

nonna Limone

CUCINA DI TUTTI

PROMOZIONE
SPECIALE

COFFEE +
CORNETTO
2,5€*

BREAKFAST MENU

*(EVERY DAY FROM 09.00H TO 12.00H)

BREAKFAST

(Every day from 9:00 AM to 12:00 PM)

SFOGLIATELLA "MILLE-FEUILLE" FILLED WITH RICOTTA

Traditional Italian puff pastry
filled with sweet ricotta

GLUTEN, HUEVOS, LACTOSA

3.00€

BUTTER "CORNETTO" CROISSANT

Classic croissant

GLUTEN, LACTOSE, EGGS

3.00€

FOCACCIA TOAST WITH BUTTER AND JAM

Classic croissant

GLUTEN, LACTOSE, EGGS

4.00€

"CORNETTO" CROISSANT WITH NUTELLA

Classic croissant served with
original Nutella

GLUTEN, EGGS, NUTS, LACTOSE, SOY

3.50€

HAM AND CHEESE FOCACCIA

Homemade focaccia bread
with a base of melted
cheese and cooked ham

GLUTEN, EGGS, LACTOSE

5.00€

PESTO AND MORTADELLA FOCACCIA

Homemade focaccia bread
with a base of traditional
pesto and Sicilian
mortadella

GLUTEN, NUTS, LACTOSE

6.00€

TOMATO AND OLIVE OIL FOCACCIA

Homemade focaccia bread
served with fresh tomato and
olive oil

GLUTEN

4.00€

DRINKS AND JUICES

HOMEMADE LEMONADE

2.50€

ORANGE JUICE

2.50€



nonnaLimone

CUCINA DI TUTTI

STARTERS

GUANCIALE CROQUETTE

Crispy on the outside, creamy on the inside. Béchamel blended with egg yolk and Pecorino Romano, finished with crispy guanciale, more pecorino, and a touch of freshly ground black pepper.
My little tribute to pasta alla carbonara.

GLUTEN, EGGS, LACTOSE

3.50€ each

STEAK TARTAR BRIOCHE (2 pieces)

A soft brioche filled with intensely flavored beef, seasoned with fermented Calabrian chili sauce, Grana Padano, and honey.

A nod to the French spirit with my Italian touch, so every bite feels like pure elegance.

GLUTEN, EGGS, LACTOSE

10.00€

Extra truffle
5.00€

MONTANARA FRIED PIZZA

In the streets of Naples, people eat it standing up: I prepare it so you can enjoy it on a plate, seated and at ease.

Neapolitan pizza dough, patiently fermented, fried and finished with cooked tomato sauce, fresh ricotta, Grana Padano, a drizzle of olive oil, and fresh basil.

GLUTEN, LACTOSE

7.00€

Extra truffle
5.00€

GOAT CHEESE SALAD

Sweet, salty, crunchy, and creamy... with baby leaf lettuce mix, fresh goat cheese roll, confit cherry tomatoes, and a lemon and olive oil vinaigrette, all with a Mediterranean soul.

LACTOSE

12.00€

BURRATA WITH PESTO AND SAUTÉED TOMATOES

A bite with the purest taste of Italy. 125g Puglian burrata with sautéed red and yellow cherry tomatoes, classic Genovese pesto, finished with toasted pine nuts and fresh basil. I prepare it creamy, fresh, and ready to share with the people you love.

LACTOSE, NUTS

12.00€

NONNA'S MEATBALLS

Nonna's recipe, from my heart to your table: 6 homemade beef meatballs in slow-cooked tomato sauce, with Grana Padano and Pecorino Romano fondue, finished with powdered Grana Padano, olive oil, and fresh basil. Perfect for dipping with focaccia and enjoying slowly.

GLUTEN, EGGS, LACTOSE

14.00€

PARMIGIANA DI MELANZANE

In every layer of eggplant lies a little piece of my kitchen and the history of Italy. Inside: Fior di Latte mozzarella, slow-cooked tomato sauce, and Grana Padano cheese, crowned with a fresh basil leaf.

GLUTEN, LACTOSE

14.00€

ITALIAN CHEESE FONDUE

Benvenuti to the cheese feast: sweet provolone, gorgonzola, and smoked scamorza cheese over a bed of tomato sauce, topped with Carasau crackers. Perfect for sharing with amici.

LACTOSE

14.00€

CANELONI AL RAGÙ BOLOGNESE

The heart of great Italian family meals: four mini cannelloni filled with ragù bolognese, served over a bed of tomato sauce and topped with Fior di Latte mozzarella and powdered Grana Padano.

GLUTEN, EGGS, LACTOSE

14.00€

AGED PICANHA CARPACCIO WITH CACIO E PEPE

I age it for 30 days, the way things that truly matter should be treated. Then I sear it over high heat and slice it very thinly, with care and respect. To finish, a few dots of Cacio e Pepe. Pure umami, amore.

LACTOSE

18.00€

GRILLED SQUID WITH HOLLANDAISE AL LIMONE

Tender and light, grilled over high heat with lemon oil. And before it reaches your table, a delicate hollandaise sauce and a touch of Maldon salt, amore... semplice e perfetto.

MOLLUSCS, EGGS, LACTOSE

16.00€

OCTOPUS CARPACCIO

A ricordo from my beloved Italian coast. Thin slices of octopus with lemon gel, octopus mayonnaise, and a reduction made from its own cooking juices. All the sapore of the Mediterranean and the tenderness of this Nonna arrive at your table, finished with dried tomato flakes, flowers, lemon oil, extra virgin olive oil, Maldon salt, and freshly ground pepper.

MOLLUSCS, EGGS

18.00€

ITALIAN CURED MEATS, CHEESES AND FRITELLE BOARD

A journey through the flavors of my homeland without leaving your table. Four cured meats and three cheeses that change with the seasons, depending on what the market and my kitchen have to offer. I serve it with fritelle di pizza, small pieces of fried pizza dough so delicious you'll surely ask for more.

GLUTEN, DAIRY, SULPHITES

21.00€

Recommended for two people.

