**Bodega Pinard, Penedès** - Zero Dosage, fine bubbles, elegant freshness, ripe yellow fruit, caramel candy, butter croissant - aged in the bottles for 48 months
- Azabache Espumoso Brut 49  
Tempranillo Blanco  
**Finc de Azabache, Rioja** - dry, delicate, full-bodied, silky, lively, honeysuckle, acacia, lemon, pastry - aged in the bottle for 18 months
- Suspirum Marrugat Cava Gran Reserva Brut Natur 55  
Chardonnay, Macabeo, Parellada, Xarel.lo  
**Bodega Pinard** - Zero Dosage, fine sparkling, elegant freshness, ripe yellow fruit, caramel candy, butter croissant - aged in the bottle for 48 months
- Barcelona Cava Gran Reserva Brut Nature 46  
Macabeo - Xarel.lo - Parellada  
**Bodega Pere Mata** - Zero Dosage, lively, citrus fruit, ginger marmalade, fresh almonds - aged in the bottle for 50 months
- Corpinnat Rosado Reserva Brut 49  
Monastrell - Garnacha - Pinot Noir  
**Bodega Llopart, Penedès** - dry, compact, forest fruits, red apple, balsamic, fine tannins, delicate acidity - aged in the bottle for 18 months

## spanish sparkling elixier: método tradicional

The history of Spanish sparkling wine dates back to the 18th century, closely intertwined with Spain's tradition, culture, and terroir. In 1872, the first Cava was produced using the traditional method. Since the wine had to mature for at least 9 months on the lees in the bottle in the limestone cave (CAVA), this sparkling wine was simply called CAVA. Although Penedès in Catalonia, near Barcelona, is the epicenter of production, wonderful Cavas can be found in designated regions throughout Spain. Today, Spain is one of the world's leading producers of traditional method sparkling wines. The variety of styles, grape varieties, and terroirs offers a wide selection - from Cava to special Espumoso from different wine regions, to the Penedès brand Corpinnat. ¡Salud!

## APERITIVOS

Olivas Olives		4	Queso mezcla madurado de la Mancha con Picos <sup>7</sup> Aged mixed cheese from the La Mancha region with breadsticks	8
Pan con Aioli Mallorquín <sup>1,7</sup> Bread with Aioli		4	Pincho de Tortilla <sup>3</sup> Spanish potato omelette	5.8
Pa amb tomàquet <sup>1</sup> Grated tomatoes on toasted bread		4	Patatas bravas <sup>7</sup> Fried potatoes with aioli and salsa brava	6
Boquerones en vinagre <sup>4,12</sup> Anchovies pickled in vinegar		7	Pimientos de Padrón Green padron peppers	7.8
Croquetas de queso azul y membrillo <sup>1,2,7</sup> Blue cheese and quince croquettes	PER PIECE 2		Nuestra ensaladilla rusa <sup>1,3,4,7</sup> Potato salad with tuna	7.5
Croquetas de Jamón Ibérico <sup>1,3,7</sup> Ham croquettes	PER PIECE 2		Gambas en pasta filo con mayonesa de wasabi <sup>1,2,3,6,7,10</sup> Prawns in filo pastry with wasabi mayonnaise	6.5

## NUESTROS IBÉRICOS

Jamón ibérico con pa amb tomàquet <sup>1</sup> 17.8  
Finely sliced Ibérico pork ham, served with grated tomato bread

Chorizo ibérico con pa amb tomàquet <sup>1</sup> 13.5  
Iberian chorizo, served with grated tomato bread

### CAVA&TAPAS BAR

#### Vita Vivet Cava Brut (0.75l)

Xarel.lo - Macabeo - Parellada  
Cellar Jan, Vidal, Penedès - Zero Dosage, lively, elegant, jasmine,  
pear, lemon zest, invigorating - aged in the bottle for 12 months

Olives  
Aged mixed cheese from La Mancha  
Ham croquettes  
Potato omelette

49€

also available vegetarian!

