



Menú

Hotel Gabarra



Lodge



Playa-Hamacas-Piscina-Karaoke-Habitaciones-Parqueadero

Horarios atención

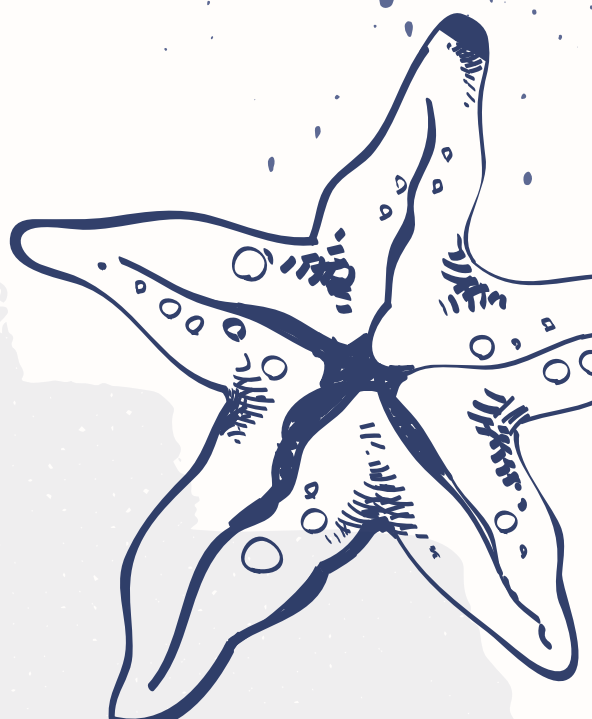
Restaurant: 8h - 17h
Desayunos: 8h - 10h

Telf: 0993945450

0998783045

www.lagabarra.com

Nuestros precios no incluyen IVA*



SI ERES ALÉRGICO A ALGÚN
INGREDIENTE NO DUDES EN
COMUNICÁRNOSLO !

ESPECIALIDAD

Specialty

Gabarra "Briceño"

\$50

(Chicharrón de pescado, camarones apanados, calamar reventado, ceviche de pescado, porción de arroz marinerero, conchas y pulpo asado, patacones, ensalada, salsa rosada, frutas de la temporada, cerveza artesanal "Gabarra")

(Fried fish cracklings, breaded shrimp, cracked squid, fish ceviche, portion of mariner's rice, grilled shells and octopus, fried green plantains, salad, pink sauce, fruits, craft beer "Gabarra")



Cerveza artesanal "Gabarra" (Craft Beer "Gabarra")

\$4

(Cerveza de altura de maple, mora con higo y trigo, maracuyá, rubia clásica, doble ipa)

(High-altitude beer of: maple, blackberry with fig and wheat, passion fruit, classic blonde, double IPA)



DESAYUNOS

Breakfasts

Continental

\$5

(Tostadas, mermelada, mantequilla, ensalada de frutas, jugo natural, café o té)

(Toast, jam, butter, fruit salad, natural juice, coffee or tea)

Americano (American)

\$5

(Huevos tibios o revueltos, tostadas, ensalada de frutas, jugo natural, café o té)

(Soft-boiled or scrambled eggs, toast, fruit salad, natural juice, coffee or tea)

Montubio

\$7

(Bola de verde con queso, tortilla de huevo con camarones, ensalada de frutas, jugo natural, café o té)

(Green plantain ball with cheese, shrimp omelette, fruit salad, natural juice, coffee or tea)

Tigrillo playero

\$8

(Majado de verde con queso y chicharrón de cerdo, huevo frito, ensalada de frutas, jugo natural, café o té)

(Mashed green plantain with cheese and pork cracklings, fried egg, fruit salad, natural juice, coffee or tea)



ENTRADAS

Appetizers

Canastas de camarón (Baskets of shrimp)

\$5

(5 canastas de verde, en su interior estofado de camarón)

(5 crispy green plantain baskets filled with a flavorful shrimp stew)

Pescado con bastones (Fish with sticks)

\$5

(Bastones de verde, chicharrón de pescado(en harina), salsa rosada, limón)

(Crispy green plantain sticks, battered fish pie es, pink sauce, lemon)



Patacones

(Fried green plantains)

\$4.5

(Verde frito, queso, salprieda)

(Fried green plantains, cheese, salprieda)

Canoa de maduros

(Canoa fried ripe plantains) \$4.5

(Maduros fritos, queso, salprieda)

(Fried ripe plantains, cheese, salprieda)

CEVICHES

Pulpo (Octopus)

\$7

(Cebolla, tomate, cilantro, naranja, limón, salsas, pulpo, chifle)

(Onion, tomato, coriander, orange, lemon, sauces, octopus, plantain chips)

Pescado (Fish)

\$7.5

(Cebolla, tomate, cilantro, naranja, limón, salsas, pescado, chifle)

(Onion, tomato, coriander, orange, lemon, sauces, fish, plantain chips)

Calamar (Squid)

\$7.5

(Cebolla, tomate, cilantro, naranja, limón, salsas, calamar, chifle)

(Onion, tomato, coriander, orange, lemon, sauces, squid, plantain chips)