FOCACCIA

HOMEMADE FOCACCIA WITH LEMON-INFUSED OLIVE OIL

A meal without bread? Mail Homemade and served with lemon-infused extra virgin olive oil. The perfect way to accompany any dish.

GLUTEN

5.00€

PASTA

TAGLIATELLE WITH BOLOGNESE RAGÙ

Like the authentic traditional Bolognese, but with one little secret from this Nonna. Al dente tagliatelle with an intense ragù slow-cooked for 72 hours. I serve it with an extra pot of ragù, because it's never enough. And if you ask me... pair it with focaccia. That's how my mamma taught me, and her mamma taught her, with tutto il amore e il sapore.

GLUTEN, EGGS, LACTOSE

15.50€

BIGOLI WITH LEMON SHRIMP

Handcrafted bigoli with shrimp, finished with drops of fresh ricotta and fresh thyme.
Fresh and delicato in flavor, like a walk by the mare.

GLUTEN, CRUSTACEANS, LACTOSE, EGGS

17.00€

ORECCHIETTE, RED PRAWNS AND CAVIAR IN VODKA SAUCE



I remember tutti gathered around the table, applauding as the orecchiette arrived. And for good reason: Puglian orecchiette in vodka sauce, made with San Marzano tomatoes and extra virgin olive oil, topped with red prawn tartare.

GLUTEN, LACTOSE, FISH, SEAFOOD

35.00€

RIGATONI ALLA AMATRICIANA

I bring it to you straight from Rome, amore. Just as tradition commands: with San Marzano tomato, guanciale, black pepper, Pecorino Romano, and molto carattere.

GLUTEN, LACTOSE

14.00€

PACCHERI ALLA CARBONARA

Paccheri with guanciale, egg yolk, and pecorino — no cream and no arguments. Only piacere.

GLUTEN, EGGS, LACTOSE

16.50€

Extra Trufa
5.00€

TRUFFLED FETTUCCINE ALFREDO

From my kitchen to your cuore, with Pecorino Romano and Parmigiano Reggiano sauce, finished with a touch of black truffle.

GLUTEN, EGGS, LACTOSE

18.00€

Extra truffle
5.00€

TORTELLONE AL DEMIGLACE

This is how I cooked them when I was a child: XXL tortelloni stuffed with slow-cooked beef, covered in the meat's own cooking sauce and finished with Parmesan and Pecorino Romano cheese sauce. The classic recipe, now improved, per te.

GLUTEN, EGGS, LACTOSE

18.00€

TRUFFLED PAPPARDELLE ALLA BOSCAIOLA

In my kitchen there are no rules, amore, except mine. These pappardelle are sautéed with chicken, mushrooms, and cherry tomatoes, wrapped in black truffle sauce and crowned with Grana Padano. Mangia, mangia... che ti fa bene.

GLUTEN, EGGS, LACTOSE

17.00€

RAVIOLI WITH SICILIAN TOMATO AND WALNUT PESTO

From the south of Italy I learned that life should be lived with *sapore*, and that ravioli should be filled with cherry tomato and mozzarella, bathed in a roasted tomato sauce with walnuts and Grana Padano, and finished with fresh ricotta, caramelized walnuts, and confit tomatoes.

GLUTEN, EGGS, LACTOSE, NUTS

16.50€

MASCARPONE MAFALDINE AL PISTACCHIO

Patience and amore are needed for these mafaldine.
Ah, and lots — lots — of pistacchio.
Finished with smoked ham, pistachio granella, lemon
oil, and crowned with a 50g burrata.

GLUTEN, LACTOSE, NUTS

19.00€

PASTA 8 FORMAGGI DA CARLO

Questa Nonna also met Carlo when she visited him in
Amalfi. There he taught me his recipe — the one that
conquered tutta Valencia.

Casarecce in a creamy sauce of Gorgonzola, powdered
Pecorino Romano, Grana Padano, Fior di Latte
mozzarella, smoked scamorza, sweet provolone,
and stracciatella.

The final cheese? Pecorino Romano aged for 24
months and mixed tableside.

Everything finished with a touch of black truffle and
crowned with a fried egg, just as he used to make it.

A toast to my friend Carlo from Trattoria Da Carlo.
No comment!



GLUTEN, LACTOSE, EGG

19.00€

Extra Pecorino cheese
wheel 2.00€

SPAGHETTI AL RAGÙ DI MARE WITH LOBSTER, GARLIC AND DOLCE LAGRIMA PEPPERONCINO



Dedicated to the most demanding guests. Spaghetti
sautéed with half a fresh lobster, Dolce Lagrima
pepperoncino, and fresh garlic, crowned with Calabrian
chili oil and parsley. All the intensity of the sea with a
strong Italian accent.

GLUTEN, CRUSTACEANS

34.50€

PIZZA

MARGHERITA CLASSICA

Simple and good — twice as good, amore.
An incomparable base of tomato sauce,
buffalo mozzarella, Pecorino Romano, and
fresh basil leaves.

GLUTEN, LACTOSE

12.00€

PROSCIUTTO E FORMAGGI

Tomato base, Fior di Latte mozzarella,
roasted cooked ham, fresh basil, Grana
Padano cheese, and fresh basil. Made just
the way I used to prepare it for my figli
when they were little.

GLUTEN, LACTOSE

13.50€

CARBOMAMMA

Carbonara turned into pizza: Fior di Latte mozzarella,
creamy egg yolk, Pecorino Romano, super crispy
guanciale, and freshly ground black pepper.

GLUTEN, EGGS, LACTOSE

16.00€

FORMAGGI FIORENTINA

Cheese, cheese, and... did I already mention cheese?
Fior di Latte mozzarella, smoked scamorza, blue gorgonzola, Pecorino Romano, Grana Padano, oregano, honey, and freshly ground black pepper.

GLUTEN, LACTOSE

15.00€

CAPRESE

My most veggie pizza. Confit cherry tomatoes, buffalo mozzarella, Genovese pesto, toasted pine nuts, and Parmesan cheese, finished with more confit cherry tomatoes, cheese fondue sauce, and fresh basil.

