



Bravo celebrates the richness of Spanish gastronomy through a cuisine with character, where tradition and creativity meet with a bold twist.

Food

Drink

Bravo



Bites

Hummus & Babba Ghanoush | 14 € |  |   

Vegetable crudités and artisan pita bread

Calamari | 16 € |   

In Tempura with smoked garlic aioli

Padrón | 10 € | 

Peppers with Es Trenc salt

Croquettes | 12 € |     

Selection of assorted croquettes

Hand-Carved 100% Acorn-fed Iberian | 40 € | 

Served with crystal bread and Ramillete tomato

If you have any allergies or intolerances, do not hesitate to inform us. VAT included.  Vegetarian  Vegan



Gourmet preserves

Anchoas | 26 € |  

Anchoas López, Golden S

Boquerones | 20 € |  

Doña Tomasa pickled white anchovies

Berberechos | 28 € |  

Los Peperetes cockles with garlic

Mejillones | 24 € |  

Los Peperetes mussels in “escabeche”

Navajas | 28 € |  

Los Peperetes natural razor clams

Bonito | 22 € |  

Los Peperetes northern “bonito” belly in olive oil

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 Vegetarian

 Vegan



First Pass

Ceviche | 24 € |  

Croaker ceviche with gazpacho and sweet potato crisps

Burrata | 21 € |  


Pear chutney, cherry tomato, honey, lime and passion fruit

Pastrami | 19 € |     

Pastrami toast with cheese sauce and mustard

Peppers | 16 € |    

Roasted peppers toast, artichokes, sun-dried tomatoes and olives pesto

Gazpacho | 16 € |   

Cherry tomato, cucumber, melon, root vegetables crisps and extra virgin olive oil

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TIO P

The must-haves

Club Sandwich | 20 € |      

Chicken, egg, bacon, lettuce, tomato and piparra peppers mayonnaise

Sea Bass | 32 € |   

White mussel velouté, potato and cucumber pearls with chives oil

Burger | 26 € |   

Dry aged beef, Mahón cheese, bacon and ramillete tomato chutney

Entrecote | 34 € | 

300 grams of beef ribeye steak with potatoes, grilled vegetables and mushroom sauce

Tagliatelle | 28 € |      

With prawns, garlic and cherry tomatoes

Poke Bowl | 20 € |  | 

Rice, avocado, edamame, pickled cabbage, wakame, sweet corn and chili mayo

Add red tuna | +6 € |   

Add grilled chicken | +4 €

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 Vegetarian

 Vegan



The greens

Tuna | **26 €** |   

Seared bluefin balear tuna with citrus
miso dressing over tender leaves

Halloumi | **20 €** |  |  

Grilled with asparagus, apricots, hazelnuts and watercress

Verde | **16 €** |  | 

Green sprouts, tomato, red onion, sweet corn and carrot

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Sweet Finale

Handcrafted desserts crafted
by our pastry chefs

Brownie | 10 € |    

With peanuts cream

Popsicle Semifreddo | 10 € |  

Pasion fruit, apricot and pistachio financier

Tiramisú | 10 € |      



With salted toffee and Amazonas rum

Cheesecake | 12 € |     

Basque-style with fig sauce and caramelized almonds

Fruit Salad | 8 €

Seasonal fruit salad

Ice cream |  

Artisanal ice creams and sorbets

1 scoop | 3 €

2 scoops | 5 €

3 scoops | 7 €

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 Vegan







Dining at Bravo is about enjoying tapas and the art of sharing, so deeply rooted in Spanish culture, celebrating the product in its purest form. A restaurant with true character where guests can truly indulge and enjoy.

