

Welcome to LUA!

We love having you here. Relax, enjoy the atmosphere, savor our passionately prepared dishes, and let the music take you away.

LUA *eat
drink
music*


Starters to Share

Iberian Ham Croquette - 2,5€/u

Stuffed Squid Croquette - 2,5€/u

Roasted Chicken Croquette - 2,5€/u

Porcini Mushroom Croquette - 2,5€/u  **VEG**

Patatas Bravas - 7€  **VEG**

Fresh potatoes, double-cooked and finished with our homemade spicy sauce.

FISH & CHIPS in Panko with Citrus Mayo - 12€

Delicious hake fillets marinated and coated in panko, served with French fries. Eat them with your fingers!

PROVOLONE in "Carrozza" (Melted Provolone) - 9€  *

Baked, melted provolone cheese on crispy rustic bread served with homemade pomodoro sauce for dipping.

NACHOS with Pulled pork, Guacamole, Pico de gallo - 12€ 

Nachos topped with homemade pulled pork, guacamole, pico de gallo, and melted cheese.

CRUNCHY CHICKEN FINGERS - 10€

Corn Flake-crust chicken fingers lightly seasoned for an extraordinary bite!

"ES BIQUINI" Ensaimada, Smoked Scamorza and Iberian Sobrasada - 10€

Ensaimada filled with smoked scamorza cheese and Iberian sobrasada. Sweet, salty, and irresistibly delicious!

MUSSELS – Steamed or with Curry Sauce - 12€ 


Local mussels from Delta del Ebro or Bouchot (seasonal). Small, flavorful, and juicy. Choose steamed with our touch or rich curry sauce (sauce contains coriander).

BRIOCHE PULLED PORK - 10€


Tender and crispy brioche with juicy pulled pork, citrus mayo, and pickled onion.

ANDALUSIAN STYLE SQUID with Citrus Mayo - 14,5€

Crispy squid battered in a special Andalusian flour for frying.


HAND-CUT IBERIAN HAM (100g) - 19€ 

DOP Guijuelo ham from free-range pigs fed on natural resources.

CHEESE BOARD (Aged in Ancient Cellars) - 16€  *

A curated selection of soft and intense cheeses aged by a local supplier in ancient ceramic wine cellars to optimal flavor and texture.

This Cheese Board has a mix of intensities.

RUSTIC BREAD with Smoked Butter - 4€  **VEG**

Crispy crust and airy crumb served with homemade smoked butter.



VEG

Vegetarian



Gluten Free



Gluten-free adaptable
please inform when ordering

Salads

* **THAI MANGO & CRUNCHY CHICKEN SALAD - 14,5€**

An exotic explosion of fresh mango, crispy chicken, and a Southeast Asian dressing.

VEG MEDITERRANEAN SALAD with Spiced Chickpeas - 14€

Crunchy spiced chickpeas, arugula, Kalamata olives, cherry tomatoes, feta cheese, and a fresh basil-lemon vinaigrette.

* * **CAESAR SALAD - 14€**

Lettuce, homemade Caesar dressing, crunchy chicken fingers, croutons, and Parmesan.

Vegetarian version: Tartar Sauce & Veggie fingers. Gluten-free without croutons.

VEG BURRATA SALAD with Grilled Peach - 15€

Creamy burrata cheese, caramelized grilled peach, roasted cherry tomatoes, and fresh arugula. Sweet-salty irresistible touch.

Fish

GRILLED LOCAL SARDINES with Mixed Salad - 15€

Delicious grilled local sardines served with a fresh mixed salad.

GRATINATED COD with Potato & Roasted Pepper Timbale - 22€

Tender gratinated cod loin, served on delicate potato and roasted pepper timbale with a smoky aroma.

SALMON (GRILLED or With CURRY SAUCE) with Shiitake & Vegetables - 21€

Norwegian salmon (grilled or with creamy curry sauce), shiitake mushrooms, and grilled vegetables.

GRILLED OCTOPUS with Smoked Potato Parmentier - 22€

Cooked in our Josper oven and served with potato parmentier and smoked paprika garlic oil.

