



El Tapeo

Spanish Eatery and Wine Bar by Chef Alberto

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Spanish Eatery and Wine Bar by Chef Alberto

At “El Tapeo - Spanish Eatery & Wine Bar” we aim to bring the livelihood and authenticity of Spanish bars and restaurants to the very heart of Bangkok. Inspired by the bar and dining atmosphere of Spain, we offer a down to earth and authentic approach to the Spanish eating culture.

In a style that can be compared with the one of Japanese “Izakayas”, Spanish tabernas (a combination of bar and restaurant) are the perfect places for people to enjoy some drinks accompanied with traditional snacks at the bar counter or for those that want a more traditional sitting-down dining experience. At “El Tapeo” you will be able to taste some of the best Spanish plates and snacks, together with a wide selection of wines (both by the glass or by bottle), beer (draught and bottled) and other Spanish-inspired drinks and cocktails.



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 Jamón ibérico con tomate y aceite de oliva

Cured Iberian ham with tomato and extra virgin olive oil.

290.- (x2 pieces)

102 Tostas de brie con cebolla confitada



Grilled brie cheese topped with caramelised onion.

195.- (x2 pieces)

103 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)

104 Tostas de paté

Homemade pork Paté topped with caramelized onion and redcurrant coulis

195.- (x2 pieces)

105 Tostas de salmón ahumado con brie



Smoked Atlantic salmon topped with melted brie cheese.


210.- (x2 pieces)

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. "El Tapeo" brings to your table the healthiest products from the "Garden of Europe".



201 Salmorejo Cordobes



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



206 Ensalada verde

 Green salad
Green salad with raisin, walnuts, cherry tomato, sesame, raspberry vinaigrette dressing
295.-

207 Crema de almendras (Ajo Blanco)

 Cold Almond soup
 *Traditional recipe from the Region of Malaga.*
195.-





202 Ensalada de pollo con manzana y Salsa de mostaza y miel

Chicken salad with apple, and mustard & honey sauce
Mixed-leaf salad with marinated chicken, apple, tomato and mustard and honey sauce.
295.-





203 Ensalada de burrata con vinagreta y jamón al horno

  Burrata cheese salad with roasted ham
Mixed-leaf salad with burrata, tomato, crispy Serrano ham, and balsamic vinaigrette.
295.-




204 Ensalada de Salmon con pimiento rojo

  Smoked salmon with red pepper and yogurt sauce
Mixed-leaf salad with smoked salmon and red pepper, shallot, capers and orange yogurt sauce.
350.-




205 Esparragos blancos

 Preserved white asparagus
Served with garlic mayonnaise, tuna flakes, onion and olives.
295.-



208 Ensaladilla Rusa

 Potato Salad
Potato salad with Carrots, olives, Piquillo peppers mixed with Mayonnaise sauce
195.-



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.



308

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 Tabla de quesos 150g.

This platter includes a taste of all our Manchego, Idiazabal, and blue cheese.

690.-

308 Tabla mixta (ibéricos y quesos) 150g

Platter including Iberian jamón, chorizo, salchichón, and Manchego and blue cheese.

895.-

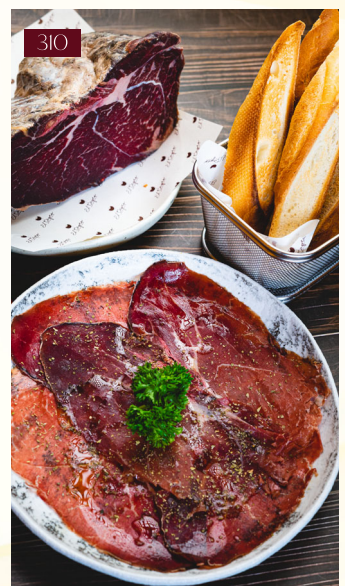


309

309 Queso Manchego De Oveja Con Trufa

100 g
Manchego sheep cheese with truffles.

525.-



310

310 Cecina de León

Cured beef slices topped with extra virgin olive oil and oregano

790.-



311

311 Paté de cerdo con cebolla caramelizada

Homemade pork paté with caramelised onion.

295.-

*All cold cuts and cheeses include toast bread

CAZUELAS (SPANISH CLAY BOWLS)

“Cazuelas” are an essential component of Spanish gastronomy. These traditional clay casseroles have been used for both cooking and serving Spanish recipes for generations. At “El Tapeo” we use them to serve some of our most popular plates for a casual dining/sharing experience.