GLUTEN, LACTOSE, NUTS

16.00€

BRAVISSIMA 2.0

Winner of Best Pizza in Valencia 2025 at the Pizzas Fest event.

Tomato base, mozzarella, pepperoni, black olive taralli, our Bravíssima sauce made with Calabrian nduja, Grana Padano, mayonnaise, and lemon.
I think the name says it all, bello mio.

GLUTEN, LACTOSE, NUTS

17.00€

PISTACCHIELLA

Pistachio lovers, this one is for you. Fior di Latte mozzarella, pistacchio pesto, pistachio mortadella, cuore di burrata, pistachio granella, lemon oil and... did I mention it comes with pistachio?

GLUTEN, LACTOSE, NUTS

22.00€

NONNA LUCIA DI PISA



Lucia always managed to surprise me. Just like the first time I went to her city and saw that tower.

Fior di Latte mozzarella, mushroom and truffle sauce, assorted mushrooms, speck, and finished with fresh truffle grated tableside.

Mamma mia, with a combination like this, it's no surprise it takes everyone to the highest level...

GLUTEN, LACTOSE

22.00€

PRINCIPALES

PUMPKIN RISOTTO

When you need comfort, Nonna knows exactly what to do. Carnaroli rice sautéed with pumpkin cream, butter, and pumpkin seeds, crowned with oven-roasted pumpkin and cheese fondue sauce.

LACTOSE

14.00€

RISSOTO DI CAMPANIA

With tutto il carattere of the south. Neapolitan garlic and fennel sausages sautéed with rosemary and thyme over a creamy risotto made with vegetable and meat stock. I finish it with Pecorino and Grana Padano fondue, pickled red onion, fresh rosemary, and caramelized walnuts. Così si mangia in Campania.

LACTOSE, NUTS

16.00€

ESCALOPPINI AL CACIO E PEPE WITH MUSHROOMS

A recipe passed down from generation to generation. I learned it from my mamma, and that's how I taught it to my children. 300g of tender pork loin cooked over high heat, served with cacio e pepe sauce and mushrooms. Pair it with fries or salad.

GLUTEN, LACTOSE

17.00€

LASAGNA BOLOGNESE

Layers of patience, respect, and tradition. There are no shortcuts here, figlio mio: egg pasta sheets, ragù alla bolognese, Fior di Latte mozzarella, Grana Padano, and fresh basil. One of the most beloved jewels of tutta Italia.

GLUTEN, EGGS, LACTOSE

15.00€

POLPO AL POMODORO

Octopus tentacle roasted at high temperature over a tomato sauce with crispy black olives.
Simple, yet exquisite.

GLUTEN, MOLLUSCS, LACTOSE

21.00€

ENTRECOT AL ROMERO

Carnivores, you know that good meat (300g) needs little more than fire. But questa Nonna likes taking risks, so I marinate it with rosemary and serve it with potatoes and a cheese sauce and... Madonna!

LACTOSE

26.00€

DOLCI

TIRAMISÙ A TAVOLA

I will never reveal my recipe, but take a spoon
and smile... I know you will.

GLUTEN, EGGS, LACTOSE

9.00€

AMALFI LEMON GELATO

Next stop: the Amalfi Coast. Creamy, citrusy,
and delicately vanilla-flavored. And for a little
indulgence: a few cookie crumbs at the bottom
of the lemon.

LACTOSE, GLUTEN

8.00€

CHEESECAKE

What can I tell you that you don't already know,
amore? A classic — and homemade too — that
you simply can't say "no" to.

EGGS, LACTOSE

8.00€

BRIOCHE TORRIJA

Spain and its torrija, French brioche, and me making mischief in my kitchen. Three-milk soaked, caramelized, and finished with vanilla ice cream. The result will surprise you. Nonna's promise.

GLUTEN, EGGS, LACTOSE

8.00€

CHOCO FONDANT

Chocolate lovers, this one is for you. Chocolate piacere baked for 10 minutes before serving and finished with a scoop of vanilla ice cream and caramelized walnuts. Perfect for sharing (or not).

