

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, sepia, 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

ALHAMBRA RESERVA 1925 7

Medium-bodied lager

SANGRIA

TINTO (RED) 500ML 42 / 1L 70

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

GINEBRA Y TÓNICA (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)

BALEA

HONDARRABI ZURI, GETARIAKO TXAKOLINA, 2021 13

"CELESTE" FAMILIA TORRES

VERDEJO, RUEDA, 2020. 15

COLUMNNA

ALBARIÑO, RIAS BAIXAS, 2021..... 16

TINTO (RED)

TRITON

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

ANARES GRAN RESERVA

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

ZETA

GARNACHA, CEBREROS, 2019..... 16

ESPUMOSO (SPARKLING)

CONQUILLA

CAVA BRUT, CAVA, NV 12

RAVENTÓS

CAVA ROSAT BRUT, PENEDÉS, 2020. 17

ROSADO (ROSE)

ROXA

GARNACHA, NAVARRA 2021..... 15

WINE BY THE BOTTLE

TINTO (RED)

LIGHT BODIED

SUPERNOVA

MANTONEGRO, BINISSALEM-MALLORCA, 2020. 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

GV5

CARIÑENA-GARNACHA-CABERNET SAUVIGNON
PRIORAT, 2012. 160

"PRADO ENEA" MUGA

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

GRANS MURALLES

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

FULL BODIED

TRIGA

MONASTRELL-CABERNET SAUVIGNON
ALICANTE, 2017. 98

EL PUNTIDO GRAN RESERVA

TEMPRANILLO, RIOJA, 2007. 120

"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

LA COMARCAL

CHARDONNAY-MERSEGUERA, VALENCIA, 2020. 55

LEIRANA

ALBARINO, RIAS BAIXAS, 2021. 68

DO FERREIRO

ALBARIÑO, RIAS BAIXAS, 2021. 72

"FORCADA" FAMILIAS TORRES

FORCADA, PENEDES, 2016. 165

FULL BODIED

"PREDICADOR BLANCO" BENJAMIN ROMEO

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

ESPUMOSO (SPARKLING)

CAVA

LLOPART

CAVA GRAN RESERVA, CATALUNYA, 2014. 95

PERE VENTURA

CAVA ROSE BRUT, CAVA, 2013. 125

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

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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

ALHAMBRA RESERVA 1925 5

Medium-bodied lager