

*La Feria*  
SPANISH TAPAS

CATA  
VINO  
MERCADO  
& WINE BAR



LAFERIADETROIT.COM  
CATAVINODETROIT.COM

---

---

*La Feria*  
SPANISH TAPAS

CATA  
VINO  
MERCADO  
& WINE BAR



LAFERIADETROIT.COM  
CATAVINODETROIT.COM

---

---

---

## Desserts

Chocolate con Churros v 7  
Fried Pastry. Chocolate Dipping Sauce.

Flan al Caramelo v, gf 6  
Spanish Custard. Caramel Glaze.

Tarta de Santiago v, gf 7  
Flourless Almond Cake. Powdered Sugar.

## Sherry

*in descending order from dry to sweet*

César Florido Cruz del Mar **Fino** 8/19

Deliciosa **Manzanilla** 8/19

C. Florido Cruz del Mar **Amontillado** 10/22

Valdespina Don Gonzalo **Oloroso** 10/30

Gutierrez Colosia **Oloroso** 10/28

César Florido Cruz del Mar **Cream** 8/19

El Candado **Pedro Ximenez** 8/19

Choose any three for a flight@ \$21

---

## SHERRY & SWEETS

---

## Desserts

Chocolate con Churros v 7  
Fried Pastry. Chocolate Dipping Sauce.

Flan al Caramelo v, gf 6  
Spanish Custard. Caramel Glaze.

Tarta de Santiago v, gf 7  
Flourless Almond Cake. Powdered Sugar.

## Sherry

*in descending order from dry to sweet*

César Florido Cruz del Mar **Fino** 8/19

Deliciosa **Manzanilla** 8/19

C. Florido Cruz del Mar **Amontillado** 10/22

Valdespina Don Gonzalo **Oloroso** 10/30

Gutierrez Colosia **Oloroso** 10/28

César Florido Cruz del Mar **Cream** 8/19

El Candado **Pedro Ximenez** 8/19

Choose any three for a flight@ \$21

---

## SHERRY & SWEETS

Drafts 6

Rotating - Ask Server

Bottles 6

Estrella Galicia (Spain)

Almaza (Lebanon)

Peroni (Italy)

Negra Modelo (Mexico)

Mythos (Greece)

Vibrations Kombucha (USA)

Cider (Sidra)

iSastegi (Basque Country, Spain) 9

Trabanco (Asturias, Spain) 12

Maeloc Pear Cider (Spain) 6

Maeloc Blackberry Cider (Spain) 6

Drafts 6

Rotating - Ask Server

Bottles 6

Estrella Galicia (Spain)

Almaza (Lebanon)

Peroni (Italy)

Negra Modelo (Mexico)

Mythos (Greece)

Vibrations Kombucha (USA)

Cider (Sidra)

iSastegi (Basque Country, Spain) 9

Trabanco (Asturias, Spain) 12

Maeloc Pear Cider (Spain) 6

Maeloc Blackberry Cider (Spain) 6

---

**BEER & CIDER**

---

**BEER & CIDER**

---

Margarita Madrid  
Lunazul Tequila, Orange Liqueur,  
Simple Syrup, Lime Juice  
\$12

Negroni  
Campari, Gin,  
Vermouth, Orange Peel  
\$14

Dirty Martini  
Grey Whale Gin or Chopin  
Vodka, Dry Vermouth,  
Blue Cheese Olives  
\$15

Old Fashioned  
DCD Bourbon, Orange,  
Cherry, Simple Syrup  
\$12

Paper Plane  
Bourbon, Amaro,  
Aperol, Lemon Juice  
\$14

Aviation  
Liberator Gin, Cherry Liqueur,  
Crème de Violette, Lemon Juice  
\$14

The Last Word  
Gin, Green Chartreuse,  
Cherry Liqueur, Lime Juice  
\$12

Bartender's Call  
Market Price

Sangria  
Secret Family Recipe  
Red Wine, Fruit & Many Liquors  
\$8/18

To-Go Jar 5 servings \$25

## COCKTAILS

Margarita Madrid  
Lunazul Tequila, Orange Liqueur,  
Simple Syrup, Lime Juice  
\$12

Negroni  
Campari, Gin,  
Vermouth, Orange Peel  
\$14

Dirty Martini  
Grey Whale Gin or Chopin  
Vodka, Dry Vermouth,  
Blue Cheese Olives  
\$15