GLUTEN, EGGS, LACTOSE, NUTS

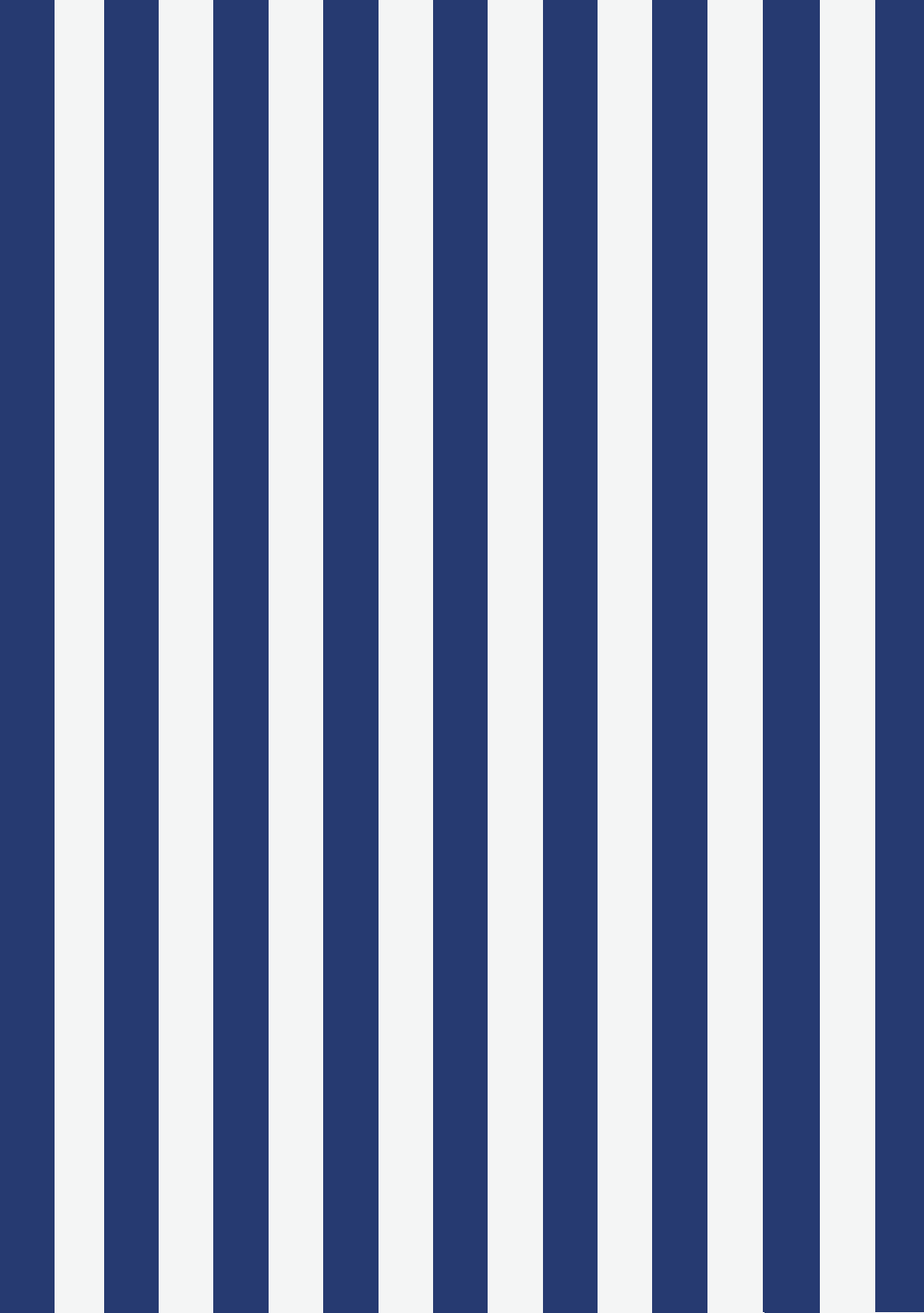
9.00€

SICILIAN PISTACHIO CANNOLI

Filled with sweet ricotta and crowned with pistachio granella. One was never enough.

GLUTEN, LACTOSE, EGGS, NUTS

3.50€each



COCKTAILS MENU



Enjoy my cocktails with amore

*Nonna
Limone*

CÓCTELES TEMÁTICOS SERVIDOS EN NUESTRA ICÓNICA VAJILLA

NONNA

As sweet as a grandmother's kiss, but with the character of gin. Peach and basil jam to make you feel at home.

13.00€



GIULIO CESARE

Veni, Vidi, Bibi! The strength of apple whisky meets the freshness of watermelon. A cocktail to conquer the night.

14.00€



MONNALISA

A sweet and velvety enigma. Vanilla vodka and Midori for a drink with a mysterious smile.

14.00€



PAVAROTTI

A powerful and well-rounded symphony. An unforgettable finish that will make you sing a "Vincerò" after the first sip of rum.

15.00€



APERITIVI

SIGNATURE DRINK

VILLA MASSA SPRITZ

12.00€

Our most Mediterranean Spritz. Lemon, freshness, and joy. Light, aromatic, with that citrus touch that hooks you from the very first sip.

VILLA
MASSA

PAPERINO

12.00€

Cheerful, bubbly, and with a touch of passion. The most fun Aperol on the menu to kick things off with energy.

STORMING HUGO

12.00€

The Hugo goes electric. It turns blue to bring you a storm of tropical freshness and Cava.

EAU DE HUGO (HUGO SPRITZ)

12.00€

More than a cocktail, it's a liquid essence. Notes of rose and elderflower for a toast with real elegance.

ESPRESSO MARTINI

12.00€

Coffee, night, and attitude in a single glass. Perfect for when the night goes on.

APEROL SPRITZ

12.00€

The classic that never fails—bubbly, fresh, and with that hint of bitterness that whets the appetite.

SENZA PAROLE

15.00€

Our spicy Tommy's with mango and a hint of spice. So intense and surprising it will literally leave you "speechless."

MOCKTAIL (sin alcohol)

ZENZERO D'ORO

9.00€

Everything that shines is mango. A golden explosion with the spicy, refreshing kick of ginger. Healthy, intense, and 100% alcohol-free.

NON SOLO LIMONI

9.00€

Much more than a citrus drink. The elegance of lychee blends with the freshness of grapefruit and O.O Gin. Because enjoying life to the fullest doesn't require alcohol.

DRINKS MENU



DRINKS

WATER & SOFT DRINKS

SOLÁN DE CABRAS MINERAL WATER 50 CL	3.00€	TONIC WATER	3.20€
AN PELLEGRINO SPARKLING WATER 50 CL	4.00€	FANTA ORANGE & LEMON	3.20€
COCACOLA	3.20€	AQUARIUS ORANGE / LEMON	3.20€
COCACOLA ZERO	3.20€	FUZE TEA	3.20€
COCACOLA ZERO ZERO	3.20€	NONNA'S LEMONADE	4.00€
RED BULL	4.00€	ORANGE, PEACH OR PINEAPPLE JUICE	2.90€
SPRITE	3.20€		

LOCAL DRINKS

SANGRÍA	GLASS 7€ PITCHER 1L 22€ (recommended for 2 people)	AGUA DE VALENCIA	GLASS 10€ PITCHER 1L 25€ (recommended for 2 people)
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BEER

MAHOU CLÁSICA (DOUBLE)	3.70€	MAHOU GLUTEN FREE 33CL	3.50€
MAHOU MAESTRA RESERVA (DOUBLE)	4.20€	PERONI NASTRO AZZURRO 33 CL	4.20€
MAHOU 5 ESTRELLAS 33 CL	3.90€	STELLA ARTOIS 33 CL	4.00€
MAHOU RADLER 33 CL	3.70€	ALHAMBRA RESERVA 1925 33CL	4.00€
MAHOU 0.0 TOSTADA 33 CL	3.20€		
MAHOU 0.0 33 CL	3.20€		

