



EMBASSY ROOM
CATALAN CUISINE



LLISTA *de* BEGUDES



WELCOME to
EMBASSY ROOM
CATALAN
CUISINE



As Head Chef of Embassy Room, it is my passion to combine the traditional favors of Catalanian cuisine with modern cooking techniques to deliver an exciting culinary journey. I am dedicated to bringing the unique favors of Catalan cuisine to your table through a refined dining experience that focuses on high quality items and signature dishes paired with the distinctive favors of Spanish wines.

Embassy Room - Catalan Cuisine has curated one of the most extensive selections of Spanish wines in Thailand which are all available to be enjoyed while dining at Embassy Room. It is my pleasure to introduce you the variety of fine wines from Peninsula *Iberica*.

Ferran Tadeo

World-renowned for being the world's largest wine producer by land, Spain's wine regions are divided into 7 main areas with a large variety of climate, geography, history and culture. Wines produced in these regions feature a diverse and exciting range of intense fruity notes to elegant, refined flavors suitable to the palates of wine connoisseurs from across the globe.



1

CATALONIA

A short drive from the vibrant metropolis of Barcelona, Catalonia and its vineyards are influenced by a Mediterranean climate which produce wines with full-bodied tasting notes. The area has a long winemaking tradition and is the birthplace of the sparkling wine, Cava.

2

RIOJA

Famous for its local wine industry, Rioja is located in the north of the Iberian peninsula. La Rioja's history is essentially the history of wine in Spain, as it is the most famous red wine region in the country. Rioja develops some of the most iconic Spanish wines, the berry-scented and barrel-aged wines, made mostly from Tempranillo and Garnacha, which are admired all around the world.

3

CASTILE AND LEÓN

A plateau in the middle of the northern half of the Iberian Peninsula, this region produces the most praised red wines of the country in Toro and Ribera del Duero, which is home of a number of the most famous wineries in Spain. Of those, Vega-Sicilia is undoubtedly the superstar, producing world-renowned



4

GALICIA

Known as the green corner of Spain and located in the northwest with an Atlantic coastline, Galicia is known for its cool, moderate temperatures and lush vegetation. The region is best known for its Rias Baixas wines which are crisp and aromatic and made predominantly from the Albariño grape.

5

ANDALUCIA

Located in southwestern Spain, Andalusia is home to various fortified wines, including the world famous Sherry. Across the region, the wine ranges from light and refreshing Fino and Manzanilla to full-bodied sweet PX, the variety of Sherry reflects the colorful culture of this historic part of the country.

6

CASTILLA - LA MANCHA

Castilla-La Mancha is southeast of Madrid, and the wine region in Spain with the greatest amount of vineyards. This area is one of Spain's oldest wine making regions, and in recent years has developed its wine production techniques based on expertise from California and Bordeaux.

7

THE BALEARIC ISLANDS

An archipelago off the coast of Catalonia and Valencia in the Mediterranean Sea, these islands offer a unique selection of intense and mineral wines.

Spanish wines are defined by their outstanding geographical regions as well as their unique, native grape varieties. Grape cultivation dates back almost 800,000 years, giving Spain a long tradition of winemaking. There are over 400 native grape varieties grown in Spain used to produce the sensational wines from across the regions.

1 TEMPRANILLO

The most famous native red grape of Spain, Tempranillo on its own makes great *jóvenes* that are fragrant, deeply colored, and rich in fruity notes. In Rioja, it is often blended with Garnacha or Graciano to age into a rich wine with raisin and cinnamon favors. In Ribera del Duero, it is used to make spicy crianzas and reservas, while in Catalonia, it is often blended with Cabernet Sauvignon.

2 GARNACHA

One of the most widely planted red grape varieties in the world, Garnacha produces dry, semi-sweet or sweet wine. It's an important component of the traditional Rioja blend.

3 MONASTRELL

A red grape variety grown in many regions around the world, Monastrell produces dry or sweet wines with vibrant fruit tasting notes. It is also used in Catalonia to make *Rosada Cava*.

