



SANDWICHES

1. **PICCANTE** - Schiacciata Piccante, Sobrasada Stracciatella, grilled bell peppers, rocket and balsamico - €12,50
2. **FENNEL SALAMI** - Black olive tapenade, roasted bell pepper, pickled onions, and rocket - €13,50
3. **VERDURE** - Grilled eggplant, sun-dried tomato hummus, tomato and rocket - €9,50
4. **BARLOTTA** - Pata Negra, Manchego and tomato garlic polpa and rocket €14,50
5. **MORTADELLA** - Mortadella di Prato, Stracciatella, rocket and balsamico - €12.50
6. **CAPRESE** - Marinated tomatoes, Pesto, Stracciatella and rocket €9,50 - *Supplement: Coppa di Parma + €3,00*

Vegan Sandwich

Vega Sandwich

12 am till 4 pm



From Tuesday to Saturday

Charcuteria - Czaar Peterstraat 173, 1018 PK Amsterdam



Barlotta's Favorites:

5-course Shared Dining surprise menu; consisting of Barlotta's favorite dishes (meat, fish, and vegetarian) to share.

Can be ordered from 4 persons - €67.50 p.p.



Psst... Petit Charcuterie will soon be opening its doors at Singel 317.

Follow us (already) on Instagram;



barlotta.amsterdam

charcuteriaamsterdam

petit.charcuterie.singel





CHARCUTERIE



1. Charcuterie plank - €22,50
2. Coppa Norcino – Capocollo - €13,50
3. Pata negra – Iberico Bellota - €19,50
4. Carpaccio van huisgerookte ribeye - Parmezaanse kaas - €18,50
5. Salsuicia di Finocchio – venkelworst - €13,50
6. Mortadella di Prato - boeren mortadella - €12,50
7. Schiacciata piccante - pittige salami - € 13,50



BITES



8. Brood met huisgemaakte dip - €7,50
9. Siciliaanse groene olijven – €6,50
10. Cipolline all'Aceto – kleine uitjes in Aceto Balsamico - €6,50
11. Manchego - licht pittige schapenkaas, 12 maanden gerijpt - €14,50
12. Boquerones - citroenzest, peterselie en crostini - €10,50

THE FINEST ON BRIOCHE

€15,50



13. Sobrasada met honing - *vanaf 4 stuks*
14. Lauwarme gerookte paling en mierikswortelcrème - *vanaf 3 stuks*
15. Ansjovis (peixos de palamos) en huisgemaakte boter - *vanaf 3 stuks*
16. Duxelles van bospaddenstoelen - *vanaf 4 stuks*





CHARCUTERIE



1. Charcuterie platter - €22,50
2. Coppa Norcino – Capocollo - €13,50
3. Pata negra – Iberico Bellota - €19,50
4. Carpaccio of home-smoked ribeye - Parmesan cheese €18,50
5. Salsuicia di Finocchio – fennel sausage - €13,50
6. Mortadella di Prato - farmers mortadella - €12,50
7. Schiacciata piccante - spicy salami - € 13,50



BITES



8. Bread with homemade dip - €7,50
9. Sicilian green olives – €6,50
10. Cipolline all'Aceto – small onions in Aceto Balsamico - €6,50
11. Manchego - mildly spicy sheep's cheese aged for 12 months - €14,50
12. Boquerones - lemon zest, parsley and crostini - €10,50

THE FINEST ON BRIOCHE

€15,50

13. Sobrasada with honey - *from 4 pieces*
14. Lukewarm smoked eel and horseradish cream - *from 3 pieces*
15. Anchovies (peixos de palamos) and homemade butter - *from 3 pieces*
16. Duxelles of wild mushrooms - *from 4 pieces*





VEGA



- 17. Shii-take bitterballen - miso-mayonnaise - *vanaf 4 stuks* - €7,50
- 18. Groene asperges - Parmezaanse kaas en Aceto Balsamico - €12,-
- 19. Artisjokharten - salsa verde en Parmezaanse kaas - €14,-
- 20. Geroosterde bloemkool - ras el hanout, raïta en granaatappelpitjes - €11,50
- 21. Burrata - rode pesto, kaviaar van tomaat en tomatenolie - €16,50
- 22. Patatas bravas - spicy paprikasaus met walnoten - €7,50
- 23. Gnocchi - muntpesto, rucola, citroen en gerookte amandelen - €14,50