GRILLED SQUID with Mixed Salad - 18€

Tender and golden grilled squid, simple and irresistible.

Rice Wait Time: Minimum 20'

All our rice dishes are made with local seafood stock, rice from Molí de Pals, and fresh local ingredients

Minimum 2 people (Price per person).

SEAFOOD and FISH RICE - 21€/pers.

One of our star dishes. A classic that never goes out of style.

VEG VEGETARIAN RICE - 19€/pers.

A rich rice dish that draws flavor from each of the oven-roasted vegetables, resulting in a tasty and very healthy meal.


BLACK RICE with Squid and Allioli - 21€/pers.

A typical rice dish where we use squid ink to enhance its flavor.


IBERIAN RICE with Smoked Iberian Pork "Pluma" - 24€/pers.

Spectacular rice with an intense and very tasty flavor.

Meat

ENTRECÔTE, Aged 30 Days, with Baked Potato & Padrón Peppers - 29€ 

Juicy Simmental beef entrecôte, aged for 30 days and hand-cut, with excellent marbling. Intense, flavorful, and with a texture that delights.

LOW-TEMPERATURE BBQ RIBS with Fries & Padrón Peppers - 21€ 

Tender ribs slow-cooked and finished in the Josper oven with our special BBQ glaze, enhancing their smoky flavor. (500-600g)

ROASTED FREE-RANGE CHICKEN LEG with Lemon, Rosemary & Baked Potato - 17€ 

Prepared with fresh lemon, aromatic rosemary, black pepper, and extra virgin olive oil. Slowly finished in the Josper. Natural, juicy, and delicious in every bite.

PREMIUM BURGER with Fries - 15€

100% Simmental beef (180g) in brioche bun, raclette cheese, caramelized onion, tomato, lettuce, and our secret sauce. The burger you'll want again and again.

PULLED PORK BURGER with Fries - 16,5€


Our Premium Burger boosted with juicy homemade pulled pork. Extra flavorful and super juicy!

GUACA SRIRACHA BURGER with Fries - 16,5€ 


Our Premium Burger with fresh guacamole, raclette cheese, and a spicy Sriracha kick. Juicy, creamy, and deliciously bold.

CHICKEN VEGGIE BURGER with Fries - 15€  **VEG**

Crispy vegetarian burger (Mac Pollo-style), made from plant-based protein. Crunchy outside, tender and juicy inside.


BEEF TENDERLOIN (Grilled, Baked or with Sauce) with Shiitake & Smoked Parmentier - 26€ 

Tender medallions of mature beef (4+ years), cooked your way: grilled, baked or with irresistible red wine sauce and veal jus reduction.

GRILLED IBERIAN PLUMA with Baked Potato & Padrón Peppers - 24€ 

Exquisite Iberian pork "Pluma", grilled to perfection. Tender, full of flavor - a true pleasure for the palate.

Pizza

Margarita: Tomato, mozzarella, and basil - 12€  **VEG**

Prosciutto: Tomato, mozzarella, and prosciutto - 13€


5 Cheese: Tomato, mozzarella, gorgonzola, smoked scamorza, provolone, parmesan, basil - 14€  **VEG**

BBQ: Tomato, mozzarella, beef, onion, and BBQ sauce - 14€

Chicago Pepperoni: Tomato, mozzarella, pepperoni, cream cheese, and basil - 13€

Burrata: Tomato, mozzarella, burrata, cherry tomatoes, olive oil, and basil - 15€  **VEG**

Diavola: Tomato, mozzarella, pepperoni, and spicy sauce - 13€

Parmigiana: Tomato, mozzarella, eggplant, cherry tomato, parmesan, basil, oregano - 14€  **VEG**

Pasta

Spaghetti (Linguine All'uovo) with sauce to choose (Tomato or Bolognese) - 14€

Rigatoni (Macaroni) with sauce to choose (Tomato, Bolognese or 5 Cheese sauce) - 14€

Gluten free Gnocchi: with sauce to choose (Tomato, Bolognese or 5 Cheese sauce) - 15€

VEG Homemade Desserts

BRUTAL CHEESECAKE - 7€

Creamy, delicate, and bursting with flavor from the very first spoonful. Quite possibly the best cheesecake you've ever tasted.

