

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 - \$20 GF

Chipotle Mashed Sweet Potatoes, Pickled Carrot, Jettybarrel Bourbon Sauce

Coconut and Peanut Chicken Skewer - \$17 GF

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

Grilled Turmeric Cauliflower Skewer - \$15 V GF

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

INTERNATIONAL CURRIES:

South African Bobotie - \$17

Ground Beef Curry, Apples, Raisins, Lemongrass and Coconut Rice

Nepalese Vegetable Curry - \$17 V GF

Cauliflower, Carrots, Celery, Potatoes, Raisins, House Curry Blend, Coconut Rice

SHARE PLATES:

Antipasto Platter - \$17 GF

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

Mezze Platter with Pita Bread - \$16

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 V GF

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

Moroccan Chickpea Salad - \$16 V GF

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

Roasted Seasonal Vegetable Soup - \$7 V GF

Ask your bartender for our flavor of the week!

V = VEGAN