VLEES



- 24. Steak tartare - cracker van tapioca en mosterdzaadjes - €19,-
- 25. Tagliata di manzo - Parmezaanse kaas en Aceto Balsamico - €17,50
- 26. Ossenstaartkroketjes - calvados mayonaise - *vanaf 3 stuks* - €10,50
- 27. Escargots - kruidenboter en Parmezaanse kaas - €14,50
- 28. Rib-eye - 300 gram - padron pepers en Béarnaise - €42,50



VIS



- 29. Kabeljauwkroketjes - citroenmayonaise - *vanaf 3 stuks* - €10,50
- 30. Pulpo - aardappelmousseline en gerookte paprika olie - €24,50
- 31. Coquilles - bloemkool-safrancrème, groene kruidenolie - €7,50 *per stuk*
- 32. Gambas pil pil - €16,50
- 33. Mosselen in pittige tomatensaus - €15,50
- 34. Gegrilde little gem - caesar dressing, croutons en parmezaan - €13,50
- 35. 'Catch of the day' - donderdag t/m zaterdag - *dagprijs*



VEGA



- 17. Shiitake bitterballen - miso-mayonnaise - *from 4 pieces* - €7,50
- 18. Green asparagus - Parmesan cheese and Aceto Balsamico - €12,-
- 19. Artichoke hearts - salsa verde and Parmesan cheese - €14,-
- 20. Roasted cauliflower - ras el hanout, raïta and pomegranate - €11,50
- 21. Burrata - red pesto, caviar of tomato and tomato oil - €16,50
- 22. Patatas bravas - spicy paprika sauce with walnuts - €7,50
- 23. Gnocchi - mint pesto, rocket, lemon and smoked almonds - €14,50



MEAT



- 24. Steak tartare - tapioca and mustard seed cracker - €19,-
- 25. Tagliata di manzo - Parmesan cheese and Aceto Balsamico - €17,50
- 26. Oxtail croquettes - calvados mayonnaise - *from 3 pieces* - €10,50
- 27. Escargots - herb butter and Parmesan cheese - €14,50
- 28. Rib-eye - 300 grams - padron peppers and Béarnaise - €42,50



FISH



- 29. Codfish croquettes - lemon mayonnaise - *from 3 pieces* - €10,50
- 30. Pulpo - potato mousseline and smoked paprika oil - €24,50
- 31. Scallops - cauliflower-saffron cream, green herb oil - €7.50 - *per piece*
- 32. Gambas pil pil - €16,50
- 33. Mussels in spicy tomato sauce - €15,50
- 34. Grilled little gem - caesar dressing, croutons and Parmesan - €13,50
- 35. 'Catch of the day' - Thursday until Saturday - daily price



DESSERTS



Heerlijk bij de kaasplank:
Ximenez-Spinola exceptional harvest - €12,50

36. Kaasplank - met vijgencompote - €16,50

37. Affogato - vanille-ijs met espresso - crumble van bitterkoekjes - €8,50

38. Boterkoek met witte chocolade - frambozenijs - €10,50

39. Panna cotta met aardbeien coulis - €11,50 (lactosevrij)

Limoncello - €6,-

Espresso Martini - €13,50

PORT



Andresen Fine White Port - €8,50

Andresen Late Bottled Vintage 2017 - €10,-

Andresen 10 Years Old Tawny - €10,-

Andresen 20 Years Old Tawny - €15,-

DESSERTWIJNEN

Ximenez-Spinola exceptional harvest - €12,50

Pacherenc du Vic Bilh, Chateau de Dusse, Sud Ouest, France - €10,-

Moscatel de Setubal, Roxo 5 años, Bacalhoa, Portugal - €15,-

La Chapelle de Lafaurie Peyrague, Sauternes, France - €15,-





DESSERTS



Heerlijk bij de kaasplank:
Ximenez-Spinola exceptional harvest - €12,50

- 36. Cheeseplatter - with fig compote - €16,50
 - 37. Affogato - vanilla ice cream with espresso & cookie crumble - €8,50
 - 38. Butter cake with white chocolate - raspberry icecream - €10,50
 - 39. Panna cotta with strawberry coulis - €11,50 (lactose free)
- Limoncello - €6,-
- Espresso Martini - €13,50

PORT



- Andresen Fine White Port - €8,50
- Andresen Late Bottled Vintage 2017 - €10,-
- Andresen 10 Years Old Tawny - €10,-
- Andresen 20 Years Old Tawny - €15,-

