

★ ★ THE ★ ★  
ROCK  
HOTEL

G I B R A L T A R

**GHAZI'S BAR**

## GHАЗI'S BAR

In 2023, The Rock Hotel's principal bar was renamed in honour of Abdellah Ghazi, marking his remarkable 50-year anniversary at the hotel. Abdellah's journey began in 1974 at the age of 17, when, during a school trip from Tangier to Gibraltar, he was captivated by the hotel's charm. Without hesitation, he walked in and asked to speak with the general manager, Mr.

Bossino, who immediately recognized Abdellah's passion and offered him a job. After a quick discussion with his parents, Abdellah returned, beginning a lifelong commitment to excellence at The Rock.

Over the last five decades, Abdellah has welcomed thousands of guests, including global icons like Sean Connery and royalty such as the Saudi royal family, always delivering exceptional service with his signature warmth. His passion is reflected in the countless photos, mentions, and praise from guests, acknowledging his friendliness and attention to detail. Abdellah is a true role model, and his story continues to inspire us.

Our newly renamed bar embodies this same timeless dedication to hospitality. Settle in and enjoy the breath-taking views, while savouring a handcrafted cocktail or a delicious dish from our carefully curated menu. Whether you're here for a quiet evening or a special celebration, the experience promises the same quality that Abdellah has made legendary over the past 50 years. Come and discover for yourself why our bar is more than just a place to relax - it's a celebration of excellence in every sip and every moment.



## FOLLOW US

**Facebook:** TheRockHotelGibraltar

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## **BISTRO SNACKS**

**SOUP OF THE DAY** £9

**HOMEMADE HUMMUS** £9

Fried peppers, black olives

**CHICKEN WINGS** £11

Marinated and baked, barbeque sauce

**CHICKEN PASTILLA** £12

Moroccan inspired, toasted almonds

**GAMBAS PIL-PIL** £14

King prawns, chilli, garlic and olive oil

## **BISTRO MAINS**

**BEEF & ALE PIE** £12

Tender chunks of beef in an ale-based gravy

**FISH & CHIPS** £16

Tempura cod, mushy peas, tartare

**FILLET STEAK** £21

Hand-cut chips, herb butter

**SPAGHETTI PUTTANESCA** £13

Tomatoes, garlic, anchovies, olives & capers

**CESAR SALAD** £12

Grilled chicken, parmesan, anchovy dressing

**GRILLED GOATS CHEESE SALAD** £14

Mesclun salad, caramelised plums, roasted walnuts

**KERALA CURRY** £13

Spiced vegetables, coconut milk and rice

## SANDWICHES

*Served with hand-cut chips & a side salad*

### **ROCK CLUB** £14

Grilled chicken, bacon, parmesan, lettuce & tomato

### **HAM & CHEESE** £11

Toasted honey-roasted ham, Swiss cheese, bechamel sauce

### **CORONATION CHICKEN** £11

Traditional curry mayonnaise, white baguette

### **VEGGIE BAGUETE** £11

Fire seared peppers, guacamole, seeded wholemeal baguette

### **HERB WRAP** £12

Guacamole, sun-dried tomatoes, black sesame seeds

### **VEGAN BURGER** £15

Patty, vine tomato, relish

### **ROCK BURGER** £18

Black angus beef, mature cheddar, bacon

## DESSERTS

### **DARK CHOCOLATE PARFAIT** £8.50

Rich chocolate with raspberry sauce

### **MACERATED STRAWBERRIES** £8.50

Madagascan vanilla ice cream

### **WARM APPLE PIE** £8.50

Spiced with cinnamon, warm custard

### **ETON MESS** £9

Fresh berries, fluffy meringue, vanilla ice cream

### **3 SCOOP ICE CREAM** £5

Ask your server for the flavours of the day

*For any dietary requirements or food allergies please speak with a member of our team*