4 ALBARIÑO

A white grape variety used to make varietal white wines, Albariño is grown especially in Rías Baixas to create wines with fruity tasting notes that age into full-bodied, dry whites.

5 VERDEJO

Verdejo is a grape variety that grows in the Rueda region of Spain. The grape is generally used to make a strongly oxidized wine similar to Sherry. Wines from Verdejo often have a dry finish.

6 MACABEO

A white variety of wine grape grown all over northeastern Spain, Macabeo produces a dry or semi-sweet or sweet wine that adds crispness and acidity to sparkling wines.

7 PALOMINO

A white wine grape from the Andalusia region, it is the principal grape variety used to make Sherry, and it is the main grape of the vineyards around Jerez.

8 PEDRO XIMÉNEZ

A white grape grown in Andalusia, especially Montill-Moriles, Pedro Ximénez is used to produce intensely sweet and dark dessert wines such as sherry.

CAVA & CHAMPAGNE — 150 ml	NV Catalonia, Bodegas Codorniu Raventos, Anna Blanc de Blanc <i>Xarel-lo / Macabeo / Parellada / Chardonnay</i> NV Champagne, Bollinger, Special Cuvée Brut <i>Pinot Noir / Pinot Meunier / Chardonnay</i> NV Champagne, Bollinger, Rosé <i>Pinot Noir / Pinot Meunier / Chardonnay</i>	920 1,180 1,480
VI BLANC	2021 Castilla-la Mancha, Banyanegra <i>Airen</i> 2021 Castilla-la Mancha, Piqueras, White Label <i>Sauvignon Blanc / Verdejo</i> 2021 Castile and León, Protos, Rueda White <i>Verdejo</i> 2018 Galicia, Familia Torres, Pazo das Bruxas <i>Albariño</i> 2016 Catalonia, Clos d'Agon, Amic Blanc <i>Garnacha Blanca / Macabeo</i>	450 460 550 570 610
VI NEGRE	2018 Castilla-la Mancha, Piqueras, Black Label <i>Syrah / Monastrell</i> 2015 Catalonia, Familia Torres, Gran Coronas Reserva <i>Cabernet Sauvignon / Tempranillo</i> 2019 Castile and León, Protos, Roble <i>Tempranillo</i> 2020 La Rioja, Alvaro Palacios, La Vendimia <i>Garnacha / Tempranillo</i> 2014 Catalonia, Clos d'Agon, Amic Rojo <i>Garnacha</i>	460 500 630 640 680
VI ROSATO	2021 Castilla-la Mancha, Dominio de Punctum, Pablo Claro <i>Bobal / Provechon</i>	440

CAVA

—
750 mlCATALONIA
PENEDÈS

2019 Rimarts, Brut Reserva 18	3,200
<i>Xarel·lo / Macabeo / Parellada</i>	
2020 Raventos, Blanc de Blanc Extra Brut	3,680
<i>Xarel·lo / Macabeo / Parellada</i>	
2017 Raventos Blanc, Nit de nit Rosé Extra brut	4,230
<i>Xarel·lo / Macabeo / Parellada / Monastrell</i>	
2017 Juve y Camps, Brut Gran Reserva	4,600
<i>Xarel·lo / Macabeo / Parellada / Chardonnay</i>	
NV Codorniu Raventos, Anna Blanc de Blanc	4,600
<i>Xarel·lo / Macabeo / Parellada / Chardonnay</i>	
2016 Torelló, Brut Reserva	4,880
<i>Macabeo / Xarel·lo / Parellada</i>	
2016 Rimarts, Reserva Especial	4,900
<i>Chardonnay</i>	
NV Bella Conchi, Brut Reserva	5,500
<i>Macabeo / Xarel·lo / Parellada / Chardonnay</i>	
2017 Torelló, 225 Gran Reserva	6,300
<i>Macabeo / Xarel·lo / Parellada</i>	
2013 Bella Conchi, Extra Brut Imperial	8,100
<i>Xarel·lo / Macabeo / Parellada</i>	
2010 Juve y Camps, Brut Nat. La Capella	12,500
<i>Xarel·lo</i>	

