



OUR WINE ARRANGEMENT

With our wine arrangement you will receive a carefully chosen wine with each course to complement your food. This results in a maximum taste experience.

WHITE WINES

CAMPOLOSA BLANCO.....

A lovely white wine with hints of citrus, tropical fruit, fennel and nutmeg. Good with all of our dishes.

Grape: 100% viura

Glass: € 4,95
Carafe: € 16,50
Bottle: € 24,50

TAMUJITO HALFZOET.....

this semi-sweet wine is light and clear, it has a subtle flavour and is good in combination with fish and light dishes.

Grape: macebo

Glass: € 5,45
Carafe: € 17,00
Bottle: € 26,50

PARREÑO VERDEJO.....

This wine is crystal clear, has a green tinge and smells like white fruit. The wine tastes soft and fresh and has a long, rich aftertaste.

Grape: verdejo

Glass: € 5,45
Carafe: € 17,00
Bottle: € 26,50

AÑORANZA SAUVIGNON BLANC.....

This wine is light-green and has a concentrated flavour with hints of gooseberries, sage and citrus fruits. It has a long, slightly sour, powerfull aftertaste.

Grape: 100% sauvignon blanc

Glass: € 5,95
Carafe: € 18,95
Bottle: € 28,00

ROCHE MAZET CHARDONNAY.....

This gold, yellow wine has a fresh aroma with hints of honey, almonds and a light pepper. It is a full chardonnay with a long aftertaste.

Grape: 100% chardonnay

Glass: € 5,95
Carafe: € 18,95
Bottle: € 28,00

ROSÉ WINES

CAMPOLOSA ROSADO.....

This wine has a strawberry-like smell and has hints of raspberry and cherry. It has a full taste, while still maintaining freshness. The aftertaste is supple and has a returning cherry flavour. Campolosa rosado goed well with all dishes.

Grape: 100% garnacha

Glass: € 4,95
Carafe: € 16,50
Bottle: € 24,50

SPARKLING

CAVA BRUT.....

This wonderfull Spanish cava guarantees for an amazing start of the evening. This cava is fresh, fruity and well balanced. Goes well in combinations with fish and light dishes.

Grape: parellada, macabeo, xarel-lo

Glass: € 7,50
Bottle: € 26,50

DESSERT WINES

DOÑA DOLCE, SPANJE.....

Ripe moscatel-grapes give this wine a wonderfull aroma of flowers, citrus, sweet grapes, honey and dried fruits. Doña Dolce has a rich flavour with a pleasant, well balanced sour and sweet taste.

Grape: 100% moscatel

Glass: € 6,50

RED WINES

CAMPOLOSA RIOJA.....

This wine has hints of strawberry, raspberry and cherry. It has a rich, but also fresh taste. The aftertaste is supple with returning hints of cherry. This wine goes well with all dishes and is an excellent aperitif.

grape: 100% viura

Glass: € 4,95
Carafe: € 16,50
Bottle: € 24,50

PARREÑO TINTO.....

This is a young, deep red wine with a full, round taste. It drinks supple and has a long, pleasant aftertaste. Goes well with all meats and tapas.

grape: tempranillo, cabernet sauvignon

Glass: € 5,45
Carafe: € 17,00
Bottle: € 26,50

VALDEPALACIOS.....

This wine has a bright, ruby red colour. The combination of several grapes gives this wine a special taste with a fruity aroma and a long, sweet aftertaste. Goes well with red and white meat, tapas and cheese.

grape: tempranillo, carnacha, mazuelo

Glass: € 5,95
Carafe: € 18,95
Bottle: € 28,00

CAMPOLOSA CRIANZA.....

This well structured wine has a complex taste with hints of ripe red fruits and vanilla. The aftertaste is full with the taste of red fruit. It has riped 12 months in oak barrels (60% French oak, 40% American oak). Campolosa Crianza goes well with meat, sweet desserts and ripe cheese.

grape: tempranillo, crianza

Bottle: € 29,95

DUQUE DE ARCAS BARRICA... Bottle: € 31,95

This deep red wine has riped three months in oak barrels and has the taste of ripe red fruits and a hint of vanilla. This wine is well balanced with a full, round and soft taste. It's described as a 'soft sensation' with a long, pleasant aftertaste. Duque de Arcas Barrica goes well with meat, cheese and tapas.

grape: tempranillo, cabernet sauvignon

VALDEPALACIOS CRIANZA..... Bottle: € 32,95

This wine has a bright, ruby red colour. The combination of grapes gives this wine a special taste with a fruity aroma and a long, sweet and fruity aftertaste. Goes well with red and white meat, tapas and cheese.

grape: tempranillo, carnacha, mazuelo

LEZA GARCIA RESERVA..... Bottle: € 34,95

This red wine is made of the best grapes. It has riped in American and French oak barrels for 24 months. After the riping, it has rested for at least 12 months in the bottle. The Leza Garcia Reserva is perfect in combination with red meat and ripe cheese.

grape: tempranillo carnacha red

LEZA GARCIA GRAN RESERVA..... Bottle: € 39,95

This mature, intense red wine offers a pleasant, long lasting sensation and has a slightly roasted fragrance. It has riped in American and French oak barrels for 24 months. After the riping, it has rested for at least 36 months in the bottle. Leza Garcia Gran Reserva is perfect in combination with red meat and ripe cheese.

grape: tempranillo carnacha red