### CAVA&TAPAS RAVAL

#### Familia Cava Gran Reserva Brut Nature (0.75l)

Xarel.lo - Macabeo - Parellada  
Bodega Pere Mata, Penedès - Zero Dosage, complex,  
full-bodied, lemon cream, ripe peach, herbs, cedar, cinnamon -  
aged in the bottle for 68 months

Pickled anchovies and bread with tomato  
Aged mixed cheese from La Mancha  
2 blue cheese croquettes and 2 Ham croquettes  
Timbal Sobrasada  
2 Crema Catalanas

89€

also available vegetarian!

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## VEGETARISCH

Queso de cabra asado con mermelada de tomate y miel <sup>7</sup> 8.8  
Grilled goat cheese with tomato marmelade, honey and fresh herbs

Calabacines asados con pesto rojo de Manchego y altramuces <sup>7,13</sup> 8  
Pan-fried zucchini with red Manchego pesto and lupins

Remolacha, queso de Burgos, dressing de frambuesas y avellanas <sup>6,7,8,10</sup> 8  
Beetroot salad with spanish fresh cheese from burgos, raspberry dressing and hazelnuts

## VEGAN

Berenjenas fritas con miel de agave <sup>1</sup> 7.8  
Eggplant tempura with agave honey

Steak vegano de seitan casero con yuca frita y BBQ Raval <sup>1,5,6</sup> 9.8  
Homemade vegan seitan steak with fried yucca, fresh vegetables and Raval BBQ sauce

Setas a la plancha con crema de apionabo, bacon vegano <sup>1,8,9</sup> 9.8  
Grilled mushrooms with celery puree, vegan bacon and almonds

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## FISCH

Calamares fritos con aioli negro <sup>1,7,14</sup> Fried squid rings with black aioli	9
Gambas al ajillo <sup>2,12</sup> Prawns in garlic oil	12
Pulpo crujiente con patatitas al pimentón, algas y salsa picantona <sup>2,10,14</sup> Crunchy octopus with potatoes, La Vera peppers, seaweed and spicy emulsion	17.8
Boquerones crujientes con salsa andaluza <sup>1,3,4,7,10</sup> Deep-fried sardelles with andalusian sauce	7
Pimientos de Piquillo rellenos de bacalao y azafrán <sup>1,4,7,12</sup> Piquillo-peppers stuffed with cod and saffron	8.8

## FLEISCH

Vacio a la brasa con chimichurri <sup>7,12</sup> Grilled flanksteak with chimichurri, caramelized peppers, and sweet potato foam	12.8
Timbal de sobrasada, berenjena, queso de cabra caramelizado con tomatitos <sup>7,12</sup> Timbal Sobrasada from Mallorca with eggplant, caramelized goat cheese und cherrytomatoes	12
Tataki de presa ibérica <sup>1,6,11,12</sup> Slices of seared Ibérico pork loin fillet	13.8
Chorizo a la sidra asturiana (picante) <sup>12</sup> Pepper sausage cooked in cider	7.8
Albóndigas con salsa de tomate <sup>1,3,7,12</sup> Meatballs in tomato sauce	7.8
Pollo con adobo canario, patatitas y habas de soja <sup>1,6,12</sup> Chiicken with canary islands marinade, potatoes and soybeans	8.8

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## DESSERT

Crema Catalana <sup>3,7</sup>

The catalan interpretation of Crème Brûlée

6

Flan de tres quesos y crumble de nuez <sup>1,7,8</sup>

Three-cheese flan with walnut crumble

7.5

Coulant de chocolate con helado vainilla <sup>(10 min) 1,3,7</sup>

Chocolate cake with vanilla ice cream

8.5

Sorbete de limón al cava <sup>12</sup>

Lemon sorbet with cava

5.8

and why not...?

