

EL BODEGÓN DE FABRICE

*French Restaurant
Creperie*

*Plaza de la Unión Europea 18
Torremolinos*

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ENGLISH

A la Carte



ENGLISH

APERITIFS:

	€
MALAGA, JEREZ or PORTO	2.80
MARTINI, RICARD or PERNOD	4.50
GLASS OF CAVA	3.20
KIR (white wine with cassis)	3.50
KIR ROYAL	3.70

SOUPS:

1 FRENCH ONION SOUP	6.70
2 MINISTRONE SOUP	4.70
3 TOMATO SOUP	4.70
4 GAZPACHO cold soup	4.70
5 CREAM OF SHRIMP SOUP	6.10

SALADS:

10 LETTUCE AND TOMATO SALAD	5.50
11 MIXED SALAD	7.10
12 ROQUEFORT SALAD	7.10
13 TUNAFISH SALAD	10.20
lettuce, tomato, egg, onion, pepper, tunafish	
14 SHRIMP SALAD	12.00
lettuce, tomato, egg, shrimps, cocktail sauce	

ENTREES:

20 FROGS LEGS IN GARLIC BUTTER	12.00
21 HOME MADE CHICKEN LIVER PATE	6.30
22 SNAILS IN GARLIC BUTTER (6 units)	10.20
23 SPANISH RAW HAM "SERRANO"	12.20
24 SHRIMP COCKTAIL	10.20
25 SHRIMPS WITH GARLIC or PIL-PIL	10.20
26 MUSSELS IN GARLIC BUTTER	9.90
91 MUSHROOMS WITH GARLIC	4.50

PASTA:

30 SPAGHETTI BOLOGNESE	12.20
31 SPAGHETTI CARBONARA	12.20
33 LASAGNE	13.80

FISHES:

40 CALAMARES (fried squid rings)	10.50
41 OVERCRUSTED SEAFOOD DISH	14.80
fish, mussels, shrimps, squids in a creamed white wine sauce with mushrooms	
42 FISH FILET NORMANDIE	12.20
creamed white wine sauce with mushrooms	
43 MONKFISH STEWED WITH LEEKS	16.80
in creamed sauce, served with rice	
44 SWORDFISH STEAK	13.40
46 GRILLED SALMON	14.40

PAELLA (minimum 2 people)

depending on kitchen availability, from 29.90

	€
NON ALCOHOLIC COCKTAIL	5.50
ALCOHOLIC COCKTAIL	7.50
GLASS OF SANGRIA	3.50
GLASS OF RIBERA (15cl.)	3.50
PINT OF BEER	3.90

MEATS WITH FRENCH FRIES:

50 VENISON STEW Grand Veneur	16.20
51 GULASH WITH SPAGHETTI	13.40
52 DUCK CANARD A L'ORANGE	16.50
53 ROAST LAMB Mechoui style	18.50
54 CHICKEN LEG IN RED WINE SAUCE	12.80

60 GRILLED BREAST OF CHICKEN	11.90
61 BREAST OF CHICKEN cream sauce	13.90
62 WIENERSCHNITZEL	13.50
63 PORK STEAK	11.90
64 PORK STEAK with creamed sauce	13.90

70 SIRLOIN STEAK 180 gr - 6,35oz	16.80
71 PEPPER SIRLOIN STEAK	18.80
pepper cream sauce flambé with cognac	
72 SIRLOIN STEAK DIANA	18.80
tomato-mustarded brown sauce and cognac	
73 SIRLOIN STEAK BORDELAISE	18.80
onion and red wine sauce	
74 SIRLOIN STEAK WITH ROQUEFORT	18.80
cream sauce with blue cheese	
75 SIRLOIN STEAK BODEGON	18.80
cream sauce with mushroom and portwine	

80 SIRLOIN STEAK 270 gr - 9,52 oz.	22.50
Sauce	2.00

EXTRA SIDE ORDERS:

90 FRENCH FRIES	3.90
91 MUSHROOMS WITH GARLIC	4.50
92 CREAMED SPINACH	5.00
93 MIXED VEGETABLES	4.20
94 BAKED POTATO	3.00
95 RICE	3.00
96 LETTUCE AND TOMATO SALAD	3.90

BREAD	1.00
BREAD AND BUTTER	1.50
GARLIC BREAD	3.00

**MENU OF SAVORY AND SWEET CREPES
AT THE END OF THE MENU**

TAX INC / IVA INC

CREPES SALADOS - GALETTE - SAVOURY PANCAKE

*CREPE DE 2 INGREDIENTES:	6.20 €
HUEVO, JAMON, QUESO O BACON	
EGG, HAM, CHEESE OR BACON	
OEUF, JAMBON, FROMAGE OU LARDON	
*COMPLETA: JAMON, QUESO Y HUEVO	7.20 €
COMPLETE: WITH HAM, CHEESE AND EGG	
COMPLETE: JAMBON, FROMAGE ET OEUF	
*COMPLETA MAS CHAMPIÑONES	8.20 €
COMPLETE PLUS MUSHROOMS	
COMPLETE AVEC CHAMPIGNONS	
*CATALANA: CREPE CON JAMON SERRANO Y TOMATE	9.50 €
SERRANO HAM AND TOMATO	
JAMBON SERRANO ET TOMATE	
*ANDALUZ: CREPE CON CHORIZO, TOMATE, HUEVO Y QUESO	9.90 €
CHORIZO, TOMATO, EGG AND CHEESE	
CHORIZO, TOMATE, OEUF ET FROMAGE	
*NORMANDA: MARISCO (MEJILLONES Y GAMBAS) CON SALSA NORMANDIA Y CHAMPIÑONES	9.90 €
SEA FOOD (MUSSELS AND PRAWNS) WITH NORMANDIE SAUCE AND MUSHROOMS	
FRUITS DE MER (MOULES ET CREVETTES) AVEC SAUCE NORMANDE ET CHAMPIGNONS	
*NORUEGA: SALMON AHUMADO, LECHUGA, ENELDO, VINAGRETA DE LA CASA	11.40 €
SMOKED SALMON, LETTUCE, DILL, HOMEMADE DRESSING	
SAUMON FUME, LAITUE, ANETH ET VINAIGRETTE DE LA MAISON	
*OTOÑAL: CREMA DE CHAMPIÑONES, CHAMPIÑONES Y QUESO	8.50 €
CREAMED MUSHROOMS AND CHEESE	
CHAMPIGNONS A LA CRÈME ET FROMAGE	
*RUSTICA: POLLO, CHAMPIÑONES Y CREMA DE CHAMPIÑONES	9.50 €
CHICKEN AND CREAMED MUSHROOMS	
POULET, CHAMPIGNONS A LA CRÈME	
*POPEYE: ESPINACAS CON CREMA, QUESO Y HUEVO	9.50 €
SPINACH IN CREAM SAUCE CHEESE AND EGG	
EPINARDS A LA CREME, FROMAGE ET OEUF	
*ESMERALDA: CREMA QUESO AZUL, NUECES Y LECHUGA	9.50 €
ROQUEFORT SAUCE, NUTS AND LETUCE	
SAUCE ROQUEFORT, NOIX ET LAITUE	
*BOLOÑESA: SALSA BOLOÑESA, QUESO Y HUEVO	10.50 €
BOLOGNESE SAUCE, CHEESE AND EGG	
SAUCE BOLOGNAISE, FROMAGE ET OEUF	
*CARBONARA: CREMA DE CHAMPIÑONES, BACON Y QUESO	9.50 €
CREAMED MUSHROOMS, BACON AND CHEESE	
CHAMPIGNONS A LA CRÈME, BACON ET FROMAGE	
*PASTOR: QUESO DE CABRA CALIENTE CON MIEL Y LECHUGA	10.50 €
HOT GOATS CHEESE WITH HONEY AND LETTUCE	
FROMAGE CHÈVRE CHAUD AVEC MIEL ET SALADE	

