

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 (VG)

PESCADO & MARISCOS (FISH & SEAFOOD)

LUBINA EN COSTRA DE SAL 32

Sea salt encrusted European bass, winter greens, garbanzos, golden raisins, pumpkin seeds, saffron-citrus infusion (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, harissa-romesco, sea salt (GF) (N)

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

Grilled prime rib-eye steak on the bone, fingerling 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

QUINCE ROYALE 17

Spanish brandy, cava, membrillo syrup, Peychaud's bitters, winter spices

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.....13

"CELESTE" FAMILIA TORRES

VERDEJO, RUEDA, 2020.....15

TINTO (RED)

ZETA

GARNACHA, CEBREROS, 2019.....16

TRITON

TINTA DE TORO, TORO, 2018.....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

LA COMARCAL

CHARDONNAY-MERSEGUERA, VALENCIA, 2020.....55

LEIRANA

ALBARINO, RIAS BAIXAS, 2020.....68

DO FERREIRO

ALBARIÑO, RIAS BAIXAS, 2019.....72

"FORCADA" FAMILIAS TORRES

FORCADA, PENEDES, 2016.....165

FULL BODIED

FINCA LA EMPERATRIZ

VIURA, RIOJA, 2012.....92

"PREDICADOR BLANCO" BENJAMIN ROMEO

BENJAMIN ROMEO, VIURA-GARNACHA
BLANCA-MALVASIA, RIOJA, 2012.....72

ESPUMOSO (SPARKLING)

CAVA

AMEZTOI "HIJO DE RUBENTIS"

HONDARRABI BELTZA, GETARIAKO TXAKOLINA..... 70

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, 2009.....425

SAKE

HEAVENSAKE

JUNMAI DAIGINJO.....195

TINTO (RED)

LIGHT BODIED

"ÀN," ÀNIMA NEGRA

CALLET-MANTO NEGRO, MALLORCA, 2018.....102

MEDIUM BODIED

DOMINIO ROMANO

TINTO FINO, RIBERA DEL DUERO, 2015.....85

VENUS LA UNIVERSAL

CARIÑENA-SYRAH-GARNACHA, MONTSANT, 2016...95

MARTA DE BALTÀ

SYRAH, PENEDES, 2014.....185

HISENDA MIRET

GARNACHA, PENEDES, 2017.....105

"PRADO ENEA" MUGA

MUGA, TEMPRANILLO-GARNACHA-
MAZUELO-GRACIANO, RIOJA, 2014.....175

GV5

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

"TORRE MUGA" MUGA

MUGA, TEMPRANILLO-MAZUELO-GRACIANO
RIOJA, 2016.....225

FULL BODIED

EL PUNTIDO GRAN RESERVA

TEMPRANILLO, RIOJA, 2007.....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

"MAS LA PLANA" FAMILIA TORRES

CABERNET SAUVIGNON, PENEDES, 2010.....245

"UNICO" VEGA SICILIA

VEGA SICILIA, TEMPRANILLO-CABERNET SAUVIGNON,
RIBERA DEL DUERO, 2011.....1250

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