

TAPAS (SMALL PLATES)

GARBANZOS FRITOS 10

Crispy garbanzos, sumac mojo (GF, VG)

PATATAS BRAVAS 11

Crispy potato, spicy brava sauce, pimentón (V, GF, D)

PAN TUMACA 11

Grilled country bread, shaved tomato, olive oil (V)

COLIFLOR AL YOGURT 14

Multicolor cauliflower, Greek yogurt, citrus pepper (V, N)

CALABAZA Y SEMILLAS 19

Baby kale, kabocha squash, manchego-ricotta, sweet onions, red quinoa, lemon and vermouth vinaigrette (GF, V, D, N)

IBERICO 36

Hand cut Cinco Jotas ibérico ham, Andalusian crackers, citrus and garbanzo salmorejo (N)

ARROZ (RICE & PASTA)

ARROZ DE VERDURAS EN COSTRA 26

Calasparra rice, cauliflower, artichokes, garbanzos, egg crust (GF, V, D)

ROSSEJAT RÁPIDA 29

Fideo pasta, chicken breast, fava beans, chorizo, clams, saffron aioli (SH)

ARROZ VASCO 32

Bomba rice, salted cod risotto, manila clams, shrimp, asparagus, parsley broth (GF, SH)

ALGAS GALLEGAS AL MOLE VASCO 27

Galician seaweed, Hen of the woods mushrooms, courgette, fennel, Basque mole, green pea pesto

PESCADO & MARISCOS (FISH & SEAFOOD)

LUBINA (subject to availability) 32

Pan seared European sea bass, spring peas, Spanish white beans, mint broth (GF)

PULPO A LA SARTÉN 27

Seared octopus, fingerling potatoes, Spanish olives, cucumber salsa verde (GF)

ALCACHOFAS CRUJIENTES 16

Crispy artichoke hearts, beets, goat cheese, preserved lemon aioli (V, GF, D)

SHISHITOS 13

Fried shishito peppers, escama sea salt (GF, VG)

CROQUETAS (subject to availability) 15

Daily croquetas, seasonal aioli (D)

BERENJENA 16

Grilled eggplant, toasted pistachios, pistachio-anchovy aioli (N)

TORRADA DE ANCHOAS 18

Grilled Catalán bread, truffle brandade, white anchovies, black olivade (D)

CARNE (MEAT)

POLLO AL CARBÓN 32

Grilled free-range chicken, carrots, white beans, sweet onions, vinegar glaze (GF, D)

HAMBURGUESA IBÉRICA 28

Grilled angus beef burger, melted arzúa cheese, tomato confit, piquillo pepper, patatas bravas (D)

ENTRAÑA 33

Herb dusted prime hanger steak, Pedro Ximénez reduction, sea salt (GF)

CHULETON (subject to availability) 150 2.2 lb – for two or more

Grilled prime rib-eye steak on the bone, fingerling (GF) potatoes, spring onions, mushrooms, piquillo peppers, garlic mojo

DESSERT

PASTEL DE QUESO VASCO 14

Basque burnt cheesecake (GF, D)

TORRIJA 14

Brioche bread pudding, passion fruit, double cream, orange marmalade (D)

COCTEL (COCKTAILS)

KALIMOTXO OF 17

Whiskey, kalimotxo syrup, angostura bitters

MARGARITA BRAVAS 17

Tequila, paprika, triple sec, lime

GIBRALTAR NEGRONI 17

Sombra mezcal, Select aperitivo, Lustau rose vermouth, Moroccan mint

COMANDANTE ON VACATION 17

Vodka, ginger, passionfruit, hibiscus

CERVEZA (BEER)

ESTRELLA DE GALICIA 7

Light-bodied lager

RESERVA ESPECIAL 1906 7

Medium-bodied lager

SANGRIA

TINTO (RED) 500ML 35 / 1L 55

Spanish red wine, brandy, pomegranate, citrus, red wine ice cube

ROSADO (ROSE) 500ML 35 / 1L 55

Spanish rose wine, vodka, seasonal berries, thyme

CAVA Glass 16

Cava, quince, cloves, allspice, star anise

&TONICA (GIN-TONICS)

AMAZON & TONIC 17

Amazzeni gin, cold brew, Fever Tree Aromatic tonic, chili threads

DRAGON AT THE GATE 17

Gin Mare, orgeat, salted caramel, Vichy Catalan tonic

GREEK & TONIC 17

Gin, Kleos Mastiha, Fever Tree Mediterranean tonic, lemon, sage

WINE BY THE GLASS

BLANCO (WHITE)

COLUMNA

ALBARINO, RIAS BAIXAS, 2020.....16

BALEA

GETARIAKO TXOKOLINA, 2020.....16

"CELESTE"