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Appetizers

Seasoned Olives | **4 €** | 🍷

Chips, Lemon & Black Pepper | **5 €**

Pickled White Anchovy "Gilda" | **4 €** | 🍷 🍷

Vegetarian "Gilda" | **3 €** | 🍷

Pork Cracklings | **3 €**

Wheat Cracklings | **3 €**

Spanish boards

Iberian charcuteries | **32 €** | 🍷 🍷

Chorizo, salchichón and lomo ibérico
gran reserva Sánchez Carvajal

Hand- Carved Iberian Acorn-Fed Ham | **40 €** | 🍷

**Our charcuteries are served with Cristal bread and tomato*

Platter of 3 cheeses | **21 €** | 🍷 🍷 🍷

Platter of 5 cheeses | **32 €** | 🍷 🍷 🍷

**Our cheese boards are served with nuts, fruit and bread*

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🌿 Vegetarian

🌿 Vegan



Tapeo

Coca | 10 € |  |    

Thin and crunchy flatbread, spinach, pesto and Mahón aged cheese

Croquetas | 16 € |   

100% iberian acorn ham croquettes

Ensaladilla | 14 € |      

With confit Bluefin tuna belly

Bravas | 12 € |   

Traditional spicy fries potatoes with aioli

Chipirones | 16 € |     

Andalusian style fried baby squid, alioli

Corn "Ribs" | 12 € |   |  

Roasted and glazed with a homemade smoked barbecue sauce

Eggplant | 13 € |   |    

Marinated and grilled eggplant, sesame emulsion, Palo Cortado and toasted almond

Bikini | 18 € |     

Toasted brioche, iberian pork shoulder, mustard and Comté cheese

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Bluefin Red Tuna | 24 € |    

Dressed raw bluefin tuna served with ajoblanco soup and extra virgin Arbequina olive oil

Cod | 22 € |  

Pilpil sauce, confit piquillo peppers and dressed watercress

Octopus | 22 € |     

Grilled with sobrasada

Steak Tartar | 25 € |    

Béarnaise sauce and fries

Dumplings | 21 € |     

Filled with dry aged meat, sweet onion and creamy Sherry sauce

Pluma | 22 € |   

Marinated and grilled iberian pork feather, meat jus and salad

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Final indulgence

Traditional desserts crafted
by our pastry chefs

Cheesecake | 12 € |     

Basque-style with fig sauce and
caramelized almonds

Spanish flan | 10 € |   

Creamy egg flan with sheep's milk yogurt

Cereals | 12 € |    

Rice pudding, puffed quinoa,
apricot and oat ice cream

Chocolate & Yuzu | 12 € |  

Chocolate, almonds & yuzu

Leche frita | 12 € |    

Fried milk with slated toffee and
cinnamon and lemon ice cream

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 Vegetarian

 Vegan





Wine by glass

SPARKLING

Le Reserve Extra Brut
Billecart-Salmon ·
Champagne | **22 €**
Meunier, Pinot Noir, Chardonnay

Petite Fleur Brut Rosé
Fleur de Miraval · Champagne | **29 €**
Pinot Noir, Chardonnay

Terrers Brut Nature
Recaredo · Catalunya | **14 €**
Macabeu, Monastrell, Xarel·lo

Intens Rosat
Recaredo · Catalunya | **16 €**
Monastrell, Garnacha

WHITE

La caprichosa
Bornos Bodegas y Viñedos ·
Rueda | **9 €**
Verdejo

Do Ferreira
Gerardo Mendez · Rías Baixas | **10 €**
Albariño

Miraval Blanc Château Miraval ·
Côtes de provence | **12 €**
Rolle

Clos de Mar
Miquel Carreras · Mallorca | **18 €**
Giró Ros

ROSE

Son Grau
Son Grau Gran · Mallorca | **9 €**
Gorgollasa

Panorámico Clarete
Viñedos del Panorámico ·
Rioja | **12 €**
Garnacha, Viura

Miraval Rose Château Miraval ·
Côtes de provence | **14 €**
Cinsault, Garnacha, Rolle, Syrah

RED

Dièresi
Vidal Serra | **10 €**
Merlot, Mantonegro

Sestalino
Ses Talaioles · Mallorca | **14 €**
*Cabernet Sauvignon,
Syrah, Merlot, Tempranillo,
Callet, Mantonegro*

