



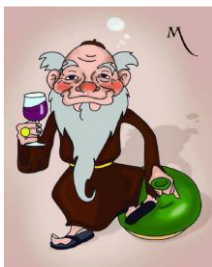
menu

Right now you are situated right in the heart of the Tenerife countryside. You are surrounded by the gently sloping hills of La Hollera; where we cultivate our vines grown on stony but very rich, fertile, volcanic soil.

Our wines represent the varieties of Canarian grapes and the terrain in which they grow. They are the image of the earth and climate in which they are created. The grapes used are: Listán Negro, Listán Blanco, Tintilla, Negramoll, Vijariego Negro, Marmajuelo... all of which have been unaffected by the phylloxera virus.

We hope that you enjoy our winery and the unique experience of learning about the Canarian wine tradition through the memories, the landscape, the cuisine and the culture of Bodegas Monje.

Bon appétit!





young white



dragoblanco seco 2023

100% listán blanco

*Young dry white wine
Enjoyable, delicate, fruity, dry*

3,50 € glass
18,00 € bottle 75 cl



dragoblanco afrutado 2023

100% listán blanco

*Young fruity, semi-dry white wine
Fruity aromas and pleasant sweetness*

3,50 € glass
19,00 € bottle 75 cl

young rosé



bibiana 2023

100% listán negro

*Young rosé wine
Fruity and fresh with a beautiful color*

3,50 € glass
18,00€ bottle 75 cl



bibiana rosado afrutado 2022

100% listán negro

Young rosé wine

*Pale redcurrant color, delicate tannin notes with
fresh fruit*

3,50 € copa
19,00 € botella





young red

monje tradicional 2022

85% listán negro, 10% listán blanco, 5% negramoll

Classic red wine

Typical local red wine that reflects the peculiarities of volcanic soil and the native grape varieties



3,50 € glass

9,00 € bottle 37,5 cl

18,00 € bottle 75 cl

32,00 € magnum 1,5 l

hollera 2022

100% listán negro

Young red wine – Carbonic Maceration

Highly aromatic, fruity, tasty and harmonious



3,50 € glass

18,00 € bottle 75 cl

32,00 € magnum 1,5 l

tintomonje 2022

90% listán negro, 5% listán blanco y 5% negramoll

Young red wine

50% Tinto Tradicional + 50% Carbonic Maceration

Singular, soft and tasty



3,50 € glass

18,00 € bottle 75 cl



Igic included

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www.bodegasmonje.com*



barrel aged red



listán negro 2019

100% listán negro

*Aged in American oak barrels for 6 months
Noble, elegant and medium bodied*

4,50 € glass
22,00 € bottle 75 cl
44,00 € magnum 1,5 l



tintilla 2017 (sold out)

90% tintilla, 10% listán negro

*Aged in French oak barrels for 8 months
Dry, very personal, full bodied wine, with character*

5,50 € glass
29,00 € bottle 75 cl

sweet



vino padre Miguel Monje 2021

100% listán negro

*Sweet red wine
A bouquet of candied fruits, dried figs... with the
right touch of sweetness*

4,50 € glass
22,00 € bottle



moscatel 2021

100% moscatel

*Sweet white wine
Scented with delicate notes of jasmine...*

4,50 € glass
22,00 € bottle

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premium



evento 2021

Unique production of 400 bottles
100% listan blanco

*Fermented in new american barrels
Very dry and full-bodied, complex and personal*

9,00 € glass
48,00 € bottle 75 cl



negramoll 2020

Unique production of 383 bottles
100% negramoll

*Aged in french barrels for 8 months
Elegant with a variety of delicate aromas, soft, elegant and personal*

8,00 € copa
43,00 € botella 75 cl



bastardo negro 2017

Unique production of 535 bottles
100% bastardo negro

Twenty years ago, this was an unknown grape variety amongst the vines of La Hollera. We used to call it 'Tinta Monje' but after further investigation, it became 'Bastardo Negro'. Today we cultivate it in the same place where we discovered it – the 'La Mostaza' plot, 670 meters above sea level which overlooks the intense blue Atlantic Ocean and the majestic Teide volcano

11,00 € glass
55,00 € bottle 75 cl



vijariego negro 2013

Unique production of 978 bottles
100% vijariego negro

Cultivated 600m above sea level in the plot of land known as 'Mentiroso'; named after an old Viticulturist from the area, this grape variety has found the volcanic soils and the climate of La Hollera to be the perfect habitat in which to express its personality

9,00 € glass
49,00 € bottle 75 cl

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Espumoso



brut rosé millésime 2015(sold out)

