

Menu



Number one in Gibraltar!

THE TASTING ROOM

GASTRO WINE BOUTIQUE

TO SHARE... OR NOT!

CHICKEN FINGERS £8

Crispy tenders of Lemon infused Chicken Fillet with a Sour Lemon & Honey Mustard Dip.

CRISPY STEAK FINGERS £9

Spicy tender beef steak fingers served with a homemade Jalapeno, Garlic gravy.

FIRE CRACKER PRAWNS £9

King prawns wrapped in a crisp blanket of Filo pastry & served with a sweet Chilli dip.

KING PRAWNS £10.95

King prawn lightly floured and served in a basket alongside fresh aioli dip

AUBERGINE CHIPS £6

Better known as Berejena con miel... Lightly fried and drizzled with Sugar Cane Honey.

GOLDEN JOHN DORY £7

Golden chunks of fresh John Dory. Have it battered & smothered in Tomato and Roast Pepper salsa, grilled or fried - your choice!

DEEP FRIED BRIE £7

French Brie, coated in our special crispy coating and deep fried to molten perfection, served with Binky Kitchen homeade Cranberry Sauce.

HUEVOS ROTOS FOIE £9

Our crispy fresh chips topped with farm fresh eggs and Port infused pan seared Foie.

HUEVOS ROTOS BELLOTA £7

Our crispy fresh chips topped with farm fresh eggs and Pata Negra Ham

THE REAL PRAWN PIL PIL £9

You've tried the rest, now try the best!

HOG ROAST £6

Freshly roasted leg of Pork, thinly sliced, laid on a bed of crisps & sprinkled with Sea Salt Flakes.

PAYOYO CHEESE £12

Our unique Semi Cured Goats Cheese from La Abuela Agustina in Grazalema.

PATA NEGRA HAM £12.95

Acorn fed "Pata Negra" cured ham. A delicacy from Gujuelo in the North of Spain.

Add warm toasted almonds—£3

50/50 £12.95

Our most popular choice, a perfect combination of both of the above.

THE CHEESE BOARD

No Wine Shop can go without!

The Chef's selection of our most delectable cheeses.

Small Board £12.50

Large Board £18.50

CAPRESE POPS £6

Basil infused Olive Oil bathes these sweet Cherry Tomatos and fresh Mozzarella

GUACAMOLE PRAWNS £8

Fresh Guacamole in a tartlet topped with Tiger Prawns & a touch of Binky's kitchen Sweet Chilli



Menu

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- CROQUETAS SERRANO** £6
Delicious home made with chunks of serrano ham to bite through.
- CROQUETAS PUCHERO** £6
Local favourite, these crispy croquettes made with beef stew are to die for.
- CROQUETAS MUSHROOMS** £6
Love your mushrooms? these Croquettes bring out the best of the chef's selection.
- CROQUETAS STILTON** £6
Small and deliciously cheesy accompanied by caramelized red onions.
- CROQUETA SPECIAL** each £1.95
When available, Chef's chosen giant croquette - Like Russian Salad or Prawns Pili Pili. Please ask for any new delectable combinations.
- ARGENTINIAN MEAT PASTIE** each £1.95
Authentic Argentinian pasties, home made with tender loving care. **SPICY or NOT.**
- SMOKED BBQ BOURBON RIBS** £12.50
Dry rubbed then smoked and finished off with a Honey Bourbon glaze, these Baby Backs just fall off the bone!
- PULLED PORK SLIDER** £3.50
Louisiana style ribs, smoked & pulled then piled into a warm bun with a luscious apple and orange homemade Coleslaw. Drizzled with our Bourbon BBQ sauce.

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THE TASTING ROOM

GASTRO WINE BOUTIQUE

- MEATBALLS** £6.95
We love to change so please ask which are available, Teriyaki - Spicy, sweet & savoury, these homemade balls are the bomb! or Bourbon Lollipops - our famous BBQ sauce just makes these, finger licking!
- WONTON JALAPEÑO** £6.95
Spicy Jalapeños in a 3 Cheese mix, wrapped in a crispy Wonton. Get them before they run out!
- REVUELTO** £9
Scrambled eggs with Tiger Prawns & Salmon. Light and very tasty.

TOSTAS

A LARGE TOASTED CANAPE OF CRUNCHY WARM SPECIALISED BREAD CUT INTO 6 SHAREABLE PIECES - A CLASSIC FROM THE NORTH

- RUSTIC** £7
Our signature Goats Cheese melts beneath slices of Juicy and savoury Pata Negra.
- NORWEIGIAN** £8
Smoked Salmon and Cod abreast thin slices of ripe Tomatoes.
- CANTABRIC** £8
Cantabrian bread Anchovies lying on a bed of ripe Tomato and Red Onion slices.



DRINKS



Our shop is our wine list. With over 500 different wines at your disposal and at shop prices! There is nowhere in Gib or nearby offering this selection at these prices. Enjoy our Wines, because My Wines are Your Wined

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| 7D | £4.50 |
| Peppermint and other herbs make this an ideal combo with our Mint or Japanese Original Tonic | |
| BROCKMANS | £4.50 |
| Red fruits bursting out of the bottle! Combine it with Original Berries Tonic | |
| GET BACK BLUE | £4.50 |
| A classic Gin, good with any Tonic. | |
| TONICS | £2.00 |
| Choose from: Berries, Mint, Japanese Yuzu Ocha, Citrus or Classic. | |
| PACHARAN KANTXA | £4.50 |
| Best Pacharan in Spain? You tell us! | |
| BLACK JACK - 21 BOURBON | £4.50 |
| Kentucky Bourbon at its best, good on the rocks or as a mixer. | |
| DOG'S NOSE GIN BEER | £2.50 |
| Victorian take on lager, Gin infused, fresh and aromatic. | |
| ED HARDY VODKA | £4.50 |
| Designer by style Designer by nature | |
| AND MORE... | |

THE DELICIOUS BBQ



THE CHULETON

£25
per kg

JUICY CUT OF BEEF GARNISHED IN CHEFS SELECTED HERBS AND BRAISED TO PERFECTION A DISH TO SHARE, OR NOT.