VERDEJO, RUEDA, 2020.....15

TINTO (RED)

ZETA

GARNACHA, CEBREROS, 2018.....16

TRITON

TINTA DE TORO, TORO, 2017.....13

CERRO ANON GRAN RESERVA

MAZUELO-GRACIANO, RIOJA 2011.....18

ESPUMOSO (SPARKLING)

CONQUILLA

CAVA BRUT, CAVA, NV.....12

RAVENTÓS

CAVA ROSAT BRUT, PENEDÉS, 2017.....17

ROSADO (ROSE)

ROXA

GARNACHA, NAVARRA 2020.....15

WINE BY THE BOTTLE

BLANCO (WHITE)

MEDIUM BODIED

"LEIRANA"
ALBARINO, RIAS BAIXAS, 2020.....68

DO FERREIRO
ALBARIÑO, RIAS BAIXAS, 2017.....72

FULL BODIED

FINCA LA EMPERATRIZ
VIURA, RIOJA, 2012.....92

PREDICADOR BLANCO
BENJAMIN ROMEO, VIURA-GARNACHA
BLANCA-MALVASIA, RIOJA, 2017.....72

ESPUMOSO (SPARKLING)

CAVA

AMEZTOI "HIJO DE RUBENTIS"
HONDARRABI BELTZA, GETARIAKO TXAKOLINA, 2015

PERE VENTURA
CAVA ROSE BRUT, CATALUNYA, 2013.....125

JUVÉ Y CAMPS
CAVA GRAN RESERVA, CATALUNYA, 2011.....105

CHAMPAGNE

VEUVE CLICQUOT
PONSARDIN, BRUT, NV.....105

VEUVE CLICQUOT
PONSARDIN, ROSÉ BRUT, NV115

KRUG
GRANDE CUVÉE, NV.....350

DOM PÉRIGNON
BRUT, 2004.....425

SAKE

HEAVENSAKE
JUNMAI DAIGINJO.....195

SIDRA (CIDER)

BARRIKA
BASQUE APPLE CIDER.....34

TINTO (RED)

LIGHT BODIED

"ÀN," ÀNIMA NEGRA
CALLET-MANTO NEGRO, MALLORCA, 2017.....102

MEDIUM BODIED

MARTA DE BALTÀ
SYRAH, PENEDÉS, 2014.....185

HISENDA MIRET
GARNACHA, PENEDÉS, 2017.....105

"PRADO ENEA"
MUGA, TEMPRANILLO-GARNACHA-
MAZUELO-GRACIANO, RIOJA, 2014.....175

GV5
CARIÑENA-GARNACHA-CABERNET SAUVIGNON
PRIORAT, 2012.....160

TORRE MUGA
MUGA, TEMPRANILLO-MAZUELO-GRACIANO
RIOJA, 2014.....225

FULL BODIED

EL PUNTIDO GRAN RESERVA
TEMPRANILLO, RIOJA, 2006.....120

TRIGA
MONASTRELL-CABERNET SAUVIGNON
ALICANTE, 2016.....98

LA VINYETA,
CARIÑENA-GARNACHA, PRIORAT, 2009.....155

VICTORINO
TESO LA MONJA, TINTA DE TORO, TORO, 2016.....135

"UNICO,"
VEGA SICILIA, TEMPRANILLO-CABERNET SAUVIGNON,
RIBERA DEL DUERO, 2006.....975

HAPPY HOUR

FOOD

GARBANZOS FRITOS 5

Crispy garbanzos, sumac mojo (GF, VG)

PATATAS BRAVAS 6

Crispy potato, spicy brava sauce, pimentón (V, GF, D)

PAN TUMACA 6

Grilled country bread, shaved tomato, olive oil (V)

COLIFLOR AL YOGURT 8

Multicolor cauliflower, Greek yogurt, citrus pepper (V, N)

SHISHITOS 7

Fried shishito peppers, escama sea salt (GF, VG)

HAMBURGUESA IBÉRICA 14

Grilled angus beef burger, melted arzúa cheese, tomato confit, piquillo pepper, patatas bravas (D)

COCKTAILS

KALIMOTXO 11

Whiskey, kalimotxo syrup, angostura bitters

GIBRALTAR NEGRONI 11

Sombra mezcal, Select aperitivo, Lustau rose vermouth Moroccan mint

MARGARITA BRAVAS 11

Tequila, paprika, triple sec, lime

WINE

HOUSE RED 10

Tinto del Pais

HOUSE WHITE 10

Verdejo

CERVEZA

ESTRELLA DE GALICIA 5

Light-bodied lager

RESERVA ESPECIAL 1906 5

Medium bodied lager