

# GOOD MORNING MENU

## FRESHLY INSTANT HOMEMADE JUICES - 8€

### ENERGY BOOSTER

Apple, orange and carrot with a fresh touch of ginger for a healthy kick!

### HANGOVER BEATER

A blend of orange juice with a selection of summery berries and currants

### SUMMER DETOX

Pure goodness in a glass! Orange, apple, spinach, beetroot and a touch

of parsley

### FRESHLY SQUEEZED ORANGE JUICE

Made from only the finest mediterranean oranges

### FRESHLY SQUEEZED APPLE JUICE

Juicy farm apples refreshing you!

## INFUSIONS - 3€

### RAMSES

(Egyptian chamomile, orange and lemongrass)

### MARE NOSTRUM

(Mediterranean mint)

### KATMANDU

(Lilac, lemon balm, rooibos, sunflower flowers and vanilla)

## TEA - 3€



### FIVE O'CLOCK

(Black tea, bergamot oil and cornflower petals)



### TUAREG

(Green tea, mint and spearmint)



### KALAHARI

(Rooibos, cocoa, cinnamon and roses)

## LATTE - 4€



### MATCHA MOMENT

(Matcha green tea, nut extract)



### CHAI MASALA MOMENT

(Black tea extract, Chai tea flavor and cinnamon)



### BEETROOT MOMENT

(Beetroot, Cinnamon and Ginger)

+ 0.50 (milk, soy, oat, lactose free)

## ICED TEA - 5€

PINA COLADA (GREEN TEA)

MOJITO (GREEN TEA)

LEMON (BLACK TEA)

PASSION FRUIT (ROOIBOS TEA)

## HOMEMADE MILKSHAKES - 8€

ULTIMATE BELGIUM CHOCOLATE

VANILLA ICE

STRAWBERRY MIST



# All in 1 Café

RESTAURANT BAR

## BREAKFAST TILL 1PM

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### FULL ENGLISH BREAKFAST €14

The full works. Succulent British bacon, sausage, grilled tomatoes, hash browns, fried free-range eggs, baked beans and toast.

### EGGS BENEDICT €14

A pair of perfectly poached eggs on a bed of spinach and toasted seeded bread. Topped with traditional hollandaise sauce.

### EGGS YOUR WAY €9

Eggs cooked to your preference - fried, scrambled, poached or boiled. Served with toast and butter and your choice of: crispy bacon, ham, sausage, beans, grilled tomato, avocado.

### ALL IN 1 OMELETTE €9

A perfectly cooked French omelette served plain or with your choice of fresh ingredients including, cheese, ham, mushrooms, onion and tomato. Served with toast or homemade chips.

### CROISSANT €4

A freshly baked, warm French croissant served with your choice of jam or marmalade and butter.

### ANDALUSIAN BREAKFAST €5

Crispy toasted bread with fresh tomato, olive oil and a touch of fresh garlic.

### AVOCADO TOAST €7

Crushed avocado with chopped tomato drizzled with lemon and extra virgin olive oil on crispy toasted bread

### GRILLED CHICKEN BAGUETTE €12

A white baguette filled with barbecued herb-seasoned chicken breast, lettuce, tomato, aioli and a squeeze of lime.

### ENGLISH BACON OR SAUSAGE BAGUETTE €12

The British cafe classic. Made with British bacon and fresh free-range eggs.

### TUNA BAGUETTE €12

Tuna mayonnaise salad, chives, onion, tomato and rocket served with chips or salad.

### PHILLY STEAK BAGUETTE €13

Selected slices of beef with melted cheese and fried onions served with chips or salad.

### RANCHERO BREAKFAST €13

2 corn tortillas with grated cheese, black beans, avocado, 2 free-range eggs with two sauces and jalapeños.

### ALL IN 1 PANCAKES: €9

With your toppings of choice:

Mixed fruit, chocolate, vanilla or strawberry icecream, chocolate, vanilla or strawberry sauce, cream

### ENERGY BOOSTER €8

Apple, orange and carrot with a fresh touch of ginger for a healthy kick

### HANGOVER BEATER €8

A blend of orange juice with a selection of summery berries and currants

### SUMMER DETOX €8

Pure goodness in a glass! Orange, apple, spinach, beetroot and a touch of parsley

### FRESHLY SQUEEZED ORANGE JUICE €8

Made from only the finest mediterranean oranges

### FRESHLY SQUEEZED APPLE JUICE €8

Juicy farm apples refreshing you!