Unique production of 490 bottles
100% negramoll

*Traditional second fermentation in bottle.
It is very pale salmon pink color. Fine bubbles, fresh and delicate aromas, balanced structure and acidity, with a friendly finish. A good option that combines with any dish.*

32,00 € RRP in the shop
42,00 € wine tasting bottle



underwater wines

monje tinto tradicional

Discover and enjoy our new underwater wines aged in the depths of the Ocean. It is a unique experience

12,00 € glass
18,00 € glass + earthly witness

craft beer



Enoloca is an **APA** (American Pale Ale) is pale and delicate with an intensity that makes it balanced and pleasant. Its aroma is characterized by a slight scent of tropical fruits that, together with its amber color and white foam, come together to make you enjoy a special and sophisticated beer.

2,90 € beer
9,00 € wine tasting bottle 50cl

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Monje de Autor reserva – Néstor Martín 2012



listán negro, bastardo negro y vijariego negro

Monje de Autor, in its 6th edition, pays tribute to Canarian Néstor Martín-Fernández de la Torre (1887-1938), symbolist and modernist painter of genuine poetry. The Néstor Museum with the work "Sátyro del Valle de Hespérides" makes this label possible

15,00 € glass
75,00 € bottle 75cl
185,00 € magnum 1,5l

Monje de Autor reserva - Óscar Domínguez 2000



listán negro, listán blanco, negramoll

Monje de Autor is created using the traditional grape varieties Listán Negro, Negramoll y Listán Blanco and aged in an oak barrel for 18 months to achieve the best flavours. Monje de Autor pays homage to OSCAR DOMÍNGUEZ, our divine surrealist artist

40,00 € glass
250,00 € bottle

Monje de Autor reserva - Alfredo Kraus 1998



listán negro, listán blanco, negramoll

After 18 months aging in American and French oak barrels, we found that this reserva, created using the traditional grape varieties Listán Negro, Negramoll y Listán Blanco, expresses the whole flavour of our terroir with the maximum elegance. This time, the tenor ALFREDO KRAUS is the protagonist

75,00 € glass
450,00 € bottle





Monje de Autor reserva - César Manrique 1995



listán negro, listán blanco, negramoll

From our vineyard in El Sauzal, we selected 6500 kg of Listán Negro, Negramoll and Listán Blanco grapes to create this red Reserva which aged in the barrel for 18 months. This wine pays homage to CESAR MANRIQUE, a great Canarian artist and lover of our land, whose foundation made the design of this label possible

80,00 € glass
490,00 € bottle

Monje de Autor crianza - Pedro González 1994



listán negro, listán blanco, negramoll

This wine was created with the same wisdom and artisanal patience that is needed to create great works of art. Created using the small bunches of grapes from our old, traditional grape varieties, this wine was aged for 12 months in oak barrels. The acclaimed Canarian painter, PEDRO GONZÁLEZ, lent his palette, autograph and works of art for the label of this unique wine

85,00 € glass
525,00 € bottle

Monje de Autor crianza - Martín Chirino 1993



listán negro, listán blanco, negramoll

It was the first of its kind. A crianza with Protected Designation of Origin created in the Canary Islands. This wine was the start of a series of vintages, each paying homage to an important Canarian cultural figure. MARTIN CHIRINO, a sculptor, was the chosen figure for the label of this wine, of which, only a few bottles remain

98,00 € glass
590,00 € bottle

Igic included

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*brunch **vive monje***

***Nº 1** between the vines*

Coffee, tea or orange juice with a selection of pastries accompanied by butter, jam, fresh cheese and tomato, followed by a traditional puff pastry tart and a glass of young wine

27 €

***Nº 2** milk and gofio*

A bowl of gofio from the El Sauzal mill with milk, bread and watercress butter, semi-cured goats cheese and wine cake, followed by a banana and a glass of Young wine

27 €

***Nº 3** crushing grapes*

Coffee, tea or orange juice, an assortment of bread with butter and jam followed by scrambled eggs and serrano ham and to finish, a fruit salad with a glass of young wine

27 €

***Nº 4** el Teide from la Hollera*

Coffee, tea or orange juice, an assortment of bread with butter and jams, followed by a selection of goats cheeses and canapés made with “Cochino Negro” roast pork cooked in our firewood oven or cod canapé. To finish, a wine flavoured sponge cake and a glass of young wine

27 €

***Nº 5** vegetarian*

A seasonal fruit smoothie, accompanied by an assortment of wholemeal bread, jams and olive oil. Followed by a pumpkin, courgette, celery, watermelon and fresh cheese salad dressed with seeds. The menu includes a glass of young wine as well as yoghurt with honey and muesli along with a tea or coffee

