

EL BODEGÓN DE FABRICE

*French Restaurant
Creperie*

*Plaza de la Unión Europea 18
- Torremolinos*

*Tel. 952 38 20 12
Movil. 656 69 53 49*

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A la Carte



ENGLISH

ENGLISH

APERITIFS:

	€
MALAGA, JEREZ, PORTO.....	2.80
MARTINI ROSSO, EXTRA DRY OR BIANCO.....	4.50
RICARD, PERNOD.....	4.50
GLASS OF CAVA.....	3.20

SOUPS:

1 FRENCH O.NION SOUP.....	6.50
2 MINISTRONE SOUP.....	4.50
3 TOMATO SOUP.....	4.50
4 GAZPACHO cold soup.....	4.50
5 CREAM OF SHIMP SOUP.....	5.90

SALADS:

10 LETTUCE AND TOMATO SALAD.....	5.25
11 MIXED SALAD.....	6.80
12 ROQUEFORT SALAD.....	6.30
13 SALAD NIÇOISE.....	9.80
lettuce, tomato, egg, onion, green pepper, tunafish	
14 SHRIMP SALAD.....	11.80
lettuce, tomato, egg, shrimps, cocktail sauce	

ENTREES:

20 FROGS LEGS IN GARLIC BUTTER.....	10.50
21 HOME MADE CHICKEN LIVER PATE.....	5.95
22 SNAILS IN GARLIC BUTTER.....	9.90
23 SPANISH RAW HAM "SERRANO".....	12.00
24 SHRIMP COCKTAIL.....	9.90
25 SHRIMPS WITH GARLIC.....	9.90
26 MUSSELS IN GARLIC BUTTER.....	9.50
91 MUSHROOMS WITH GARLIC.....	4.50

PASTA:

30 SPAGHETTI BOLOGNESE.....	11.90
31 SPAGHETTI CARBONARA.....	11.90
32 OVERCRUSTED RAVIOLI.....	12.20
33 LASAGNE.....	13.50

FISHES:

40 CALAMARES (fried squid rings).....	9.90
41 OVERCRUSTED SEAFOOD DISH.....	14.50
fish, mussels, shrimps, squids in a creamed white wine sauce with mushrooms and spices.	
42 FISH FILET " NORMANDIE ".....	11.90
creamed sauce with mushrooms, served with rice	
43 MONKFISH STEWED WITH LEEKS.....	16.50
in creamed sauce, served with rice	
44 SWORDFISH STEAK.....	13.10
46 GRILLED SALMON.....	14.10

	€
KIR (white wine with cassis).....	3.50
KIR ROYAL.....	3.70
GLASS OF SANGRIA.....	3.50
GLASS OF WINE (15cl.).....	2.90

MEATS WITH FRENCH FRIES:

50 VENISON STEW Grand Veneur.....	15.90
51 GULASH WITH SPAGHETTI.....	13.10
52 DUCK CANARD A L'ORANGE.....	16.20
53 ROAST LAMB Mechoui style.....	18.20
54 CHICKEN LEG IN RED WINE SAUCE.....	12.50

60 GRILLED BREAST OF CHICKEN.....	11.40
61 BREAST OF CHICKEN cream sauce.....	12.50
62 WIENERSCHNITZEL.....	13.00
63 PORK STEAK.....	11.40
64 PORK STEAK with creamed sauce.....	12.50
65 IBERIC PORK FILLET STEAK.....	16.90

70 GRILLED ENTRECOTE (180 gr - 6,35oz) ..	16.00
71 PEPPER ENTRECOTE.....	17.40
flambéed with cognac creamed sauce	
72 ENTRECOTE DIANA.....	17.40
flambéed with cognac, mustarded brown sauce	
73 ENTRECOTE BORDELAISE.....	17.40
onion and red wine sauce	
74 ENTRECOTE ROQUEFORT.....	18.00
75 ENTRECOTE BODEGON.....	18.00
Portwine, mushroom and cream sauce	

80 GRILLED ENTRECOTE (270 gr - 9,52oz) ..	21.20
81 PEPPER ENTRECOTE.....	22.60
82 ENTRECOTE DIANA.....	22.60
83 ENTRECOTE BORDELAISE.....	22.60
84 ENTRECOTE WITH ROQUEFORT.....	23.20
85 ENTRECOTE BODEGON.....	23.20