Finca Martelo
Torre de Oña · Rioja | **20 €**
Tempranillo, Graciano



Wines

CHAMPAGNE

Le Reserve Extra Brut

Billecart-Salmon | **125 €**

Meunier, Pinot Noir, Chardonnay

Pol Roger Brut Reserve | 160 €

Pinot Noir, Meunier

Charles Heidsieck Rosé | 175 €

Chardonnay, Pinot Noir

Petite Fleur Brut Rosé

Fleur de Miraval | **180 €**

Pinot Noir, Chardonnay

Ruinart R | 190 €

Chardonnay, Pinot Noir, Meunier

Ruinart Blanc de Blancs | 200 €

Chardonnay

Ruinart Rosé | 225 €

Pinot Noir, Chardonnay

Bollinger La Grande Année | 275 €

Chardonnay, Pinot Noir

Fleur De Miraval Edition 4

Exclusivement Rosé | 300 €

Chardonnay, Pinot Noir

Veuve Cliquot La Grande

Damme | 310 €

Chardonnay, Pinot Noir

Louis Roederer Cristal

Vintage | 360 €

Chardonnay, Pinot Noir

Dom Perignon Brut Vintage | 365 €

Chardonnay, Pinot Noir

Krug Grande Cuvée | 450 €

Chardonnay, Pinot Noir, Meunier



NATIONAL SPARKLING WINES

Terrers Brut Nature

Recaredo · Catalunya | **70 €**

Macabeu, Monastrell, Xarel·lo

Intens Rosat

Recaredo · Catalunya | **80 €**

Monastrell, Garnacha

Conde de Haro Brut Rosé

Muga · Rioja | **80 €**

Garnacha

Tantum Ergo

Bodegas Hispano+Suizas ·

Valencia | **85 €**

Chardonnay, Pinot Noir

Microcosmos Brut Nature Rosé

Llopart · Catalunya | **90 €**

Pinot Noir, Monastrell

Barrica Gran Reserva

Bodega Kripta · Catalunya | **90 €**

Macabeu

Laieta Brut Nature Rosé

Alta Alella **120 €**

Monastrell

Kripta Gran Reserva

Bodega Kripta · Catalunya | **140 €**

Macabeu, Xarel·lo, Parellada

Celler Batlle

Gramona · Catalunya | **165 €**

Chardonnay, Xarel·lo, Macabeu



MAJORCAN WHITE WINES

Cuvee Uno Bodega 65 | 50 €
Giró Ros, Prensal, Malvasia

Sauvignon Blanc
Bodega 65 | **60 €**
Sauvignon Blanc

Malva Son Antem | 70 €
Malvasia

Corum Can Axartell | 70 €
Malvasia

Son Ravell
Armero & Adrover | **70 €**
Viogner

Avanero Giró Ava Vi | 80 €
Giró Ros

Clos de Mar
Miquel Carreras | **90 €**
Giró Ros

Alba Son Antem | 95 €
Chardonnay

Torre d'es Canonge
Toni Gelabert | **100 €**
Giró Ros

Etzel Dunord Viticola | 105 €
Giró Ros

Triava Blanc de Guarda
Ava Vi | **120 €**
Prensal Blanc



MAINLAND WHITE WINES

CASTILLA Y LEÓN

La Caprichosa

Bornos Bodegas y Viñas | 45 €

Verdejo

Finca la Colina Vinos Sanz | 60 €

Sauvignon Blanc

Ossian Ossian Vides y Vinos | 95 €

Verdejo

El Judas

Barco del Corneta | 100 €

Viura sobre lias

CATALUÑA

Edetaria Edetaria | 70 €

Garnacha Blanca

Salix Mas Doix | 110 €

*Garnacha Blanca, Macabeu,
Pedro Ximenez*

La Calma

Can Ràfols dels Caus | 130 €

Chenin Blanc

GALICIA

Do Ferreiro Gerardo Mendez | 50 €

Albariño

Atlántico

Bodegas El Paraguas | 60 €

Treixadura, Godello, Albariño

Pateiro Barrica Ivan Pateiro | 70 €

Treixadura

Leirana Forjas del Salnés

Rías Baixas | 75 €

Albariño

LA RIOJA

Blanco Reserva

Remirez de Ganuza | 80 €

Viura

Viña Tondonia Reserva 2014 R.

Lopez Heredia | 90 €

Viura

Flor de Muga

Bodegas Muga | 100 €

*Viura, Maturana Blanca,
Garnacha Blanca*

200 Monjes Blanco

Vinícola Real | 150 €

*Viura, Malvasía, Garnacha
Blanca, Otras*



INTERNATIONAL WHITE WINES

FRANCE

Miraval Blanc Château Miraval ·
Côtes de Provence | **60 €**
Rolle

Les Elements
Bott-Geyl · Alsace | **80 €**
Gewürztraminer

Les Anges Lots
Pascal & Nicolas Reverdy ·
Sancerre | **95 €**
Sauvignon Blanc

1er Cru Les Lys
Albert Bichot · Chablis | **115 €**
Chardonnay

Les Sinards Famille Perrin ·
Châteauneuf-du-Pape | **130 €**
*Rounnasse, Grenache
Blanc, Clairette*