VINO BLANCO

— WHITE WINE

—
750 ml

1

CATALONIA

EMPORDA 2016 Clos d'Agon, Amic Blanc 3,040
Garnacha Blanca / Macabeo

PENEDÈS 2019 Alemany I Corrió, Principia Mathematica 3,150
Xarel·lo

2017 Torelló, Malvarel-lo 3,160
Malvasia / Xarel·lo

2021 Rupestris Pardas 3,760
Malvasia / Xarel·lo

PRIORAT 2021 Cellers Grifoll Declara, El Gos Blanc 2,730
Garnacha Blanca

2018 Cellers Grifoll Declara, Gran Predicat Blanc 4,680
Garnacha Blanca

2019 Nin-Ortiz, Planetes de Nin 5,680
Cariñena Blanca

2

ANDALOUSIA

JEREZ

2017 Muchada-Léclapart, Univers 4,100
Palomino

2015 Molino Real by Telmo Rodríguez, Mountain Blanco 4,160
Moscatel de Alejandría

3

CASTILLA-LA MANCHA

ALMANSA	2021 Piqueras, White Label <i>Sauvignon Blanc / Verdejo</i>	2,260
LA MANCHA	2021 Banyanegra <i>Airen</i>	2,230

4

GALICIA

RÍAS BAIXAS	2018 Familia Torres, Pazo das Bruxas <i>Albariño</i>	2,820
	2021 Terras Gauda, Abadía de San Campio <i>Albariño</i>	3,180
	2021 Santiago Ruiz <i>Albariño</i>	3,290
	2021 Zárate, Tras da Viña <i>Albariño</i>	3,310
	2021 Terras Gauda <i>Albariño / Caiño Blanco / Loureira</i>	3,780
	2018 Eulogio Pomares, Carralcoba <i>Albariño</i>	6,580
	2017 Marqués de Murrieta, La Comtesse <i>Albariño</i>	8,950
VALDEORRAS	2019 Rafael Palacios, As Sortes <i>Godello</i>	7,200
	2014 Ladeiras do Xil by Telmo Rodríguez, Branco de Santa Cruz <i>Godello / Doña Blanca / Palomina / Treixadura</i>	8,080
	2019 Rafael Palacios, Sorte O Soro <i>Godello</i>	20,500

5CASTILE AND LEÓN

RUEDA	2021 Protos, Rueda White	2,750
	<i>Verdejo</i>	
	2021 Barco del Corneta, Cucu	3,980
	<i>Verdejo</i>	
	2020 Telmo Rodriguez, Basa Blanco	3,430
	<i>Verdejo / Sauvignon Blanc / Macabeo</i>	
	2018 Menade, La Misión	4,660
	<i>Verdejo</i>	
	2018 Belondrade y Lurton Estate	5,700
	<i>Verdejo</i>	

6

LA RIOJA

RIOJA	2017 Ijalba, Genolí Viura	3,080
	<i>Macabeo</i>	
ALAVESA	2017 Clos Ibai	3,130
	<i>Macabeo</i>	
	2012 Remelluri by Telmo Rodríguez	14,000
	<i>Garnacha Blanca / Marsanne / Roussanne / Viognier</i>	

7

BASQUE

GETARIAKO	2020 Txomin Etxaniz	2,850
	<i>Hondarrabi Zuri</i>	
TXAKOLI		
ARABAKO	2021 Astobiza	3,320
	<i>Hondarrabi Zuri</i>	
TXAKOLINA	2015 Astobiza Malkoa	5,600
	<i>Hondarrabi Zuri</i>	

8

ARAGÓN

SOMONTANO	2020 LAUS, Flor de Chardonnay	3,090
	<i>Chardonnay</i>	

9		
<u>VALENCIA</u>	2021 El Angosto, Angosto	3,100
	<i>Chardonnay / Sauvignon Blanc / Verdejo / Moscatel</i>	
10		
<u>NAVARRA</u>	2020 Vina Aliaga, Aliaga Lorena Muscat	3,440
	<i>Muscat Petit Grains</i>	
11		
<u>CANARY ISLANDS</u>	2018 Suertes del Marqués, Vidonia	6,300
VALLE DE LA OROTAVA	<i>Listán Blanco</i>	