SUPLEMENTO DE INGREDIENTE 1.00
 SUPLEMENTO DE INGREDIENTE: ESPINACAS SALMON, GAMBAS O BOLOÑESA 3.00

TAX INC / IVA INC

CREPES DULCES - CRÊPES SUCRÉES

SWEET PANCAKE

*HASTA DOS INGREDIENTES:	5.50 €
AZUCAR, CHOCOLATE, MERMELADA, CARAMELO, LIMON, MIEL, NATA, DULCE DE LECHE, CREMA DE AVELLANA SUGAR, CHOCOLATE, JAM, CARAMEL, LEMON, HONEY, WHIPPED CREAM, MILK CANDY, HAZLE SUCRE, CHOCOLAT, CONFITURE, CARAMEL, CITRON, MIEL, CHANTILLY, CRÈME DE NOISETTES	
MERMELADAS DISPONIBLES: FRESA, MELOCOTON, NARANJA, ALBARICOQUE, FRAMBUESA AVAILABLE JAM: STRAWBERRY, PEACH, ORANGE, APRICOT, RASPBERRY CONFITURE DISPONIBLE: FRAISE, PÊCHE, ORANGE, ABRICOT, FRAMBOISE	
*MIKADO: CHOCOLATE, HELADO DE VAINILLA Y NATA MONTADA.	6.80 €
CHOCOLATE, VANILLA ICE-CREAM AND WHIPPED CREAM CHOCOLAT, GLACE VANILLE ET CHANTILLY	
*HILDA: CREMA DE CASTAÑAS CON NATA MONTADA.	6.50 €
CHESTNUT SPREAD WITH WHIPPED CREAM CRÈME DE MARRONS ET CHANTILLY	
*MAYA: MIEL, NUECES Y NATA MONTADA	6.50 €
HONEY, WALNUTS AND WHIPPED CREAM MIEL, NOIX ET CHANTILLY	
*MURIEL: CREMA DE ALMENDRAS Y CHOCOLATE	6.50€
ALMOND SPREAD AND CHOCOLATE CRÈME D'AMANDE ET CHOCOLAT	
*BANANA SPLITE: PLATANO, CHOCOLATE, ALMENDRA, NATA MONTADA Y HELADO.	7,80 €
BANANA, CHOCOLATE, ALMONDS WHIPPED CREAM AND ICE-CREAM BANANE, CHOCOLAT, AMANDES, CHANTILLY ET GLACE	
*MELBA: MELOCOTON EN ALMIBAR, HELADO DE VAINILLA, SIROPE FRESA Y NATA MONTADA	7.50 €
PEACH, VANILLA ICE-CREAM, STRAWBERRY SYRUP AND WHIPPED CREAM PÊCHE, GLACE VANILLE, SIROP A LA FRAISE ET CHANTILLY	
*AMANDINE: CREMA DE ALMENDRAS, HELADO DE VAINILLA Y AMARETO	7,80 €
ALMOND SPREAD, VANILLA ICE-CREAM AND AMARETO CRÈME D'AMANDE, GLACE VANILLE ET AMARETO	
*CORSARIO: PIÑA, PASAS, RON Y NATA MONTADA.	7,80 €
PINE APPLE, RAISIN, RUM AND WHIPPED CREAM ANANAS, RAISIN, RHUM ET CHANTILLY	
*CALVADOS: COMPOTA DE MANZANA-CANELA, CALVADOS.	7,80 €
APPLE SAUCE- CINNAMON, CALVADOS COMPOTE- CANELLE, CALVADOS	
*SUZETTE:	8.50 €
SALSA CON CARAMELO, ZUMO DE NARANJA, FLAMBEADO DE BRANDY Y COINTREAU, CON HELADO SAUCE MADE WITH CARAMEL, ORANGE JUICE, FLAMBED WITH BRANDY AND COINTREAU, WITH ICE CREAM SAUCE AU CARAMEL ET JUS D'ORANGE, FLAMBÉE AU COGNAC ET COINTREAU, ET DE LA GLACE	
SUPLEMENTO DE INGREDIENTE: NATA MONTADA, MERMELADA O SIROPE	1.50 €
EXTRA INGREDIENT: WHIPPED CREAM, JAM or SIROPE SUPPLÉMENT D'INGREDIENT: CHANTILLY, CONFITURE ou SIROP	
SUPLEMENTO DE HELADO, CREMA DE ALMENDRAS, FRUTA o LICOR	2.00 €
EXTRA ICE-CREAM, ALMOND SPREAD, FRUIT or LIQUER SUPPLÉMENT DE GLACE, CRÈME D'AMANDE, FRUITS ou LIQUEUR	