EXTRA SIDE ORDERS:

90 FRENCH FRIES.....	3.90
91 MUSHROOMS WITH GARLIC.....	4.50
92 CREAMED SPINACH.....	4.70
93 MIXED VEGETABLES.....	3.90
94 BAKED POTATO.....	3.00
95 RICE.....	2.70
96 LETTUCE AND TOMATO SALAD.....	3.90

BREAD.....	1.00
BREAD AND BUTTER.....	1.50
GARLIC BREAD.....	2.80

TAX INC / IVA INC

Postres Desserts

Macedonia de fruta 5,50 €
Fruit salad Salade de fruits

Helado Vainilla, fresa, chocolate, nata o limon 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 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, 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
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
Banana, Ice-cream, Syrup (strawberry, chocolate or caramel) and Whipped Cream
Banane, Glace, Sirop (fraise, chocolat ou caramel) et Chantilly

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

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, TOMATE.....	9.50 €
SERRANO HAM, TOMATO	
JAMBON SERRANO, TOMATE	
*ANDALUZ: CREPE CON CHORIZO, TOMATE,, HUEVO Y QUESO.....	9.90 €
CHORIZO, TOMATO, EGG AND CHEESE	
CHORIZO, TOMATE, OEUF ET FROMAGE	
*LA 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 CHAMPIGONS	
*LA NORUEGA: SALMON AHUMADO, LECHUGA, ENELDO, VINAGRETA DE LA CASA.....	11.40 €
SMOKED SALMON, LETTUCE, DILL, HOMEMADE DRESSING	
SAUMON FUME, LAITUE, ANETH ET VINEGRET DE LA MAISON	
*OTOÑAL: CREMA DE CHAMPIÑONES, CHAMPIÑONES Y QUESO.....	8.50 €
CREAMED MUSHROOMS AND CHEESE	
CHAMPIGONS 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	
ESPINARDS 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	
*LA BOLOÑESA: SALSA BOLOÑESA, QUESO Y HUEVO.....	10.50 €
BOLOGNESE SAUCE, CHEESE AND EGG	
SAUCE BOLOGNES, FROMAGE ET OEUF	
*A LA CARBONARA: CREMA DE CHAMPIÑONES, BACON Y QUESO.....	9.50 €
CREAMED MUSHROOMS,BACON AND CHEESE	
CHAMPIGONS A LA CRÈME, BACON ET FROMAGE	
*PASTOR: QUESO DE CABRA CALIENTE CON MIEL Y LECHUGA.....	10.50 €
HOT GOATS CHEESE WITH HONEY AND LETTUCE	
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, HAZALE SUCRE, CHOCOLAT, CONFITURE, CARAMEL, CITRON, MIEL, CHANTILLY, CRÈME DE NOPISETTES	
MERMELADAS DISPONIBLES: FRESA, MELOCOTON, NARANJA, ALBARICOQUE, FRAMBUESA JAM AVAILABLE: STRAWBERRY, PEACH, ORANGE, APRICOT, RASPBERRY CONFITURE DISPONIBLE: FRAISE, PÊCHE, ORANGE, ABRICOT, FRAMBOISE	
*MIKADO: CHOCOLATE, HELADO DE VAINILLA Y NATA	6.80 €
CHOCOLATE, VANILLA ICE-CREAM AND WHIPPED CREAM CHOCOLAT, GLACE VANILLE ET CHANTILLY	
*HILDA: CREMA DE CASTAÑAS CON NATA	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	6.500€
ALMOND SREAD AND CHOCOLATE CRÈME D'AMANDE ET CHOCOLAT	
*LA BANANA SPLITE: PLATANO, CHOCOLATE, ALMENDRA, NATA MONTADA Y HELADO	7,80 €
BANANA, CHOCOLATE, ALMONDS WHIPPED CREAM AND ICE-CREAM BANANE, CHOCOLAT, AMANDS, CHANTILLY ET, GLACE	
*MELBA: MELOCOTON EN ALMIBAR, HELADO DE VAINILLA, SIROPE FRESA Y NATA MONTADA	7.50 €
PEACH, VANILLA ICE-CREAM, STRAWBERRY SYRUP AND WIPPED 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, RUM 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 JUIS D'ORANGE, FLAMBÉE AU COGNAC ET COINTREAU, ET DE LA GLACE	
SUPLEMENTO DE INGREDIENTE: NATA, MERMELADA O SIROPE	1.20 €
EXTRA INGREDIENT: WHIPPED CREAM, JAM or SIROPE SUPLEMENT D'INGREDIENT: CHANTILLY, CONFITURE ou SIROP	
SUPLEMENTO DE HELADO, CREMA DE ALMENDRAS, FRUTA o LICOR	1.50 €
EXTRA ICE-CREAM, ALMOND SPREAD, FRUIT or LIQUER SUPLEMENT DE GLACE, CRÈME D'AMANDE, FRUITES ou LIQUER	

