

LET'S START...

GAZPACHO <i>fresh vegetables and extra virgin olive oil</i>	9
GECKO MUSSELS <i>coconut milk, red curry, coriander and lemongrass</i>	16
CRISPY CALAMARI <i>alioli and tartar sauce</i>	18
HOMEMADE CROQUETES <i>of roasted chicken and Iberico ham</i>	12
KING PRAWN AND VEGETABLE TEMPURA <i>sweet chilli sauce and lime</i>	20
CUTTLEFISH MALLORCAN STYLE <i>with diced potatoes</i>	18
BEEF FILLET CARPACCIO <i>parmesan, rocket, balsamic reduction and candied mushrooms</i>	21
IBERICO HAM PLATE <i>served with bread, tomato and extra virgin olive oil</i>	32
TUNA TARTAR <i>rocket, soya and ginger</i>	21
SALMON TARTAR <i>avocado, citrics and chive</i>	21
SEA BASS CEVICHE <i>coriander, lime and mango dices</i>	19
RED PRAWN AND SEA BREAM CEVICHE <i>coconut milk, chilli and Kimuchi</i>	22

SALADS...

CAESAR SALAD	14
<i>with grilled chicken</i>	16
AVOCADO AND CRAB SALAD <i>japanese mayonnaise, sesame and citric soya</i>	16
GRILLED GOAT CHEESE SALAD <i>mixed lettuce, walnuts, apple and balsamic</i>	15
THAI SALAD <i>soya sprouts, mange tout, mango, papaya and avocado</i>	15
<i>with king prawns</i>	17
BURRATA DI BUFFALA <i>vine tomatoes and pesto</i>	16
FRESH TUNA SALAD <i>marinated in soya and ginger with rocket, pine nuts and sundried tomatoes</i>	17



RICE DISHES BY GECKO

SEAFOOD AND SHELLFISH PAELLA _____	28 p/p (min 2 pax)
CREAMY RICE <i>red prawns, cuttlefish and monkfish</i> _____	32 p/p (min 2 pax)
LOBSTER RICE _____	35 p/p (min 2 pax)

OUR PASTAS...

RIGATONI POMODORO <i>cherry tomatoes, basil and parmesan</i> _____	18
FETTUCINE <i>frutti di mare</i> _____	22
LINGUINE <i>alle vongole</i> _____	22
LOBSTER TAGLIATELLE _____	29

SOMETHING FROM THE SEA...

SEABASS FILLET <i>sautéed cherry tomatoes and fresh basil</i> _____	26
RED TUNA <i>Teriyaki sauce, vegetable spring rolls and Wakame</i> _____	27
GRILLED MONKFISH AND KING PRAWN SKEWER _____	28
LOBSTER WITH GARLIC <i>fried eggs and french fries</i> _____	35 p/p (min 2 pax)
GRILLED OCTOPUS <i>with mashed potatoes, truffled leek, sautéed mushrooms and green asparagus</i> _____	27
CRUMBLLED CODFISH <i>candied potato, Mallorcan style spinach and tomato gratin</i> _____	26
GRILLED CATCH OF THE DAY _____	p/m

We do not serve wild red tuna as it is an endangered species. Our chef only selects sustainable fresh produce and our red tuna comes from sustainable fish farms.

AND FROM THE LAND...

CHICKEN & VEGETABLE WOK <i>soya, coriander and sweet chilli</i> _____	20
BEEF FILLET WOK <i>mini vegetables, oyster sauce and sesame seeds</i> _____	28
THE GECKO BURGER <i>rocket, caramelized onion, gherkins, tomato and cheese</i> _____	20
STEAK TARTAR <i>of beef fillet with 3 mustards</i> _____	26
GRILLED BEEF FILLET _____	29
GRILLED BEEF ENTRECOTE <i>served with black salt</i> _____	32

AND ON THE SIDE...

GREEN SALAD _____	5
FRENCH FRIES _____	5
POTATO GRATIN _____	5
GRILLED VEGETABLES _____	5
SAUTED SPINACH _____	5
BASMATI RICE _____	5

SOMETHING SWEET...

WARM APPLE TART <i>served with cream or ice cream (20min)</i> _____	12
CHOCOLATE COULANT <i>toffee sauce and vanilla ice cream</i> _____	12
PINEAPPLE CARPACCIO <i>caramelized with rum and coconut ice cream</i> _____	10
CARAMELIZED CRÈME BRÛLÉE <i>wild berries</i> _____	11
TIRAMISU <i>coffee ice cream</i> _____	10
CHEESE CAKE <i>“dulce de leche” and wild berries</i> _____	12
CHEESE PLATTER <i>grapes and nuts</i> _____	18
DAILY HOMEMADE SORBETS & ICE CREAM _____	9

... ACCOMPANIED WITH A DESSERT WINE

PAR NARANJA, CONDADO DE HUELVA <i>Zalema y Pedro Ximenez</i> _____	6
VIVANCO DULCE DE INVIERNO, RIOJA <i>Tempranillo, Graciano, Garnacha y Mozuelo</i> _____	6
MOSCATEL JORGE ORDÓÑEZ N°2 VICTORIA, MÁLAGA <i>Moscatel de Alejandría</i> _____	6
OPORTO NOGAL LVB, PORTO, PORTUGAL <i>Touriga Franca y Nacional</i> _____	6
PEDRO XIMENEZ SAN EMILIO, JEREZ <i>Pedro Ximenez</i> _____	6
SAUTERNES PRINCE DE SAINT AUBIN, BORDEAUX <i>Semillon, Sauvignon Blanc y Moscatel</i> _____	6
TERRAMOLL VINO DULCE, FORMENTERA <i>Moll y Garnacha Blanca</i> _____	8