TAX INC / IVA INC

Menu 14.00 €uros

IVA INC / TAX INC



TOMATO SOUP
GAZPACHO COLD SOUP
MIXTED SALAD
MINESTRONE SOUP
HOME MADE PATE

PORK STEAK cream sauce
SPAGHETTI BOLOGNESE
FISH FILET "NORMANDIA"
GRILLED BREAST OF CHICKEN

CHOCOLATE MOUSSE
ICE CREAM
CARAMEL PUDDING



CREMA DE TOMATE
GAZPACHO ANDALUZ
ENSALADA MIXTA
SOPA DE MINESTRONE
PATE DE LA CASA

FILETE DE CERDO con salsa de nata
SPAGHETTI BOLOÑESA
FILETE DE MERLUZA "NORMANDIA"
FILETE POLLO PLANCHA

MOUSSE DE CHOCOLATE
HELADO
FLAN AL CARAMELO



TOMAATTIKEITTO
GAZPACHO kylmä keitto
SEKASALAATT
MINESTRONE
TALON PATÉ

PORSAANFILE kermakastike
SPAGHETTI BOLOGNESE
KALAFILE "NORMANDIA"
KANANRINTAFILE

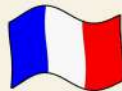
SUKLAA KISSELI
JÄÄTELÖ
VANUKAS KARAMELLIKASTIKE