Old Fashioned  
DCD Bourbon, Orange,  
Cherry, Simple Syrup  
\$12

Paper Plane  
Bourbon, Amaro,  
Aperol, Lemon Juice  
\$14

Aviation  
Liberator Gin, Cherry Liqueur,  
Crème de Violette, Lemon Juice  
\$14

The Last Word  
Gin, Green Chartreuse,  
Cherry Liqueur, Lime Juice  
\$12

Bartender's Call  
Market Price

Sangria  
Secret Family Recipe  
Red Wine, Fruit & Many Liquors  
\$8/18

To-Go Jar 5 servings \$25

## COCKTAILS

Aceitunas Mixtas vv, gf Medley of Mediterranean Olives	6
Almendras: Tostadas or Marcona vv, gf Roasted Almonds. Sea Salt. Olive Oil.	7
Manchego y Membrillo v Manchego Cheese. Quince Preserve.	8
Tortilla Española v, gf Spanish Omelette. Fried Potato. Egg. Onions. Roasted Red Peppers.	8
Conserva gf Tinned Gourmet Seafood: Octopus, Mussels, Razor Clams, or Cockles.	10
Sabor de España Charcuterie Board Imported Meats and Cheeses from Spain	21
-Assorted Cheeses Only v	10
-Cured Meats Only	12

### Pinxtos

Tostada de Almogrote v, s Cured Sheep Cheese. Garlic. Olive Oil. Dried Chili Flakes.	3
Pan con Tomate Jamón Serrano. Smashed Tomato. Garlic Infused Olive Oil.	3
Escalivada y Anchoa vv w/o anchovy Roasted Eggplant. Onion. Red Pepper. Anchovy.	3
Boquerones Cured White Anchovies. Olive Oil. Parsley.	3

### Soup & Salad

Sopa del Dia Soup of the Day	4/6
Ensalada Mixta v,gf, vv w/o egg Seasonal Greens. Red Onion. Spanish Olives. Egg. Tomato. Cucumber. Carrot. Red Wine and Olive Oil Vinaigrette.	9
Ensalada de Espinacas con Pera v,gf, vv w/o cheese Spinach. Pear. Walnut. Blue Cheese. Roasted Shallot Vinaigrette.	9

v- vegetarian vv- vegan gf-gluten free s-spicy

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness*

## COLD TAPAS

Aceitunas Mixtas vv, gf Medley of Mediterranean Olives	6
Almendras: Tostadas or Marcona vv, gf Roasted Almonds. Sea Salt. Olive Oil.	7
Manchego y Membrillo v Manchego Cheese. Quince Preserve.	8
Tortilla Española v, gf Spanish Omelette. Fried Potato. Egg. Onions. Roasted Red Peppers.	8
Conserva gf Tinned Gourmet Seafood: Octopus, Mussels, Razor Clams, or Cockles.	10
Sabor de España Charcuterie Board Imported Meats and Cheeses from Spain	21
-Assorted Cheeses Only v	10
-Cured Meats Only	12

### Pinxtos

Tostada de Almogrote v, s Cured Sheep Cheese. Garlic. Olive Oil. Dried Chili Flakes.	3
Pan con Tomate Jamón Serrano. Smashed Tomato. Garlic Infused Olive Oil.	3
Escalivada y Anchoa vv w/o anchovy Roasted Eggplant. Onion. Red Pepper. Anchovy.	3
Boquerones Cured White Anchovies. Olive Oil. Parsley.	3

### Soup & Salad

Sopa del Dia Soup of the Day	4/6
Ensalada Mixta v,gf, vv w/o egg Seasonal Greens. Red Onion. Spanish Olives. Egg. Tomato. Cucumber. Carrot. Red Wine and Olive Oil Vinaigrette.	9
Ensalada de Espinacas con Pera v,gf, vv w/o cheese Spinach. Pear. Walnut. Blue Cheese. Roasted Shallot Vinaigrette.	9

v- vegetarian vv- vegan gf-gluten free s-spicy

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness*

## COLD TAPAS

## Veg

Champiñones en Salsa Verde vv, gf Grilled Crimini Mushrooms. Parsley-Lemon-Garlic Sauce.	8
Patatas Bravas v, gf, s, vv w/o alioli Fried Potato. Spicy Tomato Sauce. Alioli*	8
Berenjenas Fritas vv Fried Eggplant. Sea Salt. Honey.	8
Espárragos con Mojo vv Grilled Asparagus. Red Bell Pepper and Garlic Sauce.	9

