

CALICHI

EST.

GASTROBAR

2019

Nuestros Vinos

Disfruta de 20% de descuento en tus vinos para llevar.

ESPUMOSOS

| | | | |
|--|------|-------------------------|-------|
| Canals & Nubiola | \$25 | Ferrari Brut | \$60 |
| Villa Conchi Brut | \$30 | Laurent Perrier Brut | \$70 |
| Carpenè Malvolti Rosé | \$32 | Moët Chandon | \$72 |
| Val D'Oca Rive di San Pietro di Barbozza | \$34 | Veuve Clicquot Brut | \$79 |
| Ana Spinato Prosecco Brut | \$36 | Laurent Perrier Rosé | \$110 |
| Conde de Haro Brut Rosé | \$50 | Ruinart Blanc de Blancs | \$140 |

BLANCOS

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|-------------------------------|------|-------------------------------------|------|
| Alpasión Sauvignon Blanc | \$25 | Babich Sauvignon Blanc | \$34 |
| Marieta Albariño | \$25 | Don Pedro de Soutomaior Albariño | \$34 |
| O Fillo da Condessa Albariño | \$25 | Gustave Lorentz "Évidence" Riesling | \$36 |
| Pricipessa Gavia Cortese | \$26 | Santiago Ruiz Albariño | \$40 |
| Piattelli Reserva Torrontes | \$26 | Oremus Mandolás Furmint | \$45 |
| La Perlina Moscato | \$28 | Seghesio Chardonnay | \$46 |
| Stemmari Pinot Grigio | \$30 | Pascal Jolivet Sancerre | \$60 |
| Bocelli Operetta Pinot Grigio | \$32 | | |

ROSADOS

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|------------------|------|
| Olivia Rosé | \$32 |
| Whispering Angel | \$50 |

Tintos

ESPAÑA

RIOJA

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| LAN D-12 | \$35 |
| Marqués de Riscal XR | \$48 |
| Muga Reserva | \$50 |
| Sierra Cantabria Reserva Única | \$52 |
| Marqués de Murrieta Reserva | \$60 |
| Imperial Gran Reserva | \$95 |

NAVARRA

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|-----------------------|------|
| El Chaparral Garnacha | \$28 |
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TORO

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| Teso la Monja Almirez | \$56 |
| San Román | \$70 |

RIBERA DEL DUERO

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|------------------------|------|
| Semele | \$25 |
| Arzuaga Crianza | \$38 |
| Trus Crianza | \$44 |
| Proventus by Tr3smo | \$50 |
| Monteabellón | \$50 |
| Valduero Crianza | \$50 |
| Bosque de Matasnos | \$52 |
| Torremilanos Colección | \$65 |
| Preludio de Sei Solo | \$68 |

JUMILLA

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|--------------------|------|
| Juan Gil Red Blend | \$30 |
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ARGENTINA

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|------------------------------|------|
| Piattelli Cabernet Sauvignon | \$26 |
| Catena Vista Flores Malbec | \$30 |
| Luca G-Lot Pinot Noir | \$38 |
| El Enemigo Cabernet Franc | \$38 |
| D.V. Catena Tinto Histórico | \$38 |
| Clos de los Siete | \$40 |

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| Alpasion Petit Verdot | \$50 |
| Bodegas CARO Amancaya | \$52 |
| Red Schooner Malbec | \$75 |
| Chacra Lunita Pinot Noir | \$80 |
| Pulenta Gran Corte | \$80 |
| Luca História de Familia Malbec (Formato Magnum) | \$95 |

CHILE

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|---------------------------------------|------|
| Von Siebenthal Gran Reserva Carmenère | \$38 |
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| Don Melchor Cabernet Sauvignon | \$180 |
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URUGUAY

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|-----------------------|------|
| Garzon Tannat Reserva | \$36 |
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| Garzon Tannat Petit Verdot | \$50 |
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ESTADOS UNIDOS