TOMATSOPPA
GAZPACHO
BLANDAD SALLAD
GRÖNSAKSOPPA
HUSETS PASTEJ MED COGNAC

FLÄSKSTEK med gräddsås
SPAGHETTI BOLOÑESA
FISKFILE "NORMANDIA"
GRILLAD KYCKLING BRÖST

CHOKLAD MOUSSE
GLASS BLANDAD
KARAMELLPUDDING



CRÈME DE TOMATE
GAZPACHO ANDALOU
SALADE MIXTE
SOUPE DE MINESTRONE
TERRINE DE LA MAISON

STEAK DE PORC sauce crème
SPAGHETTI BOLOGNAISE
FILET DE MERLAN "NORMANDIE"
FILET DE POULET GRILLÉ

MOUSSE AU CHOCOLAT
GLACE
FLAN CARAMEL



TOMATENSOEP
GAZPACHO koude soep
GEMENGDE SALADE
MINESTRONESOEP
PATE DE LA MAISON

VARKENFILET room saus
SPAGHETTI BOLOGNESA
VIS FILET "NORMANDIA"
GEGRILDE KIP FILET

CHOCOLADE MOUSSE
GEVARIEERD IJS
FLAN CARAMEL



TOMATENSUPPE
GAZPACHO kalte Suppe
GEMISCHTER SALAT
GEMÜSESUPPE MINESTRONE
HAUSGEMACHTE PASTETE

SCHWEINESTEAK Sahnesauce
SPAGHETTI BOLOGNESE
FISCHFILET "NORMANDIA"
FILET VON HÜHNERBRUST

SCHOKOLADEN MOUSSE
EISS BECHER
KARAMEL PUDDING



TOMAT SUPPE
GAZPACHO (kold suppe)
BLANDET SALAT
MINESTRONE SUPPE
HJEMME LAVET PATE

SVINEKØD STEAD flode sovs
SPAGHETTI BOLOGNESE
NORMANDIE FISKEFILET
GRILLET KYLLINGEBRYST

CHOKOLADE MOUSSE
IS
FLAN karamel creme



CREMA DI POMODORO
GASPACHO ANDALUSO
INSALATA MISTA
MINESTRONE
TERRINA DELLA CASA

FILETTO DI MAIALE alla panna
SPAGHETTI ALLA BOLOGNESE
FILETTO DI PESCE "NORMANDIA"
FILETTO DI POLLO AI FERRI

SPUMA AL CIOCCOLATO
GELATI VARI
FLAN AL CARAMELO

Lunes a viernes hasta las 20h
Monday to Friday till 8pm

Menu 19.00 €uros

IVA INC / TAX INC



HOME MADE PATE
MUSSELS IN GARLIC BUTTER
SPANISH RAW HAM "SERRANO"
ROQUEFORT SALAD
SHRIMP CREAMED SOUP

GRILLED SWORDFISH
PEPPER STEAK (130GR)
FISH FILET "NORMANDIA"
CHICKEN LEG IN RED WINE SAUCE
GULASH

CHOCOLATE MOUSSE
CARAMEL PUDDING
ICE CREAM



PATE DE LA CASA
MEJILLONES AL AJILLO
JAMON SERRANO
ENSALADA AL ROQUEFORT
CREMA DE GAMBAS

PEZ ESPADA A LA PLANCHA
FILETE A LA PIMIENTA (130GR)
FILETE DE MERLUZA "NORMANDIA"
POLLO AL VINO TINTO
GULASH

MOUSSE DE CHOCOLATE
FLAN AL CARAMELO
HELADO VARIADO



TALON PATE
SINISIMPUKKA VALKOSIPULIKASTIKE
MAANKUNNAN KINKKUA "SERRANO"
SINIHOMEJUUSTO SALAATTI
KATKARAPUJ KERMA

GRILLATTUA MIEKKAKALA
PIPPURIPIHVI (130GR)
KALAFILE "NORMANDIA"
KUKKOA VIINSSÄ
GULASSIA

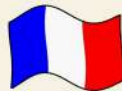
SUKLAAKIISSELI
VANUKAS KARAMELLIKASTIKE
JÄÄTELÖ



HUSETS PASTEJ MED COGNAC
MUSSLOR MED VITLÖK
SKINKA "SERRANO"
GRÖNSALLAD MED ROQUEFORT
RAKSOPPA

GRILLADE SWÄRDFISK
PEPPARSTEK BIFF (130GR)
FISKFILE "NORMANDIA"
KYCKLING med RÖDVINSÅS
GULASH

CHOKLAD MOUSSE
KARAMELLPUDDING
GLASS BLANDAD



TERRINE DE LA MAISON
MOULES au beurre d'escargot
JAMBON CRÛ SERRANO
SALADE AU ROQUEFORT
BISQUE DE CREVETTE

ESPADON GRILLÉ
STEAK AU POIVRE (130GR)
FILET DE MERLAN "NORMANDIE"
POULET AU VIN ROUGE
GULASH

MOUSSE AU CHOCOLAT
CRÈME CARAMEL
GLACE



PATE DE LA MAISON
