

## TO BEGIN - PARA EMPEZAR

Toasted Pelayo bread with tomato or with fresh garlic mayonnaise\*

*Pan de Pelayo con tomate o con ali-oli\**

Homemade croquettes

*Croquetas caseras*

Argentinean pasties

*Empanadillas Argentinas*

Calentita with a twist

*Calentita es un budín típico de Gibraltar hecho con harina de garbanzos*

Foie on toast with Pedro Ximenez\*

*Tosta de foie al Pedro Ximenez\**

Cheese platter

*Tabla de quesos variados*

Iberian Joselito mixed platter

*Surtido Ibérico Joselito de jamón, chorizo, salchichón y lomo*

Oyster platter (6 pieces)

*Plato de ostras (6 piezas)*

Iberian Joselito Ham platter\*

*Tabla de Jamón Joselito\**

\* We have gluten free brown and white bread available

\* *Tenemos pan sin gluten blanco e integral*

## VEGETABLES - VEGETALES

Chard Pie

*Torta de acelga*

Spanish potato omelette

*Tortilla Española*

Tomato salad with garlic and oregano

*Tomates aliñados con ajo y orégano*

Green salad

*Ensalada verde*

Buffalo Mozzarella and tomato salad

*Ensalada de Mozzarella de Búfala y tomates*

Vegetable stew

*Menestra de verduras*

Grilled padrón peppers – *small green peppers*

*Pimientos de Padrón*

Vegetarian Moroccan Tagine

*Tagine de vegetales*

● Gluten Free

● Dairy Free

● Vegetarian

● Contains Fish

● Contains Nuts

● Crustaceans

£1.60 / £1.80 ●●

£2.50

£3.00

£4.50 ●●●

£5.00

£7.50 ●●

£15.00 ●●

£16.00 ●

£18.00 ●●

£2.50 ●

£2.50 ●●●

£2.50 ●●●

£2.50 ●●●

£3.50 ●●

£4.00 ●●●

£4.50 ●●●

£4.50 ●●

# VINO POLIS GASTROBAR

Opening Hours

Monday to Saturday 8:00 – 23:00

Sunday 9:00 – 22:00

Please ask our staff for  
our daily specials

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)

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

“Penicillin cures, but wine makes people happy.”  
*Alexander Fleming*

“Men are like wine – some turn to vinegar,  
but the best improve with age.”  
*Pope John XXIII*

“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 Fawltly, Fawltly Towers*

“I cook with wine, sometimes I even add it to the food.”  
*W.C. Fields, circa 1930's*

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

## FROM THE SEA - DEL MAR

Grilled octopus platter

*Pulpo al pimentón*

Shrimp fritters

*Tortillitas de Camarones*

Crispy fried anchovies with lemon

*Boquerones al limón*

Cod pasties

*Pasteis de Bacalhau*

Mussels with Sherry vinaigrette

*Mejillones con vinagreta de Fino*

Clams with artichokes

*Almejas con alcachofas*

Baby red mullet with fresh peas

*Salmonetes con guisantes frescos*

Sea Bass with piquillo sauce and artichokes

*Lubina con salsa de pimientos de piquillo y alcachofa*

£3.50 ●

£4.00

£4.00 ●

£4.00 ●

£4.00 ●●

£6.00 ●

£6.50 ●●

£7.00 ●

## FROM THE LAND - DE LA TIERRA

Chicken wings with garlic and lemon

*Alitas de pollo con ajo y limón*

Slow-cooked Oxtail

*Rabo de Toro*

Chistorra sausage with duck egg and baby potatoes

*Chistorra con huevos y patatas*

Morcilla, piquillo peppers and quail's eggs

*Morcilla, pimientos de piquillo y huevos de codorniz*

Rosemarie's Rosto

*Plato Genovés-Gibaltareño de pasta, carne y verduras*

Meat or Vegetarian Moroccan tagine

*Tagine marroquí de carne o de vegetales*

Selection of mini hamburgers

*Selección de mini hamburguesas*

Gibraltarian meat "Rollitos"

*Rollitos de carne de Gibraltar*

Retinto Sirloin

*Solomillo de retinto*

£4.00 ●

£4.50

£4.50

£4.50 ●●

£4.50 ●

£6.00 ●●

£6.50

£6.50 ●

£7.50 ●●

## DESSERTS - POSTRES

Chocolate truffles

*Trufas heladas de chocolate*

Moroccan pastries

*Pasteles marroquíes*

Crema Catalana

*Crema Catalana*

Heavenly egg and syrup pudding (The Boss's Favourite)

*Tocino de cielo*

Passion Fruit or Lemon sorbet

*Sorbete de Fruta de la Pasión o de Limón*

Chocolate fudge cake

*Tarta de chocolate*

Green Tea and Black Sesame ice cream

*Helado de Té verde y de Sésamo negro*

£3.00 ●●

£3.00 ●

£3.50 ●

£3.50 ●

£3.50 ●●

£3.50 ●

£3.50 ●



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