

# GIBRALTAR GEMS FOOD MENU

## **Mesquite Grilled Alaskan King Salmon - \$24**

*Herbed Freekeh, Sesame Seed, Garlic, Citrus and Half Moon Shine Glaze*

## **Green Peppercorn Glazed Pork Tenderloin - \$22 <sup>GF</sup>**

*Savory Chipotle Mashed Sweet Potatoes, Pickled Carrots, Jettywave Bourbon Sauce*

## **Coconut and Peanut Chicken Skewer - \$18 <sup>GF</sup>**

*Lemongrass and Coconut Rice, Crisp Asian Cabbage Salad, Crispy Onions*

## **Grilled Turmeric Cauliflower Skewer - \$16 <sup>V GF</sup>**

*Lemongrass and Coconut Rice, Crisp Asian Cabbage Salad, Peanut Ginger Glaze*

### INTERNATIONAL CURRIES:

#### **South African Bobotie - \$19**

*Markegard Family Farms Ground Beef, Apples, Raisins, Lemongrass and Coconut Rice*

#### **Andreotti Farms Pumpkin Curry - \$17 <sup>V GF</sup>**

*Pumpkin Seeds, Raisins, House Curry Blend, Coconut Rice*

### SHARE PLATES:

#### **Antipasto Platter - \$17 <sup>GF</sup>**

*Orange Marinated Beets with Goat Cheese and Candied Pecans,  
Basil Marinated Mozzarella, Woodfire Roasted Vegetables, Olives, Quinoa Salad*

#### **Mezze Platter with Pita Bread - \$17**

*Romesco, Tyrosalata, Sesame Garlic Hummus, Tzatziki*

#### **Baba Ghanoush - \$12**

*Grilled Eggplant, Tahini, Garlic, Served with Pita Bread*

### SOUPS AND SALADS:

#### **Julia's Vegan Salad - \$15 <sup>V GF</sup>**

*Kale, Chickpeas, Lentils, Black Eye Peas, Quinoa, Cucumber, Avocado Vinaigrette*

#### **Moroccan Chickpea Salad - \$16 <sup>V GF</sup>**

*Heirloom Carrots, Mint, Medjool Dates, Kale, Orange, Chermoula Vinaigrette*

#### **Soup of the Day - \$7 <sup>V GF</sup>**

*Seasonal Vegetable Blend*

**<sup>V</sup> = VEGAN**