TAX INC / IVA INC

Menu 13.50 €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
CARMEL 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"
POLLO PLANCHA

MOUSSE DE CHOCOLATE
HELADO
FLAN AL CARAMELO



TOMAATTIKEITTO
GAZPACHO kylmä keitto
SEKASALAATT
MINESTRONE
TALON PATÉ

PORSAANFILE kermakastike
SPAGHETTI BOLOGNESE
KALAFILE "NORMANDIA"
KANANRINTAFILE

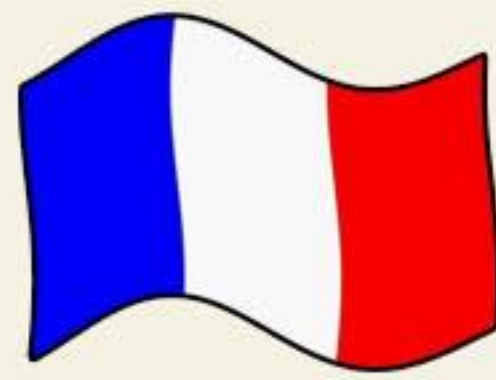
SUKLAA KISSELI
JÄÄTELÖ
VANUKAS KARAMELLIKASTIKE



TOMATSOPPA
GAZPACHO
BLANDAD SALLAD
GRÖNSAKSOPPA
HUSETS PASTEJ MED COÑAC

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 18.00 €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
FRUIT SALAD
CARAMEL PUDDING
ICE CREAM



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
FRUKTSALLAD
KARAMELLPUDDING
GLASS BLANDAD



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

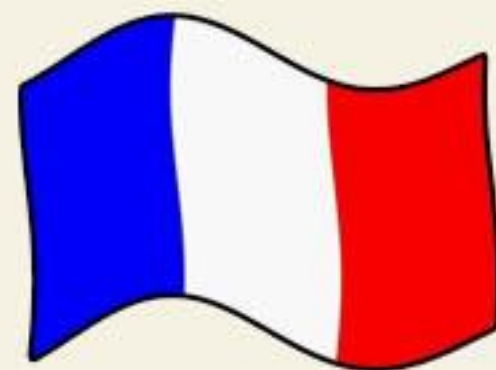
SCHOKOLADEN MOUSSE
FRISCHER FRUCHTSALAT
KARAMELPUDDING
EISS BECHER



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
MACEDONIA DE FRUTAS
FLAN AL CARAMELO
HELADO VARIADO



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
SALADE DE FRUITS
CRÈME CARAMEL
GLACE



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

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

CHOKOLADE MOUSSE
FRUGTSALAT
FLAN karamel crème
IS



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

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

SUKLAAKIISSELI
HEDELMÄ SALAATTI
VANUKAS KARAMELLIKASTIKE
JÄÄTELÖ



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

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

CHOCOLADE MOUSSE
VERSE VRUCHTENSALADE
FLAN AU CARAMEL
GEVARIEERD IJS



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
MACEDONIA DI FRUTTA FRESCA
FLAN AL CARAMELLO
GELATIVARI

Vinos y Bebidas

Vinos Blancos (White wine):

	Bot.	1/2
Castillo de Benizar (Macadeo)	13,00	
Emparrado (Airén-Verdejo) semidulce	13,00	
Acantus (Sauvignon Blanc)	13,00	
Dilema (Verdejo)	14,50	
Viña Sol Torres (Parellada-Garnacha Blanca)	15,00	8,00
Marques de Caceres (Rioja) Viura	15,00	8,00
San Valentin (Perellada) semidulce	15,00	
Chardonnay	18,00	
Monopole (Rioja) Viura	16,00	

