

★ ★ THE ★ ★
ROCK
HOTEL
G I B R A L T A R

GHAZI'S BAR

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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.



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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 £12

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 £13

Patty, vine tomato, relish

ROCK BURGER £15

Black angus beef, mature cheddar, bacon

DESSERTS

DARK CHOCOLATE PARFAIT £8.50

Rich chocolate with raspberry sauce

MACERATED STRAWBERRIES £8

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 £8,50

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

Aperol Spritz £8

Aperol, champagne, soda water

Gin on The Rock £8

Tanqueray Gin, Malibu, orange juice, grenadine

Rock Ape £8

Bacardi white, pineapple juice, grenadine

Piña colada £8

Bacardi white, Spiced, coconut syrup, pineapple juice

Margarita £8

Tequila, Cointreau, lime juice, sugar

New York Margarita £8

Tequila, Cointreau, blue Curaçao, lemon juice

Manhattan Classic £8

Bourbon whisky, martini rosso, angostura

Perfect Lady £8

Malibu, pineapple juice, blue Curaçao

Pimm's N1 £8

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

COCKTAILS

Mojito £8

Bacardi white rum, Sprite, mint, lemon juice

Kir Royal £13

Crème de Cassis, champagne

Negroni £8

Gin, Campari, Martini Rosso

Dry Martini £8

Dry Gin, Martini Dry

White lady £8

Dry Gin, Cointreau, lemon juice, sugar

Bloody Mary £8

Vodka, Worcestershire sauce, Tabasco sauce, lemon juice

Passion Fruit Martini £8

Vodka, passion & vanilla syrup, pineapple juice

Espresso Martini £7

Vodka, Kahlua, vanilla syrup, coffee

Brandy Alexander £7

Brandy, Cacao liquor, cream, Sugar

Irish coffee £7

Jameson whisky, coffee, brown sugar, cream on Top

Rock Sunset £8

Campari, Cointreau, orange juice

DRINKS

VODKA 50ml

Smirnoff Red label £3.50
Ciroc Red Berries £5
Ciroc Peach £5
Belvedere £7

GIN 50ml

Gordon's London Dry £3.50
Gordon's Pink £3.50
Tanqueray Special Dry £4.50
Mom's Pink £3.50
Spirit Of the Rock, Champion £7.50
Spirit Of the Rock, Champion 0% £5
Spirit Of the Rock, Candy tuft £7.20
Spirit Of the Rock, Candy tuft Pink £7.20
Mermaid £5
Bombay Sapphire £4.50

RUM 50ml

Bacardi Carta Blanca £3.50
Bacardi Gold £4
Bacardi 8 Years Old £5
Bacardi Spiced £4
Captain Morgan Spiced £5
Captain Morgan Dark £5
Zacapa 23 £10

BOURBON/TENNESSEE WHISKEY 50ml

Maker's Mark £5.50
Bulleit Bourbon £5.50
Jack Daniel's Old No. 7 £4.50
Jack Daniel's Honey £4.50

IRISH WHISKEY 50ml

Jameson £5

BLENDED SCOTCH WHISKEY 50ml

Dewar's 12 years £6
J&B Rare £3.50
Johnnie Walker Red label £5
Johnnie Walker Black label £6.50
Johnnie Walker Double Black label £7

SINGLE MALT WHISKEY 50ml

Glenkinchie 12 £7.50
Glenfiddich 15 £10
Bowmore 10 £8.50

BRANDY & COGNAC 50ml

Soberano £3.50
Courvoisier V. S. O. P £7.50

BOTTLED BEER

Peroni Nastro Azzurro, 330ml, £3.50

Guinness, 440ml, £3.75

Superbock 0%, 330ml, £2.75

Rekordelig Cider, Strawberry & Lime, 500ml £4.50

Somersby Apple Cider, 330ml, £3.50

Somersby Blackberry, 330ml, £3.50

Alhambra Reserva, 330ml, £4

DRAUGHT BEER

Estrella Damm Half pint/ pint, £3.00/£5.00

1664 Kronenberg Half pint/ pint, £3.50/£6.00

LIQUORS & VERMOUTH 50ml

Marie Brizard Anisette £3.75

Tia Maria £3.75

Otaola Patxaran Casero £3.75

Bailey's £3.75

Southern comfort £3.75

Aperol £3.75

Drambuie £3.75

Cointreau £3.75

Amaretto £3.75

Grand Marnier Cordon Rouge £3.75

Campari £3.50

Martini Extra Dry, Rosso, Blanco £3.50

SOFT DRINKS & JUICE

Coke, Coke Zero, 330ml, £2.75

Sprite, Fanta orange, Fanta lemon, 330ml, £2.75

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

Juice: Apple, Orange, Pineapple, £2.75

Fresh orange juice £4.50

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, £6.50/glass, £26

Finca Moncloa, Cabernet Sauvignon, Syrah & Merlot, V.T. Cadiz, Spain £35

Protos 9 Meses, D.O. Ribera Del Duero, Spain £32

Marqués De Murrieta Reserva, D.O.C Rioja, Spain £52

Finca Flichman Estate, Malbec, Mendoza, Argentina, £6/glass, £23

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, £26

Campagnola, D.O.C Pinot Grigio, Delle Venezie, Italy £6/glass, £22

Mud House, Sauvignon Blanc, New Zealand £6/glass, £23

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 £43

ROSE WINE

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

Arzuaga Rosé, DO Ribera del Duero, Spain, £30

Protos Clarete, DO Cigales, Spain, £24

CHAMPAGNE

Mandois Brut Origine, £14/Glass, £65.00

Moet & Chandon Brut Imperial, £90.00

Moet & Chandon Rosé Imperial, £105.00

Veuve Clicquot Yellow Label Brut, £99.00

Dom Perignon Vintage Brut, £230.00

SPARKLING WINES

Duchessa Lia Moscato d'Asti, Italy £6/glass, £24

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

Marqués De La Concordia Cava Brut, Spain £21

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

C R E A M T E A



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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