27 €

***Nº 6** children's menu*

Orange juice, a tomato and fresh cheese skewer, French omelette with bread, cherry tomatoes, croissant and puff pastry tart

13 €

Brunch without gluten +2 €

*The allergen declaration according to R(EU) 1169/2011 is available upon request.
Please ask our staff for it*

Igic included

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wine + *tapas*

chef's tapas

Each month our chefs work meticulously to create a gastronomic masterpiece. Please ask the waiter for more information

12 €

3 wines 3 canapés

Enjoy three wines paired with three canapés: a scoop of gofio with roasted vegetables and watercress butter, a scoop of gofio with spiced goats cheese and “Cochino Negro” roast pork with potatoes

26 €

4 wines 4 canapés

Enjoy four wines with four canapés: a scoop of gofio with roasted vegetables and watercress butter. Potato with cod and roasted peppers, a scoop of gofio with spiced goats cheese and “Cochino Negro” roast pork with potatoes

31 €

5 wines, 5 canapés

Enjoy five wines with five canapés. Rabbit in salmorejo tomato sauce with potatoes, a scoop of gofio with roasted vegetables and watercress butter, potato with cod and roasted peppers, a scoop of gofio with spiced goats cheese and “Cochino Negro” roast pork with potatoes

36 €

2 chocolates 2 sweet wines

A tasting of two sweet wines; *moscatel* and *padre miguel monje* red wine, accompanied by our chocolate truffles filled with Macho vinegar

19 €

2 sweet wines 2 fruits

A tasting of two sweet wines; *moscatel* and *padre miguel monje* red wine, accompanied by two fruits, papaya and fig with gofio

19 €

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menu

Starters

| | |
|---|---------|
| Cheeseboard with sweet and savoury nibbles | 16,75 € |
| Charcuterie board with Iberian pork shoulder, toasted wine bread and sun dried tomato pesto | 17,75 € |
| Wine&Sex Salad (a salad of lettuce, avocado, red pepper and prawns) | 15,50 € |
| A stack of vine fresh tomatoes layered with fresh goats cheese, garlic dressing and a garnish of mountain grown oregano | 11,75 € |
| Pumpkin soup with grilled cheese and ground coriander served with gofio made from 4 cereals | 6,75 € |
| Aunt Lola's chickpeas | 9,25 € |
| Saffron cooked octopus lollipops with potatoes | 19,75 € |
| Firewood roasted vegetables with a light spiced goats cheese | 12,90 € |
| Samosas filled with cod, potato, almonds and | 11,25 € |
| Muscat raisins served with mojo sauce | |
| Fresh foie gras open sandwiches with caramelized onion and broom honey | 13,75 € |
| Fried eggs with broken yolks, served with potatoes, chorizo and onion in wine | 10,50 € |

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menu

Meat

| | |
|---|---------|
| Veal sirloin medallions topped with sweet <i>vino</i> <i>padre</i> wine sauce | 22,00 € |
| Roasted duck breast on a bed of sea salt and pears marinated in wine and vinegar | 17,50 € |
| Rabbit in “Doña Angela” salmorejo tomato sauce served with skewers of gofio and potatoes | 14,95 € |
| Ox-tail stew made with <i>tintilla</i> wine | 17,75 € |

Our roast pork “cochino negro” specialties

| | |
|---|---------|
| Traditional pork scratchings coated in ground gofio | 7,50 € |
| Pork croquettes and red mojo sauce | 9,75 € |
| Pork skewers with potatoes and saffron mojo sauce | 10,95 € |
| Firewood roasted pork with chayote compote and seasoning | 17,95 € |

Fish

| | |
|--|---------|
| Grilled fillet of wreckfish with saffron mojo sauce and salted vegetables | 18,95 € |
| Cod served with “pil-pil” red pepper sauce and smashed new potatoes | 17,95 € |

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menu

Desserts

| | |
|--|--------|
| Canarian custard cream with wine sponge cake and <i>hollera</i> jam | 5,50 € |
| Figs in sweet wine sauce <i>vino padre</i> with frozen yoghurt | 5,50 € |
| “Nena” coffee and cookie pudding | 5,50 € |
| Natural yoghurt with guava syrup | 5,50 € |
| Cake of the house | 6,50 € |
| Mole eggs | 5,50 € |

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Cochino negro -roast pork- has been the speciality of the house for the last 25 years. It is roasted very slowly in our firewood oven in order to maintain the flavour of the locally produced meat