## Meat

Morcilla gf Seared Pork-Cumin-Rice Sausage.	10
Chorizo gf Seared Pork-Paprika-Wine Sausage.	10
Tocino Relleno de Datil gf Almond-Stuffed Bacon Wrapped Dates.	10
Pollo al Ajillo gf, s Seared Chicken. Fried Potato. Garlic. Olive Oil. Dried Chili Flakes.	10
Pincho Moruno de Pollo gf Moorish-Style Grilled Chicken on Skewer.	11
Steak* con Mojo, Queso Azul, ó a la Pimienta gf Flat Iron Steak with your choice of sauce: Red Bell Pepper & Garlic, Blue Cheese & Shallot, or Cracked Black Pepper & Brandy.	16

## Seafood

Sardinas Asadas Grilled Whole Sardines. Grilled Lemon. Tarragon Oil.	12
Calamar a la Parrilla gf Grilled Squid Steak. Lemon. Garlic. Olive Oil. Parsley. Alioli.*	11
Calamares Fritos Fried Squid. Lemon. Alioli.*	10
Gambas al Ajillo gf, s Seared Shrimp. Garlic. Dried Chili Flakes. Olive Oil. Parsley.	11
Pulpo a la Gallega gf Baby Octopus. Potato. Paprika. Olive Oil.	13

## Veg

Champiñones en Salsa Verde vv, gf Grilled Crimini Mushrooms. Parsley-Lemon-Garlic Sauce.	8
Patatas Bravas v, gf, s, vv w/o alioli Fried Potato. Spicy Tomato Sauce. Alioli*	8
Berenjenas Fritas vv Fried Eggplant. Sea Salt. Honey.	8
Espárragos con Mojo vv Grilled Asparagus. Red Bell Pepper and Garlic Sauce.	9

## Meat

Morcilla gf Seared Pork-Cumin-Rice Sausage.	10
Chorizo gf Seared Pork-Paprika-Wine Sausage.	10
Tocino Relleno de Datil gf Almond-Stuffed Bacon Wrapped Dates.	10
Pollo al Ajillo gf, s Seared Chicken. Fried Potato. Garlic. Olive Oil. Dried Chili Flakes.	10
Pincho Moruno de Pollo gf Moorish-Style Grilled Chicken on Skewer.	11
Steak* con Mojo, Queso Azul, ó a la Pimienta gf Flat Iron Steak with your choice of sauce: Red Bell Pepper & Garlic, Blue Cheese & Shallot, or Cracked Black Pepper & Brandy.	16

## Seafood

Sardinas Asadas Grilled Whole Sardines. Grilled Lemon. Tarragon Oil.	12
Calamar a la Parrilla gf Grilled Squid Steak. Lemon. Garlic. Olive Oil. Parsley. Alioli.*	11
Calamares Fritos Fried Squid. Lemon. Alioli.*	10
Gambas al Ajillo gf, s Seared Shrimp. Garlic. Dried Chili Flakes. Olive Oil. Parsley.	11
Pulpo a la Gallega gf Baby Octopus. Potato. Paprika. Olive Oil.	13

**HOT TAPAS**

**HOT TAPAS**

**FLIGHTS** \$21

Choose any 3 by-the-glass wines or sherries

**TINTO (REDS) BY THE GLASS**

<b>Garduño</b> (Castilla) Cabernet Sauvignon	\$ 9
<b>Clos de Tafall</b> (Priorat) Garnacha. Syrah. Cab	\$12
<b>Gamonal</b> (Leon) Prieto Picudo	\$14
<b>Handwork</b> (La Mancha) Tempranillo	\$ 9
<b>Lechuza</b> (Castilla) Garnacha.	\$ 9
<b>Mestizaje</b> (Mustiguillo) Bobal	\$11
<b>Nexo</b> (Rioja) Tempranillo	\$10
<b>Uva de Vida</b> (Castilla) Graciano	\$15
<b>Viña Coterro</b> (Rioja) Tempranillo et al.	\$11
<b>Rotating Red</b> (See Server)	Mkt