## COCKTAILS

### **The Chairman** £8.50

Soberano, Cointreau, champagne, brown sugar, fresh orange juice, brown sugar

### **Champagne cocktail** £15.50

Soberano, Grand Marnier, champagne, angostura bitter, brown sugar

### **Aperol Spritz** £8.50

Aperol, champagne, soda water

### **Gin on The Rock** £8.50

Tanqueray Gin, Malibu, orange juice, grenadine

### **Rock Ape** £8.50

Bacardi white, pineapple juice, grenadine

### **Piña colada** £8.50

Bacardi white, Spiced, coconut syrup, pineapple juice

### **Margarita** £8.50

Tequila, Cointreau, lime juice, sugar

### **New York Margarita** £8.50

Tequila, Cointreau, blue Curaçao, lemon juice

### **Manhattan Classic** £8.50

Bourbon whisky, martini rosso, angostura

### **Perfect Lady** £8.50

Malibu, pineapple juice, blue Curaçao

### **Pimm's N1** £8.50

Pimm's, sprite, pieces orange, apple, cucumber, peel cucumber, mint

## COCKTAILS

### **Mojito** £8.50

Bacardi white rum, Sprite, mint, lemon juice

### **Kir Royal** £15.50

Crème de Cassis, champagne

### **Negroni** £8.50

Gin, Campari, Martini Rosso

### **Dry Martini** £8.50

Dry Gin, Martini Dry

### **White lady** £8.50

Dry Gin, Cointreau, lemon juice, sugar

### **Bloody Mary** £8.50

Vodka, Worcestershire sauce, Tabasco sauce, lemon juice

### **Passion Fruit Martini** £8.50

Vodka, passion & vanilla syrup, pineapple juice

### **Espresso Martini** £8.50

Vodka, Kahlua, vanilla syrup, coffee

### **Brandy Alexander** £8.50

Brandy, Cacao liquor, cream, Sugar

### **Irish coffee** £8.50

Jameson whisky, coffee, brown sugar, cream on Top

### **Rock Sunset** £8.50

Campari, Cointreau, orange juice

## DRINKS

### VODKA 50ml

Smirnoff Red label £4  
Ciroc Red Berries £10  
Ciroc Peach £10  
Belvedere £7.50

### GIN 50ml

Gordon's London Dry £3.75  
Gordon's Pink £4.50  
Tanqueray Special Dry £5.50  
Spirit Of the Rock, Champion £8.00  
Spirit Of the Rock, Champion 0% £7.50  
Spirit Of the Rock, Candy tuft £8.00  
Spirit Of the Rock, Candy tuft Pink £8.00  
Bombay Sapphire £7.50

### RUM 50ml

Bacardi Carta Blanca £3.75  
Bacardi 8 Years Old £5.50  
Captain Morgan Spiced £5  
Captain Morgan Dark £5  
Zacapa 23 £12

### BOURBON/TENNESSEE WHISKEY 50ml

Maker's Mark £7  
Bulleit Bourbon £7  
Jack Daniel's Old No. 7 £5.50  
Jack Daniel's Honey £5.50

### IRISH WHISKEY 50ml

Jameson £5.50

### BLENDED SCOTCH WHISKEY 50ml

J&B Rare £3.50  
Johnnie Walker Red label £5  
Johnnie Walker Black label £7  
Johnnie Walker Double Black label £8.50

