

*Marina Shekanik*



**NENI**  
*Mallorca*

## MEZZE - SMALL DISHES TO SHARE

Our mezze are an array of complimentary flavours and contrasting textures that honor the freshness of the Levantine ingredients.

**AUBERGINE FROM THE CHARCOAL GRILL** V A C F N 11.00

Homemade Caramalised Kimchi, Har Bracha Tahina,  
Soft Organic Egg, Nori Salt, Fresh Herbs

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**SHRIMP BRICK CIGAR** A B G 11.50

Harissa, Homemade Pickled Lemon, Greek Kalamata Olives,  
Fresh Herbs, Romesco Sauce, Greek Yoghurt

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**NENI'S HOMEMADE HUMMUS PLATE** V+ A N 6.50

Classic Hummus, Har Bracha Tahina, Tatbhila, Pita Bread

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**HAYA'S FAMOUS POPCORN FALAFEL** V+ N 6.50

Lime Ginger Soy Tahina

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**PULPO ON A STICK!** F R 9.50

Miso, Harissa, Homemade Preserved Lemon, Charcoal Grilled Lime

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**MAGHREB KEBAP** H N 12.00

Handmade Lamb & Beef Kebap, Har Bracha Tahina, Beetroot Reduction,  
Burnt Butter, Pine Nuts, Organic Lemon, Pomegranate

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**CITRUS CEVICHE** D H 11.50

Raw Local Fish, Fresh Lime, Green Chilli, Basil, Pistachio,  
Tomato Seeds, Pomegranate, Olive Oil

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**ISRAELI CRUDO** D G M 12.50

Raw Local Fish, Labneh, Tumeric Oil, Pickled Shallots, Sumac, Red Chilli

## FROM THE STONE OVEN

**STONE OVEN WHOLE FISH FOR TWO** D G O Market Priced Daily

White Wine Sauce, Capers, Olives, Fennel,  
Tomatoes and Chilli served in a Hot Pan with Local Fresh Bread

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**SABICH FOCACCIA** V+ A F M N 16.00

Hummus, Fried Eggplant, Tomato Salsa, Amba, Zhug, Soft Organic Egg

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**CHICKEN SHAWARMA** G 19.00

Smashed Potato, Garlic Dip, Chicken, Herbs

### CUT AND CATCH OF THE DAY

Always Hand Selected. Ask Your Server For More Details.

## MAINS

Our main dishes are defined by high quality ingredients from the soil, sea and land which are served with simplicity, freshness and purity.

We place everything across the table for you to enjoy the feast!

Our fish is always local and caught daily. Our meat is always hand-selected.

<b>DRY AGED RIB EYE STEAK - 300G</b> C F O	35.00
Charcoal Grilled Rib Eye Steak, Miso Harissa Glaze, Crispy Potato Skins, Jalapeño Aioli, Sea Salt	
<b>LAMB RACK FROM THE CHARCOAL GRILL</b> H O G N	29.00
Mallorcan Lamb, Feta, Gremolata, Olive Oil, Mallorcan Sea Salt	
<b>OVERNIGHT PULLED LAMB</b>	23.50
Mallorcan Lamb, Smokey Aubergine Cream, Sumac Onions, Pomegranate	
<b>GRILLED LOCAL BUTTERFLIED FISH</b> D F G L M N O	26.50
Kimchi Beurre Blanc, Yoghurt Stone, Garden Cress, Wild Broccoli	
<b>HANDMADE GNOCCHI WITH GRILLED CALAMARI</b> A C G L R	17.00
Chorizo, Parmesan, Chives, Rocket, Lemon	
<b>KOHLRABI RISOTTO</b> V F G L M N O	18.00
Kimchi Beurre Blanc, Ponzu, Pickled Pearl Onions, Cress	

