



Paella House

Tapas Wine Bar by El tapeo



Authentic
SPANISH FOOD

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Alberto has had gastronomy in mind since he was just a little boy. In his childhood he would always help his mother in the kitchen. At the early age of 12 he already made up his mind, and informed his family he wanted to become a chef.

A couple of years later, when he was 14 he entered the prestigious Escuela de Hosteleria y Turismo de Madrid in his hometown, where during the following 5 years he learned about the fundamentals of French, Traditional Spanish, and other international cuisines. During the time he was studying there, he would use his summer holidays to do internships in the kitchens of different HUSA Hotels, across Mediterranean Spain. After graduating from his Higher Culinary Diploma, he continued perfecting his Mediterranean cuisine skills at the Castello 9 Restaurant for 1 year, and he had his first contact with "haute cuisine" at the Cenador de Salvador (1 Michelin star) for 6 months.

After that, Alberto's career continued growing as he became chef for the reputed Hotel Melia Madrid Princesa, specialised in French and Mediterranean cuisine, where he worked for the following 10 years. During that period he additionally worked part time at 2 fine dining establishments in the Spanish capital: Sant Celoni (2 Michelin stars) for 3 years, and Coque (1 Michelin star) for 5 years. This allowed him to broaden his cooking and organisational skills.

He continued his career at Pastelerias Mallorca, one of the most prestigious deli chain and catering corporations in the Spain (company in charge of the catering for the VIP rooms at the Real Madrid and Atletico de Madrid football stadiums). Here, he worked for 10 years, in which he was the executive chef and also in charge of research and development. Finally, his last job in Spain was at a management position in Mercadona, one of the biggest supermarket chains in the country, where he designed the new "ready-to-eat" line of products.

After more than 25 years working he decided to take a break and fulfil his dream of travelling across Asia. During this trip he visited and experienced the cultures and cuisines of India, Nepal, Vietnam, Cambodia, Singapore, Malaysia, Indonesia, Laos and finally Thailand. After travelling for some time around Thailand he decided to settle here and he was the executive chef for an Italian restaurant in Bangkok, and a Hotel chain in Chiang Mai, before open "El Tapeo".

Alberto considers his cooking style as mainly Mediterranean, in which he prioritises the use of seasonal products. Moreover, while he is a fan of traditional Spanish cuisine, he tries to provide his recipes with a cultural fusion based on his trips and experiences. In his free time, Alberto loves reading, listening to music, playing tennis, and doing outdoor activities. As he is so passionate about food he takes any chance he has to try new restaurants and get inspired by the different cuisines. Apart from Spanish and Thai food he is a fan of Chinese and Korean food. Regarding his future he sees himself staying in Thailand, where he aims to make Spanish gastronomy more popular, and growing up together with **El Tapeo and Paella House**





TOSTAS (OPEN SANDWICH)

A very popular Spanish plate to be consumed as a breakfast, snack, or even as part of a full meal. These “open sandwiches” consist of a slice of toasted bread topped with a combination of delicious ingredients.



101 Tostas de salmón ahumado con brie



Smoked Atlantic salmon topped with melted brie cheese.

210.- (x2 pieces)

102 Tostas de Jamón ibérico con tomate y aceite de oliva

Cured Iberian ham with tomato and extra virgin olive oil.

290.- (x2 pieces)

103 Tostas de brie con cebolla confitada



Grilled brie cheese topped with caramelised onion.

195.- (x2 pieces)

104 Tostas de anchoas con tomate y aceite de oliva

Fillets of anchovy preserved in salt with tomato and extra virgin olive oil.

250.- (x2 pieces)

105 Tosta de Sobrasada de Mallorca con Queso Azul



Gratinated toast with Mallorcan Sobrasada and blue cheese

250.- (x2 pieces)



106 Pan con Tomate



Bread with Tomato, olive oil, garlic (Pan Tumaca)

95.- (x2 pieces)

All pictures shown are for illustration purpose only
 “All price are subject to 7% government tax and 10% service charge”

DE LA HUERTA (SALAD)

Decades ago Spain was a mainly agricultural nation, but even in the modern times we still keep our traditions and diet. "Paella House" brings to your table the healthiest products from the "Garden of Europe".