GOURMET BURGER

£3.50
each

HAND PICKED FRESH CUTS OF BEEF AND BBQ'D TILL MEDIUM RARE. FOIE, FRENCH GOATS CHEESE & CARAMELISED ONIONS COMBINE TO MAKE THE BEST BURGER IN TOWN.

MINT CHICKEN PINCHITO

£2.50
each

LUSH MINT LEAVES ARE USED TO CREATE THIS STUNNING MARINADE WHICH WILL GLAZE THIS LOCAL FAVOURITE TO A SCRUMPTIOUS BITE

MOROCCAN BEEF PINCHITO

£3.00
each

THE CLASSIC FROM OUR NEIGHBOUR ACROSS THE STRAITS. FRESH SPICES ENJOY THE TENDER BEEF TO ENLIGHTEN YOUR SENSES

PHONE BOOKINGS
00350 200 69463

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www.mywinesgibraltar.com

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TASTING ROOM

The My Wines experience



WORLD WINES - GOURMET FOODS - EVENTS & MORE

TO SHARE OR NOT...

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| CHICKEN FINGERS | £8 |
| Crispy tenders of Lemon infused Chicken Fillet with a Sour Lemon & Honey Mustard dip. | |
| CRISPY STEAK FINGERS | £9 |
| Spicy beef steak fingers served with a roasted Jalapeño and Garlic gravy. | |
| FIRECRACKER PRAWNS | £9 |
| Chilli infused King Prawns wrapped in a crisp blanket and served with a sweet Chilli dip. | |
| AUBERGINE CHIPS | £6 |
| Lightly fried and drizzled with Sugar Cane Honey. | |
| GOLDEN COD | £7 |
| Golden chunks of fresh Cod smothered in a Tomato and roasted Pepper salsa. | |
| HUEVOS ROTOS FOIE | £9 |
| Freshly cut chips, farm eggs fried in chive and garlic infused olive oil and topped with Port wine pan seared Foie. | |
| HUEVOS ROTOS BELLOTA | £7 |
| Freshly cut chips, farm eggs fried in chive and garlic infused olive oil and topped with Iberico Ham. | |
| CROQUETTES | £6 |
| Choose from these homemade fusions: Stilton and roasted Pine Nuts, Granny's Caserole Stew, or Serrano Ham & Manchego Cheese. | |
| DEEP FRIED BRIE | £7 |
| Golden Chunks of French Brie, deep fried and served with Binky's Kitchen Cranberry sauce. | |

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| THE REAL PRAWNS PIL PIL | £9 |
| You've tried the rest, now try the best. | |
| HOG ROAST | £9 |
| Freshly roasted leg of pork, thinly sliced and laid on a bed of crisps sprinkled with salt flakes. | |
| PAYOYO CHEESE | £12 |
| Award winning Semi-Cured Goats cheese from La Abuela Agustina. | |
| PATA NEGRA HAM | £12 |
| Acorn fed 'Pata Negra' cured ham, a delicacy from Guijuelo in the North of Spain. | |
| 50/50 | £12 |
| Our most popular dish, a combination of both of the above, Pata Negra and Payoyo Cheese. | |
| THE CHEESE BOARD | £12 |
| We can't have a Wine Shop without this. Chef's selection of delectable cheeses. | |
| CAPRESE POPS | £6 |
| Basil infused Olive Oil on cherry tomatoes and fresh Mozzarella give this veggie dish a solid reputation. | |
| GUACAMOLE PRAWNS | £8 |
| Fresh Guacamole in a tartlet topped with Tiger Prawns and a touch of Binky's Sweet Chill. | |



MAY WE SUGGEST...
Not sure which Wine to choose?
Why not let us help you match a wine to your choice of dish?

PINTXOS

IN THE STYLE OF NORTHERN SPAIN THESE DELICIOUS CANAPES ARE SERVED ON A WARM SLICE OF GRILLED FRENCH BAGUETTE

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| FOIE LOVER | £4 |
| Pan Seared Port infused Duck Liver topped with Caramelized Apple and garnished with Rucula. | |
| ANCHOVY DELIGHT | £3 |
| Cantabrian Anchovies on warm Payoyo Goats Cheese Brushed with Binky's Kitchen Apricot Jam | |
| ANCHOVY CLASSIC | £3 |
| Cantabrian Anchovies on slices of Plum Tomato and Onion, drizzled with Olive Oil | |
| HEAVENLY BASKETS | £4 |
| Gorgeously crispy parcel filled with a fusion of Black Pudding and Tomato Relish. | |
| WALNUT SUPREME | £3 |
| Prize winning Payoyo Cheese with Roasted Walnuts and drizzled with Honey | |
| FRENCH ROULE | £3 |
| Warm French Goats Cheese with Caramelized Onions and Sherry Fig compote | |
| BRIE ERUPTION | £3 |
| Molten Brie topped with a crispy Bacon and Onion Marmalade | |
| HAVANA ZEST | £3 |
| Our Roasted Hog Boiled Ham and grilled Emmental topped with a Cuban Citrus gravy. | |



SPECIALS & DESSERTS

Check out our board or ask your waiter for our daily specials and desserts

THE TASTING ROOM - EVENTS

CORPORATE EVENTS, CELEBRATIONS, PARTIES OR JUST PLAIN FUN. MY WINES OFFERS IT ALL! TALK TO ANY OF US FOR MORE INFORMATION

from
£25 pp