Clos de la Coulée de Serrant
Nicolas Joly · Loire Valley | **210 €**
Chenin Blanc

ITALY

Ribolla Gialla Vigna Traverso ·
Friuli-Venezia Giulia | **70 €**
Ribolla Gialla

Benedictus Le Morette
Lugana | **80 €**
Turbiana

Dessimis Vie de Romans ·
Friuli-Venezia Giulia | **120 €**
Pinot Grigio

Via del Campo
Quintodecimo · Campania | **140 €**
Falanghina

ROSÉ WINES

Son Grau Son Grau Gran ·
Mallorca | **45 €**
Gorgollasa

Miraval Rose Château Miraval ·
Côtes de Provence | **70 €**
Cinsault, Garnacha, Rolle, Syrah

Anava Rosat
Ava Vi · Mallorca | **65 €**
Mantonegro

Panorámico Clarete
Viñedos del Panorámico · Rioja |
70 €
Garnacha, Viura

Pla dels Angels
Scala Dei · Priorat | **80 €**
Garnacha



MAJORCAN RED WINES

Dièresi Vidal Serra | 55 €
Merlot, Mantonegro

Encobeit Sebastià Pastor | 60 €
Mantonegro

**Vinya des More Miquel
Gelabert | 65 €**
Pinot Noir

Ophiusa Cap de Barbaria | 70 €
*Cabernet Sauvignon, Merlot,
Monastrell y Fogoneu*

Sestalino Ses Talaioles | 75 €
*Cabernet Sauvignon,
Syrah, Merlot, Tempranillo,
Callet, Mantonegro*

Sa Costera Son antem | 80 €
Monastrell, Syrah

Terrum Can Axartell | 85 €
Callet

Gran Vinya Son Caules
Miquel Gelabert | 90 €
Callet

Son Agullo Can Verdura | 95 €
Mantonegro

Ses Hereves Toni Gelabert | 100 €
*Cabernet Sauvignon,
Merlot, Syrah*

4 Kilos 4 Kilos | 110 €
Callet

AN Ànima Negra | 130 €
Callet, Mantonegro, Fogoneu

Monjoia Mortitx | 150 €
Syrah

Na Pujola Ses Talaioles | 170 €
*Cabernet Sauvignon, Syrah,
Merlot, Mantonegro*



MAINLAND RED WINES

CASTILLA Y LEÓN

Viña Sastre Crianza

Hermanos Sastre | 70 €

Tinto Fina

Aalto Aalto | 95 €

Tinto Fino

Mauro Mauro | 110 €

Tempranillo, Syrah

Pesquera Reserva

Pesquera | 120 €

Tinto Fino

Numanthia Numanthia | 135 €

Tinta de Toro

Pintia Vega Sicilia | 170 €

Tempranillo

Aalto PS Aalto | 190 €

Tinto Fino

Alión Vega Sicilia | 210 €

Tempranillo

Termanthia Numanthia | 390 €

Tinta de Toro

Pingus

Dominio de Pingus | 1525 €

Tempranillo

LA RIOJA

Altanza Reserva Altanza | 50 €

Tempranillo

Remelluri Reserva Granja Nuestra

Señora de Remelluri | 70 €

*Tempranillo, Graciano,
Garnacha, Malvasía, Viura*

Viña Tondonia Reserva

R. Lopez de Heredia | 85 €

*Tempranillo, Graciano,
Garnacha, Mazuelo*

Roda Reserva Roda | 95 €

Tempranillo, Graciano

Finca Martelo

Torre de Oña | 100 €

Tempranillo, Graciano

Vinos Singulares

Viña Pomal | 110 €

Garnacha

CDVIN Cuentaviñas | 120 €

Garnacha

Remírez de Ganuza Rva

Remírez de Ganuza | 140 €

*Tempranillo, Graciano,
Malvasía, Viura*

Roda I Roda | 160 €

Tempranillo

Trasnocho

Remírez de Ganuza | 210 €

*Tempranillo, Graciano,
Malvasía, Viura*

Gran Reserva 890

La Rioja Alta S.A. | 390 €

Tempranillo, Graciano, Mazuelo



CATALUNYA

Lassot Edetaria | 95 €

Garnacha Peluda

Terra de Cuques

Terroir al Limit | 105 €

Garnacha

Heretge Scala Dei | 140 €

Cariñena



INTERNATIONAL RED WINES

FRANCE

Morgon Marcel La Pierre ·
Beaujolais | **75 €**
Gamay

Saint Emilion Grand Cru Château
Teyssier · Saint Emilion | **85 €**
Merlot, Cabernet Franc