**TINTO (REDS) BOTTLE****SPAIN**

<b>Abadia de Gomariz</b> (Spain) Sousón et al.	\$52
<b>Alaia Marisa</b> (Spain) Prieto Pecudo. Tempranillo	\$42
<b>Bienamado</b> (Spain) Monastrell. Syrah. Merlot.	\$49
<b>Clos de Tafall</b> (Spain) Garnacha. Syrah. Cab	\$48
<b>Clos Lojen</b> (Spain) Bobal	\$42
<b>Clos Petit Ona</b> (Spain) Garnatxa Negra et al.	\$90
<b>Cuevas de Arom</b> (Spain) Grenache	\$50
<b>Finca Resalso</b> (Spain) Tempranillo	\$42
<b>Gamonal</b> (Spain) Prieto Pecudo	\$48
<b>Garduño</b> (Spain) Cabernet Sauvignon	\$28
<b>Handwork</b> (Spain) Garnacha	\$30
<b>Handwork</b> (Spain) Tempranillo	\$30
<b>Lechuza</b> (Spain) Garnacha	\$28
<b>Mercedes Eguren</b> (Spain) Cabernet Sauvignon	\$32
<b>Mestizaje</b> (Spain) Bobal	\$38

**WINE****FLIGHTS** \$21

Choose any 3 by-the-glass wines or sherries

**TINTO (REDS) BY THE GLASS**

<b>Garduño</b> (Castilla) Cabernet Sauvignon	\$ 9
<b>Clos de Tafall</b> (Priorat) Garnacha. Syrah. Cab	\$12
<b>Gamonal</b> (Leon) Prieto Picudo	\$14
<b>Handwork</b> (La Mancha) Tempranillo	\$ 9
<b>Lechuza</b> (Castilla) Garnacha.	\$ 9
<b>Mestizaje</b> (Mustiguillo) Bobal	\$11
<b>Nexo</b> (Rioja) Tempranillo	\$10
<b>Uva de Vida</b> (Castilla) Graciano	\$15
<b>Viña Coterro</b> (Rioja) Tempranillo et al.	\$11
<b>Rotating Red</b> (See Server)	Mkt

**TINTO (REDS) BOTTLE****SPAIN**

<b>Abadia de Gomariz</b> (Spain) Sousón et al.	\$52
<b>Alaia Marisa</b> (Spain) Prieto Pecudo. Tempranillo	\$42
<b>Bienamado</b> (Spain) Monastrell. Syrah. Merlot.	\$49
<b>Clos de Tafall</b> (Spain) Garnacha. Syrah. Cab	\$48
<b>Clos Lojen</b> (Spain) Bobal	\$42
<b>Clos Petit Ona</b> (Spain) Garnatxa Negra et al.	\$90
<b>Cuevas de Arom</b> (Spain) Grenache	\$50
<b>Finca Resalso</b> (Spain) Tempranillo	\$42
<b>Gamonal</b> (Spain) Prieto Pecudo	\$48
<b>Garduño</b> (Spain) Cabernet Sauvignon	\$28
<b>Handwork</b> (Spain) Garnacha	\$30
<b>Handwork</b> (Spain) Tempranillo	\$30
<b>Lechuza</b> (Spain) Garnacha	\$28
<b>Mercedes Eguren</b> (Spain) Cabernet Sauvignon	\$32
<b>Mestizaje</b> (Spain) Bobal	\$38

**WINE**

**TINTO (REDS) BOTTLE**

Nexo (Spain) Tempranillo	\$32
El Oso y la Alemana (Spain) Tinto de Toro	\$40
Pies Negros (Spain) Tempranillo. Graciano.	\$49
La Plazuela (Spain) Cencibel. Garnacha.	\$125
Silice (Spain) Mencia. Albarello. Merenzao. et al.	\$50
Uva de Vida (Castilla) Graciano	\$55
Uva de Vida (Castilla) Temp. Graciano.	\$38
Vilosell (Spain) Tempranillo. Garnacha. Syrah.	\$45
Viña Coterro (Spain) Temp.Graciano.Garnacha.	\$38