## SALADS

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### ALL IN 1 ALMADRABA TUNA NICOISE SALAD €17

Slices of charcoal-seared fresh tuna from Almadraba (Cadiz), mixed leaves, new potato, eggs, olives, tomato and onion, drizzled with a honey and mustard vinaigrette dressing.

### CHICKEN CAESAR SALAD €16

Classic Caesar salad made with succulent, grilled chicken breast, romaine lettuce, croutons, Parmesan shavings, red onion, tomato and our delicious Caesar dressing.

### GOAT CHEESE SALAD €16

Delicious caramelised goat cheese, locally sourced from Ronda with walnuts, muscat raisins, mixed lettuce, onion, cherry tomatoes with our special vinaigrette.

### POKE BOWL €18

Hawaiian-style salad of Japanese origin composed of white sushi rice, wakame seaweed, cucumber, avocado, furikake seasoning, edamame, with rice vinegar and kimchi mayonnaise. With your choice of:

Salmon tartare      Tuna tartare      Seasoned tofu

### ALL IN 1 THAI CHICKEN SALAD LARB GAI €18

Famous iconic Thai dish. Probably the healthiest ground chicken salad ever. The dressing is spicy and tart, made primarily of fish sauce, lime juice, and chilies. It's loaded with tons of fresh herbs served with yasmine rice with egg on top.

### QUINOA SALAD €18

Finely chopped cherry tomatoes, avocado, bell peppers, cucumber, lettuce, onions, parsley and feta cheese mixed with quinoa served with chicken, beef or king prawns.

### COUS-COUS SALAD €18

Cous cous mixed with bell peppers, onion, cucumber, cherry tomato, parsley, mint and lettuce with marinated chicken

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Ask a staff member for our  
*'Food allergens menu'*

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## STARTERS

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### KING PRAWN PIL PIL €18

An All in 1 Special! King prawns served sizzling hot in a garlic and chilli oil. Served with warm baguette slices.

### BARBATE RED TUNA TATAKI €18

Dressed with truffled ponzu sauce, soy pickled cucumbers, wakame seaweed salad and nori seaweed powder.

### PERUVIAN SALMON SASHIMI €18

Cuts of Peruvian-Japanese style sashimi dressed with a yuzu, soy and wasabi vinaigrette, accompanied by crunchy corn, pickled onion, radishes and coriander.

### TOMATO & BASIL BRUSCHETTA €8

An Italian classic. Roasted bread pieces rubbed with garlic and topped with chopped tomato and basil drizzled with extra virgin olive oil and balsamic reduction dressing.

### GARLIC BREAD €6

Toasted garlic-buttered bread topped with Parmesan shavings.

### HUMMUS WITH PITA BREAD €9

Homemade hummus drizzled with extra virgin olive oil, topped with chick peas and sprinkled with paprika.

### TEMPURA PRAWNS €17

Juicy prawns coated in Japanese tempura batter with ponzu sauce.

## BAR SNACKS & LIGHT BITES

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### BARBECUE CHICKEN WINGS €11

Chicken wings coated in barbecue sauce, garnished with mixed leaves.

### BUFFALO CHICKEN WINGS €11

Very spicy chicken wings tossed with our homemade chili sauce. Can you handle them?

### MINI BURGER €10

Miniature homemade burger made from the finest cut of beef in a toasted bun with our special sauce and a side of French fries.

### CHICKEN KEBAB €13

Spiced chicken with tahini, lemon, garlic, salsa, mint and lettuce in a spicy yogurt sauce.

### CRISPY TACO-TAPAS €6

Extra crispy corn cakes with roasted avocado, lime-pickled onion, coriander and salsa. Choose your favourite filling:

Cuban style      Chicken fajita      Spicy shrimp  
shredded beef

### CHICKEN QUESADILLAS €17

Our take on the Mexican favourite and perfect for sharing. Succulent chicken fajitas, bell peppers, mushroom, onion, coriander with melted cheese between 2 large tortillas. With guacamole, salsa and sour cream.

### BITTERBALLEN €7

A popular Dutch/Belgian style meatball coated in bread crumbs and served with mayo-mustard sauce.

### FRICANDEL SPECIAL €6

A delicious and authentic Dutch sausage served with curry ketchup, mayonnaise and chopped onion.

### VEGETABLE SPRING ROLLS €8

Two traditional spring rolls of seasonal vegetables with a side of our special sweet chili dip.