201 Ensalada de Pato Ahumado con salsa de Naranja
Smoked Duck Salad with Orange Sauce
Smoked duck breast served with a mix of baby spinach, wild rocket, and cherry tomatoes on a bed of avocado, seasoned with orange sauce.
350.-

202 Cocktail de Gambas y Cangrejo
Shrimp and Crab Cocktail
A mix of romaine lettuce, shrimp, crab meat, and apple, topped with a light pink sauce flavored with orange
350.-



203 Ensalada de Salmon ahumado con queso Crema
Norwegian Smoked Salmon Salad with Cream Cheese
Delicious rolls of smoked salmon filled with cream cheese, served with baby spinach, wild rocket, and seasoned with balsamic vinegar, extra virgin olive oil, and capers
350.-



204 Ensalada de Burrata con cherry al aceite de albahaca
Burrata Salad with Cherry Tomatoes
Creamy burrata cheese served with a mix of cherry tomatoes, basil, and red onion, seasoned with rosemary oil and Himalayan salt
350.-



205 Salmorejo Cordobes
Salmorejo Cold Soup
Cold tomato thick soup blended with extra virgin olive oil, garlic and topped with cured ham and egg.
195.-



Vegetarian



Gluten Free




Dairy Product

IBÉRICOS Y QUESOS (CURED MEAT AND CHEESE)


Cold cuts and cheeses are some of the most common products in every Spanish household. Our top quality cuts from the world-famous Iberian Pork and all our cheeses are produced in the best farms in Spain.



301 Jamón Ibérico 50g.
 *Delicious plate of cured ham from the world-famous free range Iberian Pork.*
 795.-

302 Jamón Ibérico de bellota 50g.
 *Top-notch cured ham from the very best breed of acorn-fed Iberian Pork.*
 990.-




303 Chorizo ibérico 50g.
 *Colourful cold cut sausage of acorn-fed Iberian Pork and Spanish paprika.*
 450.-



304 Salchichón ibérico 50g.
 *Acorn-fed Iberian Pork sausage seasoned with sea salt and black pepper.*
 450.-


305 Queso Manchego de Oveja 75g.
 *Cured sheep cheese from the well known cheese region of La Mancha.*
 450.-

306 Queso Idiazabal (Oveja) 75g.
 *Smoked sheep cheese from the famous Idiazabal denomination, in Northern Spain.*
 450.-

307 Queso Manchego con Trufa (Oveja) 100g.
 *Manchego sheep cheese with truffles.*
 525.-

308 Fuet catalan 50g.
 *Our traditional Catalan Fuet served with "Pan Tumaca"*
 450.-



309 Tabla mixta (ibéricos y quesos) 150g
 *Platter including Iberian jamón, chorizo, salchichón, and Manchego and blue cheese.*
 895.-

310 Tabla de Quesos (Manchego, Brie, Idiazabal, Manchego Trufado y Queso Azul) 175g.
 *This Platter includes of all our Manchego, Brie, Idiazabal, Manchego with Truffle and Blue cheese*
 790.-

311 Cecina de León
Cured beef slices topped with extra virgin olive oil and oregano
 790.-

*All cold cuts and cheeses include toast bread

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TAPAS

“Tapas” are an essential of Spanish. Gastronomy; Enjoy of our most popular plates for a casual dining/sharing experience.



401 Gambas al ajillo

 Garlic prawns

Prawns fried in extra virgin olive oil and spiced up with garlic, chilli and paprika with toast bread.

275.-



402 Patatas bravas

 Potato with brava sauce

Fried potatoes dressed with our homemade spicy tomato and paprika sauce.

195.-



403 Pimientos de Padrón

 Padron Peppers

Spanish Green Peppers

295.-



404 Sepia a la plancha

 Alioli grilled squid

Grilled squid on a bed of green alioli sauce.

275.-

405 Sepia en su tinta

Squid in ink

Popular Spanish recipe of baby squid in two textures cooked in its own ink and onion.

295.-



406 Albóndigas de cerdo caseras

Homemade meatballs


Meatballs made with marinated minced pork in our homemade tomato sauce served with fried potatoes with toast bread.