### SINGLE MALT WHISKEY 50ml

Glenkinchie 12 £9.50  
Glenfiddich 15 £12.50  
Bowmore 10 £8.50

### BRANDY & COGNAC 50ml

Soberano £3.50  
Hennessy £8

## **BOTTLED BEER**

**Peroni Nastro Azzurro, 330ml, £5.50**

**Guinness, 440ml, £6.50**

**Superbock 0%, 330ml, £4.50**

**Rekordelig Cider, Strawberry & Lime, 500ml £6.50**

**Somersby Apple Cider, 330ml, £4.50**

**Somersby Blackberry, 330ml, £4.50**

**Alhambra Reserva, 330ml, £5**

## **DRAUGHT BEER**

**Estrella Damm Half pint/ pint, £4.50/£6.50**

**1664 Kronenberg Half pint/ pint, £4/£6**

## **LIQUORS & VERMOUTH 50ml**

**Marie Brizard Anisette £4**

**Tia Maria £4.50**

**Otaola Patxaran Casero £3.75**

**Bailey's £4**

**Southern comfort £3.75**

**Drambuie £4.50**

**Cointreau £5.50**

**Amaretto £4.50**

**Grand Marnier Cordon Rouge £6**

**Campari £4**

**Limoncello £4**

**Martini Extra Dry, Rosso, Blanco £4**

## **SOFT DRINKS & JUICE**

**Coke, Coke Zero, 330ml, £3**

**Sprite, Fanta orange, Fanta lemon, 330ml, £3**

**Ginger Ale, Soda water, Tonic water, 150ml £2.75**

**Juice: Apple, Orange, Pineapple, £3**

**Fresh orange juice £5**

## **COFFEE & TEA £2.75**

# WINE LIST

## RED WINE

**Rioja Bordon Crianza, D.O.C. Rioja, Spain, £5.50/glass, £20**

**Marqués de Griñón Reserva, Petit Verdot, Syrah, Cabernet Sauvignon, Spain, £27**

**Villa Migliarina, Chianti Superiore, Italy, £7.50/glass, £27**

**Finca Moncloa, Cabernet Sauvignon, Syrah & Merlot, V.T. Cadiz, Spain £38**

**Protos 9 Meses, D.O. Ribera Del Duero, Spain £34**

**Marqués De Murrieta Reserva, D.O.C Rioja, Spain £60**

**Finca Flichman Estate, Malbec, Mendoza, Argentina, £6.50/glass, £25**

**Arzuaga Crianza, D.O. Ribera Del Duero, Spain, £54**

## WHITE WINE

**Bordon, Rioja, D.O. Rioja, Spain £5/glass, £19**

**Marqués de Griñón, Verdejo, D.O. Rueda, Spain, £27**

**Campagnola, D.O.C Pinot Grigio, Delle Venezie, Italy £6/glass, £23**

**Mud House, Sauvignon Blanc, New Zealand £6/glass, £24**

**Pago Mota, Chardonnay, VT Castilla, Spain £25**

**Lusco, Albariño, D.O. Rías Baixas, Spain £35**

**Viñas Del Vero, Gewurztraminer, Spain £25**

**Domaine Des Quatre Saisons, Chablis, Burgundy France £46**

## **ROSE WINE**

**Bordon Rose, D.O.C. Rioja, Spain, £5/glass, £19**

**Arzuaga Rosé, DO Ribera del Duero, Spain, £32**

**Protos Clarete, DO Cigales, Spain, £24**

## **CHAMPAGNE**

**Mandois Brut Origine, £14/Glass, £65.00**

**Moet & Chandon Brut Imperial, £98.00**

**Moet & Chandon Rosé Imperial, £108.00**

**Veuve Clicquot Yellow Label Brut, £115.00**

**Dom Perignon Vintage Brut, £260.00**

## **SPARKLING WINES**

**Duchessa Lia Moscato d'Asti, Italy £6.50/glass, £24**

**Riondo Prosecco Brut, Italy £7/glass, £29**

**Cava Brut, Torre Oria, Spain £22**

# Afternoon TEA

*At The Rock Hotel, Gibraltar*

Served 4pm-6pm



# TRADITIONAL AFTERNOON TEA



## SELECTION OF SANDWICHES

Coronation Chicken

Smoked Salmon & Mascarpone

Mature Cheddar Cheese & Vine Tomatoes

Honey Roast Ham & Grain mustard

Egg Mayonnaise

Cucumber, Maldon Salt & Ground Pepper

*(3 finger sandwiches per person)*

## SELECTION OF CAKES

Victoria Sponge

Lemon Meringue

Chocolate Gateau

Millefeuille Marbre

*(2 cakes per person)*

Home-made Scone with Clotted Cream

and Home-made Jam

*(one per person)*

## TEAS - INFUSIONS - COFFEE

**£21.00**

*For any dietary requirements or food allergies please speak with a member of our team*

# CHAMPAGNE AFTERNOON TEA



## Traditional Afternoon Tea

Served with a Glass of Champagne

**£25.00**

## CREAM TEA



Two Warm Freshly Baked Scones

Clotted Cream

Home-made Jam

Teas & Infusions or Coffee

*(one per person)*

**£11.50**

### SELECTION OF TEAS & INFUSIONS:

Earl Grey - English Breakfast

Green Tea - Jasmine Romance

Camomile & Lemongrass

Peppermint & Lemon - Rooibos & Cinnamon

Mint Mystique - Lemon & Ginger

Decaf Evening

### FOR COFFEE ENTHUSIASTS:

Freshly Filtered, American, Cappuccino, Decaf

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