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GIBRALTAR

YACHT HOTEL RESORT

THE ROCK MENU

"The Rock" Menu showcases the richness of Gibraltar's culinary heritage and celebrates the diverse flavors and influences of the region

£52 per person (maximum of 2 choices per course)

STARTERS

Ocean breeze seafood salad

Chilled prawns, calamari rings, mussels, Arcadian mixed greens, cherry tomatoes, red onion and avocado slices, tossed with citrus-cilantro vinaigrette, celebrating Gibraltar's coastal abundance

Gib tapas platter

Mixed baby greens, sliced red chorizo, serrano ham, Manchego cheese, roast piquillo peppers, anchovies, marinated aubergines, cherry tomatoes and homemade crostini with garlic and herbs

Moorish dates banderitas

Crispy serrano ham wrapped date skewers, served on a bed of crispy rocket leaves with marinated cherry tomatoes, gordal olives and goats cheese, sprinkled with balsamic reduction glaze

Gibraltar spirit ceviche

(Vegan, gluten free option)

A refreshing mix of diced cucumbers, heirloom tomatoes, crispy shallots, avocado chunks, heart of palm, black olives and sweetcorn, marinated in freshly squeezed lime juice and cilantro leaves, topped with microgreens and served with gluten free crostini bread

MAINS

Streets of Gibraltar veal fillet

Tender Angus veal fillet with grilled baby carrots, broccolini heads, cherry tomatoes and oven roast portobello mushroom with a side of oven roast rosemary potatoes and black beer-peppercorn sauce

Skywalk salmon wellington

Salmon fillet wrapped in puff pastry with savory mushroom duxelles, baked until golden brown and served with dill sauce and a side of sauteed spinach, grilled asparagus and homemade lemon caper sauce

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“Gib” aubergines involtini

Thinly sliced Aubergines rolled with a blend of herbed ricotta cheese, sundried tomatoes and Parmesan cheese, baked in San Marzano marinara sauce, topped with melted fresh mozzarella cheese and served with homemade crostini with garlic and herbs

Heritage rice

(Vegan, gluten free option)

Saffron infused creamy long-grain rice, roast vegetables, artichoke hearts and garden peas, finished with a squeeze of fresh lemon, chopped parley and microgreens

DESSERTS

Orange blossom saffron pudding

Creamy saffron-infused rice pudding with cardamom and a hint of orange blossom water, topped with pistacchio mousse and rose water-infused Chantilly cream with red berries

Caramel-black forest pavlova

Crispy meringue nests filled with Chantilly cream, fresh berries and dark chocolate shavings, drizzled with salted caramel sauce and dark cocoa powder, topped with a delicate brandy-flamed cherry

Pineapple coconut sponge cake

Layers of pineapple-infused sponge cake, coconut cream and mascarpone cheese, dusted with toasted coconut flakes and garnished with grilled pineapple slices and whipped cream with red berries

Chia seed pudding parfait

(Vegan, gluten free option)

Layers of chia seed pudding and berry compote, granola clusters and vegan vanilla yoghurt, served in a glass with blueberry swirl and edible gold powder