### SIDES FOR MAIN DISHES

<b>GRILLED WILD BROCCOLI</b> V G	7.00
Yoghurt Stone, Green Chilli, Greek Olive Oil	
<b>MALLORCAN TOMATO SALAD</b> V <sup>+</sup>	6.50
Seasonal Tomatoes, Green Chilli, Lemon, Olive Oil, Sea Salt	
<b>MUSTARD GREENS GARDEN SALAD</b> V <sup>+</sup> H M	6.00
Olive Oil, Sherry Vinegar, Maple Syrup, Crushed Pine Nuts	
<b>CRISPY POTATO SKINS</b> V C O	6.00
Jalapeño Aioli, Sea Salt	
<b>GRILLED CAULIFLOWER</b> V N	6.50
Tahina, Tomato, Zhug, Olive Oil	
<b>GRILLED PAPRICA</b> V <sup>+</sup>	7.50
Green Beans, Garlic, Balsamic, Coriander, Olive Oil	

Our staff will gladly provide information about additives and allergens.

## SOMETHING SWEET

CARAMALIZED RUM PINEAPPLE <b>V</b> <b>G H</b>	8.00
Vanilla, Lime, Pink Pepercorn, Coconut Ice Cream	
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SESAME - A NENI CLASSIC <b>V+</b> <b>F H N</b>	7.50
Toasted White Sesame, Homemade Muscovado Ice Cream, Har Bracha Halva, Raw Tahini, Date Syrup, Caramalised Pecans	
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KNAFEH - A SPECIALITY FROM THE OLD CITY OF JERUSALEM <b>V</b> <b>A G H</b>	8.50
Baked Kadayif, Mozzarella, Ricotta, Orange Blossom, Homemade Greek Yoghurt Ice Cream, Pistachio	
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CARAMALIZED BASQUE CHEESECAKE <b>V</b> <b>A C G</b>	8.00
Cream Cheese, Lemon Zest, Powder Sugar	

## BALAGAN MENU

Balagan means „Beautiful Chaos“.

This menu is for those who want to experience the full range of the NENI Kitchen. Our menu starts with a number of our Mezze chosen by Head Chef Carlos, followed by Main dishes that are typical for NENI and our Tel Aviv Culture.

For a sweet finish, there is a selection of our desserts.

All our dishes are shared and the menu is ordered for the entire table.


45.00 - Vegetarian per person

49.00 - Meat/Fish per person

**NENI**  
*Mallorca.*

## MEZZE

Un conjunto de sabores complementarios y texturas contrastadas que honran la frescura de los ingredientes levantinos.

**BERENGENA A LA LLAMA**  **ACFN** 11.00

Kimchi Caramelizado, Har Bracha Tahina, Huevo Ecologico, Furikake, Hierbas Frescas

**CIGARRO DE GAMBAS** **ABG** 11.50

Harissa, Limon Encurtido, Aceituna Kalamata, Hierbas Frescas, Romescu, Yogurt Griego

**PLATO DE HUMUS CASERO DE NENI**  **AN** 6.50

Humus Clasico, Har Bracha Tahina, Tatbhila, Pan Pita

**EL FAMOSO FALAFEL DE PALOMITAS DE MAÍZ DE HAYA**  **N** 6.50

Tahina Asiatica

**STICK DE PULPO A LA BRASA!** **FR** 9.50

Miso, Harissa, Limon Encurtido, Lima Al Grill

**MAGHREB KEBAP** **HN** 12.00

Kebap De Cordero y Ternera Hecho a Mano, Har Bracha Tahina, Reduccion De Remolacha, Mantequilla Tostada, Piñones, Olimon Organico, Granada

**CITRUS CEVICHE** **DH** 11.50

Pescado Local Crudo, Lima Fresca, Chili Verde, Albahaca, Pistacho, Semillas Tomate, Granada, Aceite Oliva


**ISRAELI CRUDO** **DGM** 12.50

Pescado Local Crudo, Labneh, Aceite Curcuma, Chalota Encurtida, Sumac, Chili rojo

## DEL HORNO DE PIEDRA

**PESCADO ENTERO AL HORNO DE PIEDRA PARA DOS** **DGO** Precio Segun Mercado

Salsa De Vino Blanco, Alcaparras, Aceitunas, Hinojo, Tomates y Chilli servido en una sartén de hierro fundido caliente

**SHABISH FOCACCIA**  **ANMC** 16.00

Berenjena frita, Salsa de Tomate, Amba, Zhug, Huevo orgánico suave

**POLLO SHAWARMA** **G** 19.00

Patata aplastar, Crema de ajo, Pollo, Ensalada de hierbas

## CORTE Y CAPTURA DEL DÍA

Siempre orgánico y seleccionado a mano. Pregunte a su camarero para más detalles.

