

TAPAS (SMALL PLATES)

In typical Spanish style, food comes out when ready.

PAN TUMACA 14

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

COLIFLOR AL YOGURT 19

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

BRAVAS CON HUEVAS MARINAS 21

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

ARUGULA SALVAJE Y RABANOS 23

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

TOSTA DE BACALAO 24

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

IBERICO 39

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

SETAS AL MOJO 19

Shiitake, capricho goat cheese, Canarian cilantro mojo, seaweed-plankton butter (D, GF, V)

SHISHITOS 14

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

CROQUETAS (subject to availability) 18

Daily croquetas, seasonal aioli (D)

BERENJENA 19

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

ANCHOAS Y REMOLACHA 21

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

MORUNO DE VACA (subject to availability) 22

Seared skirt steak pincho, chimichurri, paprika, crispy garbanzo

PULPO CON CENIZAS 31

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

ARROZ (RICE)

Shareable

ARROZ DE VERDURAS EN COSTRA 45

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

ARROZ VASCO 47

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

PASTA

ALGAS GALLEGAS AL MOLE VASCO 30

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

ROSSEJAT RÁPIDA 34

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

PESCADO (FISH)

LUBINA EN COSTRA DE SAL 37

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

CARNE (MEAT)

POLLO AL CARBÓN 36

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

HAMBURGUESA IBÉRICA 34

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

ENTRAÑA 39

Herb dusted prime hanger steak, harissa-romesco, sea salt (GF, N)

CHULETON (subject to availability) 160

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)

POSTRE (DESSERT)

PASTEL DE QUESO VASCO 16

Basque burnt cheesecake (GF, D)

TORRIJA 16

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

COCTEL (COCKTAILS)

KALIMOTXO O.F. 18

Whiskey, kalimotxo syrup, angostura bitters

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 8

Light-bodied lager

ALHAMBRA RESERVA 1925 9

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)

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

WINE BY THE GLASS

BLANCO (WHITE)

BALEA UNFILTERED

HONDARRABI ZURI-HONDARRABI ZURI ZERRATIE,
BIZKAIKO TXAKOLINA, 2021 14

"CELESTE" FAMILIA TORRES

VERDEJO, RUEDA, 2020 15

COLUMNNA

ALBARIÑO, RIAS BAIXAS, 2021..... 16

TINTO (RED)

TRITON

TINTA DE TORO, TORO, 2021..... 17

VIUDA NEGRA CRIANZA

TEMPRANILLO, RIOJA, 2019..... 19

ZETA

GARNACHA, CEBREROS, 2019..... 16

ESPUMOSO (SPARKLING)

CONQUILLA

CAVA BRUT, CAVA, NV 12

RAVENTÓS

CAVA ROSAT BRUT, PENEDÉS, 2020. 19

ROSADO (ROSE)

ROXA

GARNACHA, NAVARRA 2021..... 15

WINE BY THE BOTTLE

TINTO (RED)

LIGHT BODIED

SUPERNOVA

MANTONEGRO, BINISSALEM-MALLORCA, 2020.69

PORTENTO

PETIT VERDOT, LA MANCHA, 201858

LA VINYA D'EN TOMAS

GARNACHA-MOSCATEL, CATALUNYA, 2021.....62

MEDIUM BODIED

VARIETAL DE ONDARRE

MAZUELO, RIOJA, 202062

ARZUAGA CRIANZA

TEMPRANILLO, RIBERA DEL DUERO, 2019.....78

HISENDA MIRET

GARNACHA, PENEDES, 2019. 119

GV5

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

"PRADO ENEA" MUGA

TEMPRANILLO-GARNACHA-
MAZUELO-GRACIANO, RIOJA, 2015.195

GRANS MURALLES

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

THARTLAN

SYRAH, COSTERS DEL SEGRE, 2017.....108

FULL BODIED

TRIGA

MONASTRELL-CABERNET SAUVIGNON
ALICANTE, 2017.104

EL PUNTIDO GRAN RESERVA

TEMPRANILLO, RIOJA, 2007.....138

"MAS LA PLANA" FAMILIA TORRES

CABERNET SAUVIGNON, PENEDES, 2007..... 245

PIGAR

BOBAL, UTIEL-REQUENA, 2018.....62

BLANCO (WHITE)

MEDIUM BODIED

LA COMARCAL

CHARDONNAY-MERSEGUERA, VALENCIA, 2021..... 55

LEIRANA

ALBARINO, RIAS BAIXAS, 2021.....68

DO FERREIRO

ALBARIÑO, RIAS BAIXAS, 2021.....72

"FORCADA" FAMILIAS TORRES

FORCADA, PENEDES, 2016. 165

FULL BODIED

ACÚSTIC

GARNACHA BLANCA, MACABEU, GARNACHA ROJA,
PANSAL, MONTSANT, CATALUNYA, 2021.....62

LA ANTIGUA CLASSICO

VIURA, GARNACHA BLANCA, TEMPRANILLO BLANCO,
RIOJA, 2018.....68

MICROBIO

MADRID, VERDEJO, 2018.....58

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

KRUG

BRUT GRANDE CUVÉE, 170ÉME EDITION, NV475

SAKE

HEAVENSAKE

JUNMAI DAIGINJO.....195

ROSE

TXOMIN ETXANIZ

HONDARRABI BELTZA, GETARIAKO
TXAKOLINA, 202055

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

Available daily from 5:30PM - 6:30PM at our bar top only. 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

ALHAMBRA RESERVA 1925 5

Medium-bodied lager