



WINE BY THE GLASS

Tinto (Reds)

HOUSE: Garduño (Castilla y León) Cabernet Sauvignon	10
Altos De La Hoya (Jumilla) Monastrell	15
Artuke (Rioja) Tempranillo	13
Cune (Rioja) Garnacha	12
Lágrimas De Bhilar (Rioja) Graciano	14
Mercedes Eguren (Castilla y León) Cabernet Sauvignon	11
Natura (Chile) Pinot Noir	12
The Flower and The Bee (Galicia) Sousón	15
Vividor (Jumilla) Bobal	13

Rosado (Rosé)

HOUSE: Garduño (Castilla y León) Rose of Bobal	10
Lago (Portugal) Rose of Sezão	11
Cune (Rioja) Rose of Tempranillo	12

Blanco (White)

HOUSE: Garduño (Castilla y León) Sauvignon Blanc	10
Benito Santos (Rias Baixas) Albariño	13
Bico Da Ran (Rias Baixas) Albariño	14
Lágrimas De Bhilar (Navarra) Garnacha Blanca	12
Pardevalles (León) Albarín	13
Poquito (Valencia) Moscato	11
Prunus (Portugal) Field White	12
The Flower and The Bee (Galicia) Treixadura	15
Quina Da Calçada (Portugal) White Blend	11

Cava & Corpinnat (Sparkling)

HOUSE: Chic Barcelona Cava	10
Juve Y Camps Brut Natur	14
Juve Y Camps Brut Rose	14
True Colors Cava	12

La FERIA
SPANISH TAPAS

CATA VINO
MERCADO & WINE BAR

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. Ten years on, we're thrilled to continue sharing 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 carry-out offerings include To-Go Sangria jars, our irresistible Almogrote in retail packets, and 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

LAFERIADETROIT.COM

CATAVINODETROIT.COM



BOTTLE LIST

TINTO (REDS)

RETAIL/TABLE

SPAIN

Altos De La Hoya (Jumilla) Monastrell	\$22/\$30
Artuke (Rioja) Tempranillo	\$30/\$38
Cune (Rioja) Garnacha	\$24/\$32
Finca Resalso (Ribera Del Duero) Tempranillo	\$25/\$33
The Flower and the Bee (Galicia) Sousón	\$29/\$37
Garduño (Castilla y León) Cabernet Sauvignon	\$19/\$27
Lágrimas de Bhilar (Rioja) Graciano	\$29/\$37
Mercedes Eguren (Castilla y León) Cabernet Sauv.	\$22/\$30
Ugarte Eguren Cosecha (Rioja) Tempranillo	\$19/\$27
Urbina (Rioja) Tempranillo	\$49/\$57
Uva de Vida (Castilla La Mancha) Graciano	\$36/\$44
Vividor (Jumilla) Bobal	\$25/\$33

INTERNATIONAL

Château Belle-Vue La Renaissance (Lebanon)	
Claret. Merlot. Cabernet Sauvignon	\$72/\$80
Natura (Chile) Pinot Noir	\$25/\$33

ROSADO (ROSÉ)

Cune (Rioja) Rose of Tempranillo	\$13/\$21
Garduño (Castilla y León) Rose of Bobal	\$19/\$27
Lago (Portugal) Rose of Sezão	\$15/\$23

BLANCO (WHITE)

RETAIL/TABLE

SPAIN

Benito Santos (Rias Baixas) Albariño	\$25/\$33
Bico Da Ran (Rias Baixas) Albariño	\$27/\$35
Celeste (Rueda) Verdejo	\$27/\$35
The Flower and The Bee (Galicia) Treixadura	\$29/\$37
Garduño (Castilla y León) Sauvignon Blanc	\$19/\$27
Lágrimas de Bhilar (Navarra) Garnacha Blanca	\$22/\$30
Pardevalles (León) Albarín	\$25/\$33
Poquito (Valencia) Moscato	\$12/\$20
20000 Leguas (Castilla) Chardonnay et al.	\$23/\$31
Val Do Galir (Valdeorras) Godello	\$28/\$36

INTERNATIONAL

Prunus (Dao, Portugal) Field Blend	\$20/\$28
Quina Da Calçada (Vinho Verde, Portugal) Blend	\$19/\$27

CAVA & CORPINNAT (SPARKLING)

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

Juve Y Camps Brut Rose (Spain)	\$28/\$36
Juve Y Camps Brut Natur (Spain)	\$28/\$36
Chic Barcelona (Spain)	\$21/\$29
True Colors (Spain)	\$25/\$33

SHERRY

In descending order from dry to sweet

Gutierrez Colosia Fino	\$26/\$34
Valdespino Deliciosa Manzanilla	\$19/\$27
Barbadillo Oloroso	\$26/\$34
Barbadillo Pedro Ximénez	\$27/\$35

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