

SELECTION OF BREAD FOR TWO £3.50

STARTERS

HANDMADE CRISPY DUCK SPRING ROLLS £10.00
With Asian Salad and Red Fruit Hoisin Sauce (Se, Cer, So, SO²)

BEEF FILLET CARPACCIO £12.50
With a Rocket and Shaved Parmesan Salad (D, SO²)

BONE MARROW STEAK TARTARE £12.50
With Capers and Sundried Tomatoes (Mu, SO²)

CHICKEN TACOS £8.50
With Guacamole, Jalapeno Salsa and Rice (Cer, Mu)

CHICKEN LIVER PARFAIT £7.00
Served with Caramelized Onions (E, D, Cer, SO²)

DEEP FRIED LEMON AND LIME CALAMARI £9.00
Served with Black Garlic Ali-Oli (E, M, Cer)

KING PRAWNS £12.50
With Mango, Papaya, Avocado and Mayonnaise (C, Cel, E)

PIL PIL TOMATO PRAWNS £12.50
Cooked with Fresh Chili, Garlic and Smoked Paprika (C)

SMOKED SALMON PARCEL £11.00
Cream Cheese and Avocado (D, F, Cer, SO²)

SEABREAM CEVICHE £11.50
With Classic Tiger's Milk and Sweet Potato (F, Cel)

CLASSICS

CAESAR SALAD SERVED
With Crispy Bacon, Anchovies, Croutons,
Boiled Egg and Shaved Parmesan (E, D, F Cer, Mu, SO²) £11.00
With Grilled Chicken (E, D, F, Cer, Mu, SO²) £15.50
With Prawns (C, E, D, F, Cer, Mu, SO²) £18.50

LOBSTER LINGUINI £29.50
1/2 a Lobster & Prawns in a Succulent Tomato Sauce (C, Cer, Cel, SO²)

GREEN THAI CURRY WITH BASMATI RICE
With Chicken £18.00
With Prawns (C) £19.00

BEER BATTERED FISH AND CHIPS £18.00
Served with Minted Mushy Peas and Homemade
Tartar Sauce (E, F, Cer, SO²)

LA SALA STEAK BURGER £18.00
With Grilled Bacon, Melted Cheese, Coleslaw,
and Smoked Jalapeño Mayonnaise (E, D, Cer, SO²)

ONLY ON FRIDAY AND SATURDAY EVENINGS

PRIME SLOW COOK ROAST BEEF £25.00
With all Accompaniments (Cer, E, D)

GRILL

SEA BASS £22.00
With Sweet Bell Peppers, Onion and Lemon
Crashed Baby Potatoes (C, M)

SALMON FILLET £21.00
With Mash Potato, Asparagus and Bearnaise Sauce (E, D, F, SO²)

OCTOPUS £24.00
With Paprika Potatoes and Coriander Garlic Mayo (E, M, SO²)

SUCKLING LAMB OF RIBERA DEL DUERO (Cel, SO²) £23.00

POUSSIN PIRI PIRI (SO²) £19.00

BBQ JACK DANIEL'S PORK RIBS (E, Cer, So, Mu SO²) £18.00

SURF AND TURF - BEEF FILET MIGNON AND PRAWNS (D, C) £28.00

SIRLOIN STEAK aged 30 - 45 days
200gr £21.00
300gr £26.00

RIBEYE STEAK aged 30 - 45 days
250gr £24.00
350gr £30.00

FILLET STEAK aged 30 - 45 days
200gr £24.00
300gr £32.00

SASHI RIBEYE STEAK aged over 50 days £43.00
500gr

T - BONE STEAK aged over 50 days £60.00
800gr

**All meats are served with hand cut fries & roasted Shallots*

ACCOMPANIMENTS

1/2 LOBSTER (C) £15.00

3 KING PRAWNS (C) £7.50

FOIE GRAS £6.00

SAUCES

GARLIC HERB BUTTER (D) £3.00 PEPPERCORN (D, Cel, SO²) £2.00

BEARNAISE (E, D, SO²) £2.00 MUSHROOM (D, Cel, SO²) £2.00

RED WINE (Cel, SO²) £2.00 "OSCAR" (C, E, D, SO²) £7.00

SIDES £3.50

HAND CUT FRIES SAUTÉED POTATOES

MASH POTATO (D) CRISPY ONION RINGS (Cer)

GRILLED VEGETABLES BUTTERED ASPARAGUS (D)


SAUTÉED MUSHROOMS (D) MIXED SALAD (SO²)


COLESLAW (E, Mu, SO²) ROCKET & PARMESAN (D, Cer)

VEGAN & VEGETARIAN

STARTERS


BUFFALO MOZZARELLA SALAD  £11.50
With Vine Tomatoes and Pesto Dressing (N, D, SO²)


CHARGRILLED MEDITERRANEAN VEGETABLES  £8.50
With Roast Carrot Hummus and Toasted Pine Nuts (N, Se)

HANDMADE CRISPY VEGETABLE SPRING ROLLS  £7.50
With Asian Salad and Red Fruit Hoisin Sauce (Se, Cer, So, SO²)

CRISPY ENCHILLADA  £7.50
With Sweet Potato and Avocado (Cer, SO²)



SOUPS

MUSHROOM AND TARRAGON SOUP  £9.50
With Crostini (D, Cer)