Gin Tonic Spezial

Gin - Tonic - Juniper berry - Orange zest - Lemon zest

9

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## CAVA 0.1l

### Dibón Brut Selección

Cava - Xarel.lo, Macabeo und Parellada -

**Bodegas Pinord** - D.O. Cava

long finish with mild fruity notes

5

### Cautiu Rosé

Trepát

**Vinos para ti, Catalunya** -

dry, fresh, lively, raspberries, strawberries, harmonious - aged in the  
bottle for 14 months

5.5

## CAVA 0.75l

### Dibón Brut Selección

Cava - Xarel.lo, Macabeo und Parellada -

**Bodegas Pinord** - D.O. Cava

long finish with mild fruity notes

32

### Cautiu Rosé

Cava - Xarel.lo und Parellada -

**Vinos para ti** - D.O. Cava

dry, fresh, lively, raspberries, strawberries, harmonious - aged in the  
bottle for 14 months

33

## ROSE WINE 0.2l

### Baron de Funes

Garnacha -

**Bodegas Esteban Martín** - Cariñena Spain

rich and refreshing with lingering raspberry and strawberry aromas

8.5

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## WHITE WINE 0.2l

### Abuelo Blanco

Verdejo -

**Bodegas Piqueras** - D.O. Almansa -  
fruity with a touch of tropical fruits

### Hello World

Viognier -

**Finca la Estacada** - V.T. Castilla - very fresh and light

### Las Flechas de San Martin

Garnacha blanca -

**Sara Selections** - D.O. Navarra - full-bodied, sparkling  
and refreshing

### Viuda Negra (Las Levantadas)

Viura - Tempranillo blanco - Malvasia -

**Bodegas Javier San Pedro Ortega** - D.O.Ca Rioja  
elegant and complex

7.5 Marieta

Albariño -

**Bodegas Martín Códax** - D.O. Rias Baixas - juicy and harmonious

9

8.5 Flor de Añon

Verdejo -

**Bodega Santo Cristo** - D.O. Campo de Borja  
creamy, fresh and long-lasting

8.5

8.5 875m Barrique

Chardonnay -

**Finca Carbonera** - D.O.Ca Rioja  
notes of tropical fruits, complex with character

9.5

9.5

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## RED WINE 0.2l

### El Abuelo Bio Crianza

Tempranillo - Cabernet Sauvignon - Monastrell -

**Bodegas Piqueras** - D.O. Almansa  
body and delicate aroma

7.5 Finca Resalso

Tempranillo -

**Emilio Moro** - D.O. Ribera del Duero - juicy, fruity and  
lightly spicy

9

### Matsu "El Pícaro"

Tinta de Toro -

**Matsu** - Toro DOP - dry with a luscious fruity taste

8.5 Marius Reserva

Garnacha tintorera - Monastrell -

**Bodegas Piqueras** - D.O. Almansa  
ripe berries, long, dry and balanced tannins

9.5

### Carpess Crianza

Tempranillo -

**Finca Egoinei** - D.O. Ca Rioja

a bold red wine with a good balance between acidity and  
tannins

9 Arbre Negro

Garnacha - Samsó - Merlot - Cabernet y Syrah -

**Bodegas Vinos para ti** - D.O.Ca Priorat

red berries, spicy, floral notes and mineral

10

### Vino Raval (Zorra Ravalera)

Tempranillo - Rufete -

**Vinos La Zorra** - D.O.P Sierra de Salamanca

tasty, ripe and fruity tannins, pleasant finish

9.5



## WHITE WINE 0.75l

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Marieta Albariño - <b>Bodegas Martín Códax</b> - D.O. Rias Baixas - juicy and harmonious	29	Mountain Blanco Moscatel - <b>Telmo Rodríguez</b> - D.O. Sierras de Málaga fruity with a touch of honey and spices	39
Terras Gauda Albariño - Caiño - Loureiro - <b>Bodegas Terra Gauda</b> - D.O. Rias Baixas - fresh and copulent	39	G. Godello Godello - <b>Adega Ponte da Boga</b> - D.O. Ribeira Sacra - lemon fruit with a touch of pear	40