***Chocolate, Bread, EVOO & Maldon Sea Salt Crystals - 6€**

Creamy chocolate, crispy bread, a delicate touch of extra virgin olive oil, and Maldon salt. A bold contrast of flavors—an irresistible, truly LUA experience.

GELATOBURGER, Warm brioche with ice cream and a topping - 7€

Choose your favorite ice cream and we'll put it inside a warm brioche.

Ask about our ice cream flavors and toppings... The rest is up to us :)

MATCHA & PASSION FRUIT CRÊPE CAKE - 7€

Soft layers of crêpes infused with matcha tea, light cream, and a refreshing passion fruit coulis. A delicate, exotic dessert bursting with freshness.

"EL FLAN" - 6€

Creamy homemade flan. A delicious reinterpretation of the classic French dessert..

TIRAMISU - A Delicious Italian Classic - 7€

Made with gluten-free sponge cake, coffee, mascarpone cream, and pure cocoa..

PANNA COTTA – Nonna's Old Recipe with Vanilla - 6€

Smooth and creamy handcrafted panna cotta, prepared following Nonna's traditional recipe..

*** Handmade TRUFFLES - 1,5€/u**

Small handcrafted bites packed with flavor: Dark Chocolate, Baileys, Ratafia, White Chocolate, or Matcha Tea. Perfect to end your meal!

Artisanal Ice Cream (Small Cone/Cup) - 3,5€

Handcrafted with high-quality, locally sourced natural ingredients.

Most of our ice creams are gluten-free and available only in cups.

Hot Waffle with Nutella - 5€

Hot Waffle with Nutella + Ice Cream - 6,5€

Milkshakes with Whipped Cream - 5€

Frigo Ice cream



GELATOBURGER



Oreo Sundae 8€



Dama Negra Sundae 7€



Dama Blanca Sundae 7€



Strawberry Ice Cream and Whipped Cream Sundae 10€



Banana Split 9,5€



Surf Sundae 7€



Strawberries Sundae 8€



Sweet Bee Sundae 7€

Ice Creams and Slushies

Cone:	1 scoop	2 scoops	 Tubs
Small:	3.5€	4.5€	Small: 3,5€
Medium:	4€	5.5€	Large: 4,5€
Large:	4,5€	6€	*(Maximum 2 flavors per tub)

Slushies - 5€

Lemon, pineapple, mango, strawberry, passion fruit

***Ice Cream Sundaes**

Specialty Coffee

Coffee:

Espresso - 35ml	2
Espresso Double - 80ml	3,3
Americano - 180ml (Long Espresso)	2,6
Filter Coffee - 200ml (Mocca Master)	2,8

Recipes with milk:

Espresso Cortado - 70ml	2,3
Coffee with Milk - 230ml	3
Cappuccino Italiano - 150ml	3
Cappuccino XL- 230ml	4
Flat White - 230ml	3,5
Flat White Freddo - 230ml - (Cold without ice)	4
Iced Filter Coffee with Milk - 250ml	4

Other recipes:

Moka - 230ml - (Espresso, chocolate, milk foam)	4
Vienés - 230ml (Caffè latte, cream)	4
Espresso Affogatto - 150ml - (Espresso, ice cream)	3,6
Tonic Filter Coffee Ice - 250ml - (Filter Coffee, Tonic water)	6
Irish Coffee - 250ml (True recipe)	9

Supplements:

Ice	+0,5
Ice cream	+1,6
Cream	+1
Liquor	According to the liquor



LA MARZOTTO

Statement of Intent



At LUA, we strive to deliver an unforgettable experience. If you enjoyed your visit, we'd love to hear your thoughts! Scan the QR code and leave us a review on Google – it's the best reward we could ask for.

Did something not meet your expectations? Please let us know in person so we can resolve it immediately and continue improving every day.