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|-------------------------------|------|---|-------|
| Lapis Luna Cabernet Sauvignon | \$30 | Justin Cabernet Sauvignon | \$62 |
| Beringer Pinot Noir | \$30 | Belle Glos Pinot Noir | \$69 |
| Ramsay Pinot Noir | \$32 | Canvasback Cabernet Sauvignon | \$75 |
| Josh Pinot Noir | \$32 | Paraduxx Red Blend | \$85 |
| Angeline Pinot Noir | \$34 | Post & Beam Cabernet Sauvignon | \$90 |
| Roth Heritage Red Blend | \$36 | Shaffer TD-9 | \$95 |
| Omen Cabernet Sauvignon | \$40 | Beaulieu Vineyard Napa Valley Cabernet Sauvignon | \$100 |
| Benzinger Merlot | \$40 | Caymus Cabernet Sauvignon | \$120 |
| Omen Pinot Noir | \$42 | Chapellet | \$125 |
| Alma de Cattleya Pinot Noir | \$56 | Far Niente Cabernet Sauvignon | \$200 |
| Charles Krug Merlot | \$56 | Buccella Merlot | \$250 |
| Landmark Pinot Noir | \$58 | Opus One | \$550 |

FRANCIA

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|--|------|
| Château d'Anielle Saint-Émilion Grand Cru | \$50 |
| Domaine d'Ardhuy Les Chagnots | \$54 |
| Louis Latour | \$62 |
| Domaine d'Ardhuy Pommard Les Lambots | \$95 |

ITALIA

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|--|-------|
| Mauro Molino Langhe Nebbiolo | \$36 |
| Fèlsina Berardenga Chianti Classico | \$40 |
| Edizione Cinque Autoctoni | \$58 |
| Banfi Brunello di Montalcino | \$85 |
| Vietti Barolo Castiglione | \$100 |

POSTRE

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|--------------------------------|------|--|------|
| Ferreira Tawny Porto | \$8 | | \$25 |
| Oremus Tokaji Aszú 3 Puttonyos | \$12 | | \$60 |



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Nuestros Cócteles

LAVENDER MULE

Reyka Vodka, Fever-Tree
Ginger Beer, Syrup de
Lavanda y Limón.

GIN & TONIC

Tanqueray Gin, St-Germain,
Simple Syrup, Pepino
y Fever-Tree Tonic Water.

FUERA DE LA CIUDAD

Don Q XO, Don Q Cristal,
Disaronno, Orchid
y Limón.

PALOMA 152

Mezcal Montelobos,
Limón, Jugo de Acerola,
Simple Syrup y Soda.

SPRITZ

Aperol, Viña 25 Jerez, Limón,
Miel, Soda Splash y Rellena
con Vino Espumoso.

SANGRÍA PIÑA

Don Q Coco, Buchanan's
Piña, Vino Blanco, Jugo de
Piña, Jugo de China y
Rellena con Ginger Ale.

CALICHI MARTINI

Grey Goose Vodka, Jugo
de Parcha, St-Germain,
Syrup Simple y Limón.

ARNIS MULE

Hendrick's Gin, Jugo de
Lima, Jugo de Parcha y
Fever-Tree Ginger Beer.

LA BULEVAR

Bulleit Bourbon Whiskey,
Cocchi Americano
y Real Coco.

TIO JULIO

Tequila Don Julio Blanco,
Puré de Guayaba,
Combiar y Limón.

CUESTA ABAJO

Johnnie Walker Black
Label, Don Q 7 Años,
Toronja Blanca, Miel, Limón
y Angostura.

MI CAMPO

Mi Campo Tequila,
Combiar, Puré de Melón
y Simple Syrup.

Cervezas

HEINEKEN

HEINEKEN SILVER

MODELO NEGRA

COORS LIGHT

HEINEKEN 0.0

LAGUNITAS IPA

MEDALLA LIGHT

MILLER LITE

OCEAN LAB

MICHELOB ULTRA

CORONA EXTRA

ESTRELLA DE GALICIA