COFFEE

ESPRESSO	2.40€	CAPPUCCINO	2.90€
ESPRESSO MACCHIATO	2.75€	AFFOGATO (VANILLA ICE CREAM)	4.50€
CORTADO	2.60€	CREMAET	3.80€
BOMBÓN COFFEE	3.00€	CARAJILLO	3.20€
LATTE	2.90€	TEA / HERBAL INFUSION	2.70€
AMERICANO	2.60€		

DRINKS

RUM

BRUGAL	10.00€
BRUGAL EXTRA VIEJO	14.00€
BARCELÓ	12.00€
BARCELÓ IMPERIAL	14.00€
ZACAPA 23	15.00€
SEAGRAM'S	12.00€

GIN

MARTIN MILLERS	12.00€
MASTERS	10.00€
ROKU	12.00€
HENDRIK'S	14.00€
MONKEY	14.00€

VODKA

GRAY GOOSE	14.00€
BELUGA	16.00€
MOSKOVSKAYA	10.00€

VERMOUTH

RED IZAGUIRRE	6.00€
WHITE IZAGUIRRE	6.00€
CINZANO ROSSO	6.00€
CINZANO BIANCO	6.00€

WHISKY

RED JOHNNIE WALKER	10.00€
BLACK JOHNNIE WALKER	12.00€
JAMESON	12.00€
JACK DANIEL'S	12.00€
GRANT'S RESERVE	14.00€
CARDHU	15.00€

LIQUEURS

	CHUPITO	BOTELLA
TEQUILA BUEN AMIGO	3.00€	6.00€
TEQUILA PATRÓN	6.00€	12.00€
MALAVITA	3.00€	7.00€
JÄGERMEISTER	3.00€	6.00€
LIMONCELLO VILLA MASSA	3.00€	6.00€
SAMBUCA	3.00€	6.00€
CAZALLA	3.00€	6.00€
HERBAL ORUJO	3.00€	6.00€
BAILEYS	3.00€	6.00€

WINE MENU

nonnaLimone

CUCINA DI TUTTI

WINES

SPANISH RED WINES

	glass	bottle
<u>Cune Crianza / Rioja, Spain / Tempranillo, Garnacha, Mazuelo</u> Smooth entry with a fresh, long, and fruity finish, featuring notes of liquorice and aromas of vanilla and cocoa from oak aging. Vegan. Scores: James Suckling 91, Guía Peñín 90. Guía Peñín jamesuckling?	4€	19€
<u>Marqués del Puerto / Rioja, Spain / Tempranillo, Mazuelo</u> Designed to complement a wide range of dishes. A refreshing blend aged for 12 months in French and American oak barrels, with notes of fresh red raspberries, blackberry, subtle toasted hints, and delicate pastry nuances on both the nose and palate.	4€	19€
<u>Ramón Bilbao Garnacha / Rioja, Spain / Garnacha</u> Pure elegance and lightness, highlighting primary fruit with very subtle oak influence. Pale in color, with prominent red fruit aromas and a soft, velvety palate with smooth, well-integrated tannins.		24€
<u>Ramón Bilbao Crianza / Rioja, Spain / Tempranillo</u> A renewed classic aged in American oak barrels. Fresh, versatile, fruity, and well-balanced, with Ramón Bilbao's distinctive twist.		26€
<u>Marqués de Vargas Reserva / Rioja, Spain / Tempranillo, Garnacha, Mazuelo</u> An estate wine and a true reflection of a historic property's character. It combines the elegance of Tempranillo, the richness and generosity of Garnacha, and the freshness brought by a minority variety such as Mazuelo.		27€
<u>Ramón Bilbao Edición Limitada / Rioja, Spain / Tempranillo</u> A wine with soul and intense fruit character. Ruby-colored, bright and clean, with expressive legs. Notes of ripe black fruit and noble oak aging, with aromas of black pepper, clove, and chocolate.		28€

WINES

SPANISH RED WINES

glass bottle
29 €

Viña Alberdi Crianza / Rioja, Spain / Tempranillo

Sourced from vineyards located in the highest areas of the estate, resulting in a red wine with a fresh, enveloping finish that invites continued drinking. Notable for its great versatility with food.

Finca Martelo / Rioja, Spain / Tempranillo, Mazuelo, Garnacha, Viura

39 €

Aged for 24 months in American (80%) and French oak barrels. A structured red with elegant tannins and a long finish.

Score: Robert Parker 94.

Robert Parker
WINE ADVOCATE

Viña Ardanza Reserva / Rioja, Spain / Tempranillo, Garnacha

41 €

One of the finest expressions of Rioja and an international benchmark. A red wine defined by perfect balance and silky texture. Scores: Robert Parker 94, James Suckling 95.

Robert Parker
WINE ADVOCATE

jamesuckling?

Imperial Reserva / Rioja, Spain / Tempranillo, Graciano, Mazuelo, Garnacha

42 €

A Rioja icon dating back to the 1920s. Aged for 2 years in French and American oak barrels, followed by 2 additional years in bottle. A rounded, elegant wine with smooth tannins.

Scores: Robert Parker 94, Guía Peñín 93.

Guía Peñín

Robert Parker
WINE ADVOCATE

Contino Reserva / Rioja, Spain / Tempranillo, Graciano, Mazuelo, Garnacha

43 €

Aged for 24 months in oak barrels and refined for a further 2 years in bottle. Combines ripe fruit aromas with spicy and woody notes. Consistently highly rated and one of Rioja's most respected reds.

Gran Reserva 904 / Rioja, Spain / Tempranillo, Graciano

85 €

A true classic, produced only in outstanding vintages. Silky and delicate, with great complexity and excellent aging potential.

Scores: James Suckling 97, Guía Peñín 97, Robert Parker 95.

jamesuckling?

Guía Peñín

Robert Parker
WINE ADVOCATE

Finca Vallejo Roble / Ribera del Duero, Spain / Tempranillo

4 € 20 €



CVNE brings Rioja elegance to Ribera del Duero, with 12 months of aging in French and American oak. Rich aromas of black fruit with spicy, toasted, and balsamic notes. Vegan.