250.-



407

407 Champiñón al ajillo

 Garlic Champignon Mushroom

Sautéed Champignon Mushroom with garlic, white wine, saffron

290.-



408

408 Huevos rotos con Jamón Serrano

Broken Eggs with Ham

Broken eggs garnished with Serrano Ham

295.-



409

409 Calamares a la andaluza

Fried calamari

Battered deep-fried calamari rings with lemon.

225.-



Vegetarian




Gluten Free



Dairy Product



410 Croquetas de jamón

 Ham croquettes

Breaded balls of béchamel filled with serrano ham.
225.-



411 Boquerones en Vinagre


 Anchovies Vinegar

Vinegar anchovies with garlic and extra virgin olive oil
450.-



412

412 Anchoas de Santoña

 Anchovies from Santoña


Fillets of anchovy preserved in salt and olive oil, from the famous region of Santoña (Spain)
450.-

413 Pintxos Morunos con Crema de Mojo Canario

 Pintxos Morunos

From our Arab ancestors, these delicious skewers of lean pork meat are marinated with a mix of smoked paprika, oregano, cumin, salt, black pepper, and extra virgin olive oil. They are served with a creamy Canarian mojo picon sauce, ideal for dipping.
295.-

414 Berenjena a la miel

 Honey-glazed Eggplant

Delicious slow-cooked golden eggplant tacos seasoned with a light honey sauce)
295.-



414



413



415 Pintxos de chistorra con milhoja de patata

 Chistorra Skewers

Crispy potato mille-feuille crowned with chistorra and Padron pepper
350.-



416

416 Pulpo a la gallega

 Galician octopus

Slices of boiled octopus on a bed of potato purée with extra virgin olive oil and paprika.

495.-



417

417 Biquini de ternera con salsa de Trufa y cebolla caramelizada

 Beef Biquini with Truffle and Caramelized Onion

A delicious grilled sandwich filled with juicy beef, truffle mayo, caramelized onion, and Edam cheese)

450.-

RACIONES (SHARING PLATES)

For Spanish people, eating is a social activity and we love sharing food with our family and friends. "Raciones" are the name of these platters designed to be shared, but which can also be enjoyed individually as part of a meal.



501

501 Suprema de Salmon con salsa de cava



Grilled Salmon with Cava Sauce

Generous grilled salmon fillet served on a bed of Cava sauce (sparkling wine sauce)

495.-



502

502 Solomillo de Ternera al vino Tinto

200 grs



Angus Beef Sirloin with Red Wine Sauce

Grilled sirloin beef garnished with baby onions and oven-baked potatoes with red wine sauce

795.-

503 Cachopo de solomillo de ternera relleno de Jamon iberico y Queso Edam



Cachopo of Beef sirloin filled with Iberian Ham and Edam Cheese

A beef roll filled with Iberian ham and Edam cheese, breaded and fried in olive oil, crispy and juicy.

It is served with ali-oli sauce and French fries

695.-



503



504

504 Pimientos de piquillo rellenos de gambas y trufa



Piquillo Peppers stuffed with Shrimp and Truffle

Piquillo peppers filled with béchamel sauce, shrimp, and truffle

450.-



505

505 Almejas salteadas con vino Albarino



Clams in Albariño Wine Sauce

Sautéed clams with Albariño white wine, garlic, mint, and lemon, with a touch of chili pepper

395.-



Vegetarian



Gluten Free



Dairy Product



506

506 Nava jas al a jillo

 Razor Clams with Garlic

Grilled razor clams seasoned with "Mojo" sauce, a mix of garlic, parsley, and extra virgin olive oil
425.-



507

507 Pluma Iberica a la Parrilla con compota de manzana y coulis de frutos rojos

Iberian Pork Pluma

Grilled Iberian pork pluma on a bed of apple compote, seasoned with demi-glace sauce and red fruits)

695.-



508

508 Chuletas de cordero al Romero con crema de calabaza

Lamb Chops with Rosemary

Grilled lamb ribs served on a bed of pumpkin cream, seasoned with rosemary sauce


695.-



509

509 Camembert con ajo al horno

 Baked camembert with garlic

 Whole oven-baked wheel of camembert cheese served with rosemary oil confited garlic and tomatoes.