Les Sinards Famille Perrin ·
Châteauneuf-du-Pape | **95 €**
Syrah, Mourvedre, Grenache

Terre Rouge Domaine Peter
Sichel · Languedoc | **110 €**
Grenache

Fixin Albert Bichot ·
Côte de Nuits | **125 €**
Pinot Noir

Château Pradeax Rouge Chateau
Pradeaux · Bandol | **135 €**
Mourvedre, Grenache

ITALY

Montebruna
Braida · Barbera de Asti | **90 €**
Barbera

Sassela
Nino Negri · Lombardia | **115 €**
Nebbiolo

Fontidi Chianti Classico
Fontodi · Toscana | **125 €**
Sangiovese

Brunello di Montalcino Villa
Poggio Salvi · Brunello di
Montalcino | **140 €**
Sangiovese



GENEROUS & SWEET WINES

Fino en Rama

Tio Pepe · Jerez | **10 €**

Palomino Fino

Dolç de Sa Vall

Miquel Gelabert · Mallorca | **11 €**

Moscatel

Barbeito 10 Years

Sercial Reserva Velha

Barbeito · Madeira | **12 €**

Sercial

Dolç des Port

Miquel Gelabert · Mallorca | **15 €**

Syrah, Cabernet

Sauvignon, Pinot Noir

Château Violet Lamothe

Famille Lahiteau ·

Sauternes | **15 €**

Sauvignon Blanc, Semillon



Drinks Menu

OUR BARTENDER SIGNATURE COCKTAILS

GOLDEN MIST | 19 €

Dark Rum, Honey Mead, Elderflower Liquor, Calamansi, Peach, Ginger Ale

MEDITERRANEAN SOUR | 19 €

Gin gardener, Italicus, Mandarin, Thyme and Sage Cordial

NISEI | 19 €

Whiskey blend (Toki, Islay Mist), Lime Juice, Pandam Cordial, Wasabi Soda, Saline Solution

VOLTAJE | 19 €

Mezcal, Szechuan Button Liquor, White Vermouth, Orange Cordial, Lime Juice

PINK AFFAIR | 19 €

Gin, St Germain, Raspberry Juice, Pink pepper & Dill Cordial

PADRO & PEAR | 19 €

Vodka, Cordial Bell Pepper and Grilled Padron Pepper, Smoked Pear Tomato Water, Strawberry Lacto-Fermented, Saline Solution and CO2



OUR VISION CLASSIC COCKTAILS

PURPLE GIN BASIL SMASH | 18 €

Gin, Basil, Lemon Juice, Sugar Syrup

REVERSE ESPRESSO MARTINI | 18 €

Vodka, Shanky's, White Chocolate Liqueur, Espresso, Vanilla Syrup, Clarified, Tiramisu Foam

COPPER MULE | 18 €

Vodka, Smoked Vermouth, Lime Juice, Ginger Beer, Edible Cooper

CURRY COLADA | 18 €

White Rum infused Kaffir Lime, PX, Citronella Cordial, Coconut Milk, Curry, Clarified, CO2

MANGO RITA | 18 €

Tequila, Chipotle Liqueur, Mango, Coriander Cordial, Lime Juice

OLE FASHIONED | 18 €

Ole Smoky Whisky, Mezcal, Peanut Butter, Chocolate Bitter

BANARRONI | 18 €

Botran Rum, Fusseti Banana, Salted Caramel Syrup, Sweet Vermouth

NY TO JEREZ | 18 €

Bourbon Infused Roasted Sesame, Oloroso Sherry, Amaretto



CLASSIC COCKTAILS

AVIATION | 16 €

Gin, Maraschino, Lemon Juice, Sugar Syrup

CAIPIRINHA | 16 €

Cachaça, Lime, Brown Sugar

DAIQUIRI | 16 €

White Rum, Lime Juice, Sugar Syrup

DRY MARTINI | 16 €

Gin, Dry Vermouth

MANHATTAN | 16 €

Bourbon, Sweet Vermouth, Angostura

SOURS COCKTAILS | 16 €

Bourbon/Pisco/Amaretto, Lemon Juice, Sugar Syrup, Egg White, Angostura

PALOMA | 16 €

Tequila, Lime Juice, Grapefruit Soda

PORN STAR MARTINI | 20 €

Vodka, Passion Fruit Pureé, Lime Juice, Pineapple juice, Vanilla Syrup, Champagne