Feel free to share your feedback directly with our team – your words mean a lot to us and keep us motivated to give our best every single day. Our team will sincerely thank you for it!

Our Coffee



The coffee you're about to enjoy is exclusive to LUA, artisanally roasted in small 15 kg batches specially for us.

Ask our baristas about its origin, varieties, and tasting notes – they'll be delighted to share all its secrets with you.

Allergens

We have a detailed allergen menu available for all our guests.

If you have any questions, please don't hesitate to ask our staff for more information.

LUA *eat drink music*

HAPPY
🍷🍹🍸🍺🍻🍾🍽️🍴



Mojito

Choose Flavour:

- Classic
- Strawberry
- Coconut

Rum
11,5€



Ginger 43

Liqueur 43, ginger
ale, lime

12€



Piña Colada

Rum, pineapple,
coconut

12€



Strawberry

Gin Fizz

Gin, strawberries,
lime

12€



*Rise
and
Shine*



Daikiry

Choose Flavour:

- Classic
- Strawberry
- Passion Fruit
- Mango

Rum
11,5€

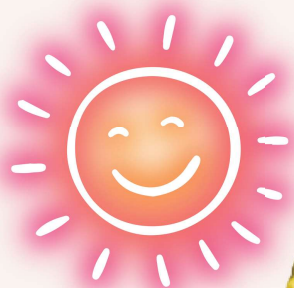


Passion Fruit

Vodka, vanilla,
passion fruit

11,5€





Blessed

Tequila Sunrise

Tequila, fresh orange juice, grenadine

11,5€



Passion White Chocolate

Rum, passion fruit, white chocolate, lime

12€



Cachaça

11,5€

Caipirinha

Choose Flavour:

- Classic
- Mango
- Blueberries
- Fruit of the passion



Martini Espresso

Coffee liqueur, Vodka

12€



Sex on the Beach

Vodka, peach liqueur, fresh orange juice, grenadine

11,5€



Alcohol Free 9€

Mojito
 Daikiri
 Piña Colada
 Sex on the Beach
 Passion White Chocolate
 San Francisco
 Virgin Bloody Mary
 Florida

NOW
or
NEVER



Cheers!

inspire

Sangria



Sangria Red Wine	7 €	19 €
Sangria Champagne	7 €	19 €
Sangria Champagne Premium		26 €
<i>With Full bottle of Champagne</i>		
Agua de Valencia	7,5 €	21 €
<i>With Natural Orange Juice</i>		
Sangria White Colada	7,5 €	21 €
<i>White Wines, vanilla, Passion Fruit, Coconut and Mint</i>		



Sangría
White Colada

Sangría
Cava

Sangría
Cava
Premium

Sangría
Vino

Beer

Draft Beer	3 €
1/2 L Draft Beer	4,5 €
Shandy	3 €
Shandy 1/2 L	4,5 €
San Miguel	3,2 €
San Miguel 0,0%	3,3 €
Estrella Galicia	3,2 €
Heineken	4 €
Voll Damm	3,6 €
San Miguel Yakima IPA	3,7 €
Alhambra Reserva	3,5 €
Leffe Blond	4 €
Leffe Black	4 €
Desperados	4 €
Coronita	4 €

White Wine

Synera Blanc - 15€

DO Catalunya / 11.5% vol

Grapes: Macabeo and Chardonnay

Winery: Ramon Roqueta

White fruit (apple, pear and banana) mixed with citrus aromas (tangerine and grapefruit) on a background of white flowers.

 4,5€



Blanc Mariner - 16,5€

DO Penedès / 12%vol

Grapes: 85% Xarel·lo, 15% Chardonnay

Winery: Joan Sardà

Intense on the nose, white fruit, floral notes and a spicy background. Soft on the palate, aromatic and a good lively acidity that makes it vicious.



Camino del puerto - 17,5€

DO Rueda / 13%vol

Grapes: Verdejo

Winery: El Albar Lurton

Aromatic, with white and tropical sweet fruit, with hints of citrus and notes of freshly cut grass.