401 Tortilla de patatas
 🌿 Spanish omelette
 🥚 Omelette made with eggs, thinly sliced potatoes and onion.
 195.-



402 Patatas bravas
 🌿 Potato with brava sauce
 🍷 Fried potatoes dressed with our homemade spicy tomato and paprika sauce.
 195.-



403 Patatas Ali-oli
 🌿 Potato with Garlic Mayonnaise
 🍷 Boiled potatoes with Garlic Mayonnaise
 195.-



404 Gambas al ajillo
 🍷 Garlic prawns
 🍷 Prawns fried in extra virgin olive oil and spiced up with garlic, chilli and paprika with toast bread.
 275.-



405 Pisto Manchego con huevo
 🌿 Spanish ratatouille with egg
 🍷 Slowly cooked tomato, peppers, onion, aubergine, zucchini and courgette topped with an egg with toast bread.
 250.-



406 Sepia a la plancha con alioli
 🌿 Alioli grilled squid
 🍷 Grilled squid on a bed of green alioli sauce.
 275.-



407 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.-



408 Mejillones Gratinados
Mussels Gratin
Mussels Gratin

Mussels on the shell topped with a slightly spicy cheese and Gratin sauce

295.-



409 Torreznos con Mojo Picón
Pork Belly
with Mojo Picon Sauce

Pork scratchings served with the slightly spicy original sauce from the Canary Islands

290.-

410 Piel de Patata con
Crema agria
Potato Skin

Crispy potato skin with Sour cream sauce

195.-



411 Calamares a la andaluza
Fried calamari

Battered deep-fried calamari rings served with a dip of garlic mayonnaise.

225.-



413 Champiñón al ajillo
Garlic Champignon
Mushroom

Sautéed Champignon Mushroom with garlic, white wine, saffron

290.-



412 Huevos rotos con Jamón Serrano
Broken Eggs with Ham

Broken eggs garnished with Serrano Ham

295.-



414 Berenjena a la vasca
Roasted Eggplant
Basque Country Style

Roasted eggplant with tomato, Idiazabal cheese, garlic & Rosemary

395.-



415 Pimientos de Padrón
Padron Peppers

Spanish Green Peppers

295.-

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 Croquetas de jamón

 Ham croquettes

Breaded balls of béchamel filled with jamón.

225.-

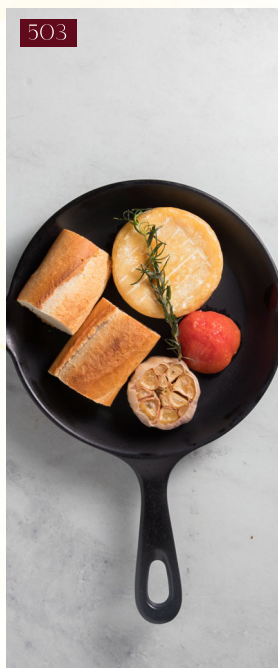


502 Croquetas de Marisco

 Seafood Croquettes


Creamy homemade croquettes with prawns, mussels, squid and cuttlefish.


195.-



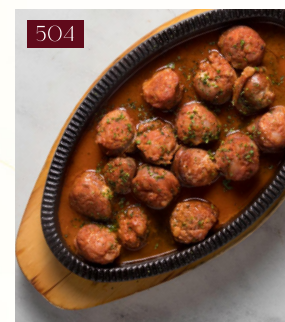
503

503 Camembert con ajo al horno

 Baked camembert with garlic


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

495.-



504

504 Chorizo a la sidra

 Chorizo in cider

Fresh paprika spiced chorizo pork sausage cooked with apple cider on a sizzling hot plate.

380.-



505 Ragú de cerdo con patatas

Pork ragout with fries

Braised pork stewed in red wine served with homemade fries.

395.-



506 Chipirones en su tinta

Squid in ink


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

295.-



509

509 Pulpo a la gallega

 Galician octopus

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

495.-

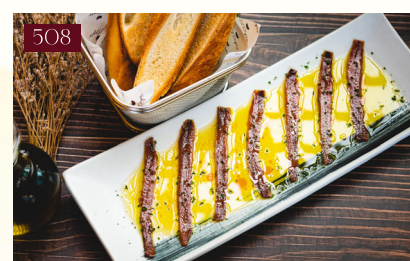


507 Boquerones en Vinagre


 Anchovies Vinegar

Vinegar anchovies with garlic and extra virgin olive oil

450.-

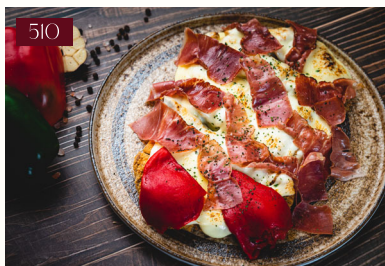


508 Anchoas de Santoña

 Anchovies from Santoña

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

450.-



510 Cachopo de ternera
Beef Cachopo
A Generous beef ribeye steak battered and fried in olive oil, topped with a creamy mix of Edam and Blue Cheese Iberian ham and roasted Piquillo peppers
 695.-