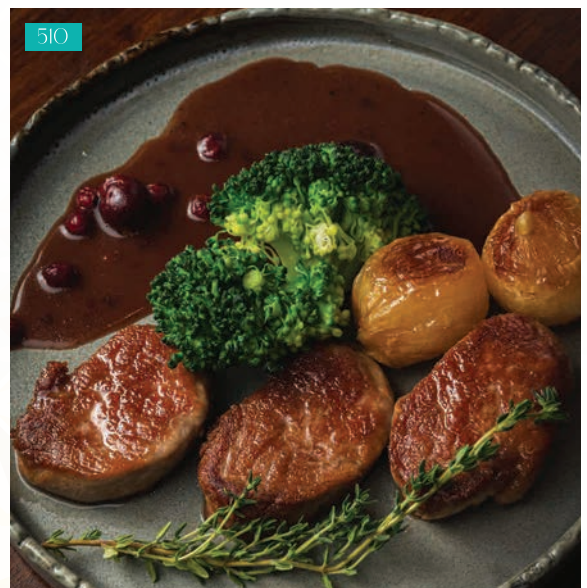
495.-

510 Solomillo de cerdo iberico con salsa de Grosellas.

Iberian Pork Sirloin

Grilled Iberian pork sirloin medallions with red currant sauce

595.-



510

Nuestros Arroces en Paellera (Our Rice in a Paella Pan)

Arguably, the most popular Spanish plate is “Paella”. This Mediterranean rice recipe has crossed our borders and has become famous worldwide. At “Paella House” you can taste the authentic Valencia-styled paella or try other of our rice dishes, always with the best ingredients of the Mediterranean cuisine.



601 Paella Valenciana
 Valencian paella
 Prepared with saffron, chicken and sofrito.
 890.-



602 de marisco
 Seafood paella
 Prepared with saffron, sofrito and seafood.
 990.-



603 Arroz negro
 Black rice
 With squid ink, sofrito, seafood, and served with alioli garlic mayonnaise.
 990.-



604 Mixta
 Mixed Paella
 Mediterranean-style rice prepared with saffron, pork loin, chicken, squid, prawns, mussels and vegetables
 990.-



605 Vegetales
 Vegetarian Paella
 Our popular paella with Zucchini, Carrot, Mushroom Eggplant, onion, Cherry tomatoes, red & green peppers
 990.-



606 Fideua
 Seafood Fideua
 “Paella-style” short noodle plate with saffron, sofrito and seafood, served with alioli garlic mayonnaise.
 990.-



607 Fideua
 Black Fideua
 “Paella-style” short noodle plate with squid ink, sofrito and seafood, served with alioli garlic mayonnaise.
 990.-



608 Con Magro de cerdo
 Marinated mushrooms and Chorizo
 With marinated lean pork and mushrooms
 1,395.-



609 De Montaña
 Of the Montain
 With fresh chorizo, pancetta, and Catalan butifarra sausage
 1,395.-



Vegetarian



Gluten Free



Dairy Product




610 Con Camembert

 *With Camembert chicken, pork and Camembert cheese*
1,495.-




611 Con Cordero

 *With lamb flavored with rosemary and Coronado with lamb ribs*
1,795.-




612 Con Ternera

 *With beef Sirloin*
1,795.-



613 Con almejas y nava jas

 *With clams and razor clams Prawns, squid, calamari on top with clams and razor clams*
1,795.-




614 Con Pulpo

 *With octopus imported from Spain*
1,795.-




615 Con Pluma y Piquillos

 *With Iberian pork pluma and Piquillo peppers*
1,795.-



616 Con Salmon y Gambas

 *With salmon and prawns*
1,795.-



617 Con Fote y pechuga de pato

 *With foie gras and Breast duck*
1,995.-



618 Con Bogavante

 *with Lobster*
2,700.-



619 Con Carabineros

 *with authentic carabineros prawns, squid, calamari*
3,995.-

Nuestros Arroces Melosos (Our Creamy Rice Dishes)

Cocinados en marmita de hierro, una experiencia que no te puedes perder.
(Cooked in a cast iron pot, an experience not to be missed)