DESSERTWIJNEN

- Ximenez-Spinola exceptional harvest - €12,50
- Pacherenc du Vic Bilh, Chateau de Diusse, Sud Ouest, France - €10,-
- Moscatel de Setubal, Roxo 5 años, Bacalhoa, Portugal - €15,-
- La Chapelle de Lafaurie Peyrague, Sauternes, France - €15,-





DUBBELS

Cava Brut, Josep Masachs, Spain - €9,- / €45,-

Cremant de Bourgogne, Brut Réserve, Bailly Lapierre, France - €55,-

Autréau, Brut 1er Cru, Champagne, Côte des Blancs, France - €99,-

Autréau, Blanc de Blancs Grand Cru, Champagne, France - €110,-

Sinzero Sparkling, alcoholvrij - €9,- / €45,-



BIEREN



Vedett Extra Pilsner - €4,50

Seizoensbier - €6,50

IJwit - €6,50

Duvel - €6,50

Brouwerij 't IJ Biri - €6,50

Duvel 666 - €6,50

Brouwerij 't IJ IPA - €6,50

La Chouffe - €6,50

Brouwerij 't IJ Natte (dubbel) - €6,50

Vrijwit 0,5 - €6,50

Brouwerij 't IJ Zatte (triple) - €6,50

Brouwerij 't IJ Gouden IJ (blond) - €6,50

COCKTAILS

Aperol Spritz - €10,50

G&T Tanqueray - €11,50

Negroni - €13,50

G&T Tanqueray 0.0 - €10,50

Paloma - €13,50

G&T Bobby's - €12,50

Yuzu Spritz - €12,50

G&T Seedlip - 0.0 - €11,50

Yuzu Spritz - 0.0 - €10,50



WINELIST



SPARKLING WINES



Cava Brut, Josep Masachs, Spain

€9,-/€45,-

Full soft Brut, toast, almond, nuts, apple and apricot with an elegant mousse.

Cremant de Bourgogne, Brut Réserve, Bailly Lapierre, France

€55,-

Friendly sparkling wine with lots of fruit, subtle brioche and a fine mousse.

Autréau, Brut 1er Cru, Champagne, Côte des Blancs, France

€99,-

Refined and balanced with orchard fruit, brioche, and citrus zest. A classic Premier Cru Champagne with fine bubbles, freshness, and a creamy finish.

Autréau, Blanc de Blancs Grand Cru, Champagne, France

€110,-

Elegant and precise with lemon zest, white flowers, and brioche. Fine bubbles and crisp minerality.

ALCOHOLFREE WINE



Chardonnay, Sinzero Sparkling, Chile

€9,-/€45,-

Pleasant and fruity scent. Very fruity at the start, notes of peach and citrus. Followed by a very fresh and tight finish.

ROSÉ WINES



Gamay, Domaine Caillou, Sud Ouest, France

€6,50/€32,50

Pleasant fruitfull rosé with raspberries, small red fruits and smooth acidity.

Cinsault, Tibourenc, Grenache, Château du Rouët, Teres

€8,50/€42,50

Provence Rosé 2023, Provence, France

Classic Provence rosé, light, crisp, and elegant with notes of wild strawberries, white peach, and a hint of herbs. Refreshing and refined with a dry finish.

WHITE WINES

LIGHT-BODIED & REFRESHING



Sauvignon Blanc, Domaine Caillou, Sud Oues, France

€6,50/€32,50

Juicy and fresh citrus, smooth white wine, fruity and invigorating

Verdejo, Bodegas MA – La Mision Blanco 2024, Spain

€7,-/€35,-

Lively and aromatic with citrus, green apple, tropical fruit, fennel, and subtle herbal notes.

Picpoul de Pinet, Château de Castelnau, Languedoc-Roussillon,
France

€42,50

Primarily the scent of tropical fruit, blossom, lively, but refined, lycee and white blossom, refreshing finish.

Riesling, Jakob Schneider, Melaphyr Trocken 2023, Nahe
Germany

€45,-

Dry and precise with lime, green apple and flintly minerality. Grown on melaphyr soils, this Riesling is vibrant, pure and full of tension.

Pinot Grigio, Pizzolato, Veneto, Italy

€9,50/€47,-

Ripe peach, almond, walnut. Velvety fresh mouthfeel with a precise acidity at the end.

Gruner Veltliner, Weingut Pfaffl, Weinviertel, Austria

€47,-

Fresh, fruity wine with crisp apple and citrus, and a small spicy pinch of pepper in the aftertaste.