## PRINCIPALES

Nuestros platos principales se definen por la alta calidad de los ingredientes de la tierra, el mar y el terreno, que se sirven con sencillez, frescura y pureza. Lo ponemos todo en la mesa para que disfrutes del festín.

Nuestro pescado es siempre local y se pesca a diario. Nuestra carne es siempre seleccionada a mano y ecológica.

<b>LOMO DE TERNERA MADURADO - 300G</b> C F O	35.00
Lomo a La Brasa, Glaseado De Miso Harissa, Piel De Patata Crujiente, Jalapeño Aioli, Sal	
<b>CARRE DE CORDERO AL GRILL</b> H O G N	29.00
Feta, Gremolata, Aceite de Oliva, Sal Marina de Mallorca	
<b>CORDERO MECHADO</b>	23.50
Cordero Mallorquin, Crema de Berengena Ahumada, Cebolla al Sumac, Granada	
<b>PESCADO DEL DIA EN MARIPOSA AL GRILL</b> D F G L M N O	26.50
Kimchi Beurre Blanc, yogurt en Piedra, Germinados, Brócoli silvestre	
<b>GNOCHI CASERO CON CALAMARES</b> A C G L R	17.00
Chorizo, Parmesano, Cebollino, Rucula, Limon	
<b>RISOTTO DE COLINABO</b> V F G L M N O	18.00
Kimchi Beurre Blanc, Ponzu, Cebolla Perla Encurtida, Germinados	

## ACOMPAÑAMIENTOS

<b>BROCOLI SALVAJE AL GRILL</b> V G	7.00
Piedra De yogurt, Chili Verde, Aceite de Oliva	
<b>ENSALADA DE TOMATE</b> V <sup>+</sup>	6.50
Tomates de Temporada, Guindilla Verde, Cebolla Tierna, Aceite De Oliva, Sal Marina	
<b>ENSALADA VERDE DE HOJAS DE MOSTAZA</b> V <sup>+</sup> H M	6.00
Aceite Oliva, Zumo Limon, Sesamo, Mostaza	
<b>PIEL DE PATATA CRUJIENTE</b> V C O	6.00
Jalapeño Aioli, Sal	
<b>PIMENTÓN CARBONIZADO</b> V G	6.50
Judias verdes, Ajo, Balsámico, Cilantro, Aceite de Olive	
<b>COLIFLOR A LA PLANCHA</b> V <sup>+</sup>	7.50
Tahina, Tomate, Zhug, Aceite de Olive	

Nuestro personal con gusto le brindará información sobre aditivos y alérgenos.

## ALGO DULCE

PIÑA AL RON CAMELIZADA <b>V</b> GH	8.00
Vanilla, Lima, Pimiento rojo, Helado de coco	
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SESAMO - CLASICO DE NENI <b>V+</b> FHN	7.50
Sesamo Blanco Tostado, Helado Casero de Moscovado, Har Bracha Halva, Tahini, Sirope De Datil, Nuez Pecana Caramelizada	
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KNAFEH -ESPECIALIDAD DE LA ANTIGUA CIUDAD DE JERUSALEM <b>V</b> AGH	8.50
Kadayif al Horno, Mozzarella, Ricotta, Azahar, Helado De Yogurt Griego Casero, Pistacho	
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TARTA DE QUESO CAMELIZADA <b>V</b> ACG	8.00
Crema De Queso, Ralladura De Limón	

## BALAGAN MENU

Balagan significa „hermoso caos“.

