

We operate a cashless restaurant;  
we accept all major debit  
and credit cards

## Salads

### Crispy Avocado £11

Heritage Tomatoes with Crumbled Feta  
Drizzled with Pesto & Micro Herbs

(1a, 3, 4, 7, 14, V)

### Chicken Caesar £12

Served with Crispy Pancetta, Parmesan  
Shavings & Fresh Croutons

(1a, 4, 7, 8, 13)

### Warm Goat's Cheese £12

Mixed Leaf Salad, Heritage Tomatoes,  
Assortment of Nuts, Honey & Balsamic Vinegar

(3, 4, 14, V)

### Giant Couscous £10

Grilled Seasonal Vegetables,  
Dates & Fresh Herbs

(3, 4, V)

## Baguettes

### Roast Beef £10

Mustard & Mayonnaise Dressing,  
Watercress Salad

(1a, 4, 11)

### Roast Chicken £10

Chicken Skin Butter, Crispy Pancetta

(1a, 4, 14)

### Smoked Salmon & Avocado £10

Heritage Tomato, Dill Cream Cheese

(1a, 4, 8, 14)

### Ham & Cheese £9

Gherkins, Butter

(1a, 4, 14)

## Starters

### Homemade Soup £7

Please ask your server for today's offering

(1a, 4, 9)

### Prawns Pil Pil £11

Olive Oil, White Wine, Sourdough & Chili Garlic

(1a, 5, 14)

### Smoked Salmon Mille Feuille £11

Layered Pastry, Dill Cream Cheese & Almond Pesto

(1a, 3a, 4, 8, 14)

### Grilled Langoustine £14

Lemon & Basil Dressing & Squid Ink Tuille

(1a, 5)

### Marinated Beef Carpaccio £12

Volcanic Potatoes

(4, 11)

### Broccolini Tempura £9

Roasted Red Pepper Pesto

(1a, 3, 14, V)

## Mains

### Dover Sole £25

Served with Seasonal Grilled Vegetables & Pesto

(1a, 3, 8)

### Fresh Seafood Tagliatelle £17

Market Seafood, Fresh Herbs & Cherry  
Tomatoes in a White Wine Sauce

(1a, 5, 6, 8, 14)

### Irish Angus Ribeye Steak £32

250g, Creamy Brie Mashed Potato & Grilled  
Seasonal Vegetables with a Red Wine Jus

(4, 11, 14)

### Irish Angus Beef Burger £18

Mature Irish Cheddar in a Soft Brioche  
Bun with Homemade Onion Rings  
& Triple Cooked Chips

(1a, 4, 7, 11)

### Beyond Meat Burger £16

Vegan Cheddar Cheese in a Soft Brioche Bun  
with Homemade Onion Rings & Triple Cooked Chips

(1a, 3, 12, 13, V)

### Lamb Shoulder £38

Braised for 12 hours in White Wine,  
Grilled Seasonal Vegetables & Triple Cooked Chips  
"Not for the faint hearted"

(1a, 14)

## Desserts

### Apricot Tarte Tatin £9

Vanilla Ice Cream

(1a, 4, 7, 14)

### Chocolate & Orange Mousse £9

Dark Chocolate, Biscuit Base

(1a, 4, 7, 14)

### Basque Cheesecake £9

Biscuit Crumble, Berry Compote

(1a, 4, 7)

### Cherry Crème Brûlée £9

Raspberry Sorbet

(4, 7, )

## Sides

Triple Cooked Chips	£4
Brie Mashed Potato	£4 (4)
Seasonal Vegetables	£4
Pickled Onion & Tomato	£4 (14)
Homemade Onion Rings	£4 (1a, 4, 7)
Fresh Sourdough & Butter	£4 (1a, 3, 4)

# THE ELIOTT

## Chef's Food Philosophy

Our Head Chef, Jonathan Cruz is a Gibraltarian who is passionate about fresh ingredients and treating these with the respect that they deserve. His inspiration comes from the wonder of food and his childhood memories associated with it.

His menu choices are influenced by his extensive traveling and experiences, while using only the finest and freshest local ingredients available.

Jonathan's new menu invites guests to savour the best produce as our guest's wine and dine at The Elliott.



#TheElliottGibraltar

## Allergens

- 1.Cereal 1a. Wheat 1b. Rye 1c. Barley 1d. Oats 2.Peanuts
- 3.Nuts 3a. Almonds 3b. Brazil Nuts 3c. Cashews 3d. Hazelnuts
- 3e. Macadamia 3f Pecan 3g Pistachio 3h Walnuts 4. Dairy 5. Crustaceans
6. Mollusc 7. Eggs 8. Fish 9. Celery 10. Lupin 11. Mustard 12. Sesame Seeds
13. Soya 14. Sulphur Dioxide V. Vegetarian

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