sunborn

GIBRALTAR

YACHT HOTEL RESORT

SKYWALK MENU

This menu captures the essence of Gibraltar's diverse cultural influences
and natural beauty, in a unique culinary experience

£60 per person (choose 2 options per course)

STARTERS

Gibraltar garden salad

Crisp Arcadian mixed greens, cucumber ribbons, heirloom tomatoes, caramelised shallots, gorgonzola cheese and marinated artichoke hearts, tossed with red bell pepper vinaigrette, showcasing the bounty of Gibraltar's gardens

Gibraltar bay platter

A blossom of local delicacies: grilled octopus tentacles, marinated anchovies and spanish tuna-stuffed piquillo peppers served over a tender bed of microgreens and flower petals with saffron

Upper rock terrine

A refined combination of duck confit, foie gras and fig compote, encased in a delicate puff pastry shell, accompanied by microgreens and drizzled with balsamic glaze

Mediterranean steps mushrooms

(Vegan, Gluten Free Option)

Oven roast portobello mushrooms filled with quinoa, spinach, caramelised red onions and vegan cheese, topped with gordal olives and sliced piquillo peppers, sprinkled with sundried tomato pesto over a bed of Arcadian mixed greens

MAINS

Upper rock herb-crusted rack of lamb

Tender lamb "lollipops" coated in a mix of fresh herbs and spices served with minted pea puree, grilled baby carrots, rosemary potatoes, roast tomatoes, broccolini heads and chocolate-demi-glace

Mediterranean roast sea bass

Roast Mediterranean sea bass served with lemon-caper butter sauce, accompanied by grilled jumbo asparagus, roast baby carrots, broccolini heads and herb infused grilled beetroot puree

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Europa point spinach and ricotta cannelloni

Sauteed baby spinach leaves with creamy mix of ricotta, fresh mozzarella and Parmesan cheese, wrapped in a delicate homemade crepe pasta sheet, baked in a rich homemade San Marzano tomato sauce and topped with shaved aged-Grana Padano cheese and microgreens

Vegan lighthouse

(Vegan, Gluten Free Option)

Layered sliced potatoes and sliced oven roast aubergines, seasoned chickpeas, garden peas, black olives, sauteed mushrooms, cauliflower bechamel, San Marzano tomato sauce and gratinated vegan cheese

DESSERTS

Moorish orange blossom, cheese and almonds

Moist almond sponge with fragrant orange blossom water, layered with orange-infused cream cheese and topped with delicate pistacchio cream, inspired by Gibraltar's Moorish heritage

White chocolate brownie tiramisu

Espresso-soaked white chocolate brownie and creamy mascarpone cheese, dusted with dark cocoa powder and garnished with white chocolate curls, served with fresh berries and a shot of Amaretto liqueur on the side

Sunset Trio

A delicious combination of layered strawberry, mango and passion fruit mousse, served in a cup with coconut-flaked Chantilly cream, garnished with edible gold powder and fresh mint leaves

Rock of Gibraltar chocolate-avocado mousse

(Vegan, Gluten Free Option)

Creamy avocado-based chocolate mousse infused with hints of orange zest, served in elegant glass cups, garnished with dark chocolate curls, strawberry and rose water-infused whipped cream, topped with dark cocoa and edible silver powder with mint leaves