



THE
ROCK
HOTEL

G I B R A L T A R



À LA CARTE MENU

www.rockhotelgibraltar.com

STARTERS



ASPARAGUS & SERRANO HAM SALAD 🌿

SOFT POACHED EGG, TRUFFLE DRESSING

£12.50

HAND CRAFTED WILD MUSHROOM RAVIOLI 🌿

MATURE CHEDDAR TUILLE & THYME VELOUTÉ

£13.00

DUCK PASTILLA, TOASTED ALMONDS

CINAMON & GROUND GINGER

£11.50

PAN SEARED SCALLOPS, CORRIANDER & GARLIC MASH 🌿

CAVA BEURRE FONDUE

£16.00

AVOCADO & SWEET POTATO TIMBALE 🌿🌱

POMEGRANATE, CHIA SEEDS, LIME & OLIVE OIL

£10.50

SPICY KING PRAWNS PIL PIL 🌿

CHILLI, OAK SMOKED PAPRIKA, GARLIC

£14.50

CANADIAN LOBSTER BISQUE 🌿

ARMAGNAC, CAYENNE PEPPER ROUILLE

£10.50

🌿 GLUTEN FREE

🌱 VEGETARIAN

MAIN COURSES



SAFFRON KING PRAWNS

SCENTED WITH GINGER, GARLIC, BAIAS ROSES, WILD RICE

18.50

LAMB TAGINE

PRUNES & ALMONDS

£20.00

PAN ROASTED DUCK BREAST

GLAZED WITH RASPBERRY EAU DE VIE

£24.50

GRILLED SEA BASS

BROWN CAPER BUTTER

£27.00

SEARED MEDALLIONS OF BEEF FILLET

WILD MUSHROOMS & RED ONION RAGOUT

£27.00

GRILLED SALMON FILLET

PEA PUREE, LIME HOLLANDAISE

£24.00

 GLUTEN FREE

 VEGETARIAN

MAIN COURSES

PAN SEARED CHICKEN BREAST GOATS CHEESE 🌾

SUN-DRIED TOMATO OF SAGE POLENTA RIOJA JUS

£18.00

CARAMELISED ARTICHOKE FLAN 🌾🌿

CHAR-GRILLED VEGETABLES

£18.50

SEARED FILLETS OF JOHN DORY, WILTED SPINACH 🌾

CORRIANDER & GINGER, SABAYON

£25.00

🌾 GLUTEN FREE

🌿 VEGETARIAN

DESSERTS



PRALINE OF CHOCOLATE SUCHARD SLICE 

WITH ROASTED HAZELNUT MANGO SALSA

£9.50

PINEAPPLE & MASCARPONE RAVIOLI  

TURRON ICE-CREAM

£9.50

CLASSIC VANILLA CRÈME BRULEE 

LANGUE DE CHAT BISCUIT

£9.00

CHEF'S SELECTION OF SWEET TAPAS

£9.50

GRAND MARNIER STEEPED MANDARINE PAVLOVA 

MASCARPONE CREAM

£9.50

OUR REGIONAL BRITISH & IBERIAN CHEESE SELECTION

FIG CHUTNEY & CRACKERS

£12.50

 GLUTEN FREE

 VEGETARIAN