

## TAPAS (SMALL PLATES)

In typical Spanish style, food comes out when ready.

### PAN TUMACA 12

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

### COLIFLOR AL YOGURT 16

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

### BRAVAS CON HUEVAS MARINAS 18

Crispy potatoes, trout and black lumpfish caviar, shaved bottarga, citrus-soy, spicy brava sauce

### ARUGULA SALVAJE Y RABANOS 19

Wild arugula, radish, asparagus, idiazabal, spring onions, almonds, citrus and cabernet vinaigrette (GF, N, D)

### TOSTA DE BACALAO 23

Smoked cod fish, country bread toast, piquillo pepper and honey marmalade, dried empeltre olives

### IBERICO 37

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

### ALCACHOFAS CRUJIENTES 18

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) 16

Daily croquetas, seasonal aioli (D)

### BERENJENA 17

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

### ANCHOAS Y REMOLACHA 18

Beet carpaccio, pickled Catalan anchovies, citrus garum, toasted pistachios (GF, N)

### MORUNO DE VACA (subject to availability) 20

Seared skirt steak pincho, chimichurri, paprika, crispy garbanzo

### PULPO CON CENIZAS 28

Canary Island octopus, calçot aioli, seaweed, caper berries, black beans, meyer lemon (GF)

## ARROZ (RICE & PASTA)

### ARROZ DE VERDURAS EN COSTRA 29

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

### ROSSEJAT RÁPIDA 31

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

### ARROZ VASCO 35

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

### ALGAS GALLEGAS AL MOLE VASCO 29

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

## PESCADO (FISH)

### LUBINA EN COSTRA DE SAL 34

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

## CARNE (MEAT)

### POLLO AL CARBÓN 34

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

### HAMBURGUESA IBÉRICA 29

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

### ENTRAÑA 35

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 (GF)

## 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 O.F. 18**

Whiskey, kalimotxo syrup, angostura bitters

### **IMITATION OF LIFE 18**

Rum, guava, aloe vera liqueur, lime, aquafaba, cinnamon

### **GIBRALTAR NEGRONI 18**

Sombra mezcal, Italian red bitter, Lustau rose vermouth, Moroccan mint

### **COMANDANTE ON VACATION 18**

Tequila, ginger, passionfruit, lime, hibiscus

### **BALEARIC SUNSET 18**

Tequila, triple sec, blood orange, thai red chili, lime

### **BESO DE SOL 18**

Vodka, vanilla liqueur, ruby red grapefruit, aquafaba, rock sugar

## CERVEZA (BEER)

### **MAHOU 6**

Light-bodied lager

### **RESERVA ESPECIAL 1906 7**

Medium-bodied lager

## SANGRIA

### **TINTO (RED) 500ML 42 / 1L 70**

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

## &TONICA (GIN-TONICS)

### **DRAGON AT THE GATE 18**

Gin Mare, orgeat, salted caramel, Fever Tree tonic

### **GREEK & TONIC 18**

Stray Dog gin, Kleos Mastiha, Fever Tree Mediterranean tonic, lemon, thyme

### **SPRING & TONIC 18**

Nordes gin, Creme de Violette, Fever Tree elderflower tonic

## 0% ABV (Non-Alcoholic Cocktails)

### **POMEGRANATE LIMEADE 9**

Lime, housemade pomegranate syrup

### **NA COMANDANTE ON VACATION 9**

Passionfruit, ginger, aquafaba, hibiscus

### **NA IMITATION OF LIFE 9**

Guava, lime, cinnamon

## WINE BY THE GLASS

### BLANCO (WHITE)

#### LA COMARCAL

CHARDONNAY-MERSEGUERA, VALENCIA, 2020.....16

#### BALEA

HONDARRABI ZURI, GETARIAKO TXAKOLINA, 2021.....13

#### "CELESTE" FAMILIA TORRES

VERDEJO, RUEDA, 2020.....15

### TINTO (RED)

#### ZETA

GARNACHA, CEBREROS, 2019.....16

#### TRITON

TINTA DE TORO, TORO, 2018.....13

#### ANARES GRAN RESERVA

TEMPRANILLO-GARNACHA-GRACIANO-MAZUELO  
RIOJA, 2010.....15

### 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

## TINTO (RED)

### LIGHT BODIED

#### SUPERNOVA

MANTONEGRO, BINISSALEM-MALLORCA, 2019.....69

### MEDIUM BODIED

#### ARZUAGA CRIANZA

TEMPRANILLO, RIBERA DEL DUERO, 2018.....69

#### DOMINIO ROMANO

TINTO FINO, RIBERA DEL DUERO, 2016.....88

#### HISENDA MIRET

GARNACHA, PENEDES, 2019.....108

#### "PRADO ENEA" MUGA

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

#### GV5

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

#### GRANS MURALLES

CARIÑENA-GARNACHA-GARRÓ-MONASTRELL,  
CONCA DE BARBERÀ, 2016.....315

### FULL BODIED

#### EL PUNTIDO GRAN RESERVA

TEMPRANILLO, RIOJA, 2007.....120

#### TRIGA

MONASTRELL-CABERNET SAUVIGNON  
ALICANTE, 2017.....98

#### "VICTORINO" TESO LA MONJA

TINTA DE TORO, TORO, 2016.....135

#### "MAS LA PLANA" FAMILIA TORRES

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

#### "UNICO" VEGA SICILIA

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

## BLANCO (WHITE)

### MEDIUM BODIED

#### LEIRANA

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

#### DO FERREIRO

ALBARIÑO, RIAS BAIXAS, 2020.....72

#### "FORCADA" FAMILIAS TORRES

FORCADA, PENEDES, 2016.....165

### FULL BODIED

#### "PREDICADOR BLANCO" BENJAMIN ROMEO

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

## ESPUMOSO (SPARKLING)

### CAVA

#### PERE VENTURA

CAVA ROSE BRUT, CAVA, 2013.....125

#### LLOPART

CAVA GRAN RESERVA, CATALUNYA, 2014.....95

### CHAMPAGNE

#### VEUVE CLICQOUT VINTAGE ROSE

BRUT ROSE, 2012.....210

#### DOM PÉRIGNON

BRUT, 2009.....425

### SAKE

#### HEAVENSAKE

JUNMAI DAIGINJO.....195

## HAPPY HOUR

### FOOD

#### GARBANZOS FRITOS 5

Crispy garbanzos (GF, VG)

#### PATATAS BRAVAS 10

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

#### PAN TUMACA 6

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

### COCKTAILS

#### KALIMOTXO 13

Whiskey, kalimotxo syrup, angostura bitters

#### GIBRALTAR NEGRONI 13

Sombra mezcal, Italian red bitter, Lustau rose vermouth, Moroccan mint

### WINE

#### HOUSE RED 10

#### HOUSE WHITE 10

In typical Spanish style, food comes out when ready.

#### COLIFLOR AL YOGURT 9

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

#### SHISHITOS 7

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

#### HAMBURGUESA IBÉRICA 15

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

#### BALEARIC SUNSET 13

Tequila, triple sec, blood orange, thai red chili, lime

### CERVEZA

#### ESTRELLA DE GALICIA 5

Light-bodied lager

#### RESERVA ESPECIAL 1906 5

Medium bodied lager