**INTERNATIONAL**

Alto Molina (Argentina) Malbec	\$26
Apaltagua (Chile) Carmenere	\$45
Barbera d'Alba (Italy) Barbera	\$45
Cabrerisse (France) Carignan	\$35
La Castellone (France) Merlot. Cab Franc. et al.	\$39
La Cuadrilla (USA) Syrah, Grenache et al.	\$50
Clos Mazurique (France) Cabernet Franc	\$36
Clos Siguier (France) Malbec	\$36
Langhe (Italy) Nebbiolo	\$60
Nastl (Austria) Zweiget. Merlot.	\$40
Pacha (Chile) Cabernet Sauvignon	\$40
La Renaissance (Lebanon) Merlot. Cab Sauv.	\$69
Ricardo Santos (Argentina) Malbec	\$39
Rigoletto (Italy) Sangiovese et al.	\$38
Román (USA) Zinfandel	\$44
Valravv (USA) Pinot Noir	\$40
Volpaia (Italy) Sangiovese	\$60
Wapisa (Argentina) Pinot Noir	\$40

**TINTO (REDS) BOTTLE**

Nexo (Spain) Tempranillo	\$32
El Oso y la Alemana (Spain) Tinto de Toro	\$40
Pies Negros (Spain) Tempranillo. Graciano.	\$49
La Plazuela (Spain) Cencibel. Garnacha.	\$125
Silice (Spain) Mencia. Albarello. Merenzao. et al.	\$50
Uva de Vida (Castilla) Graciano	\$55
Uva de Vida (Castilla) Temp. Graciano.	\$38
Vilosell (Spain) Tempranillo. Garnacha. Syrah.	\$45
Viña Coterro (Spain) Temp.Graciano.Garnacha.	\$38

**INTERNATIONAL**

Alto Molina (Argentina) Malbec	\$26
Apaltagua (Chile) Carmenere	\$45
Barbera d'Alba (Italy) Barbera	\$45
Cabrerisse (France) Carignan	\$35
La Castellone (France) Merlot. Cab Franc. et al.	\$39
La Cuadrilla (USA) Syrah, Grenache et al.	\$50
Clos Mazurique (France) Cabernet Franc	\$36
Clos Siguier (France) Malbec	\$36
Langhe (Italy) Nebbiolo	\$60
Nastl (Austria) Zweiget. Merlot.	\$40
Pacha (Chile) Cabernet Sauvignon	\$40
La Renaissance (Lebanon) Merlot. Cab Sauv.	\$69
Ricardo Santos (Argentina) Malbec	\$39
Rigoletto (Italy) Sangiovese et al.	\$38
Román (USA) Zinfandel	\$44
Valravv (USA) Pinot Noir	\$40
Volpaia (Italy) Sangiovese	\$60
Wapisa (Argentina) Pinot Noir	\$40



**BLANCO (WHITE) BY THE GLASS**

<b>Garduño</b> (Castilla) Sauvignon Blanc	\$ 8
<b>Apremont Vin de Savoie</b> (France) Jacquère	\$11
<b>Bico da Ran</b> (Rias Baixas) Albariño	\$11
<b>Botijo Blanco</b> (Aragón) Garnacha Blanca	\$ 9
<b>Coto de Gomariz</b> (Galicia) Treixadura et al.	\$14
<b>Elk Cove</b> (USA) Riesling	\$11
<b>Gaba do Xil</b> (Galicia) Godello	\$10
<b>Pardevalles</b> (Leon) Albarin Blanco	\$12
<b>Terras de Gondarei</b> (Rias Baixas) Albariño	\$10
<b>Xarmant Txakolina</b> (Txakoli) Hondarribi Zuri	\$11
<b>Rotating White</b> (See Server)	Mkt

**BLANCO (WHITE) BY THE GLASS**

<b>Garduño</b> (Castilla) Sauvignon Blanc	\$ 8
<b>Apremont Vin de Savoie</b> (France) Jacquère	\$11
<b>Bico da Ran</b> (Rias Baixas) Albariño	\$11
<b>Botijo Blanco</b> (Aragón) Garnacha Blanca	\$ 9
<b>Coto de Gomariz</b> (Galicia) Treixadura et al.	\$14
<b>Elk Cove</b> (USA) Riesling	\$11
<b>Gaba do Xil</b> (Galicia) Godello	\$10
<b>Pardevalles</b> (Leon) Albarin Blanco	\$12
<b>Terras de Gondarei</b> (Rias Baixas) Albariño	\$10
<b>Xarmant Txakolina</b> (Txakoli) Hondarribi Zuri	\$11
<b>Rotating White</b> (See Server)	Mkt