Este menú es para aquellos que quieren experimentar toda la gama de la Cocina NENI. Nuestro menú comienza con una serie de nuestros Mezze elegidos por el Jefe de Cocina Carlos, seguido por platos principales que son típicos de NENI y nuestra cultura de Tel Aviv.

Para un final dulce, hay una selección de nuestros postres.

Todos nuestros platos se comparten y el menú se pide para toda la mesa.

45.00 - Vegetariano por persona

49.00 - Carne/Pescado por persona

**NENI**  
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**TOUCH  
TASTE  
DRINK.**

Drinks Menu

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## APERITIF

<b>NEGRONI</b>	11.50
Campari, Gin Eva, Cinzano red	
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<b>PALO SODA</b>	8.50
Palo Tunel de Mallorca, Cava, Soda	
.....	
<b>CAMPARI SODA / ORANGE</b>	8.50 / 10.50
Fresh Orange Juice	
.....	
<b>PORN STAR MARTINI</b>	12.50
Vanilla Vodka, Passoã, Fresh Passionfruit, Lime Juice, Cava	

## NE NI SIGNATURES

<b>CUCUMBER MULE</b>	12.50
Rosemary Vodka, Cucumber, Lime, Ginger Beer	
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<b>GIN BASIL SMASH</b>	11.50
Gin, Lemon Juice, Sugar, Basil, Love	
.....	
<b>MOJITO</b>	11.50
Rum, Lime, Fesh Mint, Soda	

## SPARKLING & SPRITZ

<b>CAVA BY THE GLASS 0.1 l</b>	6.50 / 7.50
Gramona La Cuvee / Rosé Pinot Noir	
.....	
<b>CHAMPAGNE BY THE GLASS 0.1 l</b>	14.00
Périerre-Jouët Grand Brut Champagne	
.....	
<b>APEROL SPRITZ</b>	8.50
Aperol, Cava, Dired Orange, Soda	
.....	
<b>HUGO SPRITZ</b>	8.50
St. Germain, Cava, Fresh Mint, Lime, Soda	

## HOMEMADE LEMONADE & ICE TEA

NENI LIMONANA 0.4 l / 1.0 l	4.50 / 10.00
NENI ICE TEA 0.4 l / 1.0 l	4.50 / 10.00
FRESH ORANGE JUICE 0.2 l	6.00

## THOMAS HENRY

GINGER ALE 0.2 l	4.00
GINGER BEER 0.2 l	4.00
TONIC WATER 0.2 l	4.00

## WATER

STILL OR SPARKLING WATER	3.00
Flat rate per person	

## BEER

ESTRELLA DAMM 0.33 l	3.50
ROSA BLANCA 0.33 l	4.50

## COFFEE

ESPRESSO	2.50
DOUBLE ESPRESSO	3.00
CORTADO	3.00
CAFE AU LAIT	3.50
CAPPUCINO	4.00
LATTE MACCHIATO	4.00

## TEA

Please ask your staff for different flavour	3.50
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**TOUCH  
TASTE  
DRINK.**

