

## TO BEGIN – PARA EMPEZAR

Homemade beef croquettes <i>Croquetas caseras de ternera</i>	£4.50	
Argentinean pasties served with chimichurri sauce <i>Empanadillas argentinas</i>	£4.75	●
Foie with Pedro Ximenez reduction and caramelised onions <i>Foie al Pedro Ximenez con cebolla caramelizada</i>	£5.95	
Crispy feta with smoked paprika infused honey and salad <i>Queso feta empanado con miel y ensalada</i>	£6.95	●
Cheese platter with walnuts and a tomato jam dip <i>Tabla de quesos variados con nueces y mermelada de tomate</i>	£7.50 / £10.50	● ●
Acorn-fed 100% Iberian mixed platter COVAP <i>Tabla mixta de jamón de bellota 100% ibérico, chorizo, salchichón y lomo COVAP</i>	£11.50 / £18.50	● ●
Acorn-fed 100% Iberian pork ham platter, DO Los Pedroches <i>Tabla de jamón de bellota 100% ibérico, DO Los Pedroches</i>	£14.95 / £20.95	● ●
BBQ Chicken wings <i>Alitas de pollo con salsa barbacoa</i>	£5.75	●

## VEGETABLES – VEGETALES

Chard pie <i>Torta de acelga</i>	£4.50	●
Spanish potato and onion confit omelette <i>Tortilla española</i>	£4.50	● ● ●
Vegetarian spring rolls <i>Rollitos de primavera</i>	£4.50	● ●
Fried aubergine wedges with a smoked honey and paprika dip <i>Berenjenas fritas con miel de pimentón ahumado</i>	£4.50	● ●
Goat cheese walnut and apple salad <i>Ensalada de queso de cabra con nueces y manzana</i>	£9.95	● ● ●
Buffalo mozzarella and tomato salad with a homemade pesto drizzle <i>Ensalada de Mozzarella di Búfala con tomates y pesto casero</i>	£5.95	● ● ●
Goat cheese risotto with sautéed asparagus <i>Risotto de queso de cabra y espárgagos</i>	£9.95	● ●

- Gluten Free\*
- Dairy Free
- Vegetarian
- Contains Fish
- Contains Nuts
- Crustaceans

\*Gluten free bread available



**Hungry Monkey**

We truly value your opinion. Please take a moment to review us on TripAdvisor  
[https://www.tripadvisor.com/Restaurant\\_Review-g187510-d11543723-Reviews-Vinopolis\\_Gastrobar-Gibraltar.html](https://www.tripadvisor.com/Restaurant_Review-g187510-d11543723-Reviews-Vinopolis_Gastrobar-Gibraltar.html)

# VINOPOLIS GASTROBAR

Mediterranean small dishes to share or to eat individually

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

We offer the main room for private events, please ask a member of staff for details or email [info@vinopolisgastrobar.gi](mailto:info@vinopolisgastrobar.gi)

## VEGAN - VEGANO

Toasted Pelayo bread with tomato <i>Pan tostado de Pelayo con tomate</i>	£3.50	● ●
Bread and DOLIVA oil (EVOO) <i>Pan y aceite DOLIVA (AOVE)</i>	£2.00	● ●
Tomato salad with garlic and oregano <i>Ensalada de tomate con ajo y orégano</i>	£3.00	● ● ●
Veggie croquettes with sweet chili sauce <i>Croquetas veganas con salsa de chili dulce</i>	£4.50	● ● ● ●
Mushroom pil-pil <i>Champiñones al pil-pil</i>	£4.50	● ● ●
Crispy vegan "cheese" with sweet chili sauce <i>"Queso" crujiente vegano con salsa de chile dulce</i>	£ 4.50	● ● ●
Falafel muhammara with salad <i>Falafel muhammara con ensalada</i>	£8.95	●
Quinoa and coriander burger with chips <i>Hamburguesa de quinoa y cilantro con patatas fritas</i>	£9.95	●

Opening Hours:  
Monday to Friday 8:00 – 23:00  
Saturday 10:00 – 16:00  
Sunday Closed

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[www.vinopolisgastrobar.gi](http://www.vinopolisgastrobar.gi)

## FROM THE SEA – DEL MAR

Grilled octopus platter <i>Pulpo al pimentón</i>	£7.50	●
Gambas pil-pil style <i>Gambas al pil-pil</i>	£6.50	● ●
Crispy calamari with sweet chili mayo <i>Calamares crujientes con mayonesa de chile dulce</i>	£9.95	●
Battered cod with chips <i>Bacalao rebozado con patatas fritas</i>	£7.95 / £10.95	●
Grilled baby squids with garlic & parsley olive oil dressing and salad <i>Chipirones a la plancha con ajo &amp; perejil y ensalada</i>	£12.95	● ●
Seafood black rice with piquillo pepper ali-oli	£8.95	● ●
Arroz negro con marisco y ali-oli de pimientos del piquillo	£11.95	● ● ●
Salmon Florentine with grilled vegetables and potato wedges <i>Salmon florentina con vegetales a la plancha y patatas</i>	£11.95	● ● ●

## FROM THE LAND – DE LA TIERRA

Slow-cooked oxtail with mashed potatoes <i>Rabo de Toro con puré de patatas</i>	£6.50	
Chistorra sausage with egg and chips <i>Txistorra con huevos rotos y patatas fritas</i>	£5.25 / £8.25	● ●
Black pudding, piquillo sauce and quail's eggs <i>Morcilla, salsa de piquillo y huevos de codorniz</i>	£5.95	● ●
Pork skewers with Greek salad and tzatziki sauce <i>Pinchito de cerdo con ensalada griega y salsa tzatziki</i>	£8.95 / £11.95	●
Selection of mini hamburgers <i>Selección de mini hamburguesas</i>	£10.95	
Retinto sirloin with potato wedges, grilled vegetables and pepper sauce <i>Solomillo de Retinto con patatas, vegetales a la plancha y salsa a la pimienta</i>	£12.95 / £19.95	●
Carrillada with Sherry Palo Cortado and mashed potatoes <i>Carrillada al Jerez Palo Cortado con puré de patatas</i>	£10.95	● ●

## DESSERTS – POSTRES

Heavenly egg and syrup pudding <i>Tocino de cielo</i>	£3.95	● ●
Chocolate fudge cake <i>Tarta de chocolate</i>	£5.50	
Chocolate truffles <i>Trufas heladas de chocolate</i>	£4.95	● ●
Carrot cake / Gluten free carrot cake <i>Tarta de zanahoria / Tarta de zanahoria sin gluten</i>	£5.50	●
Menodiciotto Parmigiano ice cream with walnuts and a balsamic glaze <i>Helado de Parmigiano menodiciotto con nueces y glaseado balsámico</i>	£5.95	● ●
Mixed berries cheesecake <i>Tarta de queso de frutas del bosque</i>	£5.95	