Perelada Cigonyes - 18€

DO Empordà / 12,5%vol

Variety: 100% Macebeu

Winery: Perelada

Aromas of green apple, pear, and subtle floral notes. On the palate, ripe fruit and lively acidity. A safe choice for those seeking vivacity and fruity expression.



Southern Ocean Marlborough - 18,5€

DO Marlborough / 12,5%vol

Grapes: 100% Sauvignon Blanc

Winery: Félix Solís

Crafted from vineyards in the Awatere and Wairau valleys, this white wine dazzles with its tropical aroma and refreshing citrus flavor.



Marta Violet (Eco y Veg) - 20€

DO Penedès / 12%vol

Grapes: Muscat, Xarel·lo and Macabeo

Winery: Ramon Canals

The nose is fresh and very aromatic, floral and white fruit. Ideal for rice, fish and seafood.



El Coto 875m Fermentado Barrica - 20€

DO Rioja / 13%vol

Grapes: Chardonnay

Winery: El Coto de Rioja

Fruity and floral aromas with barrel fermentation of marked smoothness and aromatic complexity. Notes of tropical fruit and aroma of vanilla.



Terra de Godos - 21,5€

DO Rias Baixas / 13%vol

Grapes: Albariño

Winery: Adega Pedralonga

Explosion of fresh and floral aromas, with hints of green apple, juicy pear, and white flowers. Silky texture and balanced acidity, with citrus and tropical fruit flavors, along with mineral undertones.



Can Matons Pansa Blanca - 23€

DO Alella / 12,5%vol

Grapes: Pansa Blanca and Xarel·lo

Winery: Can Matons

Intense, frank and fruity aroma with aromas of white and stone fruit with floral notes. With volume and long aftertaste.



Rosé Wine

Pagos de Araiz - 16€

DO Navarra / 14%vol

Grapes: 100% Grenache

Winery: Payments of Araiz

Aromas of fresh red fruits and blue flowers. On the palate, alive, fresh and sweet. Balanced and persistent. Best rosé wine from Navarra 2021.

 4,5€



Agustí Torelló XV (Eco y Veg) - 18,5€

D.O. Penedès / 11% ABV

Grapes: Xarel·lo Vermell

Winery: Agustí Torelló Mata

Very transparent salmon color with orange and pale pink reflections. Aroma of red fruits and pineapple. Fresh and fruity on the palate, with a smooth and silky texture.



Aurora d'Espiells - 19€

DO Penedès/ 12%vol

Grapes: Pinot Noir and Xarel·lo

Winery: Propietat d'Espiells

Its subtle, complex and suggestive aroma evokes notes of red and black fruits with a floral background. Silky, opulent and very fruity with a lively acidity that provides intensity and freshness. Light and modern.



Chivite las Fincas - 21€

DO Navarra / 13,5%vol

Grapes: Garnacha Negra, Tempranillo

Winery: Chivite

Very pale pink. Aroma of white stone fruit, pomegranate, cherry, strawberry, and a delicate floral finish. On the palate it is soft, balanced, unctuous, lively and persistent.



Romance Berne - 23€

DO Côtes De Provence / 12,5%vol

Grapes: Merlot, Cinsault, Grenache Noir

Winery: Chateau De Berne

It is the most extreme and delicious version of the pale rosé wines of Provence. A wine that displays aromas of raspberries, wild strawberries and peaches. Delicate, fresh and with great persistence. Rosé for any moment that will make you fall in love.



M de Minuty - 27€

DO Côtes de Provence / 13% vol

Grapes: Grenache, Cinsault, Syrah

Winery: Château Minuty

Pale pink rosé with citrus aromas and notes of white peach and fresh red fruits. Fresh, light, and vibrant, with elegant acidity—perfect for both casual and refined occasions.



Whispering Angel - 29,5€

DO Côtes de Provence / 13% vol

Grapes: Grenache, Cinsault, Syrah

Winery: Château Minuty

Pale pink rosé with citrus aromas and notes of white peach and fresh red fruits. Fresh, light, and vibrant, with elegant acidity—perfect for both casual and refined occasions.