Wine Menu

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# WHITE / Blanco

By Glass / Per Copa

## A Punt, Can Majoral

Prensal Blanc, Chardonnay, Viognier, Riesling

V.T. Mallorca, Manacor, Spain 0.15| 5.00

## Soma, Bodega Ribas

100% Viognier

V.T. Mallorca, Consell, Spain 0.15| 7.50

## Fenomenal, Uvas Felices

### Á. L. Cachazo

100% Sauvignon Blanc

D.O. Rueda, Spain 0.15| 6.00

## Fillaboa, Bodegas Fillaboa

100% Albariño

D.O. Rias Baixas, Spain 0.15| 7.50

## Chenin Blanc, Marras Wines

100% Chenin Blanc

Piekenierskloof, South Africa 0.15| 6.00

## Gamla, Golan Heights Winery

100% Sauvignon Blanc

Upper Galilée, Israel 0.15| 7.50

# RED / Tinto

By Glass / Per Copa

## OM500, Oliver Moragues

Manto Negro, Callet, Cabernet S., Syrah

V.T. Mallorca, Algaida, Spain 0.15| 8.00

## Finca La Emperatriz Crianza, Hermanos Hernáiz

Tempranillo, Garnacha, Viura

D.O.C. Rioja, Spain 0.15| 6.00

## Gazur, Telmo Rodríguez

100% Tinto Fino

D.O. Ribera del Duero, Spain 0.15| 5.50

## 8 Vents, Atlan & Artisan

Merlot, Cabernet S., Manto Negro, Callet

V.T. Mallorca, Spain 0.15| 8.50

## The Trickster, Marras Wines

100% Pinotage

Piekenierskloof, South Africa 0.15| 6.50

## Gamla, Golan Heights Winery

100% Merlot

Upper Galilée, Israel 0.15| 8.50

# ROSÉ / Rosado

By Glass / Per Copa

**M. Llopart, Macia Batle**  
Merlot, Cabernet Sauvignon  
V.T. Mallorca, St. María del Camí, Spain 0.15| 6.50

**Ribas, Bodega Ribas**  
Callet, Gorgollassa, Manto Negro  
V.T. Mallorca, Consell, Spain 0.15| 7.50

**Cuvée Magali,  
St. André de Figuière**  
Cabernet, Syrah, Cinsault, Garnacha  
A.O.P. Côtes de Provence, France 0.15| 8.00

**Muga Rosado, Bodegas Muga**  
Garnacha, Tempranillo, Viura  
D.O.C. Rioja, Spain 0.15| 5.00

“A good friend and a glass  
of wine...”