VINO BLANCO

1		
<u>CASTILLA-LA MANCHA</u>		
LA MANCHA	2021 Dominio de Punctum, Pablo Claro	440 2,190
	<i>Bobal / Provechon</i>	
	2017 Artero	2,440
	<i>Tempranillo</i>	
2		
<u>LA RIOJA</u>	2021 Izadi Larrosa, Rosato	3,100
RIOJA ALAVESA	<i>Garnacha</i>	
RIOJA ALTA	2020 Marques de Murrieta, Primer Rose	6,580
	<i>Mazuelo</i>	

VINO ROJO

— RED WINE

—
750 ml

1

CATALONIA

EMPORDA 2014 Clos d'Agon, Amic Rojo 3,380
Garnacha

PENEDÈS 2015 Catalonia, Familia Torres, Gran Coronas Reserva 2,500
Cabernet Sauvignon / Tempranillo

2017 Alemany, Corrio Pas Curtei 3,460
Merlot / Cabernet / Cariñena

2021 Sus scrofa 3,500
Sumoll

2016 Ca N'Estruc, L'Equilibrista 3,530
Cariñena / Garnacha / Syrah

PRIORAT

2020 Cellers Grifoll Declara, El Gos Negre 2,750
Garnacha

2016 Cellers Grifoll Declara, Tossals Expressions 5,330
Cariñena

2016 Familia Torres, Salmos 8,000
Cariñena / Garnacha / Syrah

2012 Cims de Porrera, Clàssic 8,200
Cariñena / Garnacha

2012 Terroir Al Límit, Dits Del Terra 12,000
Cariñena

2005 Cims de Porrera, Masos d'en Ferran del Tros de Cal Pigat 18,100
Cariñena

2CASTILE AND LEÓN

ARLANZA	2014 Lerma, Crianza <i>Tempranillo</i>	3,850
BIERZO	2018 Raúl Pérez, Ultreia Saint Jacques <i>Mencia</i>	3,250
RIBERA DEL DUERO	2019 Protos, Roble <i>Tempranillo</i>	3,150
	2018 Ferratus, AØ <i>Tempranillo</i>	3,300
	2017 Protos, 27 <i>Tempranillo</i>	4,200
	2013 Matallana by Telmo Rodriguez, M2 <i>Tempranillo</i>	5,850
	2009 Candado de Haza, Alenza Gran Reserva <i>Tempranillo</i>	5,970
	2019 Hacienda Monesterio, Cosecha <i>Tempranillo Cabernet Sauvignon Merlot Malbec</i>	6,300
	2018 Bodegas Valduero, Valduero Crianza <i>Tempranillo</i>	8,600
	2018 Montecastro, Crianza <i>Tempranillo Cabernet Sauvignon Merlot</i>	12,900
	2018 Domino de Pingus & Peter Sisseck, Flor de Pingus <i>Tempranillo</i>	13,200
	2015 Vega Sicilia, Alión <i>Tempranillo</i>	17,800
	2011 Vega Sicilia, Unico <i>Tempranillo Cabernet Sauvignon</i>	46,600
TORO	2019 Teso La Monja, Almiréz <i>Tempranillo</i>	4,780
	2004 Dehesa La Granja by Alejandro Fernandez, Dehesa 14 <i>Tempranillo</i>	5,400

