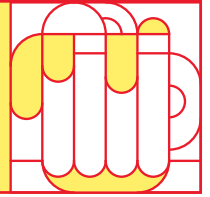


LA BARRA



Bebidas

BEER (Draft)

Cañas - 6 oz small beer for tapas, like Spaniards do

Dobles - 10.5 oz served in a cold glass mug

Mahou

Cinco Estrellas ESP 5.5% euro pale lager 4/caña, 8/doble

Estrella Galicia

Especial ESP 5.5% euro pale lager 4/caña, 8/doble

Clara

Spanish pale lager, dry lemon soda 4/caña, 8/doble

CIDER

Trabanco 4 oz pour (draft) 5

VERMÚTS (3 oz)

Served with a small splash of club soda and meant to accompany first bites and small snacks

El Bandarra Rojo (draft) 7

El Bandarra Blanco (draft) 7

Martínez Lacuesta Blanco 9

La Copa Gonzalez Byass Rojo 9

Lustau Rojo 9

Yzaguirre Rojo Reserva 9

Yzaguirre Blanco Reserva 9

Yzaguirre Gran Reserva 1884 14

COMBINADOS

Sangria Roja "La Suecca"

fruity, spiced wine on tap 7/glass, 35/carafe

Catrina y Olvido

mezcal, Cynar, sweet vermouth, St. Germain, Angostura and Peychaud's bitters 13

Media Combinación

sweet vermouth, gin, Cynar, Angostura bitters 10

New York Sour

Rittenhouse rye whiskey, lemon, fruity red wine float 13

Rebujito

manzanilla sherry, Sprite 10

Kalimotxo

red wine, Coca Cola, Magdala orange liqueur, Cynar 10

"Doesn't Take an Empire" Gintonic

gin, Fever Tree Indian tonic water, Angostura & Peychaud's bitters, lemon, orange 14

A&A Gintonic

gin, Cynar, celery bitters, Fever Tree Indian tonic water 14

NON-ALCOHOLIC

Sodas

KAS Limón, KAS Manzana, KAS Naranja, Mexican Coca Cola, Mexican Sprite, Diet Coke 4

Sant Aniol Sparkling Water 6

Sant Aniol Still Water 6



LA BARRA

Vinos

CHOOSE YOUR WINE STYLE

Wines in each category are listed from lightest to most full-bodied.

	SPARKLING	WHITE	ROSÉ	RED	FORTIFIED/SWEET
Lightest	 light	 light	 light	 light	 light
Fruity		 fruity		 fruity	
Mature	 mature	 mature	 mature	 mature	 mature
Full-bodied				 full-bodied	

GENEROSO / FORTIFIED

GLASS/BTL

- ▲ **Manzanilla Deliciosa “En Rama”, Valdespino** (375ml) 7/30
Palomino-Sherry. *Crisp and vibrant with a salty tang, it has a refreshing finish. Ideal as an aperitive. Try the scallops.*
- ▲ **Fino Tío Pepe, González Byass** Palomino-Sherry 5/40
Palomino Fino-Sherry. *The first to export fino style back in 1844. Delicate and elegant. Jamón, please.*
- ◆ **Amontillado, Gutiérrez Colosía** Palomino-Sherry 7/50
Palomino Fino-Sherry. *An Amontillado with the influence of the Atlantic Ocean. Nico, one Mollete please.*
- ◆ **Oloroso 15 Años, Maestro Sierra** Palomino-Sherry (375ml) 10/40
Palomino Fino-Sherry. *An Oloroso on it's purest form. 15 years of glory. Don't forget to pair with pork.*

ESPUMOSO / SPARKLING

- ▲ **De Nit Rosé, Raventós i Blanc 2017 Magnum** 14/120
Macabeo, Xarel·lo, Parellada, (Monastrell)-Conca Riu Anoia. *Floral, red fruits and dry herbs. Crisp and refreshing. Can I please get a refill?*
- ◆ **Cuveé José, Raventós i Blanc 2016** 15/60
Macabeo, Xarel·lo, Parellada-Conca Riu Anoia. *Our special edition to celebrate Jaleo 25th Anniversary. Simply delicious and versatile.*
- ◆ **Intens Rosat Gran Reserva, Recaredo 2013** 70
Garnacha, Monastrell-Corpinnat

