

TAPAS SPECIAL R240 FOR THREE

LIVE OYSTERS-R25 EACH

Freshly shucked oysters served natural- Mignonette R2o Chili SoyR2o

CEVICHE OF THE DAY

Fresh raw line fish diced with pineapple and pepper dew salsa, avocado puree

PRAWN FAJITA

Sautéed prawns, peppers and red red onion set on a toasted tortilla with guacamole, jalapenos and coriander.

SEAFOOD RAVIOLI

Medley of seafood stuffed ravioli set in a creamy basil veloute and grilled prawn.

PULPO ALA GALLEGA

Grilled marinated octopus on sliced paprika potatoes with a smoky paprika glaze.

FISHCAKES

Sesame crusted homemade fishcakes, wasabi aioli and asian slaw

WEST COAST MUSSELS

West Coast Mussels set in a lemongrass & ginger seafood broth served with herbed croutons .

SEARED TUNA

Sesame tuna in soy, ginger/chili with avocado puree & crispy crispy onions.

GRILLED LINE FISH OF THE DAY

Hake-R165 or Linefish- R195

HAKE/COB/CAPE SALMON/SEABASS -ASK WAITER FOR AVAILABILITY

GAMBAS LINE FISH

Grilled choice of fish with potato and butternut gratin, grilled veg, lemon beurre blanc

MEDITERRANEAN

Crushed new potatoes, tender stem broccoli, chunky tomato, capers, capsicum & feta salsa and a balsamic reduction.

MAINS

SEARED HONEY SOY TUNA

Seared tuna loin served with buckwheat soba noodles, sesame julienne veg, pineapple & lime salsa and a honey soy glaze.

WEST COAST MUSSELS MAIN

West coast mussels set in a lemongrass & ginger seafood broth served with either rice or Fries and Aioli

FISH AND CHIPS

Battered or Grilled Hake served with hand cut chips, mashed peas, pickled onions & aioli.

GAMBAS PLATTER FOR ONE

Grilled hake, garlic mussels, calamari, prawns served with lemon butter sauce
~ CHOICE OF HAND CUT CHIPS, SAVOURY RICE OR STEAMED VEGGIES

GAMBAS SPECIAL

10 X QUEEN PRAWNS WINTER SPECIAL

10 medium prawns served with a side of your choice
~ House Spice or Lemon Herb

PRAWN RISOTTO

Squid ink Risotto with de-shelled prawns, brocolli & Pecorino

STEAK FRITES

SIRLOIN 300G

SAUCES- R25 PEPPERCORN OR MUSHROOM

TACO DUO

Duo of teriyaki tuna and crispy hake, sour cream, radish & red onion taco

SALT AND PEPPER CALAMARI

Deep fried salt and pepper calamari with aioli

PORTUGUESE SARDINES

Char Grilled sardines with bruschetta and roast peppers

CHICKEN AND PRAWN SPRINGROLLS

Chicken, julienne veg and prawn springrolls and soya dip

BEEF BRISKET GNOCCHI

Pulled slow cooked beef brisket with cherry tomatoes and homemade potato gnocchi

CALAMARI PATATAS BRAVAS

Cubed potatoes with spicy napolitana, aioli and crispy calamari heads.

PERI PERI PRAWNS

Grilled prawns set in a homemade peri peri.

PAPRIKA SQUID

Patagonica grilled squid dusted with smoked spanish paprika served with peas 3 ways

KINGKLIP MAKANI

Grilled Blackened kingklip set in a home made makhani gravy served with fragrant cardamom basmati rice & cumin seed yogurt.

GOAN SEAFOOD CURRY

Fragrant curry with prawns, mussels, calamari, line fish in tamarind, coconut milk and fresh coconut

SEAFOOD JAMBALAYA

savoury rice with hints of chilli, paprika and herbs with a medley of calamari, prawns, mussels and line fish

GAMBAS CRAYFISH BURGER

Crayfish tails grilled with our famous garlic spice set on lettuce ,slaw and a sesame bun served with skinny fries.

PRAWN BISQUE TAGLIAITELLE

De-Shelled prawns with tagliatelle, tossed in seafood bisque, chilli and coriander

Please Note: Our Menu is Based on Fresh Food concept which changes frequently, as a result, some items may run out during the evening. All menus are subject to change without notice. Items on this menu may, despite the best efforts and care of our kitchen staff, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat.

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