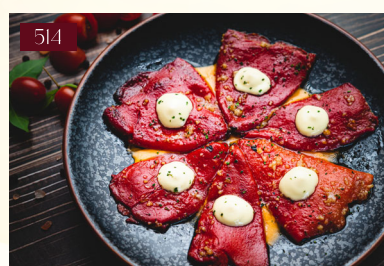
511 Entrecot de ternera con guarnición
Ribeye beef steak
Angus beef ribeye steak garnished with our homemade fries and green peppers.
 595.-



512 Callos a la Madrileña
Madrid-style beef tripe stew
Beef tripe, chorizo sausage, and pancetta, slowly cooked in an onion and paprika broth.
 395.-



513 Chuletón
T-bone steak 1 Kg
T-bone steak Grilled Spanish beef served with fries and grilled peppers
 3,995.-



514 Pimientos de piquillo
Piquillo Peppers
Roasted Piquillo peppers with a Bed of Salmorejo (Cold Tomato soup)
 380.-



515 Bogavante a la Parrilla
Grilled Lobster
Grilled Canadian Lobster with garlic butter
 2,300.-



516 Lubina en salsa verde
Seabass in green sauce
Seabass fillet cooked in seafood stock, white wine, onion and parsley, served with white asparagus and red pepper.
 390.-



517 Almejas a la Marinera
Clams Marinara Style
Stewed Clams in white wine, onion, green and red pepper, saffron, and homemade tomato sauce.
 395.-



518 Zarzuela de Marisco
Spanish Stewed seafood
A delicious mix of vegetables (onion, pepper and garlic) Potatoes, and Seafood (prawns, Sguid calamari and mussels) sauteed in olive oil and then stewed in a base of prawn broth, white wine and saffron
 290.-

ARROCES (RICE DISHES)

Arguably, the most popular Spanish plate is "Paella". This Mediterranean rice recipe has crossed our borders and has become famous worldwide. At "El Tapeo" 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
 Vegetarian **Valencian paella**
Prepared with saffron, chicken and sofrito.
 890.-



602 Paella de marisco
 Vegetarian **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 Fideua negra
Black fideua
"Paella-style" short noodle plate with squid ink, sofrito and seafood, served with alioli garlic mayonnaise.
 990.-



605 Fideuã de marisco
Seafood fideua
"Paella-style" short noodle plate with saffron, sofrito and seafood, served with alioli garlic mayonnaise.
 990.-



606 Paella Mixta
 Vegetarian **Mixed Paella**
Medirerranean-style rice prepared with saffron, pork loin, chicken, squid, prawns, mussels and vegetables
 990.-



607 Paella de vegetales
 Vegetarian **Vegetarian Paella**
Our popular paella with Zucchini, Carrot, Mushroom Eggplant, onion, Cherry tomatoes, red & green peppers
 990.-



608 Paella con Bogavante
 Vegetarian **Lobster Paella**
Our popular paella with Lobster
 2,700.-



609 Paella con Carabineros
 Vegetarian **Carabineros Paella Prawns**
Our popular paella with authentic carabineros prawns
 3,995.-

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.



701
Churros con chocolate
 Chocolate Churros
Crispy baton-shaped strips of fried dough served with a thick hot chocolate sauce.
 245.-



702
Tarta de queso
 Basque cheesecake
Creamy homemade Basque-style burnt cheesecake, served with walnuts and berries jam.
 195.-



705
Helados artesanales variados
 Selection of homemade ice-creams
2 scoops of homemade ice-cream with a choice of vainilla, yogurt, and Ferrero Rocher.
 140.-



703
Flan casero con Nata
 Homemade caramel flan
Homemade egg custard topped with caramel and served with whipped cream.
 195.-



704
Coulant de chocolate al turrón
 Chocolate coulant with nougat and vanilla ice-cream
A mouth-watering hot chocolate lava cake, sprinkled with Spanish almond nougat.
 225.-



706
Sorbete de Limón al Cava
 Lemon Sorbet with Sparkling Wine
Lemon sorbet mixed with spanish sparkling wine (Cava)
 350.-