WINES

SPANISH RED WINES

Hito / Ribera del Duero, Spain / Tempranillo

26€

Fermented at controlled temperatures in stainless steel tanks for 30 days and aged for 8 months in French oak barrels. A red that enhances the essence of Tempranillo with its cherry-red color, aromatic freshness, and balanced palate.

Áster Crianza / Ribera del Duero, Spain / Tempranillo

29€

An exciting Ribera del Duero, noted for its elegance, freshness, balance, and aging potential. A true reflection of this prestigious wine region.

Scores: James Suckling 93, Guía Peñín 92.

[jamesuckling?](#)

[Guía Peñín](#)

Cepa 21 / Ribera del Duero, Spain / Tempranillo

32€

A red wine rooted in the authentic winemaking tradition of Ribera del Duero, yet with a modern, innovative approach. It represents the boldest expression of the Emilio Moro style, crafted for those seeking new wine experiences.

Emilio Moro / Ribera del Duero, Spain / Tempranillo

33€

An elegant and subtle crianza, produced in limited quantities to capture the best of its terroir. A powerful yet balanced wine with remarkable elegance, reflecting generations of winemaking passion.

Viña Pedrosa Crianza / Ribera del Duero, Spain /

39€

Tempranillo

[Guía Peñín](#)

Made exclusively from Tinto Fino grapes. An excellent wine for aging, offering a wide range of fruit aromas beautifully integrated with spice and balsamic notes from its 18 months in American and French oak barrels. Score: Guía Peñín 93.

Malleolus / Ribera del Duero, Spain / Tempranillo

49€

One of the most internationally awarded wines, with numerous gold medals and appearances in Wine Enthusiast's Top 100 Wines. Score: Decanter 96.

Decanter

WINES

SPANISH RED WINES

	glass	bottle
<u>Ladrón de Lunas Roble / Utiel-Requena, Spain / Bobal</u>	4€	19€
A fresh and lively wine with vibrant fruit character and hints of cherry. Smooth yet persistent on the finish, well-balanced and full of personality.		
<u>Bassus Pinot Noir / Utiel-Requena, Spain / Pinot Noir</u>		33€
A flavorful and delicate red, consistently acclaimed with each vintage. Awarded Best Pinot Noir in Spain by Guía SEVI 2024 (97 points). Scores: James Suckling 92, Guía Peñín 92.		
	jamesuckling?	Guía Peñín
<u>Bobos Finca La Borracha / Utiel-Requena, Spain / Bobal</u>		35€
Produced from vines over 70 years old at the historic Finca La Borracha. This wine stands out for its balance, oak aromas, elegant tannins, rich fruit weight, and a majestic bouquet.		
<u>Les Alcusses / Valencia, Spain / Monastrell, Cabernet Sauvignon, Garnacha Tintorera, Merlot, Petit Verdot, Syrah</u>		24€
Notable for its ripe, fruit-forward character. On the nose, it reveals intense aromas of red fruits such as cherries and raspberries. The palate is powerful and concentrated.		
<u>Enrique Mendoza Merlot Monastrell / Alicante, Spain / Merlot, Monastrell</u>		23€
Produced through sustainable viticulture, combining the sweetness and elegance of Merlot with the Mediterranean character of Monastrell. Vegan.		
<u>Enrique Mendoza Santa Rosa Reserva / Alicante, Spain / Cabernet Sauvignon, Merlot, Monastrell, Syrah</u>		33€
The flagship wine of Enrique Mendoza. A highly expressive reserva with mineral notes and a broad, harmonious palate, supported by excellent ratings. Score: Guía Peñín 93.		
		Guía Peñín

WINES

ITALIAN RED WINES

	glass	bottle
<u>Terre di Rai Merlot / Veneto, Italy / 100% Merlot</u> Ruby red color with garnet reflections. It has intense aromas of cherries and forest fruits, with light spicy touches. On the palate, it is smooth, round, and fruity, with a persistent finish that makes it pleasant and easy to enjoy.		22€
<u>Montepulciano d'Abruzzo DOP "Pietrame" / Abruzzo, Italy / Montepulciano</u> This wine stands out for its aromas of black cherries and spices, with a balanced flavor and soft tannins.	4,20€	20€
<u>Primitivo di Puglia IGP "Moi" / Puglia, Italy / Primitivo</u> A wine of intense red color with violet hues. On the nose, it offers spicy notes of liquorice and dried fruits. On the palate, it is smooth, well-structured, and balanced.		21€
<u>Nero D'Avola DOC Sicilia / Sicily, Italy / ★ Nero D'Avola</u> Nero d'Avola is one of Sicily's most representative grapes. It offers aromas of ripe red fruits and spices, with a full and persistent flavor.	4,50€	22€
<u>Syrah IGT Terre Siciliane / Sicily, Italy / Syrah</u> This Sicilian Syrah is characterized by its notes of black fruits and spices. Intense and structured.		22€
<u>Cannonau Di Sardegna "Inkibi" / Sardinia, Italy / Cannonau</u> Intense ruby in color, it presents aromas of blackcurrant, blackberry, ripe cherry, and plum. On the palate, it is rich and broad, with velvety tannins and a very pleasant persistence.		28€
<u>Valpolicella Superiore DOC "Ripasso" / Veneto, Italy / Corvina, Rondinella, Corvinone, and Negrara</u> Intense red color, it presents a wide bouquet with bold aromas of sour cherry, blueberry, and currant, followed by notes of liquorice and toasted touches.		30€
<u>Barolo DOCG "Valente" / Piedmont, Italy / Nebbiolo</u> Barolo is known as the "king of wines". This exemplar offers complex aromas of roses, cherries, and spices, with a powerful flavor.		42€

