

sumos

THE
CALETA HOTEL
GIBRALTAR
Health, Beauty and Conference Centre

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www.caletahotel.com
Sir Herbert Miles Road, Catalan Bay, PO Box 73, Gibraltar



Antipasti – Starters

nunos

Minestrone soup (v)	£7.50
Duck foie gras (g) Classic French style home-made marinated foie gras served with toast	£14.95
Avocado canelón Stuffed with spider crab and shrimp, accompanied by a lemon essence	£12.25
Our warm sautéed vegetable garden (v) (g) (l) (<i>Starter portion</i>) Sautéed fresh market baby vegetables on a bed of celery puree and a smattering of olives	£8.50
Stuffed buffalo mozzarella (v) (g) (l) Deep fried, stuffed with seasonal vegetables on top of a green pea puree	£9.50
Beef carpaccio (l) Wafer thin slices of beef fillet with black truffle oil and shavings of parmesan, garnished with wild rocket leaves	£11.00
King prawns in brandy (l) King prawns served in a light cream & brandy sauce	£14.50
Scallops (l) With sweet potato and Pedro Ximenez reduction	£14.95
Octopus (g) (l) Served on a truffle focaccia, potato parmentier and smoked olive oil	£12.00
Lobster ravioli (g) (l) With butter and sage	£18.00



WINNER OF 2 AA ROSETTES SINCE 2006

(V) Vegetarian) (N) Contains Nuts (G) Gluten (L) Lactose
Please make us aware if you have any dietary or allergen requirements.

Discretionary 10% service charge

Pasta Fresca

nunos

All our pastas are homemade using only fresh eggs and quality ingredients.
Compose your pasta dish from the list below with a sauce of your choice
or ask your waiter for the Chef's suggestion.

Our pasta selection

Spaghetti
Tagliatelle
Penne
Ravioli, ricotta & spinach
Potato gnocchi

Accompanying sauces

Alle vongole
Mussels
Pesto (V) (N) (L)
Carbonara (L)
Porcini (V) (L)
Tartufo (V) (L)
Prawns & seafood cream (L)

Multiple selection available for tables of two or more

Starter portion - £9.50

Main Course portion - £12.50

Ravioli starter - £10.50 Main - £14.50

Gluten free pasta available on request

Nuno's risotto (v) (l) (*Cooking time of 20 mins.*) £16.50
Boletus, asparagus and black truffle with parmeggiano reggiano

Our warm sautéed vegetable garden (v) (g) (l) £12.50
Sautéed fresh market baby vegetables on a bed of celery puree and a smattering of olives



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PESCE - FISH

Catch of the day Ask your waiter for today's catch and suggested cooking methods (grilled, a la sal ...)	£24.00
Sea bream (g) Cooked Catalan style with clams, king prawns, potato slices and tarragon	£21.50
Grilled turbot (l) Served with a plankton risotto and asparagus	£23.50
John Dory (g) Goujons of John Dory in batter, lightly fried, served with chunky chips, saffron & lemon mayonnaise	£16.50
“Arroz caldoso” with “carabineros” For a minimum of two persons	£26.00PP

CARNE - MEAT

Retinto beef tenderloin (l) Served with foie, vegetables, potato puree and port sauce	£28.50
Fette di manzo in padella calda Sliced beef entrecote served on a hot sizzler with fresh rosemary, crushed black pepper, roast new potatoes and seasonal vegetables	£ 24.50
Suckling pig (l) Cooked in its own juice, served with apple and Iberian ham crisps	£24.50
Oxtail osso bucco (g) (l) Deboned, served with truffled parmentier potatoes	£19.50
Roasted lamb shoulder (n) (l) Oven baked, served with cous cous and mixed vegetables	£24.00
Free range chicken (l) Stuffed with foie and truffle, served with spinach	£19.50

We have the most delicious hot apple tart with filo pastry; this takes 20 minutes to make so if you would like one, please let us know as you order your main course.



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Dolci - Desserts

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Cheese cake (n) (g) (l) Served with pine nuts and mango	£6.50
Tiramisu (g) (l) Classical Italian tiramisu	£6.50
Chocolate sphere (n) (g) (l) Chocolate soil, yogurt mousse, red fruits and caramel sauce	£9.50
Hot apple tart (g) (l) Apple on a bed of quince with a filo pastry base	£7.50
Cheese board (n) (g) (l) Served with crackers, grapes, celery, nuts and pear chutney	£14.90



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