MOSSELEN MET KNOFLOOKBOTER
SPAANSE RAUWE HAM "SERRANO"
SALADE MET ROQUEFORT SAUS
GARNALENSOEP

GEGRILDE ZWAARDVIS
BIEFSTUK MET PEPERSAUS (130GR)
VIS FILET "NORMANDIA"
KIP IN RODE WYNNNSAUS
GOULASH

CHOCOLADE MOUSSE
FLAN AU CARAMEL
GEVARIEERD IJS



HAUSGEMACHTE PASTETE
MUSCHLELN MIT KRAUTER BUTTER
SPAHISCHER SCHINKEN "SERRANO"
SALAT MIT ROQUEFORT SAUCE
KRABBENSUPPE

GEGRILLTER SCHWERTFISCH
PFEFFERSTEAK (130 GR)
FISCHFILET "NORMANDIA"
HÄHNCHEN mit ROTWEINSAUCE
GULASCH

SCHOKOLADEN MOUSSE
KARAMELPUDDING
EISS BECHER



HJEMME LAVET PATE
MUSLINGER I hvidløgsmør
SPANSK SERANO SKINKE
ROQUEFORT SALAT
CREMET REJE SUPPE

SVAERDFISK STEAK
PEBER STEAK (130GR)
NORMANDIE FISKEFILET
KYLLING I RÖDVINSISOVS
GULLASCH

CHOKOLADE MOUSSE
FLAN karamel crème
IS



TERRINA DELLA CASA
COZZE AGLIO E BURRO
PROSCIUTTO DEL PAESE
INSALATA AL ROQUEFORT
CREMA DI GAMBERI

PESCE SPADA AI FERRI
BISTECCA AL PEPE (130GR)
FILETTO DI PESCE "NORMANDIA"
POLLO AL VINO ROSSO
GULASH

SPUMA AL CIOCCOLATO
FLAN AL CARAMELLO
GELATIVARI

Postres Desserts

Macedonia de fruta 5,50 €
Homemade fruit salad Salade de fruits

Helado Vainilla, fresa, chocolate, nata o limon 1 bola .. 2,25€ 2 bolas.... 4,50 €
Ice-cream Glace

Mousse de Chocolate 4,50 €
Chocolate mousse Mousse au Chocolat

Flan 4,50 €
Caramel Custard Flan au caramel

Plátanos Flambeados con helado 7,90 €
Flambéd Bananas with ice-cream Banane Flambée avec glace

Tarta de queso 5,50 €
Cheese Cake, Gâteau au fromage

Tarta de Manzana con helado 6,50 €
Apple Cake with ice-cream Tarte aux pomme avec glace

Tarta Helada al Whisky 6,50 €
Whisky Ice cake Gâteau glace au whisky

Copa Bodegon 7,90 €
Macedonia de fruta, Helado, Caramelo y nata
Fruit salad, Ice-cream, Caramel and Whipped cream
Salade de fruits, Glace, Caramel et Chantilly

Copa Rugby 7,90 €
Helado, Jarabe al Coñac casero, Nata montada, y Ciruelas Maceradas en Coñac
Ice-Cream, homemade Cognac Syrup, Whipped Cream and Plums macerated in cognac
Glace, Sirop maison au Cognac, Chantilly et Pruneaux au Cognac.

Melocoton Melba 7,90 €
Melocoton, Helado, Sirope de Fresa y Nata montada
Peach, Ice-cream, Strawberry Syrup and Whipped Cream
Pêche. Glace, Sirop de Fraise et Chantilly

Banana Split 7,90 €
Platano, Helado, Sirope (fresa, chocolate o caramelo) y Nata montada
Banana, Ice-cream, Syrup (strawberry, chocolate or caramel) and Whipped Cream
Banane, Glace, Sirop (fraise, chocolat ou caramel) et Chantilly

Coronel 7,00 €
Helado de limon y Vodka
Lemon sorbet and Vodka
Sorbet de citron et Vodka

TAX INC / IVA INC

A vertical decorative border on the right side of the page. It features a brown vine with several blue leaves and clusters of small brown berries. The vine has elegant, swirling flourishes. The background of the page is a light cream color.