SOUP OF THE DAY  £8.00
Please ask your waiter

MAINS

GREEN THAI CURRY  £14.00
With Vegetables and Basmati Rice

VEGAN BURGER   £16.00
With Soya Mayo, Vegan Cheese, Lettuce, Tomato,
Gherkins and Hand Cut Fries (Cer, So, SO²)

VEGAN SAUSAGES   £14.00
Grilled with Mixed Salad and Hand Cut Fries (SO²)

VEGAN FISH AND CHIPS  £14.00
With Tofu and Seaweed (So, Cer)

FOOD ALLERGY LEGEND

NUTS N

PEANUTS P

EGGS E

MILK & DAIRY D

MOLLUSCS M

CRUSTACEANS C

FISH F

SESAME Se

CEREALS Cer


SOYA So


CELERY Cel

SULPHUR DIOXIDE SO²

MUSTARD Mu

LUPINS L

VEGETARIAN 

VEGAN 

A discretionary service charge of 10% will be added to your final bill

LUNCH BREAK


£15

WATER, TEA AND COFFEE INCLUDED

AVAILABLE MONDAY TO FRIDAY: 12:00PM - 14:30PM

STARTERS


SOUP OF THE DAY 

CHARGRILLED MEDITERRANEAN VEGETABLES 
With Roast Carrot Hummus and Toasted Pine Nuts (N, Se)

CHICKEN TACOS
With Guacamole, Jalapeño Salsa and Rice (Cer, Mu)

TODAY'S SPECIAL
Please ask your waiter for today's Chef Special

MAINS

GREEN THAI CURRY 
With Vegetables and Basmati Rice

1/2 POUSSIN PIRI PIRI
With Roast Potatoes and Vegetables (SO²)

SALMON FILLET
With Mash Potato and Vegetables (E, D, F, SO²)

TODAY'S SPECIAL
Please ask your waiter for today's Chef Special

SHISHA MENU

DAILY FROM 4:00PM TO 8:00PM

CHOOSE YOUR FAVOURITE FLAVOUR!
ALL FLAVOURS £15

CITRUS

WATERMELON WITH MINT

TWO APPLE

GRAPE AND MINT

BLUEBERRY EXOTICA


ACCOMPANIED BY


| | |
|------------------------|-------|
| TEA | £2.00 |
| JUICE | £2.00 |
| PINT | £3.00 |
| Cocktail | £5.00 |
| Large Tub of Ice Cream | £3.50 |


DESSERTS

MILLIONAIRE CHEESECAKE 
With Honeycomb (E, D) £6.00

VERRINE OF MANGO PANNA COTTA 
With Coconut Crumble and Passion Fruit £6.00

LEMON MERINGUE TART 
With Berry Coulis (E, D, Cer) £6.00

COATED PEANUT CHOCOLATE BROWNIE 
With Banana and Coconut Sauce (P, E, D, Cer) £7.00

STRAWBERRY ETON MESS  £6.00

FRESH FRUIT PLATTER, YOGHURT AND MINT DIP  (D) £7.00

CHEESE PLATE, HOME-MADE CHUTNEY & BISCUITS (D, Cer, SO²) £8.50

SELECTION OF ICE CREAMS AND SORBETS:
Vanilla, Chocolate, Strawberry, Lemon, Raspberry, Mango

TOPPINGS: £1.00
Salted Caramel Sauce, Hot Dark Chocolate Sauce,
Lemon Coulis, Strawberry Coulis

PAIRED WITH

SAUTERNE CHÂTEAU PINEAU DU REY - White Sweet £6.00


ICE WINE PILLITTERI ESTATE - Red Sweet £5.00


MOSCATO GEMMA DI LUNA - Sparkling Sweet £4.00


PEDRO XIMÉNEZ TRIANA - Sweet Sherry £5.00

SIGNATURE ICE CREAM SUNDAES

ICE CREAM ONLY £8.50 | WITH CHAMPAGNE COCKTAIL £18.00


AFFOGATO 
Three Scoops of Vanilla and Irish Coffee Ice Cream, Vegan
Whipping Cream and Coffee (E, D)


BANOFFEE 
Three Scoops of Chocolate and Banana Ice Cream, Caramel
Sauce, Chocolate Chips and Vegan Whipping Cream

COOKIES 
Three Scoops of Vanilla and Chocolate Ice Cream, Chocolate
Sauce, Cookies and Vegan Whipping Cream (E, D)

TUTTI FRUTTI 
Three Scoops of Assorted Fruit Flavoured Ice Creams, Fruit Salad,
Orange Juice and Vegan Whipping Cream

CHOCOLATE & CRUNCHY NUTS 
Three Scoops of Chocolate and Vanilla Ice Cream, Chocolate
Sauce, Caramelized Nuts and Vegan Whipping Cream (E, D)

STRAWBERRY & CHAMPAGNE 
Three Scoops of Strawberry Champagne Ice Cream, Fresh
Strawberries, Laurent Perrier and Vegan Whipping Cream (E, D)

ICE FRUIT PLATTER 
Five Scoops of Assorted Ice Cream with Fresh Fruit and served
with two glasses of Laurent Perrier Champagne (min 2 people £15pp)

LA SALA
GIBRALTAR

A LA CARTE MENU

Sunborn Yacht Hotel, Ocean Village, Gibraltar, GX11 1AA

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www.LaSalaGibraltar.com

A discretionary service charge of 10% will be added to your final bill