### THAI CHICKEN SPRING ROLLS €10

Two rolls of spiced ground chicken stew, with a side of our special sweet chili dip.

### CHICKEN GYOZAS €12

Japanese dumplings stuffed with chicken and vegetables, sauteed and pan finished. Served with sesame soy sauce.

### SEAFOOD GYOZAS €12

Japanese dumplings stuffed with steamed prawns and vegetables sauteed and pan finished. Served with kimchi mayonnaise, katsuobushi and chive soy sauce, citrus and sesame.

## JOSPER CHARCOAL MEAT

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*The finest cuts of meat specially selected by our head chef, cooked to perfection in our charcoal grill. Choose your main then take your pick of side dishes and sauces.*

### BARBECUE RIBS €20

### ENTRECÔTE STEAK - 250G €25

### SIRLOIN STEAK €27

### ALL IN 1 BELGIAN STEW €19

Traditional, slow cooked Belgian beef stew made to our special recipe using premium Belgian beer (Leffe) and special spices. Served with your choice of homemade chips, creamy potato mash or rice.

### CHICKEN CORDON BLEU €20

Tender chicken breast stuffed with ham and cheese panko breaded with homemade garlic sauce on a bed of mashed potato.

## SIDE DISHES

Choose your favourite side(s) to accompany your meal.

Mashed potato €5,50      Grilled seasonal vegetables €5,50

French fries €5,50      Mixed salad €5,50

Sweet potato fries €5,50      Creamed leek with truffle €5,50

Steamed jasmine rice €5,50      gratinated with cheese

French fries with melted cheddar and bacon €6,50

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## VEGETARIAN AND SPECIAL DIETS

Wherever possible, we will offer variations of dishes that will be suitable for you. Please ask your server for details.

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## SAUCES

Each €1.50

Dynamite Chili Sauce	Andalusian style 'Béarnaise'
Truffle Mayonnaise	Hollandaise sauce
Aioli	Classic Béarnaise
Barbecue sauce	Chimichurri
Pepper sauce	

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## BURGERS

*Served in a brioche bun with a side of French fries.*

### ALL IN 1 CLASSIC BURGER €17

Our famous All in 1 Cafe 200 gram, homemade burger with tomato, bacon, cheese, gherkin and onion with our secret sauce.

### CHEESE BURGER DELUXE €18

A 200g burger patty of matured beef, filled in the middle with melted mozzarella and topped with slices of Havarti and cheddar cheeses. Dressed with Andalusian style béarnaise, red onion, lettuce and tomato.

### TORIKATSU CHICKEN BURGER €18

Japanese style fried panko-battered chicken with yakiniku sauce, cucumber pickled in soy and mirin, kimchi mayonnaise, lettuce, avocado, tomato and red onion.

### THE BACON KING €19

A 200g grilled burger patty of matured beef with cheddar cheese, crispy bacon and our bacon and onion reduced marmalade sauce.

### GIANT DOUBLE BACON AND CHEESE BURGER €20

2 grilled patties of matured beef with caramelized and fried onions, Havarti, cheddar and goat cheese with our special sauce.

### THE REAL DEAL BIG MAK €21

Imagine the most sold burger on the planet made with 2 patties of matured beef with the famous sauce we all know.

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## FISH

### BARBATE RED TUNA STEAK €21

The very best tuna, locally sourced from Barbate, lightly seared and seasoned with a soy and ginger emulsion, onion and sweet Malaga wine. Served with Greek yogurt, fried yucca and mashed potatoes.

### SEA BASS IN BANANA LEAVES €21

Charcoal-grilled sea bass with citrus hollandaise, served with a salad of baby sprouts, crunchy greens, fresh herbs and peanuts. Dressed with a Thai vinaigrette.

### ALL IN 1 FISH & CHIPS €19

An All in 1 signature dish and a slight twist on the British classic. Pieces of tempura coated fresh cod served with homemade chips, mushy peas, tartar sauce and fresh lemon.

### GRILLED SALMON STEAK €19

The freshest cut of salmon, perfectly grilled and dressed with herb butter. Served with teriyaki vegetables.

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## PASTAS

### SPAGHETTI BOLOGNESE €17

Spaghetti with our very own homemade Bolognese sauce and topped with grated Parmesan cheese.

### ARRABIATA SPAGHETTI WITH PRAWNS €18

A spicy tomato sauce made with extra virgin olive oil, garlic, basil, chillies and prawns.

### TAGLIATELLE CARBONARA €17

Authentic carbonara made with egg, cheese and Italian Pancetta.