707
Crema de cafe
 Coffee cream liquor
Homemade coffee creamy liquor
 250.-

MORE DRINKS

SOFT DRINKS

♦ Still Water	40
♦ Sparkling Water (VCH Barcelona 50 cl.)	175
♦ 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.)	150
♦ Double (40 cl.)	240

Estrella Damm

♦ Caña (33 cl.)	150
♦ Double (50 cl.)	250

Mahou

♦ Caña (22 cl.)	140
♦ Double (50 cl.)	250

Bottled Beer

♦ San Miguel (33 cl.)	150
♦ Asahi (33 cl.)	150



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.....	280
♦ HENDRICK'S GIN.....	425
♦ BOMBAY.....	395
♦ ABSOLUT.....	395
♦ SMIRNOFF VODKA.....	280
♦ BACARDI RUM.....	280
♦ CAPTAIN MORGAN RUM.....	280
♦ JOHNNIE WALKER BLACK LABEL.....	375
♦ MARTINI-WHITE (DRY).....	280
♦ MALIBU.....	280
♦ LICOR 43.....	350

MIXERS »

♦ WATER.....	+20
♦ COKE,DIET,ZERO,FANTA,SCHWEPES.....	+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 Liqueur</i>	
Café Martini.....	250
<i>Coffee + Rosè Martini</i>	
** Extra shot**.....	60
TEA : Rose / Earl Grey/ Lemon / Ginger.....	90
Camomile.....	120



*Corkage fee 400

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



LA BODEGA DE “EL TAPEO”

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.

Our Selection by the glass / 150ml

Sparkling:

2021 Cava, Lonia, Summaroca Brut – 330
Macabeo, Xarelo and Parellada, Penedès, *Catalonia*

White

2022 Cucú cantaba la Rana, Barco del Corneta - 330
Verdejo, Rueda, *Castilla y León*

2022 Paco y Lola, Adegas Paco & Lola - 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:

NV Cava, Noche y Día Brut Nature – 1,690
Xarelo, Parellada and Macabeo, Penedès, *Catalonia*

NV Champagne, Brut Imperial, Möet-Chandon – 5,900
Pinot Noir, Chardonnay, *France*

2021 Cava, Lonia, Summaroca Brut – 1,590
Macabeo, Xarelo and Parellada, Penedès, *Catalonia*

2019 Corpinnat, Terres, Recaredo Brut Nature Gran Reserva – 2,990
Xarelo, Parellada, Macabeo and Monastrell, Penedès, *Catalonia*

2018 Corpinnat, Torelló Brut Reserva – 2,300
Xarelo, Parellada and Macabeo, Penedès, *Catalonia*

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

White: Light and Fresh:

2022 Cucú cantaba la Rana, Barco del Corneta - 1,860
Verdejo, Rueda, *Castilla y León*

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

2022 Txacoli Astobiza, Astobiza - 1,950
Honzarribi Zuri and Zerratia, Arabako-Txacolina, *Basque Country*

2022 Leirana, Adegas Forjas del Salnés – 2,100
Albariño, Rias Baixas, *Galicia*

2021 Goliardo 'A Telleira' Adegas Forjas del Salnés – 2,500
Albariño, Rias Baixas, *Galicia*

2021 Pedralonga, Adegas Pedralonga – 2,200
Albariño, Rias Baixas, *Galicia*

2021 Ailalá, Adegas Ailalá – 1,900
Treixadura, Ribeiro, *Galicia*

White: Rich and Round:

2022 Viña Zorzal, Bodegas Viña Zorzal - 1,790
Chardonnay, *Navarra*

2022 Ostatu, Bodegas Ostatu - 1,800
Viura and Malvasia, *Rioja*

2022 Brandán, Adegas Algueira - 1,990
Godello, Ribeira Sacra, *Galicia*

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

Rosé:

2022 Viña Zorzal, Bodegas Viña Zorzal - 1,800
Garnacha Tinta, *Navarra*

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 Viña Zorzal, Bodegas Zorzal – 1,750
Garnacha Tinta, Navarra

2021 Ruf y Ann, MiCrobio Wines – 2,400
Rufete Tinto, Rueda, Castilla y León

2020 Magnético, Viñedos Verticales – 1,890
Garnacha Tinta, Malaga, Andalucía

2020 La Cuca de Llum, Succés Vinícola – 1,790
Trepat, Conca de Barbera, Catalunya

2020 Lopéz de Haro Crianza, Vintae – 1,890
Tempranillo, 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

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

2018 Proximo, Marqués de Riscal – 1,800
Tempranillo, Graciano and Mazuelo, Rioja

2018 Segono, Les Trois Courtiers – 1,790
Mencia and Garnacha Tintorera, Bierzo, Castilla y León

2017 7 Fuentes, Suertes del Marqués – 1,950
Listan Negro, Tenerife, Canary Islands