3LA RIOJA

RIOJA ALAVESA	2017 Marqués De Riscal, Próximo	2,350
	<i>Tempranillo</i>	
	2016 CVNE, Viña Real Crianza	3,090
	<i>Tempranillo Garnacha Mazuelo Graciano</i>	
	2017 Clos Ibai	3,420
	<i>Tempranillo Garnacha Blanca Macabeo Malvasia</i>	
	2017 Valserrano, Finca Monteviejo	5,680
	<i>Tempranillo Graciano Garnacha</i>	
	2013 Marqués De Riscal, Gran Reserva	9,380
	<i>Tempranillo Graciano Mazuelo</i>	
	2012 Remírez de Ganuza, Gran Reserva	13,500
	<i>Tempranillo Graciano Malvasia</i>	
	2017 Marqués De Riscal, Baron de Chirel	16,000
	<i>Tempranillo Cabernet Sauvignon</i>	
RIOJA ALTA		
	2017 El Jardin de La Emperatriz by Hermanos Hernáiz	3,280
	<i>Tempranillo Garnacha Graciano Macabeo Maturana Tinta</i>	
	2016 CVNE, Imperial Reserva	4,500
	<i>Tempranillo Graciano Cariñena Garnacha</i>	
	2016 El Jardin de La Emperatriz by Hermanos Hernáiz, Gran Vino	5,900
	<i>Tempranillo Graciano Viura Maturana Tinta</i>	
	2012 LAN, Gran Reserva	7,500
	<i>Tempranillo</i>	
	2015 El Jardin de La Emperatriz, Parcela N1	8,650
	<i>Tempranillo</i>	
	2009 CVNE, Imperial Gran Reserva	10,900
	<i>Tempranillo Graciano Cariñena</i>	
	2014 Bodega Contador, La Cueva del Contador	16,800
	<i>Tempranillo Garnacha</i>	
	2010 Marqués De Murieta, Castillo Ygay Gran Reserva	32,500
	<i>Tempranillo Mazuelo</i>	
RIOJA BAJA		
	2020 Alvaro Palacios, La Vendimia	3,200
	<i>Garnacha Tempranillo</i>	

4

ARAGÓN

SOMONTANO	2017 LAUS, Tinto Barrica	3,400
	<i>Cabernet Sauvignon / Merlot / Syrah</i>	

5

MURCIA

JUMILLA

2015 Casa Castillo, Pie Franco	7,800
<i>Monastrell</i>	

YECLA

2019 Barahonda, Barrica	3,120
<i>Monastrell / Syrah</i>	
2013 Atlan & Artisan, Epistem No 2	12,200
<i>Garnacha</i>	

6

CASTILLA-LA MANCHA

ALMANSA

2018 Piqueras, Black Label	2,280
<i>Syrah / Monastrell</i>	
2016 Piqueras, Gold Label	2,700
<i>Monastrell / Garnacha / Syrah</i>	