BLANCO / WHITE

- ▲ **Gañeta 2018, Hondarrabi Zuri-Getariako Txakolina** 50
- ▲ **Itsasmendi 7 2017, Hondarrabi Xuri,** 65
(Riesling)-Bizkaiko Txakolina
- **Rupestris, Pardas 2018, Xarel·lo, Malvasía-Penedès** 40
- **Desig, Mas Candí 2018, Xarel·lo-Penedès** 45
- **Lagar de Pintos 2018, Albariño-Rías Baixas** 70
- **Leirana, Forjas del Salnés 2018 Magnum** 16/125
Albariño-Rías Baixas. *Sea breeze, white flowers and nectarine. Special format just for Mercado. All the seafood, please.*
- **Llavors, La Vinyeta 2018, Macabeo, Garnacha-Empordà** 12/48
Aromatic and fragrant. white flowers and spiciness. Super easy to drink. A pincho moruno por favor.
- ◆ **Bellmunt, Mas d'en Gil 2018, Garnacha Blanca-Priorat** 13/55
For red wine drinkers. It has character and weight. Is there any stew today.
- ◆ **Lías Finas, Honorio Rubio 2014, Viura-Rioja** 18/70
The finest White wine in Rioja. For Meursault and big wine lovers.

BLANCO / WHITE

GLASS/BTL

- ◆ **Belondrade y Lurton 2017, Verdejo-Rueda** 90
- ◆ **La Badi 2018, Alfredo Maestro, Garnacha Gris-V.T.Castilla** 75

ROSADO / ROSÉ

- ▲ **Liquid Geography 2019, Garnacha-Rioja** 11/44
Delicious “Pink Water”. A collaboration with Ole&Obrigado and WCK.
- ▲ **Abadia da Cova 2018, Caiño-Ribeira Sacra 2018** 60
- ◆ **Solució Rosa, Venus La Universal 2017,** 55
Garnacha, (Blend)-Monstant

TINTO / RED

- ▲ **La Cueva de Llum, Succés Vinícola 2017,** 50
Trepat-Conca de Barberà 2017
- ▲ **Gaba do Xil, Ladeiras do Xil 2016, Mencía-Bierzo** 50
- ▲ **Xerico, Tentenublo 2016, Tempranillo, (Viura)-Rioja** 60
- ▲ **Fento, Eulogio Pomares 2018, Sousón, (Blend)-Rías Baixas** 55
- **Bhilar 2018, Tempranillo, (Viura)-Rioja.** 12/48
Red fruits and silky texture. A new vision in Rioja Alavesa
- **Parajes, César Márquez 2017, Mencía-Bierzo** 13/55
Floral, delicate and complex.. If you like Pinot Noir, that's your wine.
- **Vara y Pulgar, CVA 2015, Tintilla de Rota-V.T.Cádiz** 11/45
Yes, there's red wine in Jerez. For “terroir lovers”, taste like pure Albariza.
- **Pruno, Finca Villacreces 2016, Tempranillo-Ribera del Duero** 60
- ◆ **Solideo Reserva, Dehesa de los Canónigos 2010** 70
Tempranillo-Ribera del Duero
- ◆ **Izarbe Reserva 2009, Tempranillo-Rioja** 65
- **Bigardo, Kiko Calvo 2018, Tinta Toro-Toro** 60
- **La del Terreno, Julia Casado 2018, Monastrell-Bullas** 70
- **Llenca Plana 2017, Carinyena, Garnacha-Montsant** 55
- **Embruix, Vall Llach 2017, Carinyena, Garnacha-Priorat** 15/70
Ripe black fruit, dry herbs and slate. Are you a Cabernet lover?

DULCE/ DESSERT

- ▲ **Victoria Nº2, Jorge Ordoñez 2016 (375ml), Moscatel-Málaga** 50
- ◆ **PX Añada, Alvear (500ml), Pedro Ximénez-Sherry** 8/50
Raisins, chocolate, figs, coffee. Nico, do you have any chocolate?