

LET'S START

GAZPACHO

Fresh vegetables and extra virgin olive oil

-9-

GECKO MUSSELS

Coconut milk, red curry, coriander and lemongrass

-16-

CRISPY CALAMARI

Alioli and tartar sauce

-18-

HOMEMADE CROQUETES

Of roasted chicken and Iberico ham

-12-

KING PRAWN AND VEGETABLE TEMPURA

Sweet chilli sauce and lime

-20-

GYOZAS

Stuffed with vegetables and seaweed with sesame oil, ginger and citrus soy sauce

-16-

IBÉRICO HAM PLATE

Served with bread, tomato and extra virgin olive oil

-32-

AVOCADO TARTAR

Pink local tomatoes, coriander and lime aroma

-16-

TUNA TARTAR

Rocket, soya and ginger

-21-

SALMON TARTAR

Avocado, citrics and chive

-21-

SEA BASS CEVICHE

Coriander, lime and mango dices

-19-

RED PRAWN AND SEA BREAM CEVICHE

Coconut milk, chilli and Kimuchi

-22-



SALADS

CAESAR SALAD

With grilled chicken

-16-

AVOCADO AND CRAB SALAD

Japanese mayonnaise, sesame and citric soya

-17-

GRILLED GOAT CHEESE SALAD

Mixed lettuce, walnuts, apple and balsamic

-15-

THAI SALAD

Soya sprouts, mange tout, mango, papaya and avocado

-15-

With king prawns

-17-

BURRATA

Vine tomatoes and pesto

-16-

FRESH TUNA SALAD

Marinated in soya and ginger with rocket, pine nuts and sundried tomatoes

-17-

QUINOA SALAD

With grilled vegetables and tofu

-17-



RICE DISHES BY GECKO

LOBSTER RICE

-35- p/p (min 2 pax)

PAELLA

Sea food and shellfish

-28- p/p (min 2 pax)

CREAMY RICE

Red prawns, cuttlefish and monkfish

-32- p/p (min 2 pax)

CREAMY RICE

Artichokes and clams with smoked oil

-28- p/p (min 2 pax)

OUR PASTAS

RIGATONI POMODORO

Tomatoes, basil and Parmesan flakes

-18-

PARPADELLE

With mushrooms, prawns and Iberian ham with white truffle aroma

-24-

LINGUINE

Alle vongole

-22-

LOBSTER TAGLIATELLE

-29-



SOMETHING FROM THE SEA

SEA BASS FILLET

Sautéed cherry tomatoes and fresh basil -26-

RED TUNA

Teriyaki sauce, vegetable spring rolls and Wakame -27-

GRILLED MONKFISH AND KING PRAWN SKEWER -28-

THAI CURRY

Of vegetables with basmati rice and squid from the grill -28-

RODABALLO FILLET

Grilled on black sepia rice -28-

LOBSTER WITH GARLIC

Fried eggs and french fries -35- p/p (min 2 pax)

GRILLED OCTOPUS

With mashed potatoes, truffled leek, sautéed mushrooms and green asparagus -27-

SEA BASS

In a salt crust -35- p/p (min 2 pax)

LOBSTER STEW

On request -Market Price-

GRILLED CATCH OF THE DAY

-Market Price.-

FROM THE LAND

CHICKEN AND VEGETABLE WOK

Soya, coriander and sweet chilli -20-

TAGLIATA OF GALICIAN BEEF SIRLOIN

With mushroom and sprouts on mild wasabi mayonnaise and dried tomatoes -28-

THE GECKO BURGER

Rocket, caramelized onion, gherkins, tomato and cheese -20-

BABY LAMB CHOPS

Grilled -28-

STEAK TARTAR

Of beef fillet with 3 mustards -26-

GRILLED BEEF FILLET

-29-

GRILLED BEEF ENTRECOTE

Served with black salt -32-

SIDES

Green salad · French fries · Potato gratin · Grilled vegetables · Sautéed spinach · Basmati rice

-5-



SOMETHING SWEET

WARM APPLE TART

Served with cream or ice cream (20min)

-12-

CHOCOLATE COULANT

Toffee sauce and vanilla ice cream

-12-

PINEAPPLE CARPACCIO

Caramelized with rum and coconut ice cream

-10-

CARAMELIZED CRÈME BRÛLÉE

Wild berries

-11-

TIRAMISU

Coffee ice cream

-10-

CHEESE CAKE

“Dulce de leche” and wild berries

-12-

CREAMY LEMON TART

With Swiss meringue

-12-

FRESH FRUITS SELECTION

With raspberry sorbet

-12-

DAILY HOMEMADE SORBETS & ICE CREAM

-9-

...ACCOMPANIED WITH A DESSERT WINE

PAR NARANJA, Condado de Huelva, Zalema y Pedro Ximenez -6-

VIVANCO DULCE DE INVIERNO, Rioja, Tempranillo, Graciano, Garnacha y Mozuelo -6-

MOSCATEL JORGE ORDÓÑEZ N°2 VICTORIA, Málaga, Moscatel de Alejandría -6-

OPORTO NOGAL LVB, Porto, Portugal Touriga Franca y Nacional -6-

PEDRO XIMENEZ SAN EMILIO, Jerez Pedro Ximenez -6-

SAUTERNES PRINCE DE SAINT AUBIN, Bordeaux, Semillon, Sauvignon Blanc y Moscatel -6-

TERRAMOLL VINO DULCE, Formentera Moll y Garnacha Blanca -8-