Viognier, Domaine de Castelnau, Pays d'Oc, France

€7,50/€37,50

Pure, fresh, and juicy Viognier, ripe yellow fruit. Round mouthfeel with ripe creaminess.

Chardonnay, Domaine de Castelnau, Pays doc, France

€8,50/€42,50

Aromas of candied fruit and toasted bread. Elegant wood influence and some spicy accents.

WHITE WINES

MEDIUM BODIED & AROMATIC



Sauvignon Blanc, Misty Cove Estate, Marlborough, New Zealand €49,-

Crisp and lively with citrus, passionfruit, and fresh herbs. A vibrant, refreshing white with classic Marlborough flair.

Sancerre, Domaine Renaissance, Loire, France €65,-

Pure & precise floral and fruity notes including hawthorn, ripe grapefruit, minerality.

Albariño – Gallegos de Lluvia y Calma, Rías Baixas, Spain €49,50

Bright and saline with white peach, citrus peel, and floral notes. A zesty coastal white with elegant freshness.

Viura, Malvasía, White Garnacha, Ruiz-Clavijo, Fanegas de la Unión €60,-

Blanco 2022, Rioja, Spain

Unoaked white Rioja. Aromatic and fresh with white peach, citrus blossom, and herbs. Elegant texture with surprising complexity and evolving layers.

Chenin Blanc, Olifantsberg, Old Vine Chenin Blanc 2023, €62,50

Breedekloof, South Africa

From old bush vines and made by a Dutch winemaking family. Fresh and mineral with quince, pear, and subtle spice, finishing long and elegant.

Chardonnay, Domaine Pinson, Petit Chablis 2023, Bourgogne €72,50

Bright and mineral-driven with lemon zest, green apple, and a hint of flint. Classic Petit Chablis, a crispy, clean, and refreshingly dry.

Chardonnay, Macon-Roche, Chateau de Messey, 2021, Bourgogne €65,-

Complexity, freshness and elegance with Burgundian aromas and peach, lime blossom and limestone.

Sauvignon Blanc, Domaine Tinel-Blondelet, Arrêt-Bufferatte €87,50

Pouilly-Fumé 2023, Loire, France

Elegant and expressive with citrus, white peach, and flinty minerality. A refined Pouilly-Fumé with freshness, depth, and a long, crisp finish.

WHITE WINES

FULL-BODIED & COMPLEX



Chardonnay, Adulation, California, USA

€13,-/€65,-

Bold and smooth with layers of ripe pineapple, baked apple, and toasted vanilla. Richly textured with a creamy finish and a touch of spice.

Chardonnay, Gilles Morat, Saint-Véran La Côte-Rôtie 2022,
Bourgogne, Mâconnais, France

€85,-

Elegant and expressive with apricot, citrus, and white flowers. Lively acidity and a clean, mineral edge define this refined white Burgundy.

Pinot Gris, Bärmann, Merdinger Bühl Grauburgunder 2023, Baden,
Germany

€60,-

Elegant and smoky with apricot, citrus, and vanilla. Aged in French oak, with zesty acidity and a mineral finish.

Chablis 1er Cru 'Fourchaume', Domaine Fèvre, Bourgogne, France

€95,-

Ripe, sunny, fruits and driving acidity, allied to a flinty finish, elegant freshness, lingering aftertaste.

Verdejo, Verdeal, 20 de Abril Acacia 2021, Rueda DO, Spain

€65,-

Organic Verdejo aged in acacia barrels. Lively and textured with citrus, stone fruit and subtle floral spice. Fresh, full, and elegant.

Puligny Montrachet 1er Cru 'Sous Le Puits' 2022, Domaine Larue,
Bourgogne, France

€155,-

Rich fruit aromas and a light butter, juicy in the start, complexity with ripe creamy notes, spicy nuances, refined and harmonious

Chardonnay, Bitouzet-Prieur, Meursault Les Corbins 2022,
Bourgogne, France

€145,-

Elegant and precise with citrus, hazelnut, and a touch of oak. A refined Meursault with mineral tension and a long, silky finish.

RED WINES



LIGHT BODIED & FRUITY

Merlot - Syrah, Laus, Somontano, Spain

€7,-/€35,-

Blackcurrants, red forest fruits and wild blueberries, juicy. pure juicy finish

Tempranillo, Bodega MA, La Misión Tinto 2023, Rioja, Spain €7,50/€37,50

A classic Rioja with a modern twist, fruit-forward, smooth, and gently spiced. Medium-bodied, well-balanced, and highly approachable.