La Mar Caiño - <b>Bodegas Terras Gauda</b> - D.O. Rias Baixas - smooth and very long	54	Las Flechas de San Martin Garnacha blanca - <b>Sara Selections</b> - D.O. Navarra - full-bodied, sparkling and refreshing	27
Las Cuadras Muscat - Viognier - <b>Bodegas Costers del Sió</b> - D.O. Costers del Segre fresh with a note of tropical fruit and lime	29	Flor de Añon Verdejo - <b>Bodega Santo Cristo</b> - D.O. Campo de Borja creamy, fresh and long-lasting	27
Viuda Negra (Las Levantadas) Viura - Tempranillo blanco - Malvasia - <b>Bodegas Javier San Pedro Ortega</b> - D.O. Ca Rioja elegant and complex	32	Pi π Garnacha blanca - <b>Bodegas Langa</b> - D.O. Calatayud - long finish with a mineral character	39
875m Barrique Chardonnay - <b>Finca Carbonera</b> - D.O. Ca Rioja notes of tropical fruits, complex with character	32	Abuelo Blanco Verdejo - <b>Bodegas Piqueras</b> - D.O. Almansa - fruity with a touch of tropical fruits	25
Hello World Viognier - <b>Finca la Estacada</b> - V.T. Castilla - very fresh and light	27		

## ROSE WINE 0.75l

Baron de Funes Garnacha - <b>Bodegas Esteban Martín</b> - Cariñena Spain juicy and refreshing with persistent raspberry and strawberry flavors	26	Golós Rosat Mallorca Pinot Noir - <b>Miquel Gelabert - Pla i Llevant</b> , Mallorca DOP vibrant and very well balanced with a medium-bodied structure	36
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## RED WINE 0.75l

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<p>Pittacum Mencia - <b>Bodega Pittacum</b> - D.O. Bierzo dry, juicy and harmonious</p>			
<p>Vino Raval (Zorra Ravalera) Tempranillo - Rufete - <b>Vinos La Zorra</b> - D.O.P Sierra de Salamanca tasty, ripe and fruity tannins, pleasant finish</p>			
<p>El Chaparral Garnacha - <b>Bodegas Nekeas</b> - D.O. Navarra - cherry, oak, pepper and red fruit</p>			
<p>Viuda Negra Crianza Tempranillo - <b>Bodegas Javier San Pedro Ortega</b> - D.O.Ca Rioja full-bodied, flavorful, broad and long</p>			
<p>Arbre Negre Garnacha - Samsó - Merlot - Cabernet y Syrah - <b>Bodegas Vinos para ti</b> - D.O.Ca Priorat red berries, spicy, floral notes and mineral</p>			
<p>Finca Resalso Tempranillo - <b>Emilio Moro</b> - D.O. Ribera del Duero - juicy, fruity and lightly spicy</p>			
<p>Pago de Carraovejas Cabernet Sauvignon - Merlot - Tempranillo - <b>Pago de Carraovejas</b> - D.O. Ribera del Duero juicy and wonderfully balanced</p>			
	30	<p>Carpess Crianza Tempranillo - <b>Finca Egomei</b> - D.O. Ca Rioja a bold red wine with a good balance between acidity and tannins</p>	28
	32	<p>Señorio de San Vicente Tempranillo - <b>Señorio de San Vicente</b> - D.O. Ca Rioja a full-bodied flavor experience with ripe fruits and a subtle spicy note</p>	92
	34	<p>Egomei Tempranillo, Graciano - <b>Finca Egomei</b> - D.O. Ca Rioja medium-bodied and length with an elegant cherry note</p>	42
	33	<p>Holgazán Tempranillo - <b>Bodegas Marta Maté</b> - D.O. Ribera del Duero velvety tannins and silky freshness</p>	36
	34	<p>Matsu "El Pícaro" Tinta de Toro - <b>Matsu</b> - Toro DOP - dry with a luscious fruity taste</p>	27
	29	<p>El Abuelo Bio Crianza  Tempranillo - Cabernet Sauvignon - Monastrell - <b>Bodegas Piqueras</b> - D.O. Almansa body and delicate aroma</p>	25
	85	<p>Marius Reserva Garnacha tintorera - Monastrell - <b>Bodegas Piqueras</b> - D.O. Almansa ripe berries, long, dry and balanced tannins</p>	32
		<p>Isabel Peralta Garnacha Tintorera - <b>Bodega Cortijo Trifillas</b> - VT Castilla - silky, powerful with a pronounced fruit character</p>	42

