



## APPETIZERS

### Mediterranean Olives mix

A colourful mix of green, black and Kalamata olives marinated in rosemary, thyme and olive oil.

€3.50

### Gordal Charcuterie

A platter of Mediterranean meats and/or cheeses, delicious dips and other nibbles, chosen by our Chef and ideal for sharing.

Cheesy €9.50 Meaty € 13.50 All €14.50

### Beetroot Carpaccio

Roasted beetroot thinly sliced and served with a citrus vinaigrette and Manchego cheese.

€9.50

### Caprese di Burrata

A twist on a classic, silky, creamier mozzarella, rainbow cherry tomatoes and Thai basil oil.

€12.50

### Prawns Chermoula

King Prawns cooked in a rich and flavourful tomato sauce with Moroccan spices.

€11.50

### The Green & the Egg

Grilled asparagus, poached egg, béarnaise sauce and toasted almonds.

€14.50

## SOUP

### Bouillabaisse

A traditional Marseille fish soup.

€15.50

### Soup of the Day

Always fresh, always delicious, please ask about our Chef's soup of the day.

€6.50

## SALADS

### Mediterranean Roots

Falafel, quinoa, baby spinach, hummus, dried fruits and Honey Lemon dressing.

€9.50

### Cod salad

Cod confit, piquillo peppers, onions and olive oil.

€14.50

### Gordal salad

Puffed wild rice served with different texture of vegetables.

€10.50





## MAIN COURSES

### Braised Lamb

Slowly braised lamb shoulder served with roasted aubergine puree and Kalamata olives sauce.

€24.50

### Cod en Papillote

Fillet of cod cooked in a traditional Mediterranean style with herbs and lemon.

€19.50

### Risotto

Arborio rice, green asparagus, taleggio cheese and black truffle.

€16.50

### BBQ Octopus

Grilled octopus tentacles served with chorizo sausage, roasted baby potatoes and saffron Mayo.

€19.50

### Basque Chicken

Braised chicken thigh served with red bell pepper, thyme and onion in a flavourful tomato sauce.

€22.50

## SIDE DISHES

Butter Lettuce €4.50

Roasted Potatoes €4.50

Green asparagus €4.50

French fries €4.50

Sautéed green peas €4.50

## DESSERTS

Baba au Rum €7.50

French Style sponge cake soaked in rum served with whipped cream.

Tarte Tatin €8.50

A French Classic apple pie with a Gordal twist.

Chocolate Molten Lava cake €9.50

Chocolate cake with a molten chocolate center topped with vanilla ice-cream.

Ice-Cream (3 scoops) €5.00

Strawberry, chocolate and vanilla.

Sorbet €5.50

Lemon.

## MEDITERRANEAN BISTRO

Gordal's dynamic concept has been thought out and created with passion, it is an experience beyond the expected as another way to know what the Mediterranean cuisine has to offer. Our cuisine is based on a gastronomic concept of seasonal products and Mediterranean cooking with an international touch.