WINES

SPANISH WHITE WINES

	glass	bottle
<u>CVNE Rueda / Rueda, Spain / Verdejo</u> ★	4€	19€
Pale yellow in color with greenish reflections. Aromatically expressive, with tropical fruit notes, citrus touches, and herbal hints such as fennel, leading to a vibrant, fruit-driven palate.		
<u>Finca Vallejo Rueda / Rueda, Spain / Verdejo</u>	4€	20€
A tribute to the founding family of CVNE. This white wine focuses on preserving the primary aromas characteristic of the Verdejo grape.		
<u>José Pariente / Rueda, Spain / Verdejo</u>		24€
A fresh and elegant expression of Rueda wines. Inviting and very pleasant, with a slight creaminess balanced by freshness and lively acidity, featuring herbal and floral aromas.		
Score: Guía Peñín 91. Guía Peñín		
<u>Ramón Bilbao Early Harvest / Rueda, Spain / Verdejo</u>		26€
A pure and vibrant expression of Verdejo, showcasing its floral and herbal character without interference. Authentic, fresh, and full of flavor.		
<u>Martín Códax / Rías Baixas, Spain / Albariño</u>		27€
Made exclusively from grapes grown in selected vineyards in the Val do Salnés. Each glass captures the essence of the Atlantic, its history, and traditions.		
<u>Cosecheiro / Rías Baixas, Spain / Albariño</u>	4€	19€
Crafted to preserve the essence of Galician winemaking tradition. Fresh, balanced, and slightly rounded on the palate, with an elegant finish and a complex profile combining white flowers, balsamic notes, peach, and citrus.		
<u>Lagar de Cervera / Rías Baixas, Spain / Albariño</u>		29€
A fresh, elegant, and captivating wine. Young yet complex, defined by fruity aromas, refreshing acidity, and a long, persistent finish.		

WINES

SPANISH WHITE WINES

	glass	bottle
<u>Mar de Frades / Rías Baixas, Spain / Albariño</u> Known for its Atlantic character, freshness, and elegance, it stands as a benchmark among Spain's finest white wines. A distinctive wine with subtle marine notes, captivating with its refined freshness and iconic blue bottle.		32€
<u>Monopole Blanco / Rioja, Spain / Viura</u> Monopole is the oldest wine brand in Spain. A harmonious Rioja with excellent acidity and a smooth, silky palate.	4€	19€
<u>Cullerot / Valencia, Spain / Macabeo, Pedro Ximénez, Chardonnay, Malvasía, Merseguera, Verdil</u> A white wine from Valencia by Celler del Roure. Defined by its freshness, elegance, and Mediterranean character, with spicy hints and subtle aniseed notes.		24€
<u>Ladrón de Lunas Blanco / Utiel-Requena, Spain / Sauvignon Blanc, Macabeo</u> Highly aromatic, with abundant citrus and orange blossom notes. A complex Mediterranean white with an elegant, velvety palate.	4€	19€
<u>Impromptu Sauvignon Blanc / Utiel-Requena, Spain / Sauvignon Blanc</u> Guía Peñín A single-varietal wine crafted in Requena by Hispano+Suizas. Elegant, rich, and textured, with excellent acidity. Awarded Best Sauvignon Blanc in Spain by Guía Peñín on several occasions.		34€
<u>Marina Alta / Alicante, Spain / Moscatel de Alejandría</u> A dry yet very smooth wine. Made from a distinctive grape variety, carefully selected and fermented to preserve its freshness, aroma, and flavor.	4€	19€

WINES

SPANISH WHITE WINES

glass bottle

Enrique Mendoza Chardonnay / Alicante, Spain / Chardonnay

22 €

A beautifully crafted wine that stands out for its elegance and aromatic intensity.

Mar i Cel / Penedès, Spain / Xarel·lo, Chardonnay, Sauvignon Blanc

4 € 19 €

Silky and intense on the palate, with lively fruit acidity and a subtle herbal note of spicy fennel. Well-structured, smooth, and refreshing.

Enate Chardonnay 234 / Somontano, Spain / Chardonnay

23 €

The flagship wine of Enate, known for its finesse and elegance. A fruity white with a fresh palate and perfectly balanced acidity. The label is an original artwork by artist Pepe Cerdá.

A Vilerma / Ribeiro, Spain / Treixadura, Albariño, Godello, Loureira, Lado, Torrontés

27 €

The Pariente family's debut in Ribeiro. A fruity, complex, and elegant white wine, notable for its balance and subtle salinity.

El Zarzal / Bierzo, Spain / Godello

29 €

The first venture of Emilio Moro in Bierzo, made from vines over 15 years old. A white wine with remarkable structure and complexity, combining elegance and freshness. Score: James Suckling 93.

jamesuckling?

Maruxa / Valdeorras, Spain / Godello

23 €

A Godello true to the traditions of Valdeorras, named in honor of the founder's mother. Vegan. Score: Robert Parker 90.

Robert Parker
WINE ADVOCATE

Val do Galir Godello Sobre Lías / Valdeorras, Spain / Godello

27 €

Aged on fine lees for 4 months in stainless steel tanks. A white wine with character, featuring mineral notes and ripe white fruit, fresh and silky, true to the Valdeorras style.

WINES

SPANISH WHITE WINES

glass bottle

Valdesil Sobre Lías / Valdeorras, Spain / Godello

34€

A pioneering and revolutionary wine in Spain that marked a milestone. This single-varietal Godello from the Pedrouzos family has become a classic—elegant, subtle, and refreshing, with lively acidity. A true Atlantic delight.

Libalis Semi-Sweet / Valle de Sadacia, Spain / Moscatel de Grano Menudo, Viura, Malvasía

4€ 19€

A fruity white wine with tropical fruit aromas and floral notes. Fresh, fragrant, and silky on the palate, with well-integrated acidity and an attractively sweet finish.

Libalis Frizz Screw 5.5 / Valle de Sadacia, Spain / Moscatel de Grano Menudo

4€ 19€

A refreshing burst of tropical fruit, with a gently sweet profile and natural carbonation. A light sparkle is added at bottling, giving it a lively, bubbly touch.