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## DRINKS

Filtered Water <small>sparkeling/still</small>	0.25/0.7l	1.7/4.0
Bad Liebenwerder <small>sparkeling/still</small>	0.75l	5.5
Premium Cola	0.25/0.5l	2.7/5.3
Fever-Tree <small>Ginger Ale, Ginger Beer, Bitter Lemon, Indian Mediterranean</small>	0.2l	3.6
Bauer Säfte <small>Apple, Orange, Mango, black currant, Rhubarb Each variety also available as a spritzer</small>	0.25/0.5l	2.5/4.8
Homemade Limonade <small>Mint, Lemon, Soda, sugar syrup</small>		5.5

## CIDER

Cider Ostmost Outcider	0.33l	5.5
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## BIER

Estrella Galicia from tap	0.3/0.5l	3.9/5
Estrella Damm from tap	0.3/0.5l	3.9/5
Bier from tap with Picon	0.3/0.5l	3.9/5
Clara (Alster)	0.3/0.5l	3.9/5
Estrella Galicia alcohol free	0.33l	3.9

## VIRGINS

Gin Sour 0'0		7.5
Tanqueray 0'0 Tonic		7.5
San Bitter Spritz		6.5

## APERITIVO Y MAS

### VERMUT

Yzaguirre (Blanco/Rojo)	4.5
Yzaguirre & Soda/Tonic	6.5
Vermut vom Fass (Rojo)	4
La Copa Rojo/Blanco <small>Vermouth on sherry basis</small>	5.5
La Copa Soda/Tonic <small>Vermouth on sherry basis</small>	8
Yayo <small>Vermouth, Gin, Soda, Olives</small>	8
Niklas <small>Vermouth (Red) - Spicy Ginger</small>	6.5
Amargéro Mallorcaín	2cl 5

### RUM & WHISKEY

Barceló Imperial	40ml	8
Zacapa 23 J	40ml	15
Johnny Walker Black	40ml	7
Bulleit Rye Frontier Whiskey	40ml	7
J&B	40ml	6
Nomad <small>aged in sherry barrels</small>	40ml	9
Wild Turkey Bourbon	40ml	6.5

### MEZCAL

Mezcal Artesanal Demócrata	2cl/4cl	5/9
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## LONGDRINKS

Aperol Spritz	8
Aperol, Soda, Cava, Orange	
Campari Spritz	8
Campari, Soda, Cava, Orange	
Dutch Mule	9
Ketel One Vodka, lime juice, Spicy Ginger	
Mezcal Mule	10
Mezcal Artesanal, lime juice, Spicy Ginger	
Gin Sour	9
Gin, lemon juice, sugar	
Pisco Sour	9
Pisco Malpaso, lime juice, sugar, egg white, Angostura Bitter	
Whiskey Sour	9
J&B, lemon juice, sugar	
Negroni vom Fass	8
Campari, Vermouth, Gin	
Tinto de Verano	4.5
Redwine, lemonade	
Tinto de Verano 1.5 l	24
Redwine, lemonade	
Paloma	9
Tequila, lime juice, grapefruit lemonade	
Mezcal Sour	11.5
Mezcal Artesanal, lime juice, sugar, egg white, Angostura Bitter	
Negroni Mezcalero	10.5
Campari, Vermouth, Gin, Mezcal	
Gin Tonic Spezial	9
Gin, Tonic, juniper berry, lemon zest, orange zest	
Amargéro Mallorquin Spritz	9
Can Cavall Blau, Sencelles (4cl), Cava, Soda, Orange	
Monte & Tonic	9
Amargéro Montenegro, Tonic	
Espresso Martini	9
Espresso, Kahlua, Wodka	
Our homemade Sangria 1l	20
Redwine, lemonade, fruits	