**BLANCO (WHITE) BOTTLE****SPAIN**

<b>Amizade</b> (Spain) Godello	\$32
<b>Bico da Ran</b> (Spain) Albariño	\$42
<b>Botijo Blanco</b> (Spain) Garnacha Blanca	\$35
<b>Dandelion</b> (Spain) Albariño	\$55
<b>El Oso</b> (Spain) Malvasia. Verdejo.	\$52
<b>Camino</b> (Spain) Hondarribi Zuri	\$45
<b>Coto de Gomariz</b> (Spain) Treixadura et al.	\$50
<b>Garduño</b> (Spain) Sauvignon Blanc	\$28
<b>Gaba do Xil</b> (Spain) Godello	\$40
<b>Los Conejos Malditos</b> (Spain) Malvar. Airen.	\$35
<b>Pardevalles</b> (Spain) Albarin Blanco	\$40
<b>Terras de Gondarei</b> (Spain) Albariño	\$44
<b>Viña Mein</b> (Spain) Treixadura et al.	\$42
<b>Xarmant Txakolina</b> (Spain) Hondarribi Zuri	\$40

**BLANCO (WHITE) BOTTLE****SPAIN**

<b>Amizade</b> (Spain) Godello	\$32
<b>Bico da Ran</b> (Spain) Albariño	\$42
<b>Botijo Blanco</b> (Spain) Garnacha Blanca	\$35
<b>Dandelion</b> (Spain) Albariño	\$55
<b>El Oso</b> (Spain) Malvasia. Verdejo.	\$52
<b>Camino</b> (Spain) Hondarribi Zuri	\$45
<b>Coto de Gomariz</b> (Spain) Treixadura et al.	\$50
<b>Garduño</b> (Spain) Sauvignon Blanc	\$28
<b>Gaba do Xil</b> (Spain) Godello	\$40
<b>Los Conejos Malditos</b> (Spain) Malvar. Airen.	\$35
<b>Pardevalles</b> (Spain) Albarin Blanco	\$40
<b>Terras de Gondarei</b> (Spain) Albariño	\$44
<b>Viña Mein</b> (Spain) Treixadura et al.	\$42
<b>Xarmant Txakolina</b> (Spain) Hondarribi Zuri	\$40

**BLANCO (WHITE) BOTTLE****INTERNATIONAL**

<b>Apremont Vin de Savoie</b> (France) Jacquère	\$38
<b>Christian Moreau Chablis</b> (France) Chardonnay	\$90
<b>Côtes de Gascogne</b> (France) Colombard. Ugni Blanc. et al	\$38
<b>Domaine Anderson</b> (USA) Chardonnay	\$50
<b>Elk Cove</b> (USA) Riesling	\$44
<b>Fâmega</b> (Portugal) Vinho Verde Albariño	\$38
<b>Fiano Di Avellino</b> (Italy) Fiano	\$39
<b>Gavi Ottosoldi</b> (Italy) Cortese	\$45
<b>Lubanzi</b> (South Africa) Chenin Blanc	\$39
<b>Muscadet</b> (France) Muscatel	\$35
<b>Skyfall</b> (USA) Chardonnay	\$35
<b>Willemswillems</b> (Germany) Riesling	\$40

**ROSADO (ROSÉ)**

<b>Azul y Garanza</b> (Navarra) Garnacha	\$10/38
<b>Elk Cove</b> (USA) Pinot Noir Rosé	\$12/42
<b>Garduño</b> (Castilla) Bobal	\$ 9/32
<b>Latue</b> (La Mancha) Tempranillo	\$11/39
<b>Ostatu</b> (Rioja) Tempranillo. Garnacha.	\$12/42
<b>Para Maria</b> (USA) Mouvedre. Grenache.	\$52
<b>Peyrassol</b> (France) Grenache. Cinsault.	\$72

**CAVA (SPARKLING)**

*All of our Spanish Sparkling Wines are blends of the Macabeo, Parellada, and Xarel-lo varietals.*

<b>Raventos i Blanc</b> (Spain)	\$14/55
<b>Raventos i Blanc de Nit</b> (Spain)	\$15/58
<b>Segura Viudas</b> (Spain)	\$11/38
<b>True Colors</b> (Spain)	\$10/35
<b>Jeio Prosecco Rosé</b> (Italy) Glera	\$12/42
<b>Alma Negra Rosé</b> (Argentina) Pinot Noir. Malbec.	\$36
<b>Valentin Leflaive Champagne</b> (France) Chardonnay Blanc de Blancs	\$135

