

GAMBAS

BASIC MENU 22 PP

FRESHLY BAKED BREAD

GORDAL OLIVES WITH ROSEMARY AND ORANGE

GAMBAS RICE – PRAWNS, CUTTLE, MONKFISH

ROASTED PEPPER AND ONION SALAD

TORTILLA DE PATATAS

GRILLED CATCH OF THE DAY

SEVERN PROJECT LEAVES WITH MUSCATEL VINEGARATTE

SOFT SHELL FRIED SANLUCA PRAWNS

PINCHO MORUNO

PATATAS BRAVAS

HEIRLOOM TOMATO SALAD

ADD AUBERGINE WITH MOLLASSES FOR 24PP



GAMBAS

SPECIAL OCCASION MENU 37 PP

CAVA ON ARRIVAL

FRESHLY BAKED BREAD

GORDAL OLIVES WITH ROSEMARY AND ORANGE

ENSALADA SALPICON – SEAFOOD SALPICON

CORNISH CALAMARI WITH ALIOLI

GAMBAS RICE – PRAWNS, CUTTLE, MONKFISH

ROASTED PEPPER AND ONION SALAD

TORTILLA DE PATATAS

GRILLED CATCH OF THE DAY

HEIRLOOM TOMATO SALAD

SOFT SHELL FRIED SANLUCA PRAWNS

CHULETON DE BUEY – FILLET OF GALICIAN BEEF

PATATAS BRAVAS

MUSHROOMS, GARLIC, PARSLEY AND LEMON

CHOCOLATE MOUSE WITH ARBEQUINA OLIVE OIL AND SALT

ADD AUBERGINE WITH MOLLASSES FOR 39PP



GAMBAS

CHEFS TASTING 50 PP

CAVA ON ARRIVAL

FRESHLY BAKED BREAD

GORDAL OLIVES WITH ROSEMARY AND ORANGE

COD BRANDADA TOAST

ENSALADA SALPICON – SEAFOOD SALPICON

CORNISH CALAMARI WITH ALIOLI

GAMBAS RICE – PRAWNS, CUTTLE, MONKFISH

ROASTED PEPPER AND ONION SALAD

WHOLE GRILLED MACKEREL WITH GARLIC BUTTER

HAKE WITH CONFIT PIQUILLO PEPPER

HEIRLOOM TOMATO SALAD

SOFT SHELL FRIED SANLUCA PRAWNS

CHULETON DE BUEY – FILLET OF GALICIAN BEEF

PATATAS BRAVAS

MUSHROOMS, GARLIC, PARSLEY AND LEMON

SAVEL – JERSEY MILK BLUE CHEESE

CHOCOLATE MOUSSE WITH ARBEQUINA OLIVE OIL AND SALT

