

## 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, D)

### 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 (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. 17**

Whiskey, kalimotxo syrup, angostura bitters

### **MARGARITA BRAVAS 17**

Tequila, smoked spicy paprika, triple sec, lime

### **GIBRALTAR NEGRONI 17**

Sombra mezcal, Italian red bitter, 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

## &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)**

#### **LA COMARCAL**

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

#### **BALEA**

HONDARRABI ZURI, GETARIAKO TXAKOLINA, 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**

TEMPRANILLO-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

#### 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

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

## ESPUMOSO (SPARKLING)

### CAVA

#### AMEZTOI "HIJO DE RUBENTIS"

HONDARRABI BELTZA, GETARIKO TXAKOLINA..... 70

#### PERE VENTURA

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

#### LLOPART

CAVA GRAN RESERVA, CATALUNYA, 2011.....95

### CHAMPAGNE

#### VEUVE CLICQUOT

PONSARDIN, BRUT, NV.....105

#### VEUVE CLICQUOT

PONSARDIN, ROSÉ BRUT, NV .....115

#### 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, PENEDÉS, 2014.....185

#### HISENDA MIRET

GARNACHA, PENEDÉS, 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

#### 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, 2016.....98

#### LA VINYETA

CARIÑENA-GARNACHA, PRIORAT, 2009.....155

#### "VICTORINO" TESO LA MONJA

VICTORINO, 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

## 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, Italian red bitter, Lustau rose vermouth, Moroccan mint

#### MARGARITA BRAVAS 11

Tequila, smoked spicy paprika, triple sec, lime

### WINE

#### HOUSE RED 10

#### HOUSE WHITE 10

### CERVEZA

#### ESTRELLA DE GALICIA 5

Light-bodied lager

#### RESERVA ESPECIAL 1906 5

Medium bodied lager