**BLANCO (WHITE) BOTTLE****INTERNATIONAL**

<b>Apremont Vin de Savoie</b> (France) Jacquère	\$38
<b>Christian Moreau Chablis</b> (France) Chardonnay	\$90
<b>Côtes de Gascogne</b> (France) Colombard. Ugni Blanc. et al	\$38
<b>Domaine Anderson</b> (USA) Chardonnay	\$50
<b>Elk Cove</b> (USA) Riesling	\$44
<b>Fâmega</b> (Portugal) Vinho Verde Albariño	\$38
<b>Fiano Di Avellino</b> (Italy) Fiano	\$39
<b>Gavi Ottosoldi</b> (Italy) Cortese	\$45
<b>Lubanzi</b> (South Africa) Chenin Blanc	\$39
<b>Muscadet</b> (France) Muscatel	\$35
<b>Skyfall</b> (USA) Chardonnay	\$35
<b>Willemswillems</b> (Germany) Riesling	\$40

**ROSADO (ROSÉ)**

<b>Azul y Garanza</b> (Navarra) Garnacha	\$10/38
<b>Elk Cove</b> (USA) Pinot Noir Rosé	\$12/42
<b>Garduño</b> (Castilla) Bobal	\$ 9/32
<b>Latue</b> (La Mancha) Tempranillo	\$11/39
<b>Ostatu</b> (Rioja) Tempranillo. Garnacha.	\$12/42
<b>Para Maria</b> (USA) Mouvedre. Grenache.	\$52
<b>Peyrassol</b> (France) Grenache. Cinsault.	\$72

**CAVA (SPARKLING)**

*All of our Spanish Sparkling Wines are blends of the Macabeo, Parellada, and Xarel-lo varietals.*

<b>Raventos i Blanc</b> (Spain)	\$14/55
<b>Raventos i Blanc de Nit</b> (Spain)	\$15/58
<b>Segura Viudas</b> (Spain)	\$11/38
<b>True Colors</b> (Spain)	\$10/35
<b>Jeio Prosecco Rosé</b> (Italy) Glera	\$12/42
<b>Alma Negra Rosé</b> (Argentina) Pinot Noir. Malbec.	\$36
<b>Valentin Leflaive Champagne</b> (France) Chardonnay Blanc de Blancs	\$135

Driven by our passion for all things from Spain—*food, drink, music, and culture*—we three friends realized a decade-long dream by opening **La FERIA** in 2013. We're thrilled to share Spain's best foods and drinks with you here in Detroit.

In fact, it is this complement of pairing great food with great drink that compelled us to expand our offerings in 2018 through **Cata Vino**, our adjacent wine bar and mercado. We're excited to offer you a larger selection of Spanish and international wines, sherries, craft cocktails, seafood conserva, and more.

Our latest offerings include *To-Go Sangria* jars, our irresistible *Almogrote* in retail packets, and many cured meats, cheeses, speciality sweets and products from Spain.  
Don't leave without your bag of gourmet goodies!!!

Moreover, we are from Detroit and believe in supporting fellow Detroiters. We deliberately source as many products and services as we can locally, believing that we will prosper only when we ALL prosper.

Saludos,

Pilar, Naomi, and Elias



Driven by our passion for all things from Spain—*food, drink, music, and culture*—we three friends realized a decade-long dream by opening **La FERIA** in 2013. We're thrilled to share Spain's best foods and drinks with you here in Detroit.

In fact, it is this complement of pairing great food with great drink that compelled us to expand our offerings in 2018 through **Cata Vino**, our adjacent wine bar and mercado. We're excited to offer you a larger selection of Spanish and international wines, sherries, craft cocktails, seafood conserva, and more.

Our latest offerings include *To-Go Sangria* jars, our irresistible *Almogrote* in retail packets, and many cured meats, cheeses, speciality sweets and products from Spain.  
Don't leave without your bag of gourmet goodies!!!

Moreover, we are from Detroit and believe in supporting fellow Detroiters. We deliberately source as many products and services as we can locally, believing that we will prosper only when we ALL prosper.

Saludos,

Pilar, Naomi, and Elias