### TRUFFLE TAGLIATELLE €19

Tagliatelle with parmesan cheese and topped with fresh truffle shavings.

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## PIZZAS

### MARGARITA €13

Simple and classic. Homemade tomato sauce, mozzarella and oregano.

### PEPPERONI PASSION €15

A generous topping of pepperoni with ham, mozzarella and oregano.

### FUNGHI €14

Fresh mushrooms, ham, mozzarella and oregano.

### BOLOGNESE PIZZA €15

Our delicious homemade Bolognese sauce on a pizza! With mozzarella and oregano.

### CARPACCIO €16

An All in 1 signature pizza! Topped with beef carpaccio, rocket, mozzarella and drizzled with our special balsamic reduction.

### THAI SPECIAL €16

Green curry sauce, chicken, fresh red and green bell peppers, mozzarella and garnished with coriander.

### ALL IN 1 PIL PIL €16

Our famous Prawn Pil Pil transformed into a pizza!

### ORGANIC VEGETARIAN €14

Seasonal organically grown vegetables, topped with fresh rocket.

### DIABOLO PIZZA €16

Hot spiced ground beef, pepperoni, red peppers and jalapeños.

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## ORIENTAL STYLE HOUSE SPECIALS

*Inspired oriental dishes created by our head chef*

### ALL IN 1 THAI CHICKEN SALAD LARB GAI €18

Famous iconic Thai dish. Probably the healthiest ground chicken salad ever. The dressing is spicy and tart, made primarily of fish sauce, lime juice, and chillies. It's loaded with tons of fresh herbs served with yasmine rice with egg on top.

### THAI BEEF AND BASIL €20

Pad Krapow, otherwise known as Pad KraPao, is a beloved stir-fry dish in Thailand. Fine slices of beef with garlic, chillies, spices and lots of holy basil that gives it its characteristic peppery taste and delightful aroma. Served with yasmine rice with egg on top.

### CHICKEN TIKKA MASALA €20

The Allin1 twist of an Indian favorite. Tender cubes of marinated chicken in a rich, creamy, flavoursome sauce with tomatoes and onions.

### CHICKEN THAI GREEN CURRY €20

A bowl of stir-fried chicken breast and vegetables in a Thai Green Curry sauce made with coconut milk, lemon grass and other traditional Thai herbs and spices.



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**ALL IN 1 THAI NOODLE SOUP €17**

Spicy homemade soup made with grilled chicken, rice noodles, chili, bean sprouts, spring onion, garlic, coriander and a hard-boiled egg.

**BEEF PARADISE €20**

A house favourite! Tender sliced beef marinated in a lime, garlic and soy sauce, pan-fried with fresh red onions and garnished with coriander.

**INDONESIAN CHICKEN SATAY €17**

Authentic Indonesian-style skewers of juicy grilled chicken with a homemade satay sauce served with rice.

**VEGETABLE STIR FRY €14**

A light and healthy dish of garden-fresh vegetables, stir fried in the wok with ginger and soy sauce.

**PAD THAI**

Flat noodles with seasonal veg cooked Thai style with tangy lime and peanuts.

Chicken	€15	Beef	€16
King Prawn	€17	Vegetables with Tofu	€14

**ALL IN 1 RICE BOWLS**

Also known as 'Donburi' – a traditional Japanese meal served in a bowl on a bed of rice. Served with a fried egg, spring onion and nori 'seaweed.'

Chicken Katsu	€15	Beef Yakiniiku	€16
King Prawn Katsu	€17	(chargrilled japanese BBQ beef)	

**ALL IN 1 WOK – NOODLES OR RICE**

Spicy oriental stir-fried vegetables including beansprouts, peppers, green beans, broccoli, cauliflower and onions with rice or noodles and served the way you like it!

Chicken	€14	Tofu (vegetarian)	€12
Beef	€14	Cantonese Style	€12
King Prawn	€15	Spicy mixed vegetables with oyster sauce (vegetarian)	

**DESSERTS****CHOCOLATE BROWNIE €8**

A delicious warm chocolate brownie served with vanilla ice cream, topped with a hot chocolate fudge sauce.

**CREPE €8**

A French crepe with your choice of fillings including ice cream, whipped cream and can be topped with chocolate, forest fruit or strawberry sauce.

**APPLE CRUMBLE €8**

A traditional homemade British style spiced apple crumble, freshly baked and served with vanilla ice cream.