Starter

Freshly baked bread served with a selection of spreads; watercress butter, almogrote, chorizo palmero

*

First Course

Watercress soup with fresh cheese, gofio and onion

*

Second Course

****Pork shoulder menu*** **39 €**

****Cochino Negro Canario menu*** **47 €**

The roast pork* is served with sweet vegetables, green almond mojo, lettuce and onion salad dressed in Macho Monje vinegar and a side of papas arrugadas

*

Dessert

For dessert, Canarian custard cream with wine sponge cake and *hollera* jam

Tea or Coffee

*

Drinks, 1/2 bottle of young wine to choose from our whites *dragoblanco seco*, *dragoblanco afrutado*, rosé *bibiana*, *bibiana afrutado* and red *hollera* Maceración Carbónica, *tintomonje*, *tradicional*, and/or water or a soft drink

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volcanic wines menu

dragoblanco

Cheeseboard with a fruit garnish and oregano

*

hollera monje

Cream of wild mushroom with chestnuts served with egg and shoulder of Iberian pork

*

monje tradicional

Cherne fillet with mojo sauce and salted vegetables

*

monje tintilla

“Cochino Negro” pork roasted in our firewood oven

*

monje moscatel

Wine sponge cake and vanilla ice cream

Drinks, a glass of each type of wine, water, coffee or a tea

66 €

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vegetarian menu

First Course

Avocado tartar with basil oil and seasonal garden vegetables

*

Second Course

Roasted aubergine stuffed with seasonal vegetables

*

Dessert

Premium Canarian papaya and Spanish orange

*

Drinks, 1/2 bottle of young wine to choose from our whites *dragoblanco seco*, *dragoblanco afrutado*, rosé *bibiana* and red *hollera* Maceración Carbónica, *tintomonje*, *tradicional*, or water or a soft drink

37 €

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mojos workshop

Learn and have fun taking part in a 'Mojo Picón and Papas Arrugadas' workshop. Red or green, coriander, parsley or pumpkin; our chef will guide you so that you can achieve the best flavour when making one of the 7 gastronomic marvels of our country

*

Freshly baked bread served with a selection of spreads and sliced cheese; watercress butter, almogrote and chorizo paste.

Papas arrugadas and three glasses of our young wine to choose from our whites *dragoblanco seco*, *dragoblanco afrutado*, rosé *bibiana* and red *hollera* Maceración Carbónica, *tintomonje*, *tradicional*, or water or a soft drink

Mojo workshop with a wine tasting 44 €

*

Freshly baked bread served with a selection of spreads and sliced cheese; watercress butter, almogrote and chorizo paste.

Firewood roasted pork shoulder* accompanied by sweet vegetables, almond mojo, papas arrugadas with a lettuce and onion salad dressed in our Macho Monje vinegar. Canarian custard cream with wine sponge cake and *Hollera* jam

Mojo workshop with lunch 56 €

*

Drinks, 1/2 bottle of young wine to choose from our whites *dragoblanco seco*, *dragoblanco afrutado*, rosé *bibiana* and red *hollera* Maceración Carbónica, *tintomonje*, *tradicional*, or water or a soft drink

** As an alternative to meat; it is possible to substitute it for a fish or vegetable dish*

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drinks

Coffee

| | |
|-----------------------------------|--------|
| Arabica espresso | 1,50 € |
| Iced coffee | 1,80€ |
| Coffee with milk | 1,80 € |
| Barraquito (with condensed milk) | 2,50 € |
| Saperoco (with lemon and liqueur) | 2,50 € |
| Cappuccino | 2,50 € |
| Hot chocolate | 2,00€ |
| Tea | 2,00 € |

Water

| | |
|--------------------|--------|
| Small Glass Bottle | 1,80 € |
| Large Glass Bottle | 2,50€ |

Soft drinks / Beers

| | |
|-------------|--------|
| Soft Drinks | 2,50 € |
| Beers | 2,50 € |
| Monje beer | 2,90€ |

Igic included

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Spirits

| | |
|----------------|--------|
| Liqueur | 5,00 € |
| Vodka | 5,50 € |
| Gin | 5,50 € |
| Premium Gin | 7,50 € |
| Rum | 5,50 € |
| Premium Rum | 7,50 € |
| Whisky | 5,50 € |
| Premium Whisky | 7,50 € |
| Brandy | 4,00 € |
| Vermouth | 4,50 € |
| Schnapps | 4,50 € |
| Coñac | 7,90€ |

Coctails

| | |
|--------------|--------|
| Classic | 7,50 € |
| Premium | 9,50 € |
| Alcohol-free | 6,00 € |

Igic included

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