701 Con gambas y almejas
With prawns and clams
990.-



702 Con mariso
With prawns, squid, calamari
990.-



703 Con champiñón
y berenjena
With mushroom and eggplant
990.-



704 Negro con Sepia
Black with squid
990.-



705 Con carne de Ternera
Mechada
With braised beef
1,795.-



706 Con lubina y marisco
With seabass, squid, calamari
1,795.-



707 Con Pluma de Cerdo y piquillos
With pork shoulder and piquillo peppers
1,795.-



708 Con Bogavante
With lobster
2,700.-



Vegetarian



Gluten Free



Dairy Product

POSTRES (DESSERTS)

Last but not least, the favourite part of the menu for those with a “sweet tooth”. While Spanish desserts have not gained such a worldwide recognition as some of our neighbours (e.g. France or Italy) they are a very important part of our meals. We are proudly presenting a short selection of our favoured desserts.



801 Tarta Fria de Melocoton y queso crema
 Cold Peach and Cream Cheese Tart
 245.-



802 Churros con chocolate
 Chocolate Churros
 Crispy baton-shaped strips of fried dough served with a thick hot chocolate sauce.
 245.-



803 Trufas caseras de chocolate negro
 Homemade Dark Chocolate Truffles
 245.- (x6 pieces)



804 Bomba de café con licor 43
 Coffee Lava with our Famous Licor 43
 295.-

805 Sorbete de Limón al Cava
 Lemon Sorbet with Sparkling Wine
 Lemon sorbet mixed with spanish sparkling wine (Cava)
 350.-



806 Tartufo de Ferrero Rocher
 Ferrero Rocher Tartufo
 delicious ice cream with melted chocolate center
 245.-



807 Ice Cream Run Raisin
 Rum and Raisin Ice Cream
 195.-



808 Ice Cream Baileys
 Baileys Ice Cream
 195.-



809 Apple Sorbet
 Apple Sorbet
 195.-

More DRINKS

SOFT DRINKS

◆ Still Water	40
◆ Sparkling Water (VCH Barcelona 50 cl.)	175
◆ Sparkling Water (. Sant Aniol 75 cl.)	195
◆ Coke /Diet Coke / Coke Zero	55
◆ Fanta Orange/ Sprite	55
◆ Schweppes Tonic/Lemon /Ginger ale	55
◆ Juices : Apple/ Pineapple Passion Fruit	80

BEERS

Estrella Galicia	
◆ Caña (25 cl.)	130
◆ Double (40 cl.)	190
Estrella Damm	
◆ Caña (33 cl.)	150
◆ Double (50 cl.)	250
Inedit Draught by Ferràn Adria	
◆ Caña (25 cl.)	190
◆ Double (50 cl.)	380
Inedit Bottle by Ferran Adrià	
◆ Bottle (75 cl.)	999
Bottled Beer	
◆ San Miguel (33 cl.)	130
◆ Asahi (33 cl.)	130



SPANISH-STYLE DRINKS/COCKTAILS

◆ SANGRIA	695 Jug
<i>Red Wine combined with lemonade, spirits and Fresh Fruit.</i>	220 Glass
◆ SANGRIA BLANCA	695 Jug
<i>White Wine Sangria</i>	220 Glass
◆ TINTO DE VERANO	625 Jug
<i>Red Wine and lemonade Cocktail</i>	195 Glass
◆ KALIMOTXO	625 Jug
<i>Red Wine and Coke Cocktail</i>	195 Glass

*Corkage fee 400

*All above prices are subject to 7% Government Tax and 10% Service Charge

More DRINKS

SPIRITS AND DIGESTIFS

✦ GORDON'S GIN	260
✦ HENDRICK'S GIN	395
✦ SMIRNOFF VODKA	260
✦ BACARDI RUM	260
✦ CAPTAIN MORGAN RUM	260
✦ JOHNNIE WALKER BLACK LABEL	350
✦ MARTINI-WHITE (DRY)	260
✦ MALIBU	260
✦ LICOR 43	280

MIXERS »

