

COCKTAILS

NEGRONI MEDITERRANEO 15
Aceite de oliva - tomillo limonero
Xoriguer gin - red bitter - Cocchi Americano
vermouth

VOLTA ESPRESSO MARTINI 13
Nitro cold brew - frambuesa - romero
Ketel One vodka

MARAGDA FROZEN 15
Salvia - mantequilla - limón
Xoriguer gin

VOLTA SPRITZ 14
Pomelo - bergamota
Savoia Americano - cava

FELLINI 17
Fresa - Champagne
Cocchi Extra Dry vermouth

MARGARITA 14
Don Julio Blanco tequila, dry curacao, lima

MOSCOW MULE 14
Ketel One vodka, ginger beer, lima

DARK AND STORMY 14
Don Papa Baroko ron, ginger beer, lima

SIN ALCOHOL

LIMONADA DE JENGIBRE Y MENTA 11
Menta, limón, cerveza de jengibre

AMERISANO 11
Frambuesa, Tanqueray gin 0.0, bitter 0.0,
tónica

¿Ya sabes que pedir? Solo tienes que
coger el teléfono del bar y marcar **2916**

180°

BODEGA

Vermut Tinto Cocchi di Torino 8
Vermut Blanco Cocchi Americano 8

Estrella Damm 0,5l 6

VINO

La Provincia, Prieto Pariente 2020 7/34
Tempranillo, Garnacha Negra - D.O. Castilla

O'chan, Prieto Pariente 2023 7/34
Godello - D.O. Bierzo

Castell Roig Brut Nature 7,5/38
Macabeu, Xarello, Parellada - D.O. Coripinnat

Veuve Clicquot NV 18/110
Pinot Noir, Meunier, Chardonnay - Champagne

CAFETERIA Y REFRESCO

Nitro Cold Brew Black Colombia 5,5
Nitro Iced Tea Melón y Kiwi Amarillo 6
Iced Caramel Cookie Latte 6

Tonic Thomas Henry 5
Coca Cola 5
Coca Cola Zero 5
TRIP CBD pepino y menta infusionada 6

Veri sin gas 0,5 4
Vichy Catalan 0,33l 4

SNACKS

Aceitunas 3,5

Chips "Extra Gruesas" y salsa Espinaler 4,5

Gildas de anchoas o boquerones 4/ud

Parmigiana "Volta" 5/ud

Croquettes: Iberian or Veggie 3 /ud

Grilled vegetables focaccia,
stracchino, mizuna 9

Roast beef focaccia, comté, mizuna, honey
mustard 10

Organic seasonal tomato salad 7

No dudes en consultar al equipo sobre posibles alergias o intolerancias.

COCKTAILS

NEGRONI MEDITERRANEO 15
Olive oil – lemon thyme
Xoriguer gin – red bitter – Cocchi Americano
vermouth

VOLTA ESPRESSO MARTINI 13
Nitro cold brew – Raspberry – Rosemary
Ketel One vodka

MARAGDA FROZEN 15
Sage – Butter – Lemon
Xoriguer gin

VOLTA SPRITZ 14
Grapefruit – Bergamot
Savoia Americano – Cava

FELLINI 17
Strawberry – Champagne
Cocchi Extra Dry vermouth

MARGARITA 14
Don Julio Blanco Tequila, Dry Curacao, Lime

MOSCOW MULE 14
Ketel One Vodka, Ginger beer, Lime

DARK AND STORMY 14
Don Papa Baroko ron, Ginger beer, Lime

MOCKTAILS

MINT GINGER LEMONADE 11
Mint, lemon, ginger beer

AMERISANO 11
Raspberry, Tanqueray 0.0 gin, 0.0 bitters,
tonic

Already know what to order? Just pick
up the phone and dial **2916**

WINE CELLAR

Vermut Tinto Cocchi di Torino 8
Vermut Blanco Cocchi Americano 8
Estrella Damm 0,5l 6

WINES

La Provincia, Prieto Pariente 2020 7/34
Tempranillo, Garnacha Negra - D.O. Castilla

O'chan, Prieto Pariente 2023 7/34
Godello - D.O. Bierzo

Castell Roig Brut Nature 7,5/38
Macabeu, Xarello, Parellada - D.O. Coripinnat

Veuve Clicquot NV 18/110
Pinot Noir, Meunier, Chardonnay - Champagne

COFFEE & SOFT DRINKS

Nitro Cold Brew Black Colombia 5,5
Nitro iced tea – melon & yellow kiwi 6
Iced caramel cookie latte 6

Thomas Henry tonic water 5
Coca-Cola 5
Coca-Cola Zero 5
TRIP CBD cucumber & infused mint drink 6

Vichy Catalan still water 0.5L 4
Vichy Catalan sparkling water 0.33L 4

SNACKS

Olives 3,5
“Extra Thick” Chips with Espinaler sauce 4,5
Anchovy or boquerón gildas 4/ud
“Volta” Parmigiana 5/ud
Croquettes: Iberian ham or vegetarian 3 /ud
Grilled vegetable focaccia with stracchino
and mizuna 9
Roast beef focaccia with Comté, mizuna, and
honey mustard 10
Organic seasonal tomato salad 7

180°

Feel free to ask the staff about any possible allergies or intolerances.