

## 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)

### CRUDO 25

Faroe Island salmon tartare, borage cress, raw beets, red onions, spicy sesame oil (GF)

### 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)

*(GF) Gluten Free (V) Vegetarian (VG) Vegan (SH) Contains Shellfish (N) Contains Nuts (D) Contains Dairy*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## **COCTEL (COCKTAILS)**

### **KALIMOTXO O.F. 18**

Whiskey, kalimotxo syrup, angostura bitters

### **CIELOS AZULES 18**

Madre mezcal, peach, blue curacao, lime, spiced rim

### **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, 2022..... 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

#### **PETIT ALBET**

CAVA ROSE BRUT RESERVA, CLASSIC PENEDÉS, 2020. .... 15

### **ROSADO (ROSE)**

#### **ROXA**

GARNACHA, NAVARRA 2021..... 15

# WINE BY THE BOTTLE

## TINTO (RED)

### LIGHT BODIED

#### SUPERNOVA

MANTONEGRO, BINISALEM-MALLORCA, 2020. ....69

#### PORTENTO

PETIT VERDOT, LA MANCHA, 2018 .....58

#### LA VINYA D'EN TOMAS

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

### MEDIUM BODIED

#### VARIETAL DE ONDARRE

MAZUELO, RIOJA, 2020 .....62

#### ARZUAGA CRIANZA

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

#### HISENDA MIRET

GARNACHA, PENEDES, 2019. .... 119

#### "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

#### USOA DE BAGORI

TEMPRANILLO-GRACIANO, RIOJA, 2008.....99

### FULL BODIED

#### TRIGA

MONASTRELL-CABERNET SAUVIGNON  
ALICANTE, 2017. ....110

#### GV5

CARIÑENA-GARNACHA-CABERNET SAUVIGNON  
PRIORAT, 2012.....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, 2022.....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, NV .....475

### SAKE

#### HEAVENSAKE

JUNMAI DAIGINJO.....195

### ROSE

#### TXOMIN ETXANIZ

HONDARRABI BELTZA, GETARIAKO  
TXAKOLINA, 2020 .....55

## 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

#### GREEK & TONIC 13

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

### 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

*(GF) Gluten Free (V) Vegetarian (VG) Vegan (SH) Contains Shellfish (N) Contains Nuts (D) Contains Dairy*

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