Carta de vinos

**Bodegón
de
Fabrice**





Vinos Blancos/White Wines



Castilla La Mancha

Castillo de Benizar - D.O. La Mancha - 2,90€ 13,00€

Macabeo

Castilla León

Acantus - V.T. Castilla León- 2,90€ 13,00€

Sauvignon Blanc

Emparrado (Semidulce) - D.O. Rueda - 2,90€ 13,00€

100% Verdejo

Dilema - D.O. Rueda - 3,50€ 14,50€

Verdejo

Cataluña

San Valentín (Semiseco), -D.O. Catalunya - 8,00€ 15,00€

Garnacha Blanca y Parellada

Viña Sol - D.O. Catalunya - 8,00€ 15,00€

Garnacha Blanca y Parellada

Atrium - D.O. Penedés - 18,00€

Chardonnay

Rioja

Marqués de Cáceres - D.O.C. Rioja- 8,00€ 15,00€

Viura

Monopole - D.O.C. Rioja - 16,00€

Viura

Vinos Rosados/Rosé Wines



Castillo de Benizar - D.O. La Mancha - 2,90€ 13,00€

Cabernet Sauvignon

De Casta - D.O. Catalunya - 8,50€ 15,00€

Garnacha

Marqués de Cáceres - D.O.C. Rioja - 8,50€ 15,00€

Garnacha y Tempranillo

Mateus Rosé -Portugal - 14,00€

Tinta Roriz, Touriga Nacional, Bastardo

Vinos Tintos/Red Wines



Castilla La Mancha

Castillo de Benizar - D.O. La Mancha- 2,90€ 13,00€

Tempranillo

Estola Gran Reserva - D.O. La Mancha- 15,00€

Tempranillo

Catalunya

Sangre de Toro -D.O. Catalunya - 8,00€ 15,00€

Garnacha y Cariñena

Atrium Merlot -D.O. Catalunya - 18,00€

Garnacha y Cariñena



Vinos Tintos/Red Wines



La Rioja

Azabache - D.O.C. Rioja - Tempranillo	2,90€	14,00€
Marqués de Cáceres Crianza - D.O.C. Rioja Garnacha y Tempranillo	9,00€	18,00€
Malpastor Crianza - D.O.C. Rioja - 100% tempranillo		18,00€
Faustino V - D.O.C. Rioja - Tempranillo y Mazuela		23,00€
Muriel Gran Reserva - D.O.C. Rioja - Garnacha y Tempranillo		32,00€

Castilla y León

Camino de Castilla Roble- D.O. Ribera del Duero - Tempranillo	3,50€	14,50€
Celeste Roble - D.O. Ribera del Duero - 100% Tinta del País		18,00€
Portia Roble - D.O. Ribera del Duero - Tempranillo		18,00€
Camino de Castilla Crianza - D.O. Ribera del Duero - Tempranillo		16,00€
Mataveras 9 Meses - D.O. Ribera del Duero - 100% Tinta del País		30,00€
Camino de Castilla Reserva - D.O. Ribera del Duero - 100% Tinta del País		22,00€

Chile

Gato Negro , - D.O. Valle Centra - Cabernet Sauvignon		15,00€
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Francia

Fontbreuil Bordeaux Supérieur - A.O.C. Bordeaux - Cabernet Sauvignon, Franc y Merlot		15,00€
Les Argelieres , Vin de France -Languedoc - Pinot Noir		22,00€
Côtes du Rhône Reserve, A.O.C. Côtes du Rhone Garnacha, Syrah y Monastrell		24,00€

Vino desalcolizado

Natureo 0.0 Alcohol -Cataluña - Garnacha, Syrah y Monastrell		16,00€
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Vinos Espumosos/Sparkling Wines



Terrer de la Creu Brut Nature - D.O. Cava- Parellada, Macabeo y Xarel.lo		18,00€
Oriol Rossell Brut Rosat - D.O. Cava - Pinot noir y Garnatxa Negra		24,00€
Visiega Brut - D.O. Cava - Macabeo, Xarel.lo, Parellada	3,20€	14,00€