WINES

ITALIAN WHITE WINES

	glass	bottle
<u>Chardonnay IGT Tre Venezie / Veneto, Italy / 100% Chardonnay</u> A fresh and fruity Chardonnay with notes of green apple, pear, and white flowers.	4,20€	19€
<u>Terre di Rai Ribolla Gialla / Friuli Venezia Giulia, Italy / 100% Ribolla Gialla</u> A pale golden white wine with a fresh aromatic profile, featuring notes of acacia and green apple, with hints of citrus and fresh herbs. Pleasant on the palate, with good mineral character.		22€
<u>Grillo Sicilia DOC / Sicily, Italy / 100% Grillo</u> ★ Aromatic white wine with intense notes of tropical fruit, melon, and white flowers. Fresh and well-balanced on the palate.	4,20€	22€
<u>Chardonnay di Puglia IGT "Idealysta" / Puglia, Italy / Chardonnay, Fiano</u> An elegant blend offering aromas of ripe fruit, vanilla, and a floral touch. Round and harmonious on the palate.		22€
<u>Müller Thurgau Alto Adige DOC / Alto Adige, Italy / 100% Müller Thurgau</u> Intense aromas of white flowers and citrus, with a fresh and slightly mineral palate. Perfect for pairing with light dishes.		25€
<u>Sauvignon Blanc DOC Friuli / Friuli Venezia Giulia, Italy / 100% Sauvignon Blanc</u> An expressive wine with herbal aromas, notes of passion fruit and grapefruit, balanced acidity, and a persistent finish.		27€
<u>Vermentino di Gallura "Tarra Noa" / Sardinia, Italy / 100% Vermentino</u> A fresh and mineral Vermentino with notes of citrus, green apple, and Mediterranean herbs. Long and elegant finish.		28€

WINES

ROSÉ WINES

Pagos de Araiz Rosado / Navarra, Spain / Garnacha ★

glass bottle

4€ 19€

Selected as Best Rosé Wine of Navarra in 2021. A fresh, vibrant wine with bright color, pleasant aromas, and an exquisite taste. Silver Medal – Concours Mondial de Bruxelles (Rosé Selection).

Ramón Bilbao Rosado / Rioja, Spain / Garnacha, Viura

20€

A fine and fresh rosé, dominated by notes of fresh fruit with floral and herbal hints.

Enate Rosado / Somontano, Spain / Cabernet Sauvignon

22€

A lively wine with perfect balance and refreshing character, thanks to its fruity aromas. A benchmark rosé from the Somontano region.

Ramón Bilbao Early Harvest Rosado / Rioja, Spain / Tempranillo, Garnacha

24€

Pale pink in color, light and refreshing, with lower alcohol content. Marked citrus notes, light body, and vibrant acidity.

Cerasuolo d'Abruzzo DOP "Pietrame" / Abruzzo, Italy / 100% Montepulciano

4€ 19€

A bright, intense rosé with fresh aromas of raspberry, red fruits, and cherry notes.

LAMBRUSCO

Fagianella Lambrusco Rosé / Emilia-Romagna, Italy / Lambrusco ★

19€

A bright pink wine with fine, persistent bubbles. Fruity aromas, fresh on the palate with a slightly sweet finish.

Lambrusco Rosso Emilia IGT / Emilia-Romagna, Italy / Lambrusco

21€

Deep ruby in color with notes of red fruits. Lively, persistent bubbles and a smooth, enjoyable palate.

WINES

SPARKLING WINES

copa botella

4 € 19 €

Spumante Extra Dry "Grand Cuvée" / Veneto, Italy /
Glera, Trebbiano, Garganega ★

Straw yellow in color with floral notes and hints of yellow fruits such as peach and apricot. Well-balanced and fresh.

22 €

Prosecco DOC Treviso Extra Dry / Veneto, Italy / Glera

A fresh and fruity sparkling wine, with delicate notes of green apple and pear. Light and smooth on the palate, with fine and persistent bubbles.

32 €

Clàssic Penedès AT Roca Reserva / Penedès, Spain /
Macabeo, Xarel·lo

Produced using the traditional method with a minimum of 24 months aging. This Brut Nature reflects the authenticity of Penedès, offering freshness, minerality, and elegant complexity from its aging.

33 €

Clàssic Penedès AT Roca Reserva Rosé / Penedès, Spain
/ Macabeo, Garnacha Tinta

A rosé sparkling wine with mineral and chalky character, reinterpreting local Mediterranean varieties with freshness, purity, and elegance.

42 €

Tantum Ergo Chardonnay–Pinot Noir / Cava, Spain /
Chardonnay, Pinot Noir

An exceptional cava crafted in Requena by Hispano+Suizas. French-inspired in style, with fine bubbles, rich fruity and floral aromas, and a creamy, persistent palate.

44 €

Tantum Ergo Pinot Noir Rosé / Cava, Spain / Pinot Noir ★

Awarded Best Rosé Cava in Spain by Guía SEVI 2024 (97 points). An elegant and original sparkling wine with fine, persistent bubbles, combining fruit expression with bakery and buttery notes typical of the traditional method.

62 €

Piper-Heidsieck Cuvée / Champagne, France /
Chardonnay, Pinot Meunier, Pinot Noir

The most emblematic cuvée of the house. Fresh and well-balanced, with notes of white fruit, citrus, and hints of nuts.

Score: Wine Spectator 91.

WINES

SPARKLING WINES

Moët & Chandon Brut Impérial / Champagne, France / Pinot Noir, Chardonnay, Pinot Meunier 69€

The ultimate symbol of Champagne and one of the best-selling in the world. Distinguished by vibrant green apple flavors, with notes of brioche, cereals, and fresh nuts.

Veuve Clicquot Yellow Label / Champagne, France / Pinot Noir, Chardonnay, Pinot Meunier 82€

The most refined and sophisticated expression of this maison. A structured and fresh sparkling wine with intense fruit character, offering white fruit aromas and hints of vanilla and brioche on the palate.

Moët & Chandon Brut Rosé Impérial / Champagne, France / Chardonnay, Pinot Noir, Pinot Meunier 88€

The rosé version of one of the world's best-selling champagnes. Subtle yet expressive, ideal for elegant and romantic occasions.

Dom Pérignon Cuvée / Champagne, France / Chardonnay, Pinot Noir 260€

One of the most prestigious champagnes in the world, a true icon of luxury and elegance. Produced only in exceptional vintages from the finest grapes of a single year.