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## GIN

<b>Nordés (Spanien)</b> Fruity-sweet, Albariño grape & licorice	2cl/4cl	5.5/8.5
<b>Ginself (Spanien)</b> Soft & elegant, mandarins & earthiness	2cl/4cl	6/9.5
<b>Xoriguer (Spanien)</b> Spicy-hot, juniper & citrus fruits	2cl/4cl	4/6.5
<b>Sipsmith (Spanien)</b> Juniper, citrus fruits and a hint of coriander	2cl/4cl	5.5/8.5
<b>Only (Spanien)</b> Floral-spicy, orange & lemon balm	2cl/4cl	6/9.5
<b>Gin Mare (Spanien)</b> Mildly mediterranean, rosemary & juniper	2cl/4cl	6/9.5
<b>Mascaró (Spanien)</b> Subtle & elegant, eucalyptus & pepper	2cl/4cl	5.5/8.5
<b>Bulldog (England)</b> Herbaceous-biting, pepper & lemon	2cl/4cl	4/6.7
<b>Gordons Pink (England)</b> Sweetness from raspberries and strawberries	2cl/4cl	3.5/5.5
<b>Tanqueray Sevilla (England)</b> Oranges from Sevilla	2cl/4cl	4/6.5
<b>Tanqueray (England)</b> Fresh juniper	2cl/4cl	4/6.5
<b>Tanqueray 10 (England)</b> Robustly fresh, juniper & Angelica	2cl/4cl	5.5/8.5
<b>The Illusionist Bio (Deutschland)</b> Fresh and spicy	2cl/4cl	6.5/10.5
<b>Monkey 47 (Deutschland)</b> Juniper and fresh lemon	2cl/4cl	6.5/11
<b>Tonka (Deutschland)</b> Smooth and balances, tonka bean & lime	2cl/4cl	6.5/11
<b>Cantera Verde Gin (Mexiko)</b> Gin aged in mezcal barrels, cardamom and junioer	2cl/4cl	5.5/8.5
<b>Rhizom Gin (Berlin) Bio</b> Dry, herbal and mild	2cl/4cl	4/7
<b>Hendrick's</b> Deliciously enhanced with rose and cucumber	2cl/4cl	5/8

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## BRANDY

Brandy 1866	2cl	6
Brandy Carlos III	2cl	3.5
Brandy Carlos I	2cl	5
Cardenal Mendoza	2cl	5

## DIGESTIF

Hierbas Dulces	2cl	4.5
Patxarán Etxeko	2cl	4
Tequila Don Julio Blanco	2cl	4.5

## SHERRYS

González Byass

Fino de Tío Pepe fresh and expressive	5cl	6
Amontillado Dry elegant and robust	5cl	6
Palo Cortado complex and sophisticated	5cl	6
Oloroso powerful and spicy	5cl	6
Cream powerful and spicy	5cl	6
PX Néctar intense and indulgent	5cl	6

## COFFEE

Cappuccino	3.8
Doppelter Espresso	3.25
Espresso	2.5
Bombón	3.25
Americano	3.25
Cortado	2.75
also available with Oatmilk	

## TEE

### Chari Tea

Masala Chai, African Summer, Happy Belly, Black Darjeeling, Arabian Mint,  
Wild Fruit, Mate Boost, Clean Green, Green Himalaya, African Earl Grey

small pot	4
cup	3.5
Fresh ginger, mint, lemon tea	4.5

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