✦ WATER	+20
✦ COKE,DIET,ZERO,FANTA,SCHWEPPES	+35
✦ JUICES	+40

COFFEE AND TEA

Single Espresso	90
Double Espresso	130
Americano	
- Hot	120
- Iced	130
Cappuccino	
- Hot	120
- Iced	130
Café con leche	
<i>Coffee latte</i>	
- Hot	120
- Iced	130
Café cortado	120
<i>Piccolo</i>	
Cafe Con helado (Afogatto)	200
<i>Coffee +Ice cream Vanilla with cherry</i>	
Café Bombón	150
<i>Coffee+ condensed milk</i>	
Carajillo	250
<i>Coffee + Licor 43 Spanish Liquor</i>	
Café Martini	250
<i>Coffee + Rosè Martini</i>	
** Extra shot**	60
TEA : Rose / Earl Grey/ Lemon / Ginger	90

*Corkage fee 400

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Classic COCKTAIL



CLASSIC COCKTAILS

Aperol Spritz	350.-
Bloody Mary	350.-
Blue Margarita	350.-
Caipirinha	350.-
Classic Mojito	350.-
Daiquiry	350.-
Dry Martini	350.-
Long Island Iced Tea	350.-
Margarita	350.-
Piña Colada	350.-

MOCKTAILS

Virgin Bloody Mary	195.-
Virgin Classic Mojito	195.-
Virgin Mai Tai	195.-
Virgin Piña Colada	195.-
Virgin Sangria	195.-
+ Jug	395.-
+ Glass	195.-
Summer Kiss	195.-
Mixed Juice	195.-





LA BODEGA DE “Paella House”

This Wine List has been curated with a lot of passion and tries to cover a handful of small growers mixed with traditional houses and historical wines from Spain. Do not hesitate to ask our beloved team for more information.

All vintages are subjected to change without prior notification.

All Prices Exclude 7% VAT and 10% Service Charge

Our Selection by the glass / 150ml

Sparkling:

2021 Cava Rimarts Brut Reserva – 350
Macabeo, Xarelo and Parellada, Penedès, *Catalonia*

White:

2023 12 Lunas, El Grillo y la Luna - 330
Chardonnay and Gewürztraminer, Somontano, *Aragón*

2022 Abadía de San Campio, Adegas Terras Gaudas - 350
Albariño, Rias Baixas, *Galicia*

Red:

2018 Beronia Crianza, Bodegas Beronia – 330
Tempranillo, Garnacha and Mazuelo, *Rioja*

2021 Hito, Bodegas Cepa 21 – 350
Tempranillo, Ribera del Duero, *Castilla y León*

Our Selection by the bottle

Sparkling & Bubbles:

2021 Cava, Rimarts Brut Reserva – 1,690
Xarelo, Parellada and Macabeo, Penedès, *Catalonia*

2017 Cava, Rimarts Brut Reserva Especial – 2,400
Chardonnay, Penedès, *Catalonia*

2020 Corpinnat, Palid Rosé, Torello Brut Reserva – 2,300
Pinot Noir and Macabeo, Penedès, *Catalonia*

White: Light and Fresh:

2022 Txacoli Astobiza, Bodegas Astobiza - 1,950
Honzaribi Zuri and Zerratia, Arabako-Txakolina, *Basque Country*

2022 Paco y Lola, Adegas Paco & Lola - 1,890
Albariño, Rias Baixas, *Galicia*

2022 Abadía de San Campio, Bodegas Terras Gauda – 1,600
Albariño, Rias Baixas, *Galicia*

2022 Xandomel, Adegas Xandomel – 2,700
Albariño, Rias Baixas, *Galicia*

2022 Juan Gil, Bodegas Juan Gil – 1,600
Moscatel de Alejandria, Jumilla, *Murcia*

2021 Protos, Bodegas Protos – 1,500
Verdejo, Rueda, *Castilla y León*

2021 Alto de las Rocas, Bodegas Cueva del Viento – 1,500
Sauvignon Blanc and Verdejo, La Mancha, *Castilla y la Mancha*

White: Rich and Round:

2023 12 Lunas Blanco, Bodegas El Grillo y la Luna - 1,800
Gewürtraminer and Chardonnay, Somontano, *Aragón*

2022 Ostatu Fermentado en Barrica, Bodegas Ostatu - 1,800
Viura and Malvasia, Rioja, *La Rioja*

2022 El Gos Blanc, Cellers Grifoll Declara - 1,550
Garnacha Blanca, Priorat, *Catalonia*

2019 Muga Blanco, Bodegas Muga – 2,000
Viura, Garnacha Blanca and Malvasia, Rioja, *La Rioja*

Rosé:

2022 Born Rosé Barcelona - 1,790
Garnacha Tinta and Tempranillo, Penedés, *Cataluña*

2022 Muga Rosado, Bodegas Muga - 1,990
Garnacha Tinta and Viura, *Rioja*

Red: Delicate and Elegant:

2022 Amarillo, Bodegas Juan Gil – 1,750
Monastrell, Jumilla, *Murcia*

2022 El Gos Negré, Cellers Grifoll Declara – 1,500
Garnacha Tinta, Priorat, *Catalonia*

2022 Parajes, Bodegas César Marquéz – 2,300
Mencia and Alicante Bouschet, Bierzo, *Castilla y León*

2022 Flor de Morca, Bodegas Morca – 1,900
Garnacha Tinta, Campo de Borja, *Aragón*

2022 Carmelo Rodero Roble, Bodegas Carmelo Rodero – 2,200
Tempranillo, Ribera del Duero, *Castilla y León*

2021 Alto de las Rocas, Bodegas Cueva del Viento – 1,490
Tempranillo and Syrah, La Mancha, *Castilla y la Mancha*

2021 Latúe, Bodegas Latúe – 1,700
Tempranillo, La Mancha, *Castilla y la Mancha*

2021 Really Awesome Wine, Bodegas Latúe – 1,700
Cabernet Sauvignon, Tempranillo and Merlot, La Mancha, *Castilla y la Mancha*

2020 López de Haro Crianza, Vintae – 1,890
Tempranillo, *Rioja, La Rioja*

2020 Riscal 1860, Marqués de Riscal – 1,900
Tempranillo, Syrah, Merlot and Cabernet Sauvignon, Toro, *Castilla y León*

2019 Ostatu Crianza, Bodegas Ostatu – 2,200
Tempranillo, Graciano, Mazuelo and Garnacha Tinta, *Rioja*

2019 Ramón Bilbao Crianza, Bodegas Ramón Bilbao – 1,750
Tempranillo, Graciano, Mazuelo and Garnacha Tinta, *Rioja*

2018 Beronia Crianza, Bodegas Beronia – 1,700
Tempranillo, Garnacha and Mazuelo, *Rioja, La Rioja*

2018 Valserrano Crianza, Viñedos y Bodegas de la Marquesa– 1,900
Tempranillo and Mazuelo, *Rioja, La Rioja*

2017 Cantos de Valpiedra, Finca Valpiedra – 1,890
Tempranillo, *Rioja*

Red: Bold and Powerful:

2021 La Planta, Bodegas Arzuaga – 1,950
Tinto Fino, Ribera del Duero, *Castilla y León*

2021 Hito, Bodegas Cepa 21 – 1,900
Tempranillo, Ribera del Duero, *Castilla y León*

2021 Protos Roble, Bodegas Protos – 1,950
Tempranillo, Ribera del Duero, *Castilla y León*

2021 Plata, Bodegas Juan Gil – 2,200
Monastrell, Jumilla, *Murcia*

2021 Azul, Bodegas Juan Gil – 3,800
Monastrell, Cabernet Sauvignon and Syrah, Jumilla, *Murcia*

2021 Clio, Bodegas Juan Gil – 5,400
Monastrell and Cabernet Sauvignon, Jumilla, *Murcia*

2021 24 Mozas, Bodegas Divina Proporción – 1,990
Tinta de Toro, Toro, *Castilla y León*

2021 Madremia, Bodegas Divina Proporción – 2,300
Tinta de Toro, Toro, *Castilla y León*

2021 Matsu 'El Picaro' Vintae – 2,100
Tinta de Toro, Toro, *Castilla y León*

2020 Cepa 21, Bodegas Cepa 21 – 2,500
Tempranillo, Ribera del Duero, *Castilla y León*

2020 Emilio Moro, Bodegas Emilio Moro – 3,200
Tempranillo, Ribera del Duero, *Castilla y León*

2020 Pago de Carraovejas, Bodegas Pago de Carraovejas – 3,400
Tempranillo, Merlot and Cabernet Sauvignon, Ribera del Duero, *Castilla y León*

