

CAVA / CHAMPAGNE

	BOTTLE/BOT	GLASS/VASO
Dibon Brut D.O. Cava	25€	7€
Marrugat Brut D.O. Cava	30€	
Dibon Brut Rosado D.O. Cava	30€	
Baron Fuente Tradition Brut A.O.C. Champagne	70€	15€
GHMumm A.O.C. Champagne	95€	
Veuve Cliquot Brut A.O.C. Champagne	135€	
Laurent Perrier Rosé A.O.C. Champagne	175€	
Dom Perignon Vintage A.O.C. Champagne	450€	

DESSERT WINES

	BOTTLE/BOT	GLASS/VASO
Gran Ducay Moscatel Cariñena	20€	3.50€
Pedro Ximénez con Naranja (50cl)	20€	4.50€
ST 15 Beerenauslese	60€	10€
Les Carmes de Rieussec A.O.C. Sauternes	95€	15€

PORT

	BOTTLE/BOT	GLASS/VASO
Taylors Select	30€	5€
Taylors LBV	50€	8€



CONTACT AND BOOKINGS
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 The Geranium, Avda. Mare Nostrum, La Noria, La Cala de Mijas.
www.thenewgeranium.com

WHITE WINES

Monasterio de Palazuelos D.O. Rueda Verdejo/Viura	BOTTLE/BOT 20€	GLASS/VASO 4.25€
Montecierzo Chardonnay D.O. Navarra	22€	4.50€
Valdecuevas Verdejo D.O. Rueda	24€	4.95€
Oude Kaap Chenin Blanc South Africa	26€	
Diorama Chardonnay D.O. Penedès	29€	
Mount Riley Sauvignon Blanc New Zealand	35€	
Segrel Albariño Amber D.O. Rías Baixas	35€	
Mascum Gewurztraminer Somantano	35€	
San Silvestro Gavi de Gavi Italy	36€	
Wente Morning Fog Chardonnay California	45€	
Domaine Eric Louis Sancerre AOC Sancerre	65€	
Chablis Domaine et Carrion AOC Burgundy	66€	
Pouilly Fuissé Domaine Daniel Pollier AOC Burgundy	68€	

ROSÉ WINES

Montecierzo Merlot de Lágrima D.O. Navarra	BOTTLE/BOT 20€	GLASS/VASO 3.95€
Senorio de Sarria Blush D.O. Navarra	22€	4.25€
Minini Pinot Grigio Blush Italy	25€	5.50€
Villa Garrell AOC Provence	34€	

RED WINES

Canchales D.O. Rioja	BOTTLE/BOT 20€	GLASS/VASO 4.50€
Viña Tremello Joven D.O. Ribera de del Duero	20€	4.50€
Clos de Torribas Crianza D.O. Penedés	24€	5.50€
Noemus Organic Joven D.O. Rioja	25€	
Rejadorada Roble D.O. Toro	25€	
Conde de Siruela Roble D.O. Ribera del Duero	28€	
Cantovera Roble 9 meses D.O. Ribera del Duero	30€	
Caliterra Reserve Carmenere Chile	30€	
Domaine Eric Louis Pinot Noir AOC Loire	32€	
Chateldon Cabernet Sauvignon Reserva D.O. Penedés	38€	
Gran Eroles Reserva D.O. Somontano	39€	
Château Metairie Haut Bordeaux AOC Bordeaux	40€	
Monte Real Reserva D.O. Rioja	40€	
Fleurie Domaine Du Chapitre AOC Bourgogne	45€	
Domaine Bousquet Reserva Malbec Argentina	45€	



A SELECTION

RECOMMENDED QUALITY RED WINES
TO FURTHER ENHANCE YOUR
ENJOYMENT

Conde de Siruela Reserva
D.O. Ribera del Duero **50€**

A traditional top-quality Ribera del Duero 18 to 24 months in barrel, Cherry red, clean and bright. Clean and frank on the nose, very complex with balsamic tones and hints of vanilla. Ripe red and lack black fruits abound with a fine combination of noble woods providing sweetness and fragrances. Full bodied, warm, clean with finesse.

Sango Vino de Autor
D.O. Toro **60€**

100% Tempranillo from a selection of vineyards that are more than 45 years old. Macerated with its skins for 20 days and aged for 18 months in French oak barrels.The wine has intense cherry red tones, fine and intense on the nose, silky and with a sweetened tannin that leaves a good finish in the mouth.

Lleirroso Reserva
D.O. Ribera del Duero **60€**

Intense ruby red colour with floral and red fruits on the nose and with a bold, deep, clean, rounded flavour. Highly recommended to go with any of our meat dishes. A class wine.

Domaine Macouil
AOC Chateauneuf du Pape **85€**

Aged in French oak barrels for nine months and perfect for drinking now. Goes well with red meat or game dishes, and its full-bodied nature and silky firm tannins will continue to develop in the bottle. A classic Rhone wine, this is a very good value organic Chateauneuf du Pape from a biodynamic wine maker.

Bravo de Rejadorada
D.O. Toro **95€**

Vino de Autor. Intense ruby red tones. Powerful and complex, spicy and mineral notes. Very broad, structured and elegant on the palate with a polished, sweetened and spicy tannic profile, highlighting Liquorice a long and pleasant aftertaste. The strength and bravery of Tinta de Toro; typicality, intensity and harmony in a glass of wine.

Gevrey Chambertin Moillard
Gevrey Chambertin AOC **95€**

The classic Gevrey Chambertin from the Côtes de Nuits, Bourgogne. A wonderful bouquet of mushrooms, cherries, smokey apples, brambles and strawberries. This wine's acidity is surprisingly low with medium alcohol and a beautiful smooth finish.

Caus Lubis Can Ràfols dels Caus
D.O. Penedés **110€**

One of our favourite red wines. Penedés produces some amazing red wines now. This 100% Merlot wine has a deep red, colour, with an elegant rich aroma of plums, and other dark red fruits and woody flavours. Good body, smooth and silky with bright acidity and a velvety tannin finish.