sunborn

GIBRALTAR

YACHT HOTEL RESORT

BON VIVANT MENU

A culinary journey through Gibraltar's cultural mosaic, blending vibrant local ingredients with global influences

Price: +25 guests £64/ +50 guests £60/ +100 guests £57 / +150 guests £53

SALAD BAR

This selection offers guests a diverse range of options to create their own customized salads according to their preferences

Arcadian mixed greens, romaine lettuce hearts, gem lettuce, rocket leaves, iceberg lettuce, cherry tomatoes, sliced beef tomatoes, heirloom tomatoes, bell peppers, (red, yellow and green), red onions, radishes, broccoli florets, avocado slices, sweet corn, garden peas, cucumbers, zucchini, aubergines, carrots, mushrooms, grated cheese, (parmesan, cheddar, etc.), fresh mozzarella cheese, feta cheese, blue cheese, olives, bacon bits, nuts and seeds, (walnuts, almonds, etc.), dried fruits, (figs, plums, etc.), quinoa, cold pasta, (penne rigate), prawns, chicken cuts, tuna chunks, cooked ham, homemade croutons, dressing varieties, (balsamic vinaigrette, mediterranean, caesar, blue cheese, etc.), olive oil and vinegar for custom dressing combinations

APPETIZERS

Choose 2 per course

Ham and cheese tortilla bites

Miniature portions of traditional Spanish tortilla made with eggs, onions, potatoes, ham and cheese, garnished with fresh herbs

Beef empanadas

Flaky homemade empanada dough with seasoned meat, carrots, green olives, hard boiled eggs and fresh herbs, baked until golden brown

Grilled halloumi skewers

Skewers of grilled halloumi cheese and grilled tomatoes, over a bed of mixed greens and a side of tangy "Sunborn" sauce

Black pudding with salsa criolla

Locally sourced blood sausage served with a tangy salsa criolla made with red onions, tomatoes, peppers, garlic, paprika, lime juice and olive oil, over a bed of crisp Arcadian mixed greens

Grilled chorizo with chimichurri sauce

Locally sourced chorizo parrillero, served with tangy chimichurri sauce made with parsley, garlic, smoked paprika, lemon juice, vinegar and olive oil, over a bed of crisp Arcadian mixed greens

sunborn

GIBRALTAR

YACHT HOTEL RESORT

Smoked salmon tartare

Thinly sliced scandinavian smoked salmon, served over mango-cream cheese with chives and topped with tangy homemade avocado puree, served with tender microgreens and fresh herbed crostini

Stuffed piquillo peppers

Delicious piquillo peppers stuffed with savory combination of wild mushrooms, aromatic rice and spanish red chorizo, spices and fresh herbs, topped with microgreens and complemented with a mild homemade chili salsa

Vegan rollatini

(Vegan, gluten free option)

Delicious mix of spiced quinoa, vegan cream cheese, sliced vegan ham, sauteed mushrooms, dates and fresh herbs, wrapped in sliced aubergines, topped with melted vegan cheese and served in rich San Marzano tomato marinara sauce

SOUPS

Choose one per course

Pumpkin and cardamom soup

Chicken soup

Minestrone soup

Carrot and ginger soup

MAINS

Choose 3 per course

Salmon piccata

Pan-seared salmon fillet served with lemon-capers and fresh herbs sauce, with a side of grilled jumbo asparagus, steamed vegetables and oven roast rosemary potatoes

Mango sea bass

Delicately pan-seared sea bass fillets, seasoned and topped with mango salsa made with ripe mangoes, red onions, fresh cilantro leaves and fresh lemon juice, served with saffron rice and grilled vegetables

Churchill’s fish’n chips

Premium cod fillet carefully battered to perfection, served with home made chips, a side of tartar sauce and lemon wedges

Grilled chicken pallard

Grilled chicken breast fillet marinated with thyme, rosemary and lemon juice, served with sauteed spinach and cherry tomatoes, topped with crisp watercress and fresh sliced avocado

Chicken tikka masala

Flavorful chicken pieces cooked in a rich and creamy San Marzano tomato-based sauce infused with Indian spices and fresh herbs, topped with crisp microgreens and served with fragrant basmati rice and naan bread

sunborn

GIBRALTAR

YACHT HOTEL RESORT

Pepper-crusted veal tenderloin

Succulent veal tenderloin encrusted with cracked black pepper, with wasabi mashed potatoes, roast brussel sprouts and grilled baby carrots, and dark meat sauce on the side

Beef rendang

Indonesian-style beef stew simmered in coconut milk until tender, with potatoes, carrots and seasonal veggies, a side of scented basmati rice and crisp microgreens

Vegan moussaka

(Vegan, gluten free option)

Layered aubergines and sliced potatoes, filled with sauteed mushrooms, chickpeas, garden peas, lentils, carrots and cauliflower bechamel, served on rich San Marzano tomato sauce, with gratinated vegan cheese and topped with microgreens

DESSERTS

Choose 2 per course

Tropical mango cheesecake

Decadent chocolate brownie

Mediterranean panna cotta

Cheese selection platter

Dark chocolate mousse with mango coulis

(Vegan option)