Château Sainte

Marguerite Fantastique - 39,5€

DO Côtes de Provence / 12.5% vol

Grapes: Grenache, Cinsault, Rolle

Winery: Château Sainte Marguerite

Delicate and refined aromas of citrus, white peach, jasmine, and subtle mineral notes. On the palate, it's silky, balanced, and enveloping, with an elegant structure and a long, persistent finish—perfectly reflecting its premium character.



Red Wine

Marmellans - 15€

DO Catalunya / 14% vol

Grapes: Garnacha, Cariñena, Merlot, Cabernet Sauvignon

Winery: Celler de Capçanes

Aromas of red fruits, strawberries, and raspberries with floral undertones. On the palate, medium-bodied with freshness, well-integrated ripe fruit, and smooth, mature tannins..



Legaris Roble - 18,5€

DO Ribera del Duero / 14%vol

Grapes: Fine Ink

Winery: Legaris

Very sweet on the palate, fresh and fruity. The passage through American oak barrels gives it notes of vanilla and coconut, as well as giving it structure.



Només - 19€

DO Empordà / 14%vol

Grapes: Black Grenache

Winery: Perelada

Olfactory complex reminiscent of red fruits, spices, Mediterranean herbs and barrel aging. Intense, fresh, silky and with very ripe tannins. It is a balanced, tasty, persistent wine with a lot of personality.



Abadal Matís - 20€

DO Pla del Bages / 14%vol

Grapes: Mando, Cabernet Sauvignon, Merlot
Winery: Abadal

Black fruit aromas, spiced notes and hints of wood. In the mouth it is voluminous, exuberant and powerful. Notes of mint and liquorice and the finish is long and persistent.



Coto 875m - 21€

DOQ Rioja / 13%vol

Grapes: 100% Tempranillo

Winery: El Coto de Rioja

Intense and fresh red with good acidity and a long balsamic finish. Delicate aromas of cherry, red fruit combined with mocha and cocoa.



GR-174 - 23€

DOQ Priorat / 15%vol

Grapes: Grenache, Cabernet Sauvignon, Syrah, Samsó, Merlot and Cabernet Franc
Winery: Casa Gran del Siurana

Intense, fruity aroma, cassis, blackberries, currants, balsamic and spiced. Sweet, voluminous and velvety.



Viña Pomal Reserva - 27€

DOC Rioja / 13.5%vol

Grapes: Tempranillo

Winery: Bodegas Bilbao

18 months in American oak. Floral notes of red fruits and vanilla. Persistent in the mouth.



Pago de Capellanes Crianza - 39€

DO Ribera del Duero / 13.5% vol

Grapes: 100% Tempranillo

Winery: Pago de los Capellanes

Aromas of sweet red fruit and balsamic touches. On the palate it is soft, filling it with exquisite flavors of plum and blueberry. With a long and elegant finish. Its balance and lively acidity stand out.



Cava & Champagne

Perelada Blue Festival Brut Reserva - 17,5€

DO Cava / 11.5% vol / Brut Reserva

Grapes: Macabeo, Xarel·lo and Parellada.

Winery: Perelada

The months of aging give it its fine aroma with light fruity nuances. With personality, good structure, elegance and sensory breadth.



Marta Passió Rosat (ECO) - 22€

DO Cava / 11.5% / Brut / Reserva

Grapes: Xarel·lo, Macabeu, Parellada and Garnacha Negra

Winery: Ramon Canals

Fresh with aromas of ripe white fruit, citrus, light red fruits, and aging. Balanced, tasty, creamy, and long-lasting flavor.



Juve & Camps Reserva Família - 27€

DO Cava / 12%vol / Brut Nature

Grapes: Macabeu, Xarel·lo and Parellada

Winery: Juve & Camps

Grand Reserve with 36 months of aging achieves a balance between small bubbles and aromas of toasted bread and citrus.