SANGRIA | 16 €

Red Wine, Brandy, Banana Liqueur, Cointreau, Orange

SANGRIA CAVA | 18 €

Cava, Brandy, Banana Liqueur, Cointreau, Orange

APEROL SPRITZ | 16 €

Aperol, Cava, Soda



NON-ALCOHOLIC COCKTAILS

AMARETTO SOUR 0.0 | 15 €

Amaretto 0,0, Lemon Juice, Sugar Syrup, Vegetal Foamer, Bitter 0.0

DAIQUIRI 0.0 | 15 €

Dark Rum 0.0, Lime Juice, Sugar Syrup

GIN BASIL SMASH 0.0 | 15 €

Gin 0.0, Lemon Juice, Basil Leaf, Sugar Syrup

MOJITO 0.0 | 15 €

Dark Rum 0.0, Lime, Mint, Sugar

MARGARITA 0.0 | 15 €

Agave Spirit 0.0, Orange Liqueur 0.0, Lime Juice, Sugar Syrup

ESPRESSO MARTINI 0.0 | 15 €

White Spirit 0.0, Coffee Liqueur 0.0, Espresso, Vanilla Syrup

PALOMA 0.0 | 15 €

Agave Spirit 0.0, Lime Juice, Grapefruit Soda

WHISKY SOUR 0.0 | 15 €

American Malt 0,0, Lemon Juice, Sugar Syrup, Vegetal Foamer, Bitter 0.0

APEROL SPRITZ 0.0 | 15 €

Aperol 0.0, Cava 0.0, Soda

SHIRLEY TEMPLE | 14 €

Ginger Ale, Grenadine

IPANEMA | 14 €

Ginger Ale, Lime, Brown Sugar



GIN

Martin Miller's | 15 €
Gin Eva | 16 €
Brockman's | 18 €
Gin Mare | 18 €
Cabraboc Blau | 18 €
Cabraboc Taronja | 18 €
Hendrick's | 18 €
Jinzu | 18 €
IronBall | 18 €
Tanqueray 10 | 19 €
Monkey 47 | 20 €
Seventy One | 35 €

VODKA

Belvedere | 18 €
Grey Goose | 18 €
Stolichnaya Elit | 18 €
Absolut Elyx | 18 €
Uluvka | 25 €
Beluga Gold | 28 €
Wyborowa Exquisite | 26 €
Grey Goose VX | 28 €

TEQUILA & MEZCAL

SÛ | 16 €
Patrón Silver | 22 €
Patrón Reposado | 24 €
Patrón Añejo | 30 €
Clase Azul Blanco | 36 €
Don Julio 1942 | 40 €
Clase Azul Reposado | 42 €
Burrito Fiestero Mezcal | 22 €
Bozal Ensemble Mezcal | 35 €

RUM

Botran Blanco | 15 €
Kraken | 16 €
Flor de Caña 12 yrs | 16 €
Diplomatico Blanco | 18 €
Zacapa 23 yrs | 24 €
Havana Selección de Maestros | 26 €
Angostura 1824 | 29 €
Zacapa XO | 34 €



WHISKY

Single Malt

Oban 14 yrs | 18 €
Glenfiddich 15 yrs | 20 €
Macallan 12 yrs | 20 €
Cragganmore | 20 €
Glenfarklas 10 yrs | 20 €
Highland Park 12 yrs | 20 €
Dalwhinnie 15 yrs | 20 €
Glenmorangie 12yrs | 20 €
Ardbeg 10 yrs | 24 €
Lagavulin 16 yrs | 28 €
Glenmorangie 18 yrs | 28 €
Indri | 30 €
The Hakushu 12 Distillers Reserve | 40 €
The Yamazaki 12 yrs | 40 €

Blend

Shanky's | 16 €
Chivas 12 yrs | 16 €
Johnnie Walker Black Label | 16 €
Glenkinchie 12 yrs | 16 €
Tullamore Dew | 18 €
Royal Salute 21 yrs | 28 €
Hibiki Harmony | 28 €
Johnnie Walker Blue Label | 44 €