# SPARKLING / Burbuja

By Glass / Per Copa

**La Cuvee Brut Reserva, Gramona**  
Xarel·lo, Macabeu, Parellada  
D.O. Cava, Spain 0.10| 6.50

**Rosé Brut Reserva, Gramona**  
100% Pinot Noir  
D.O. Cava, Spain 0.10| 7.50

# SWEET / Generoso

By Glass / Per Copa

**Vi de Glass, Gramona**  
100% Gewürztraminer  
D.O. Penedès, Spain 0.08| 8.50

**Vi Dolç Blanc, Macia Batle**  
100% Prensal  
V.T. Mallorca, St. María del Camí, Spain 0.08| 6.50

# WHITE MAJORCAN / Blanco Mallorquin

**Sauvignon Blanc, Mandia Vell**  
100% Sauvignon Blanc  
V.T. Mallorca, Manacor, Spain 0.75l 47.00

**Sa Cussa Antònia, G.Y.F**  
**4Kilos Vinícola**  
Prensal Blanc, Macabeu  
V.T Mallorca, Felanitx, Spain 0.75l 32.50

**Neu, EsVerger**  
100% Sauvignon Blanc  
V.T. Mallorca, Esporles, Spain 0.75l 44.50

**Es Siurell, Can Xanet**  
Girò Ros, Muscat, Prensal  
V.T. Mallorca, Pollensa, Spain 0.75l 38.50

**M. Llompart, Macia Batle**  
Prensal Blanc, Chardonnay  
V.T. Mallorca, St. Maria del Camí, Spain 0.75l 34.00

**Soma, Bodega Ribas**  
100% Viognier  
V.T. Mallorca, Consell, Spain 0.75l 36.50

**Nounat, Binigrau**  
Prensal Blanc, Chardonnay  
V.T. Mallorca, Biniali, Spain 0.75l 38.00

**A Punt, Can Majoral**  
Prensal Blanc, Chardonnay, Viognier, Riesling  
V.T. Mallorca, Manacor, Spain 0.75l 24.50

**QBQ, Miquel Oliver**  
100% Girò Blanc  
D.O. Pià i Llevant, Mallorca, Petra,  
Spain 0.75l 46.50

**Triava Blanc de Guarda, Ava Vi**  
100% Prensal Blanc  
I.G.P. Mallorca, Sencelles, Spain 0.75l 59.00

**Om, Oliver Moragues**  
Prensal Blanc, Viognier  
V.T. Mallorca, Algaida, Spain 0.75l 34.00

**Sa Sivina, Es Fangar**  
Girò Blanc, Prensal Blanc  
D.O. Pià i Llevant, Mallorca, Felanitx,  
Spain 0.75l 32.50

**Torre de's Canonge, Toni Gelabert**  
100% Girò Blanc  
D.O. Pià i Llevant, Mallorca, Manacor,  
Spain 0.75l 58.00

"You want to know  
Mallorca?"

"You have to taste it!"

# RED MAJORCAN / Tinto Mallorquin

**Pinot Noir, Mandia Vell**  
100% Pinot Noir  
V.T. Mallorca, Manacor, Spain 0.75l 55.00

**OM500, Oliver Moragues**  
Manto Negro, Callet, Cabernet S., Syrah  
V.T. Mallorca, Algaida, Spain 0.75l 36.00

**Obac, Binigrau**  
Manto Negro, Callet, Merlot, Cabernet S., Syrah  
V.T. Mallorca, Biniali, Spain 0.75l 34.50

**ÀN/2, Ànima Negra**  
Callet, Manto Negro, Syrah  
V.T. Mallorca, Felanitx, Spain 0.75l 43.50

**4 Kilos, 4 Kilos Vinícola**  
100% Callet  
V.T. Mallorca, Felanitx, Spain 0.75l 59.00

**12 Volts, 4 Kilos Vinícola**  
Callet, Syrah, Cabernet Sauvignon, Merlot  
V.T. Mallorca, Felanitx, Spain 0.75l 43.50

**Premier Vin, Son Mayol**  
Cabernet Sauvignon, Merlot  
V.T. Mallorca, Esporles, Spain 0.75l 69.00

**M.Llompарт, Macia Batle**  
Manto Negro, Cabernet S., Merlot, Syrah  
V.T. Mallorca, St. María del Camí, Spain 0.75l 37.50

**8 Vents, Atlan & Artisan**  
Merlot, Cabernet S., Manto Negro, Callet  
V.T. Mallorca, Spain 0.75l 39.50

**Cadmo, Can Xanet**  
Syrah, Gorgollassa, Manto Negro  
V.T. Mallorca, Pollensa, Spain 0.75l 45.00

# ROSÉ MAJORCAN / Rosado Mallorquin

**M.Llompарт, Macia Batle**  
Merlot, Cabernet Sauvignon  
V.T. Mallorca, St. María del Camí, Spain 0.75l 31.00

**Xanet Rosé, Can Xanet**  
Cabernet, Syrah, Monastrell, Manto Negro,  
Gorgollassa  
V.T. Mallorca, Pollensa, Spain 0.75l 33.50

**Ribas, Bodega Ribas**  
Callet, Gorgollassa, Manto Negro  
V.T. Mallorca, Consell, Spain 0.75l 34.00/1.50l 69.00

# WHITE STRANGER / Blanco Extranjero

Fenomenal, Uvas Felices  
Á. L. Cachazo  
100% Sauvignon Blanc  
D.O. Rueda, Spain 0.75l 27.50

Pago Cuesta de Oro,  
Hermanos Lurton  
100% Verdejo  
D.O. Rueda, Spain 0.75l 32.50

Galerna, Dominio de Punctum  
100% Verdejo  
V.T. Castilla, Spain 0.75l 19.00

Mas Escorpi, Gramona  
100% Chardonnay  
D.O. Penedès, Spain 0.75l 35.00

El Jardín de la Emperatriz,  
Hermanos Hernáiz  
100% Viura  
D.O.C. Rioja, Spain 0.75l 21.50

Fillaboa, Bodegas Fillaboa  
100% Albariño  
D.O. Rias Baixas, Spain 0.75l 36.00 / 1.50l 73.00