Negroamaro, Integro, Puglia, Italy

€8,50/€42,50

Plums, chocolate and cocoa, sultry taste with good structure and fine freshness, elegant finish.

MEDIUM BODIED & SPICY

Sangiovese, Chianti Riserva, Renzo Masi, Tuscany, Italy

€10,-/€49,-

Full, fruity wine Cherries, plums, berries with soft tannins, some pepper in the aftertaste.

Syrah, Domaine Garon, Côtes-du-Rhône La Part des Vivants 2022, €45,-
Rhône Valley, France

Full-bodied and vibrant with blackberries, violets, and a touch of spice. Polished tannins and a long finish reflect the finesse of this northern Rhône red.

Pinot Noir, Bärmann, Merdinger Spätburgunder 2022,
Baden, Germany

Also chilled

€9,-/€45,-

Silky and fresh with red cherry, raspberry, and subtle spice. Light-bodied yet structured, with soft tannins and a smooth, elegant finish.

Barbera del Monferrato, Traversa 1816, I Cheini DOC 2021, Piemonte €60,-

Juicy and vibrant with notes of ripe cherry, plum, and a touch of spice. A smooth and balanced red with a gentle oak finish.

Pinot Noir, Mercurey 1er Cru 'En Sazenay', Domaine de Suremain, 2020 €95,-
Bourgogne, France

Black fruits and spices, smooth pepper, depth, lush velvety tanins, a powerful wine.

RED WINES

MEDIUM-BODIED & SPICY



Corvina, Burato, Valpolicella Superiore DOC 2017, Veneto, Italy €80,-

Energetic, elegant with red fruit and violets. Burgundy-style wine, a unique one.

Sangiovese, Il Borro, Polissena DOC 2019, Tuscany, Italy €95,-

Call it a baby Brunello, rich and expressive with wild cherry, spice, and floral notes. Silky tannins and great length.

Sangiovese, Pinino, Brunello di Montalcino DOCG 2020, Tuscany, €120,-

Classic Brunello with dark cherry, herbs, and leather. Elegant, balanced, and complex.

FULL-BODIED & ROBUST

Monastrell, Casa Castillo, Monastrell DO 2023, Jumilla, Spain €47,50

Organic wine with dark cherry, wild herbs, and earthy spice. Rich yet fresh, with firm tannins.

Merlot, Château Rozier, Saint-Emilion Grand Cru, 2019 Bordeaux, €75,-

Ripe dark fruit, creaminess and notes of spices and cedar.

Tempranillo, Graciano, Marqués de Arviza, Alma DOCa 2017 Rioja, €75,-

Gran Reserva-style Rioja aged 36 months in French oak. Velvety and elegant, with ripe red fruit, spice, toasted vanilla, and a long finish.

Primitivo, Paradiso 1954, Puglia, Italy €13,50/€67,50

Full rich taste, well integrated tannins, hints of plums, berries, and cloves

Zinfandel, Adulation, California, USA €65,-

Bold and juicy with blackberry, plum, and sweet spice. Smooth and ripe with soft tannins and a warm, lingering finish.

Grenache, Mourvèdre, Cinsault, Thorne & Daughters, Wanderer's €85,-

Heart 2022, Western Cape

Characterful Cape blend with dark cherry, blackberry, and spiced plum. Earthy, structured, and expressive with a long finish.

RED WINES

FULL-BODIED & ROBUST



Tempranillo, Graciano, Marqués de Arviza, El Tractor DOCa €115,-
Rioja 2015, Rioja, Spain

Spanish royal wine, full-bodied and intense with dark berries, tobacco, and toasted oak. Rich and concentrated.

Nebbiolo, Traversa 1816, I Confini Langhe Nebbiolo DOC 2022, €62,50
Piemonte, Italy

"Baby Barolo". Fresh, elegant, and refined with red berries, spice, and subtle leather.

Nebbiolo, Alberto Ballarin, Barolo DOCG 2020, d'Alba, Piemonte €100,-

Third-generation estate Barolo with rose, red berries and spice. Refined structure, firm tannins and classic character.

Nebbiolo, Barbaresco 'Bric Balin', Moccagatta, 2013 Piemonte €150,-

The aroma presents a fruity and complex scent. It has a fresh full-bodied flavor with powerful tannins.