Bourbon

Maker's Mark | 16 €
Bulleit Bourbon | 18 €
Ole Smoky Moonshine | 18 €
Jack Daniel's Single Barrel | 19 €
Bulleit 95 Rye | 20 €



COGNAC & BRANDY

Suau 15 | 16 €

Hennessy VS | 16 €

Remy Martin VS | 16 €

Carlos I Imperial XO | 22 €

Suau 25 | 24 €

Suau 50 | 30 €

Hennessy XO | 48 €

Remy Martin XO | 48 €

Hennessy Paradise | 120 €

VERMOUTH

Muntaner Blanco / Rojo | 9 €

Palique de Jerez | 10 €

Petroni Blanco / Rojo | 10 €

Nordesia Blanco / Rojo | 12 €

Palique de los Madriles | 10 €

Ataman | 12 €

Padro & Co Blanco / Rojo | 12 €

LIQUORS / LICORES

Palo | 7.50 €

Sambuca | 7.50 €

Hierbas Premium | 8 €

Anis 3 Caires | 8 €

Pacharan | 8 €

Ramazzotti | 8 €

Averna | 8 €

Aperol | 8 €

Campari | 8 €

Limoncello | 8 €

Disaronno | 8 €

Fernet Branca | 8 €

Cynar | 8 €

Frangelico | 8 €

Italicus | 9.50 €

Baileys | 9.50 €

Cointreau | 9.50 €

Grappa | 10 €

Grand Marnier Cordon
Rouge | 10 €

Jägermeister | 10 €

Kahlua | 10 €

Mezcal Coffee Liquor | 10 €

Chambord | 12 €

Chartreuse Green / Yellow | 12 €

St. Germain | 12 €



BEERS

- Estrella Damm 0.0% | 6 €
- Estrella Damm Bottle | 6 €
- Cerveza Balear Bottle | 7 €
- Estrella Draft 0.3L | 5 €
- Estrella Draft 0.5L | 7 €

SOFT DRINKS | 6 €

- Aquarius
- Coca-Cola / Light / Zero
- Fanta Lemon / Orange
- Fever Tree Ginger Ale
- Fever Tree Ginger Beer
- Fever Tree Tonic Water
- Nestea
- Sprite
- Appletiser

JUICES

- Naranja Natural | 7.50 €
- Arándanos Granini | 6 €
- Manzana Granini | 6 €
- Melocotón Granini | 6 €
- Piña Granini | 6 €
- Tomate Granini | 6 €

COFFEES

- Espresso | 4 €
- Cortado | 4.50 €
- Americano | 4.50 €
- Coffee with Milk | 4.50 €
- Double Espresso | 5 €
- Cappuccino | 5 €
- Latte Macchiato | 6 €
- Carajillo | 8 €
- Irish Coffee | 14 €

TEAS & INFUSIONS | 5 €

- Earl Grey
- English Breakfast
- Manzanilla
- Poleo-Menta
- Rooibos
- Green Tea

WATERS

- Sant Aniol Still/
Sparkling 0.5l | 3.5 €
- Sant Aniol Still/Sparkling 1l | 6 €



Cap Vermell Souvenirs



We have selected some of the finest delicacies from our gastronomy for you to take home, indulge in, and share on your most special occasions.

Es Trenc Sea Salt Flakes 100gr | **15 €**

Aubocasa Virgin Olive Oil 250ml | **21 €**

Mel Vici Majorcan Spring Honey | **12 €**

Toasted Almonds Besso de Mallorca 60gr | **8 €**

Margalida de Caimari Spicy Tomato Jam 140gr | **8 €**

Cabraboc Majorcan Herbs Licor 100ml | **13 €**

Muntaner Red Vermouth 100ml | **9 €**

Suau Brandy 25yrs CV | **100 €**

Golden Series Anchovies, Anchoa Lopez | **20 €**

Doña Tomasa's White Anchovies in Vinegar | **20 €**

Los Peperetes Cockles in Garlic Sauce | **25 €**

Los Peperetes Mussels in Escabeche | **19 €**

Los Peperetes Razor Clams in Brine | **19 €**

Los Peperetes Tuna in EVOO | **18 €**

Maua Chocolate Mix Flavours | **10 €**

Narez & Cuart Chocolate Bonbons CV 6pcs | **18 €**

Narez & Cuart Chocolate Bonbons CV 9pcs | **23 €**