**ALL IN 1 CHEESECAKE €8**

Homemade with delicious local cream cheeses on a crunchy biscuit base, with strawberry jam.

**CHOCOLATE FONDANT CAKE WITH RASPBERRIES €8**

A raspberry chocolate fondant cake served with ice cream.

**HAPPY KIDS BOX €13**

A surprise box with a present and nuggets or a sausage or a mini burger with French fries or salad,

**WEEKDAY SPECIALS - LUNCH €15,90**

We offer excellent value three course set lunch menus.  
Available Monday to Friday Lunchtime.

*Ask your server for today's menu.*



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# DAILY *set* MENU ONLY €15,90

MONDAY - FRIDAY 1PM - 4PM

An excellent value *three course* set lunch menu.

Ask your server for today's menu.



	Glass	Bottle		Glass	Bottle
<b>RIOJA</b>					
<b>Arabarte Tinto Joven Maceracion Carbonica Tempranillo RIOJA</b> Fruity and fresh. Aromas of cherry and raspberry with floral notes. Light and easy to drink.	4.50€	21€	<b>Camino a Pardos 80 Tinto 75 cl Garnacha CALATAYUD</b> Intense and fruity. Ripe red fruits, spices, and balsamic notes. Firm structure.		35€
<b>Ontañon Crianza Tempranillo RIOJA</b> Balanced and elegant. Notes of ripe red fruits, vanilla, and spices. Smooth tannins.	5.50€	26€	<b>Con La Venia Crianza Tempranillo RONDA</b> Local character. Ripe fruit, Mediterranean spices, and gentle tannins. Very versatile.		37€
<b>Muga Crianza</b> Medium-high intensity aroma, dominated by ripe red fruits such as cherry and raspberry, accompanied by notes of vanilla, coconut and sweet spices from the barrel, with subtle hints of leather, tobacco and licorice when aerated.		39€	<b>Cote Des Roses Pinot Noir Tinto Pinot Noir FRANCE</b> Delicate and aromatic. Cherries, strawberries, and floral notes. Silky and refined.		34€
<b>Cornelio Emperador Reserva Tempranillo RIOJA</b> Complex and structured. Aromas of candied fruits, leather, tobacco, and spices. Long finish.		32€	<b>Tres Picos Garnacha</b> This wine boasts an intense cherry-red color with violet reflections. The nose is remarkably expressive, combining ripe red and black fruits with subtle floral, spicy, and cocoa notes over a mineral background. On the palate, it is full-bodied and structured, with a silky texture and a luscious mouthfeel, culminating in a long finish with elegant hints of vanilla and ripe fruit. Aged for 5 months in French oak.		29€
<b>RIBERA DEL DUERO</b>					
<b>Mensaje Tinto Tempranillo 75 cl. Tempranillo RIBERA</b> Young and expressive. Fresh black fruits with floral hints. Smooth and pleasant on the palate.	4.50€	21€	<b>Art De Vivre France</b> On the palate, it is a well-rounded, balanced, and full-bodied wine. Its tannins are silky and well-integrated, offering a velvety texture and a persistent finish with fruity and slightly spicy notes.		32€
<b>Torremorón Crianza Ribera del duero</b> This wine is a deep, bright cherry red with violet reflections. The nose is dominated by aromas of ripe red fruit with notes of vanilla, coconut, toast, and hints of cocoa, coffee, and spices. On the palate, it is balanced and structured, with smooth, long, and well-integrated tannins.	5.50€	26€	<b>Chateau L`Hospitalet Tinto Syrah, Monastrell, Garnacha FRANCE</b> Complex and Mediterranean. Black fruits, Provençal herbs, and spices. Powerful structure.		75€
<b>Protos Reserva</b> It is characterized by being a powerful wine, with body and good structure, but with very polished tannins and a long and persistent finish.		59€	<b>Puna 2600 Malbec 750cc Malbec ARGENTINA</b> Intense and concentrated. Plum, blackberry, chocolate, and spices. Firm tannins and persistent finish.		33€
<b>Nabal Tinto Reserva Seleccion de la Familia Tempranillo RIBERA</b> Powerful and elegant. Forest berries, toasted notes, cocoa, and spices. Persistent and silky.		62€	<b>Astoria Amarone Della Valpolicella Corvina, Rondinella, Molinara ITALY</b> Complex and spicy, with harmonious notes of cherries and spice of cinnamon on the nose, with a hint of coffee and vanilla.		65€
<b>Lagar de Robla Cuatro Hermanos Mencia Mencia TIERRA CASTILLA</b> Fresh and mineral. Aromas of red fruits, flowers, and herbs. Vibrant acidity and long finish.		28€			