2020 Ferratus A0, Bodegas Ferratus – 1,900
Tempranillo, Ribera del Duero, *Castilla y León*

2020 Platón, Bodegas Divina Proporción - 3,900
Tinta de Toro, Toro, *Castilla y León*

2020 Nita, Meritxel Pallejà – 2,500
Cabernet Sauvignon, Cariñena and Garnacha, Priorat, *Cataluña*

2019 Muga Reserva, Bodegas Muga – 2,990
Tempranillo, Garnacha, Mazuelo and Graciano, *Rioja*

2019 Sierra Cantabria Crianza, Bodegas Sierra Cantabria – 1,990
Tempranillo, *Rioja*

2019 Marqués de Riscal Reserva, Bodegas Marqués de Riscal – 3,900
Tempranillo and Graciano, *Rioja*

2019 Malabrigo, Bodegas Cepa 21 – 3,990
Tempranillo, Ribera del Duero, *Castilla y León*

All Prices Exclude 7% VAT and 10% Service Charge

2018 Horcajo, Bodegas Cepa 21 – 6,500
Tempranillo, Ribera del Duero, *Castilla y León*

2018 Origen, Bodegas Ferratus – 2,300
Tempranillo, Ribera del Duero, *Castilla y León*

2018 Gran Predicat, Cellers Grifoll Declara – 3,300
Cariñena and Garnacha, Priorat, *Catalonia*

2018 Beronia Reserva, Bodegas Beronia – 2,300
Tempranillo, Graciano and Mazuelo, Rioja, *La Rioja*

2018 Muga Selección Especial Reserva, Bodegas Muga – 3,900
Tempranillo, Garnacha Tinta, Mazuelo and Graciano, Rioja, *La Rioja*

2016 Ramón Bilbao Reserva, Bodegas Ramón Bilbao – 2,700
Tempranillo, Graciano and Mazuelo, Rioja, *La Rioja*

2016 Finca Valpiedra, Bodegas Finca Valpiedra – 2,300
Tempranillo, Graciano and Maturana Tinta, Rioja, *La Rioja*

2016 Valserrano Reserva, Viñedos y Bodegas de la Marquesa – 2,550
Tempranillo and Graciano, Rioja, *La Rioja*

2016 Tossals Expressions, Cellers Grifoll Declara – 3,400
Cariñena, Priorat, *Catalonia*

2016 Pingorote Reserva, Bodegas Latúe – 1,900
Tempranillo, La Mancha, *Castilla y la Mancha*

2015 Grillo, Bodegas El Grillo y la Luna – 3,600
Shiraz, Cabernet Sauvignon, Garnacha and Merlot, Somontano, *Aragón*

2013 Beronia Selección 198 Barricas, Bodegas Beronia – 3,700
Tempranillo, Garnacha Tinta and Mazuelo, Rioja, *La Rioja*

Red: Fine, Rare & Premium:

2021 El Nido, Bodegas Juan Gil – 14,500
Cabernet Sauvignon and Monastrell, Jumilla, *Murcia*

2020 Flor de Pingus, Dominio de Pingus – 10,900
Tempranillo, Ribera del Duero, *Castilla y León*

2019 La Nieta, Viñedos de Párganos - 9,100
Tempranillo, Rioja, *La Rioja*

2017 Pintia, Bodegas Pintia - 5,600
Tinta de Toro, Toro, *Castilla y León*

2017 Valbuena de 5 Año, Bodegas Vega Sicilia - 9,300
Tempranillo and Merlot, Ribera del Duero, *Castilla y León*

2015 Viña Ardanza Reserva, Bodegas Rioja Alta S.A - 4,800
Tempranillo and Garnacha, Rioja, *La Rioja*

2014 Prado Enea Gran Reserva, Bodegas Muga – 7,100
Tempranillo, Graciano, Mazuelo and Garnacha Tinta, Rioja, *La Rioja*

2012 Vega Sicilia Único, Bodegas Vega Sicilia – 21,900
Tempranillo and Cabernet Sauvignon, Ribera del Duero, *Castilla y León*

2011 904 Gran Reserva, Bodegas Rioja Alta S.A - 7,200
Tempranillo and Graciano, Rioja, *La Rioja*