El Prohibido, Finca Millara  
100% Godello  
D.O. Ribeira Sacra, Spain 0.75l 53.50

Pinot Grigio Valdadige,  
Santa Margherita  
100% Pinot Grigio  
D.O.C. Trentino, Italy 0.75l 34.50

Chenin Blanc, Marras Wines  
100% Chenin Blanc  
Piekenierskloof, South Africa 0.75l 28.50

Vrede Chardonnay, Storm Wines  
100% Chardonnay  
Hermanus, South Africa 0.75l 62.00

Chenin Blanc,  
Beaumont Family Wines  
100% Chenin Blanc  
Walker Bay, South Africa 0.75l 36.50

Gamla, Golan Heights Winery  
100% Sauvignon  
Upper Galilee, Israel 0.75l 36.00

# ROSÉ / Rosado

Muga Rosado, Bodegas Muga  
Garnacha, Tempranillo, Viura  
D.O.C. Rioja, Spain 0.75l 23.00

Galerna, Dominio de Punctum  
100% Garnacha  
V.T. Castilla, Spain 0.75l 19.50

Cuvée Magali,  
St. André de Figuière  
Cabernet, Syrah, Cinsault, Garnacha  
A.O.P. Côtes de Provence, France 0.75l 38.50



# RED STRANGER / Tinto Extranjero

**Sela, Bodegas Roda**  
Tempranillo, Graciano, Garnacha  
D.O.C. Haro Rioja Alta, Spain 0.75l 36.50

**Finca La Emperatriz Crianza,  
Hermanos Hernáiz**  
Tempranillo, Garnacha, Viura  
D.O.C. Rioja, Spain 0.75l 27.00

**Gazur, Telmo Rodríguez**  
100% Tinto Fino  
D.O. Ribera del Duero, Spain 0.75l 26.50

**Corimbo, La Horra**  
100% Tempranillo  
D.O. Ribera del Duero, Spain 0.75l 44.00

**Roda Reserva, Bodegas Roda**  
Tempranillo, Garnacha, Graciano  
D.O.C. Haro Rioja Alta, Spain 0.75l 59.00

**El Castro Valtuille,  
Castro Ventoza**  
100% Mencia  
D.O. Bierzo, Spain 0.75l 32.00

**Flor de Vetus, Bodegas Vetus**  
100% Tinta de Toro  
D.O. Toro, Spain 0.75l 25.50

**Solanera, Bodegas Castaño**  
Cabernet S., Garnacha Tintorera, Monastrell  
D.O. Yecla, Spain 0.75l 31.00

**The Trickster, Marras Wines**  
100% Pinotage  
Piekenierskloof, South Africa 0.75l 29.00

**Rood, Groot Constantia**  
Pinotage, Cabernet Franc, Cabernet  
Sauvignon, Merlot, Petit Verdot, Syrah  
Constantia, South Africa 0.75l 36.00

**Dangerfield Syrah,  
Beaumont Family Wines**  
100% Syrah  
Walker Bay, South Africa 0.75l 45.00

**Gamla, Golan Heights Winery**  
100% Merlot  
Upper Galilée, Israel 0.75l 39.50

# SPARKLING / Burbuja

La Cuvee Brut Reserva, Gramona  
Xarel·lo, Macabeu, Parellada  
D.O. Cava, Spain 0.75l 37.50

Rosé Brut Reserva, Gramona  
100% Pinot Noir  
D.O. Cava, Spain 0.75l 42.50

La Cuvée Brut, Laurent Perrier  
Chardonnay, Pinot Noir, Meunier  
A.O.C Champagne, France 0.75l 69.00

# SWEET / Genoroso

Vi Dolç Blanc, Macia Batle  
Moll, Prensal Blanc  
V.T. Mallorca, St. María del Camí, Spain 0.5l 32.50

Vi de Glass, Gramona  
100% Gewürztraminer  
D.O. Penedès, Spain 0.5l 38.00

"Let's open a bottle,  
we have to celebrate."

"What happened?"

"Life!"