

TO BEGIN - PARA EMPEZAR

Toasted Pelayo bread with tomato or with fresh garlic mayonnaise*	£1.60 / £2.00	● ●
<i>Pan de Pelayo con tomate o con ali-oli*</i>		
Homemade croquettes	£4.25	
<i>Croquetas caseras</i>		
Argentinean pasties	£4.25	
<i>Empanadillas Argentinas</i>		
Calentita with a twist	£4.50	● ● ●
<i>Calentita es un budín típico de Gibraltar hecho con harina de garbanzos</i>		
Homemade Foie with Pedro Ximenez and toasted bread*	£5.00	
<i>Foie casero al Pedro Ximenez con pan tostado*</i>		
Cheese platter	£4.50 / £7.50	● ●
<i>Tabla de quesos variados</i>		
Acorn-fed 100% Iberian mixed platter, DO Los Pedroches*	£8.00 / £15.00	● ●
<i>Tabla mixta de jamón de bellota 100% ibérico, chorizo, salchichón y lomo, DO Los Pedroches*</i>		
Acorn-fed 100% Iberian pork ham platter, DO Los Pedroches*	£10.00 / £18.00	● ●
<i>Tabla de Jamón de bellota 100% Ibérico, DO Los Pedroches*</i>		
Oyster platter (6 pieces)	£16.00	●
<i>Plato de ostras (6 piezas)</i>		

VEGETABLES - VEGETALES

Chard Pie	£3.00	●
<i>Torta de acelga</i>		
Spanish potato omelette	£3.00	● ● ●
<i>Tortilla Española</i>		
Tomato salad with garlic and oregano	£3.00	● ● ●
<i>Tomates aliñados con ajo y orégano</i>		
Goat cheese salad	£4.00	● ●
<i>Ensalada de queso de cabra</i>		
Grilled vegetables	£4.00	● ● ●
<i>Verduras a la parrilla</i>		
Buffalo Mozzarella and tomato salad with homemade pesto	£4.25	● ● ●
<i>Ensalada de Mozzarella de Búfala con tomates y pesto casero</i>		
Grilled padrón peppers – small green peppers	£4.50	● ● ●
<i>Pimientos de Padrón</i>		
Vegetarian Moroccan Tagine	£4.50	● ● ●
<i>Tagine Marroquí de verduras</i>		

● Gluten Free	● Bread and DOLIVA oil*	£2.00
● Dairy Free	● Pan y aceite DOLIVA*	
● Vegetarian		
● Contains Fish		
● Contains Nuts		
● Crustaceans		



Vinopolis Gastrobar Ltd 30 John Mackintosh Square GX11 1AA Gibraltar
Tel: 200 70201 info@vinopolisgastrobar.gi www.vinopolisgastrobar.gi

VINOPOLIS GASTROBAR

Mediterranean small dishes to share or to eat individually

Please ask our staff for our daily specials or check the boards

Vegan menu available

*Gluten free bread available

We offer the main room for private events, please ask a member of staff for details or email info@vinopolisgastrobar.gi

“In victory, you deserve Champagne. In defeat you need it.”
Napoleon Bonaparte

“I can certainly see that you know your wine. Most of the guests who stay here wouldn't know the difference between Bordeaux and Claret.”
Basil Fawlty, Fawlty Towers

“Age is just a number. It's totally irrelevant unless, of course, you happen to be a bottle of wine.”
Joan Collins

Opening Hours:
Monday to Friday 8:00 – 23:00
Saturday 10:00 – 23:00
Sunday 10:00 – 22:00



WhatsApp Table Bookings & General Enquiries:
+350 5405 9071

FROM THE SEA - DEL MAR

Shrimp fritters	£4.00	●
<i>Tortillitas de Camarones</i>		
Cod pasties	£4.00	●
<i>Pasteis de Bacalhau</i>		
Grilled octopus platter	£4.50	●
<i>Pulpo al pimentón</i>		
Crispy fried anchovies with lemon	£4.50	●
<i>Boquerones al limón</i>		
Moules marinière	£4.50	● ●
<i>Mejillones al vino blanco</i>		
Gambas Pil Pil style	£4.50	●
<i>Gambas al Pil Pil</i>		
Baby red mullet with fresh peas	£6.50	● ●
<i>Salmonetes con guisantes frescos</i>		
Sea Bass with piquillo sauce and artichoke mousse	£7.00	●
<i>Lubina con salsa de pimientos de piquillo y mousse de alcachofa</i>		

FROM THE LAND - DE LA TIERRA

Chicken wings with garlic and lemon	£4.00	●
<i>Alitas de pollo con ajo y limón</i>		
Slow-cooked Oxtail	£4.50	
<i>Rabo de Toro</i>		
Chistorra sausage with egg and chips	£4.50	
<i>Txistorra con huevos rotos y patatas fritas</i>		
Black pudding, piquillo sauce and quail's eggs	£4.50	● ●
<i>Morcilla, salsa de piquillo y huevos de codorniz</i>		
Rosemarie's Rosto	£4.50	●
<i>Plato Genovés-Gibraltareño de pasta, carne y verduras</i>		
Meat Moroccan tagine	£6.00	● ●
<i>Tagine Marroquí de carne</i>		
Gibraltar meat "Rollitos"	£6.50	●
<i>Rollitos de carne de Gibraltar</i>		
Selection of mini hamburgers	£7.00	
<i>Selección de mini hamburguesas</i>		
Retinto Sirloin	£7.50	● ●
<i>Solomillo de retinto</i>		

DESSERTS - POSTRES

Crema Catalana	£3.50	●
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Heavenly egg and syrup pudding (The Boss's Favourite)	£3.50	●
<i>Tocino de cielo</i>		
Passion Fruit or Lemon sorbet	£3.50	● ●
<i>Sorbete de Fruta de la Pasión o de Limón</i>		
Chocolate fudge cake	£3.50	●
<i>Tarta de chocolate</i>		
Green Tea and Black Sesame ice cream	£3.50	●
<i>Helado de Té verde y de Sésamo negro</i>		
Chocolate truffles	£4.00	● ●
<i>Trufas heladas de chocolate</i>		
Moroccan pastries	£4.00	●
<i>Pasteles marroquíes</i>		