Corvina, Amarone della Valpolicella, Ca'Rugate, 2019 Veneto, €125,-
Italy

Spicy oak. Rich cherry, full body, complexity, beautiful balance, long aftertaste.

Cabernet Sauvignon/Merlot, Château Giscours 2019, Margaux, €175,-
France

Succulent black cherry, plum, leather, tobacco, menthol and licorice, layered, very long finish.

Merlot, Cabernet Sauvignon, Syrah, Il Borro, Toscana IGT 2020, €150,-
Toscana, Italy

Powerful with blackberry, cedar, and mocha. Structured with depth and finesse.

Exclusive Winelist

BRUT

Legras & Haas | Millésime Grand Cru | Blanc de Blancs | 2014 (brut) €165,-

Family-run for seven generations, with vineyards in Côte des Blancs and Aube, primarily Chardonnay grown on Grand Cru terroir in Chouilly

WHITE

Weingut Toni Jost | Hahnenhof Bacharacher Hahn | Riesling Grosses Gewachs - VDP | 2018 €95,-
Toni Jost's 2018 Bacharacher Hahn GG is a top-tier VDP Riesling from slate soils, combining tropical fruit with age-worthy depth.

Tinel-Blondelet | Quercus Pouilly-Fumé | 2018 €95,-
Family-held winery since 1600s, a barrel-aged (~12 months in oak) with lees, bâtonnage; exclusive to top vintages.

Domaine Ogereau | Clos le Grand Beaupréau 2011 | Savennières, Loire, Chenin Blanc €135,-
Textured and complex with quince, baked apple, honey, and wet stone. A mature, mineral-driven Chenin with depth, freshness, and a long, saline finish.

Exclusive Winelist

WHITE

Domaine Rapet Père & Fils - Corton-Charlemagne Grand Cru - 2012 €250,-
Wine estate operating since 1765 in Côte de Beaune, Grand Cru terroir, a mineral Chardonnay, powerful and layered with finesse and longevity.

Andre Goichot | Meurseult Premier Cru | La Piège sous le Bois 2020 (blanc) €200,-
Located in Meursault's top terroir zone, Creamy, balanced Chardonnay with hazelnut, ripe fruit, and poised acidity.

Domaine Coffinet-Duvernay - Bâtard-Montrachet Grand Cru - 2005 €650,-
Exclusive and rarely available, this well-aged Pouilly-Fuissé comes from a private collection and a tiny, family-run estate now in its 7th generation under Isabelle Bertrand-Sermage.

Domaine du Chene Condrieu "Volan" 2019 €125,-
Single parcel in Parc du Pilat, Rhône; clay-limestone soils. Rich Viognier with floral, saline complexity and gastronomic potential.

Exclusive Winelist

RED

Chateau Trianon | Saint-Emilion €100,-
Grand Cru | 2016

Acquired in 2000 by Dominique Hébrard (formerly of Château Cheval Blanc). A richly structured Bordeaux from a revitalized historic estate, blending Merlot and Cabernet

Ruiz-Clavijo | Capitan Fanegas €120,-
Grand Terrior Rioja DOCa | 2011

Crafted from pre-phylloxera vines dating back to 1901 in Rioja Alta, this one-of-a-kind wine is produced in an extremely limited bottles.

Casanova di Neri Brunello di Montalcino DOCG - 2012 €225,-

A prestigious expression of Sangiovese from the elite "Tenuta Nuova" project, combining rigorous selection with the strength, refinement, and vibrancy of a standout vintage.

Burato | Amarone della Valpolicella

DOCG Riserva 2016 | Veneto €150,-

A serious Amarone: rich, dry, yet beautifully balanced with fresh acidity, firm tannins, and a long, layered finish. A celebration in every sip.

Exclusive Winelist

RED

Lambuena | Ribera del Duero DO | €120,-
Viñas viejas 2019

"Viñas Viejas" an elegant Ribera del Duero made from old, high-altitude bush vines, hand-harvested and terroir-driven. Exclusively available at Restaurant Barlotta.

Casa Castillo | Pie Franco | 2022 €195,-
Extremely limited and rarely available

Monastrell, one of the finest Mediterranean red with an exceptional quality-to-price ratio and awarded 98+ Parker points.

SWEET

Chateau d'Yquem, Sauternes, 2011 €350,-
0.375

What more can be said? A Premier Cru Supérieur estate, delivering exceptional purity, this is the best and most famous Sauternes in the world.