2017 Ailalá, Adega Ailalá – 1,700
Souson, Caiño Tinto and Ferrol, Ribeiro, Galicia

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

2015 Viña Cubillo Crianza, Lopéz de Heredia – 2,700
Tempranillo, Garnacha, Graciano and Mazuelo, Rioja

Red: Bold and Powerful:

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

2021 Hito, Bodegas Cepa 21 – 1,890
Tempranillo, Ribera del Duero, Castilla y León

2021 La Cometa, Quinta Milú – 1,920
Tempranillo, Ribera del Duero, Castilla y León

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

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

2021 Emilio Moro, Bodegas Emilio Moro – 3,200
Tempranillo, Ribera del Duero, *Castilla y León*

2021 Romantica Crianza, Bodegas De Bardos – 1,990
Tinta del Pais, Ribera del Duero, *Castilla y León*

2021 Matsu 'El Picaro' Vintae – 1,950
Tinta de Toro, Toro, *Castilla y León*

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

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

2021 Casa Castillo, Bodegas Casa Castillo – 2,100
Monastrell, Jumilla, *Murcia*

2021 Valtosca, Casa Castillo – 2,300
Syrah, Jumilla, *Murcia*

2021 Ramón Bilbao Reserva, Bodegas Ramón Bilbao – 2,600
Tempranillo, Graciano and Mazuelo, *Rioja*

2020 Nita, Meritxel Pallejà – 2,400
Cabernet Sauvignon, Cariñena and Garnacha, Priorat, *Cataluña*

2020 Planetes de Nin, Familia Nin Ortiz– 2,900
Cariñena and Garnacha Tinta , Priorat, *Cataluña*

2020 Cepa 21, Bodegas Cepa 21 – 2,500
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 Matsu 'El Recio' Vintae – 2,600
Tinta de Toro, Toro, *Castilla y León*

2020 Matsu 'El Viejo' Vintae – 3,800
Tinta de Toro, Toro, *Castilla y León*

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

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

2019 Vino de Pago, Pago Florentino – 2,190
Cencibel, *Castilla La Mancha*

2019 Sierra Cantabria Crianza, Bodegas Sierra Cantabria – 1,900
Tempranillo, *Rioja*

2019 Muga Reserva, Bodegas Muga – 2,800
Tempranillo, Garnacha, Mazuelo and Graciano, *Rioja*

2019 Marqués de Riscal Reserva, Bodegas Marqués de Riscal – 3,600
Tempranillo and Graciano, *Rioja*

2018 Finca la Estacada Crianza, Bodegas Finca la Estacada – 1,600
Tempranillo, Uclés, *Castilla y la Mancha*

2018 San Román, Bodegas y Viñedos Maurodos – 3,200
Tinta de Toro, Toro, *Castilla y León*

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

2018 Beronia Reserva, Bodegas Beronia – 1,950
Tempranillo, Graciano and Mazuelo, *Rioja*

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

2017 Magran 'Les Manyetes' Meritxell Pallejà – 3,200
Garnacha Tinta, Priorat, *Cataluña*

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

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

2011 Viña Tondonia Reserva, R.Lopéz de Heredia – 4,200
Tempranillo, Graciano, Garnacha Tinta and Mazuelo, *Rioja*

Red: Fine, Rare & Premium:

2021 El Nido, Bodegas Juan Gil – 6,100
Monastrell and Cabernet Sauvignon, Jumilla, *Murcia*

2020 Flor de Pingus, Dominio de Pingus – 7,900
Tempranillo, Ribera del Duero, *Castilla y León*

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

2017 Pintia, Bodegas Pintia - 5,400
Tinta de Toro, Toro, *Castilla y León*

2017 Alion, Bodegas Alion - 6,800

Tempranillo, Ribera del Duero, *Castilla y León*

2017 Valbuena de 5 Año, Bodegas Vega Sicilia - 9,300

Tempranillo and Merlot, Ribera del Duero, *Castilla y León*

2016 Flor de Pingus, Dominio de Pingus – 8,900

Tempranillo, Ribera del Duero, *Castilla y León*

2014 Prado Enea Gran Reserva, Bodegas Muga – 6,800

Tempranillo, Graciano, Mazuelo and Garnacha Tinta, *Rioja*

2012 Vega Sicilia Unico, 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*

2010 Viña Ardanza Reserva, Bodegas Rioja Alta S.A - 4,800

Tempranillo and Garnacha, *Rioja*