# White

	Glass	Bottle
<b>Inspiracion Pampano Verdejo 100% 75 cl. Verdejo RUEDA</b> Fresh and fruity. Green apple, freshly cut grass, and citrus hints. Very refreshing.	4.50€	21€
<b>Audentia Chardonnay Organico</b> Golden yellow in color, bright and clear. On the nose, it displays intense aromas of ripe fruit, with citrus nuances and a delicate hint of vanilla. On the palate, it is fresh and balanced, with well-integrated acidity, a silky texture, and a persistent finish with elegant fruity notes.	5.50€	26€
<b>Castilla De Aza Rueda Verdejo</b> Bright in appearance, presents fresh, thiolic aromas, typical of the variety, such as passion fruit and grapefruit, over a background of freshly cut grass. Flavorful and refreshing on the palate, with high persistence and a fruity aftertaste.		28€
<b>Legado de Farro Verdejo Godello Verdejo, Godello TIERRA CASTILLA</b> Aromatic and complex. White fruits, flowers, and mineral notes. Elegant and persistent.		29€
<b>Mar Bella! Albariño RIAS BAIXAS</b> Fresh and saline. Stone fruits, white flowers, and mineral notes. Long finish.		30€
<b>Domaine De Vauroux Chablis</b> Pale yellow with greenish highlights, clean and bright. Aromas of white fruits and citrus, with subtle floral notes and minerality. On the palate, fresh and dry, medium-bodied, with a long, elegant, and slightly saline finish.		59€
<b>CAVE DE LUGNY BORGONA WHITE Chardonnay FRANCE</b> Elegant and mineral. Apple, pear, bakery notes, and minerality. Well-balanced.		33€
<b>CHABLIS LAROCHE SAINT MARTIN Chardonnay FRANCE</b> Classic and mineral. Notes of flint. Fresh and vertical.		58€
<b>Astoria Alisia Pinot Grigio 75 cl. Pinot Grigio ITALY</b> Light and aromatic. Pear, apple, and white flowers. Fresh and easy to drink.		30€
<b>Spring Creel Rapaura Sauvignon Blanc Sauvignon Blanc NEW ZEALAND</b> Intense and herbaceous. Grapefruit, freshly cut grass, and passion fruit. Very refreshing.		38€

# Rose

	Glass	Bottle
<b>Audentia Cabernet Sauvignon Blush</b>	4.50€	21€
<b>Ubide Lava Rosado 70 cl Tempranillo, Garnacha RIOJA</b>	5.50€	26€
<b>Alma Atlantica De Martin Codax</b> A fresh and refined sparkling wine, with aromas of white fruit and flowers, fine bubbles and a balanced mouthfeel that leaves a persistent and delicately fruity finish.		29€
<b>Gris Blanc Gerard Bertrand Rose 75 cl Garnacha FRANCE</b> Pale and bright pink, with aromas of red berries and subtle flowers. Fresh and light on the palate, with a fruity and elegant finish. Perfect with appetizers, seafood, and Mediterranean cuisine.		36€
<b>Gassier Cotes de Provence</b> Pale and bright rosé, Provençal style. Fresh nose with red fruit, peach, floral notes, and a touch of citrus. On the palate, it is light, balanced, and refreshing, with lively acidity and a fruity finish. Elegant, versatile, and perfect for Mediterranean cuisine and appetizers.		40€
<b>Ultimate Cote De Provenze Blush</b> Pale pink with salmon highlights. A nose of red fruit, citrus, and delicate flowers, with hints of apple and grapefruit. On the palate, dry, fresh, and lively, with persistent fruit, citrus, and a touch of spice. Balanced and refined, perfect as an aperitif or with light dishes; a classic Provençal rosé, elegant and versatile.		42€

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## Champagne – Cava

	Glass	Bottle
<b>House Cava</b>	4.50€	22€
<b>Codorníu Benjamin (20cl Mini Bottle)</b>		6.50€
<b>Louis Perrier Brut</b>		35€
<b>Moet Chandon Imperial Brut</b>		79€
<b>Moet Rose</b>		90€
<b>Veuve Clicquot</b>		90€
<b>Laurent -Perrier Cuvée Rosé Brut</b>		130€
<b>Dom Pérignon</b>		310€
<b>Louis Roederer Cristal Brut</b>		400€