LA MANCHA

2020 Dominio de Punctum, Norte Sur	2,300
<i>Tempranillo / Cabernet Sauvignon</i>	

7

BALEARIC ISLANDS**MALLORCA**

2014 Ànima Negra, ÀN/2 3,790

Callet | Manto Negro-Fogoneu | Syrah

2018 Atlan & Artisan, 8 Vents 3,830

Cabernet Sauvignon | Merlot | Callet | Manto Negro

2014 4 Kilos, Gallinas y Focas 5,540

Manto Negro | Syrah

2014 Ànima Negra, Àn 7,350

Callet | Manto Negro-Fogoneu

8

VALENCIA**UTIEL-REQUENA**

2020 Vegalfaro, Rebel.lia 2,680

Tempranillo | Garnacha Tinta

2018 Vegalfaro, Caprasia Bobal Crianza Ánfora 3,350

Bobal

2018 Vegalfaro, Pago de los Balagueses 3,590

Syrah

9

NAVARRA

2016 Berceo, Más de Berceo 1,850

Graciano

JEREZ

— SHERRY

<u>ANDALOUSIA</u>	NV Delgado Zuleta, Manzanilla	60 ml		380
	<i>Palomino Fino</i>			
JEREZ	NV Gonzáles Byass, Tío Pepe, Fino	375 ml		2,360
	<i>Palomino Fino</i>			
	NV Equipo Navazos,	60 ml		360
	La Bota 91 de Fino “Marchanudo Alto”, Fino	750 ml		4,500
	<i>Palomino Fino</i>			
	NV Gonzáles Byass, Viña AB, Amontillado	750 ml		5,200
	<i>Palomino Fino</i>			
	NV Gonzáles Byass, Del Duque, Amontillado	60 ml		580
	<i>Palomino Fino</i>			
	NV Equipo Navazos,	375 ml		3,600
	La Bota 95 de Amontillado “Navazos”, Amontillado	375 ml		7,100
	<i>Palomino Fino</i>			
	NV Lustau, Don Nuno, Olorosso	750 ml		9,700
	<i>Pedro Ximénez</i>			
	NV Equipo Navazos,	375 ml		4,200
	La Bota 102 de Palo Cortado “Sanlucar”,	750 ml		8,680
	Palo Cortado	60 ml		590
	<i>Palomino Fino</i>			
	NV Gonzáles Byass, Nectar, Cream	375 ml		3,620
	<i>Pedro Ximénez</i>			
	NV Lustau, East India Solera, Cream	500 ml		4,400
	<i>Pedro Ximénez</i>			
	NV Lustau, San Emilio, Pedro Ximenez	375 ml		4,480
	<i>Pedro Ximénez</i>			
MONTILLA - MORILES	2015 Equipo Navazos, Casa Del Inca, Cream	750 ml		5,580
	<i>Pedro Ximénez</i>			

ELS CÒCTELS

Catalán Negroni	440
<i>Gin Mare Yzaguirre Vermouth Rojo Campari olive rosemary</i>	
La Pomada del Chef	440
<i>Xoriguer Gin de Mahon lemon rosemary soda water</i>	
Mojito de Sevilla	440
<i>Tanqueray Flor de Sevilla mint lime Vichy Catalan</i>	
Andalusian Cobbler	440
<i>Tío Pepe Fino Cointreau passion fruit orange lemon</i>	

ELS GIN TONICS

Tanqueray Flor de Sevilla	<i>(United Kingdom)</i>	390
Gin Mare	<i>(Spain)</i>	350
Xoriguer Gin de Mahon	<i>(Spain)</i>	380

ELS CÒCTELS

Virgin Mojito de Sevilla	240
<i>Mint lime Vichy Catalan</i>	
Catalán Lemonade	240
<i>Orange rosemary lime Vichy Catalan</i>	
Virgin Sangria	240
<i>Grape orange lime apple</i>	

CERVESA

Estrella Damm	(Spain)	290
<i>Special Lager Style</i>		
Inedit	(Spain)	410
<i>Special Lager Style</i>		
Singha	(Thailand)	220
<i>Pale Lager</i>		
Heineken	(Netherland)	220
<i>Pale Lager</i>		

APERITIU

Aperol	(Italy)	290
Campari	(Italy)	290
Disaronno Originale	(Italy)	320
Benedictine DOM	(France)	320
Gonzáles Byass La Copa	(Spain)	340
Yzaguirre Vermouth Reserva Blanco	(Spain)	330
Yzaguirre Vermouth Rojo	(Spain)	320

DIGESTIU & LIQUEUR

Cointreau	(France)	320
Fernet Branca	(Italy)	290
Cristiani Sambuca	(Italy)	290

REFRESCS

Fentimans Rose Lemonade, Ginger Beer	120
Fever Tree Indian Tonic	180
Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale	120
Orange, Watermelon, Pineapple	180

CAFÈ

ILLY CAFFÈ	Espresso, ristretto	160
	Americano, macchiato	160
	Caffè latte, cappuccino, fat white, doppio	190
	Mocha	190
	Iced americano, cappuccino, caffè latte, mocha, macchiato or chocolate	230

TE

MARIAGE FRERÈS	White tea	280
TEA	<i>Pai Mu Tan</i>	
	Black Tea	280
	<i>Marco Polo, Eros, Wedding Imperial, Rose d'Himalaya</i>	
	Green Tea	280
	<i>Fujiyama, Thé à l'Opéra, Thé des impressionnistes, Yuzu Temple</i>	
	Red Tea (theine free)	280
	<i>Marco Polo Rouge, Rouge Bourbon</i>	

AIGUA

S.Pellegrino (750 ml)	<i>(Italy)</i>	250
Acqua Panna (750 ml)	<i>(Italy)</i>	250
Vichy Catalan (1 l)	<i>(Spain)</i>	330