Champagne Taittinger Brut Reserve - 75€

DO Champagne / 12.5%vol / Brut Reserve

Grapes: Chardonnay, Pinot Noir, Pinot Meunier

Winery: Taittinger

Elegant, open and expressive. White fruit aromas with hints of peach. On the palate it is lively and fresh, with good aromatic development and a flavor of fresh fruit and honey.



Champagne Moët & Chandon ICE Impérial - 80€

D.O. Champagne / 12%vol / Brut Reserve
Grapes: Pinot Noir, Pinot Meunier,
Chardonnay

Winery: Moët & Chandon

Tropical, with the fruity power of mango
and pineapple. Generosity of stone fruits
and raspberry. Sweetness of caramel and
quince. The fresh acidity of grapefruit and
ginger leaves a lively sensation on the
palate.



Specialty Coffee

Only Coffee:

Espresso - 35ml	2
Espresso Double - 80ml	3,3
Americano - 180ml (Long Espresso)	2,6
Filter Coffee - 200ml (Mocca Master)	2,8

Recipes with milk:

Espresso Cortado - 70ml	2,3
Coffee with Milk - 230ml	3
Cappuccino Italiano - 150ml	3
Cappuccino XL- 230ml	4
Flat White - 230ml	3,5
Flat White Freddo - 230ml	4
(Cold without ice)	
Iced Filter Coffee with Milk - 250ml	4

Other recipes:

Moka - 230ml - (Espresso, chocolate, milk foam)	4
Vienes - 230ml (Caffè latte, cream)	4
Espresso Affogatto - 150ml	3,6
(Espresso, ice cream)	
Tonic Filter Coffee Ice - 250ml	6
(Filter Coffee, Tonic water)	
Irish Coffee - 250ml (True recipe)	9

Supplements:

Ice	+0,5
Ice cream	+1,6
Cream	+1
Liqueur	According to the liquorr

RUM

Bacardi, Cacique, Barceló, Brugal	8 €	10 €
Bacardi 5	9 €	11 €
Zacapa 23	15 €	17 €

GIN

Larios, Beefeater	8 €	10 €
Puerto de Indias	9 €	11 €
Seagram's, Tanqueray	9 €	11 €
Bombay Sapphire	9 €	11 €
Brockmans, Hendrick's	9 €	11 €
Citadelle	11 €	13 €
G'vine	12 €	14 €
Roku	12 €	14 €
Monkey 47	13 €	15 €

WHISKY

J&B, Ballantines, Cutty Sark	8 €	10 €
White Label, Red Label	8 €	10 €
Jack Daniel's, Jameson	9 €	11 €

MALT

Cardhu Gold	9 €	11 €
Glenrothes 12, Macallan 12	12 €	14 €
Sadashi Mizunara Oak Finish	13 €	15 €
Laphroaig 10 Smoked	14 €	16 €

BOURBON

Four Roses	8 €	10 €
Jim Beam	8 €	10 €

VODKA

Moskovskaya	8 €	10 €
Absolut, Smirnoff	8 €	10 €
Grey Goose	11 €	13 €

DIGESTIVE

Orujo, Crema Orujo, Limoncello, Ratafia	3,5 €	6 €
Orujo artesano	5 €	10 €



VERMOUTH

			
Aperol		6 €	8 €
Aperol Spritz, Aperol Tónico			9 €
Martini Blanco, Rojo		6 €	8 €
Pastis, Ricard	3 €	5 €	7 €

BRANDY

Veterano, 103, Soberano	6 €	8 €
Torres 5	6,5 €	8,5 €
Magno gran Reserva	9 €	11 €

LIQUORS

Peppermint, Crema catalana	4 €	7 €	9 €
Malibu, 43, Passoa, Anis	4,5 €	8 €	10 €
Pacharan, Drambui, Amareto	4,5 €	8 €	10 €
Baileys, Jägermeister, Cointreau	4,5 €	8 €	10 €
Tequila Porthos	4,5 €	8 €	10 €

MANY THANKS!!

On behalf of the entire team, we thank you very much for being here today :)

If you liked being with us today, it would help us a lot by sharing your top score in the following qr code :)

