



olives 5
smoked almonds 5
smoked sardine & artichoke gilda 4
crispy chickpeas & barberry 5
padron peppers 7

bread basket 4.5
house pickles 3
labneh, kale & cauliflower 9
houmous & chilli oil 7
boquerones 8

tapas

pan con tomate 8
chicharrones - fried pork belly &
plum ketchup 10
tortilla, alioli 8
cheese fritters, cretan honey 12
jamon & manchego croquetas 11
cod croquetas, chilli & alioli 15
crispy aubergine, date molasses &
whipped feta 12
patatas bravas, alioli 9
calamari, guindilla alioli 15
seabass ceviche, beetroot, padron
& verjus 17
roast fennel, blood orange, black
olive tapenade & migas 12
winter greens, paprika & garlic 11
slow cooked lamb shoulder, dried
apricot, baby potato & almonds 15

grill

chorizo 8
octopus, braised feneos beans
& chermoulah 17
cretan sausage, flat bread, roast
tomato & yoghurt 14
beef kofta, smoked aubergine
yoghurt & sweet herbs 16
halloumi, kaki, radicchio & chilli
honey 14
prawns, harissa tahini yoghurt,
pickles & flatbread 14
lamb chops & anchovy butter 18
(two chops)

*event space available, for
parties of 25-50 guests,
ask us for details and
availability.*

cocktails

el bandarrra spritz 10

al fresco, red vermouth, cava, soda

berber old fashioned 12

bourbon, berber spice, bitters

adonis 10

tio pepe sherry, antica fomula, biters

ginger sour 12

vodka, honey, ginger, lemon, egg white

house martini 11

gin, fino sherry, vermouth, orange

negroni 12

gin, vittore vermouth, campari

black daiquiri 11

dark rum, lemon sherbet, lime

sumac & chilli margarita 13

tequila, cointreau, lime, salt

vermouth

vittore rojo 6

light fresh, aromatic

el bandarrra tinto 10

smooth, herbal, sweet & aromatic

soft

nomericano 7

botivo spritz 5

bitter orange spritz 5

fig leaf soda 5.5

grape fizz 5

ginger ice 5

quince & fennel soda 5

beer

alhambra especial 4.8% 4.5

alhambra reserva 6.4% 6.5

wine

125ml / 500ml / 750ml / *1L

fizz

NV adernats cava, nulles, catalonia, spain

8/45

2024 pet nat, tinc set, penedes, catalonia, spain

10/58

white

2023 dafni, psarades, crete, greece

7.5/28/43

2023 verdejo, toro, spain (on tap/1L*)

6.5/20/40*

2022 listan blanco, tajinaste, tenerife, spain

9.5/37/55

2022 field blend, planet mouraz vinho verde, portugal

9.5/36/54

2022 sideritis in amphora, peloponnese, greece

9/35/52

2022 palomino, niepoort x navasos, jerez, spain

53

2022 viognier, bocins blanco, priorat, spain

10.5/42/62

skin contact

2021 moscatel, uivo curtido, douro, portugal

9.5/36/54

2022 field blend, ovello negro, penedes, spain

10.5/39/60

2022 viogner grenache, zardalou, roussillon, france

64

2024 white grenache obeideh, nour, beqaa valley, lebanon

68

rose

2023 cinsault, massaya, beqaa valley, lebanon

9/35/55

2023 garnacha rosado, marino, madrid, spain

10/39/58

red

2022 kotsifali p.g.i, lyrarakis, crete, greece

8.5/31/50

2022 field blend, entras rouge, cotes de gasgogne, france

8/28/48

2022 nero d'avola, kerasos, sicily, italy

47

2023 tempranillo, toro, spain (on tap/1L*)

6.5/20/40*

2019 field blend, le colombier, beqaa valley, lebanon

9/33/52

2019 xinomavro, old vines, amyndeon macedonia

64

2019 rioja, vina santurnia reserva, spain

10.5/40/61

2023 garnacha/carignan, los comuns, priorat, spain

11/42/64

2022 field blend, atikete, conca de barbera, spain

62

sherry

70ml / bottle

manzanilla, miraflores, diatomists

6/40

fino 'tio pepe', gonzalez byass

5/30

amontillado 'del duque', gonzalez byass

12/60

oloroso 'alfonso', gonzalez byass

5

cream 'cruz del mar', cesar florido

6/29