Vinos Rosados (Rose Wine):

Castillo de Benizar (Cabernet Sauvignon) ...	13,00	
De Casta Torres	15,00	8,50
Marques de Caceres (Rioja)	15,00	8,50
Mateus Rose (Portugal)	14,00	

Champagnes y Cavas:

Cava	14,00	
	Copa	Jarra
Sangria:	3,50	12,00
Tinto de Verano	3,50	12,00

Coca-Cola, Fanta, Zumo	2,70
Agua sin Gas 1/2	2,20
Agua con Gas 1/2	2,50
Agua sin Gas 1L	3,20
Sidra 33cl	3,90
Piña colada, Cocktel	7,50
Cocktel sin alcohol	5,50

Copa de Vino (15 cl.)	2,90
Copa de Rioja	3,20
Copa de Ribera duero	3,50
Copa de Cava	3,20
Kir	3,50
Kir Royal	3,70

San Miguel, Mahou, Estrella	3,00
Cerveza 0,0, Tostada 0,0	3,00
Alamabra Reserva, 1906 Reserva	3,70

Grifo (Draft Beer)

	Caña	Pinta
Cerveza:	2,00	3,60
Clara (beer with lemonade)	2,00	3,60

Cafes:

Café solo o con leche	1,90
Café solo doble	2,70
Te o infusión, Nescafe	1,90
Irish coffee	5,50
Cappuccino	2,50
Carajillo	2,50

Vinos Tintos (Red wine):

	Bot.	1/2
Castillo de Benizar Joven (La Mancha) ...	13,00	
Azabache (Rioja)	14,00	
Camino Castilla (Ribera, Roble)	14,50	
Sangre de toro (Penedes)	15,00	8,00
Marques de Caceres (Rioja Crianza)	19,00	12,00
Portia (Ribera del Duero) Roble	18,00	
Misiva (Ribera del Duerto) Roble	18,00	
Camino Castilla (Ribera, Crianza)	16,00	
Merlot	18,00	
Gato Negro(Chile) Cabernet Sauvignon ..	15,00	
Estola Gran Reserva (La Mancha)	15,00	
Fontbreuil (Bordeaux)	15,00	
Camino Castilla (Ribera, Reserva)	22,00	
Faustino V (Rioja Reserva)	23,00	
Rioja Gran Reserva	30,00	
Mataveras 9 (Ribera, Crianza)	30,00	

copa combinado chupito

	5 cl	3 cl
Bacardi	4,50	2,90
Barcelo, Brugal, Cacique	5,20	3,25
Larios, Beefeater, Gordons	4,50	2,90
Bombay Sapphire, Gin rosa	5,20	3,25
Smirnoff	4,50	2,90
Tequila	4,50	2,90
Jägermeister	4,50	2,90
Pipermint, Maire Brizard	4,50	2,90
Amarretto, Tia Maria, Baileys	4,50	2,90
Fernet Branca, Cointreau	5,20	3,25
Drambuie	5,90	3,60
Gran Marnier Rouge	5,90	3,60
Manzana, Melocoton	3,00	2,15
Limoncello, Anis	3,00	2,15
Orujo, Pacharán, Grappa	4,50	2,90

J&B	4,70	3,00
Cutty Shark	4,70	3,00
Jameson	5,40	3,35
Ballantines	5,40	3,35
Johnnie Walker rojo	5,40	3,35
Jack Daniels	6,50	3,90
Chivas	6,50	3,90
Johnnie Walker negro	6,50	3,90
Cardhu	7,00	4,15

Veterano, Soberano	4,00	2,65
Magno, Carlos III, Fundador	5,00	3,15
Carlos I, Independencia	5,90	3,60
Cardenal Mendoza	5,90	3,60
Duque de Alba	5,90	3,60
Courvoisier, Hennessy	5,90	3,60
Couvoisier VSOP	7,00	4,15
Remy Martin, Poire Willams	8,00	4,65
Calvados	5,90	3,60
Armagnac	7,00	4,15