

THE MENU



ON ARRIVAL

mixed spanish olives & pan con tomate

JAMON IBERICO CROQUETTE

saffron aioli, 24 month manchego

SANGRE DE TORO BIANCO 2023

XATÓ

catalan salad, tuna, anchovies, sicilian olives, romesco

ALTOS IBERICOS CRIANZA 2020

GAMBAS ROJAS

with chimmichurri butter

PAZO DAS BRUXAS ALBARIÑO 2023



COQUES ENRAMADES

traditional flatbread, confit onion, capsicum, eggplant

SELECCION DE TORRES CELESTE CRIANZA 2021



GALL DEL PENEDÈS

braised black rooster, butter bean stew

SALMOS 2017

PEACH TARTE TATIN

baked in sweet caramel & crisp pastry

JAIME 1



THE WINES



· SANGRE DE TORO BIANCO 2023 ·

pale straw in colour, this crisp white shows notes of pear, citrus, & quince. the palate is fresh & zesty, with bright acidity & a clean, dry finish.

· ALTOS IBERICOS CRIANZA 2020 ·

pale ruby in colour, this vibrant red shows notes of cherry, red plum, & spice. the palate is smooth & lively, with soft tannins & a bright, juicy finish.

· PAZO DAS BRUXAS ALBARIÑO 2023 ·

pale gold in colour, this albariño bursts with lime blossom, nectarine & lemon zest, finishing with bright citrus, saline minerality & a long, chalky texture.

· SELECCION DE TORRES CELESTE CRIANZA 2021 ·

deep cherry red with notes of blackberry, fig, & blueberry jam, layered with cocoa, coffee, & smoky graphite. a velvety & full-bodied palate with fine tannins & a long, oak-driven finish.



· SALMOS 2017 ·

deep ruby red with garnet highlights, this wine shows black cherry, confected rose & thyme. the palate is lively & structured, with fine tannins & acidity that brings freshness & aging potential.

· JAIME 1 ·

deep mahogany with golden highlights, offering notes of vanilla, dried plum & sandalwood. smooth & layered on the palate, with fig, cocoa & a warm, spiced finish.