Camarón (Shrimp)

\$9

(Cebolla, tomate, cilantro, naranja, limón, salsas, camarón, chifle)

(Onion, tomato, coriander, orange, lemon, sauces, shrimp, plantain chips)

Concha (Shrimp)

\$10

(Cebolla, tomate, cilantro, naranja, limón, salsas, concha, chifle)

(Onion, tomato, coriander, orange, lemon, sauces, shell, plantain chips)

CEVICHES

Cangrejo (Crab)

\$10

(Cebolla, tomate, cilantro, naranja, limón, salsas, cangrejo, chifle)

(Onion, tomato, coriander, orange, lemon, sauces, crab, plantain chips)

Langostino (Prawn)

\$12.5

(Cebolla, tomate, cilantro, naranja, limón, salsas, langostinos, chifle)

(Onion, tomato, coriander, orange, lemon, sauces, prawns, plantain chips)

Mixto (Mixed)

\$10

(Cebolla, tomate, cilantro, naranja, limón, salsas, dos mariscos a elección, chifle)

(Onion, tomato, coriander, orange, lemon, sauces, two seafood choices, plantain chips)

Marinero (Mariner)

\$11

(Cebolla, tomate, cilantro, naranja, limón, salsas, concha, pescado, camarón, calamar, pulpo, cangrejo, chifle)

(Onion, tomato, coriander, orange, lemon, sauces, shell, fish, shrimp, squid, octopus, crab, plantain chips)



ARROZ

Rice

Pulpo (Octopus)

\$7.5

(Cebolla, pimienta, cilantro, salsas, pulpo, arroz, ensalada, maduros fritos o patacones)

(Onion, bell pepper, coriander, sauces, octopus, rice, salad, fried ripe plantains or fried green plantains)

Calamar (Squid)

\$7.5

(Cebolla, pimienta, cilantro, salsas, calamar, arroz, ensalada, maduros fritos o patacones)

(Onion, bell pepper, coriander, sauces, squid, rice, salad, fried ripe plantains or fried green plantains)

Pescado (Fish)

\$7.5

(Cebolla, pimienta, cilantro, salsas, camarón, arroz, ensalada, maduros fritos o patacones)

(Onion, bell pepper, coriander, sauces, shrimp, rice, salad, fried ripe plantains or fried green plantains)

Camarón (Shrimp)

\$9

(Cebolla, pimienta, cilantro, salsas, camarón, arroz, ensalada, maduros fritos o patacones)

(Onion, bell pepper, coriander, sauces, shrimp, rice, salad, fried ripe plantains or fried green plantains)



ARROZ

Rice

Concha (Shell) **\$10**

(Cebolla, pimienta, cilantro, salsas, concha, arroz, ensalada, maduros fritos o patacone)

(Onion, bell pepper, coriander, sauces, shell, rice, salad, fried ripe plantains or fried green plantain)

Cangrejo (Crab) **\$10**

(Cebolla, pimienta, cilantro, salsas, cangrejo, arroz, ensalada, maduros fritos o patacones)

(Onion, bell pepper, coriander, sauces, crab, rice, salad, fried ripe plantains or fried green plantains)

Mixto (Mixed) **\$10**

(Cebolla, pimienta, cilantro, salsas, dos mariscos a elección, arroz, ensalada, maduros fritos o patacones)

(Onion, bell pepper, coriander, sauces, two seafood choices, rice, salad, fried ripe plantains or fried green plantains)

Marinero (Mariner) **\$12**

(Cebolla, pimienta, cilantro, salsas, concha, pescado, camarón, calamar, pulpo, cangrejo, arroz, ensalada, maduros fritos o patacones)

(Onion, bell pepper, coriander, sauces, shell, fish, shrimp, squid, octopus, crab, rice, salad, fried ripe plantains or fried green plantains)



CAMARONES

Shrimps

En piedra volcánica (in volcanic stone) \$8

(Camarones en piedra volcánica, cilantro, arroz, patacones, ensalada)

(Shrimp in volcanic stone, coriander, rice, fried green plantains, salad)

Al coco (Coconut shrimp) \$8.5

(Cebolla, pimienta, camarones, coco rallado, arroz, patacones, ensalada)

(Onion, bell pepper, shrimp, shredded coconut, rice, fried green plantains, salad)

Al ajillo (Garlic) \$9

(Cebolla, pimienta, cilantro, ajo, camarones, arroz, patacones, ensalada)

(Onion, bell pepper, coriander, garlic, shrimp, rice, fried green plantains, salad)

Apanados (Breade) \$8.5

(Apanadura, camarones, arroz, patacones, ensalada)

(Breading, shrimp, rice, fried green plantains, salad)

Reventados (Cracked) \$8.5

(Harina, camarones, arroz, patacones, ensalada)

(Flour, shrimp, rice, fried green plantains, salad)



PESCADO

Fish

En piedra volcánica (in volcanic stone)

\$7

(Filete de pescado a la plancha,
cilantro, arroz, patacones, ensalada)

(Grilled fish, coriander, rice, fried green
plantains, salad)

Estofado (Stew)

\$7

(Cebolla, pimienta, cilantro, filete de pescado, arroz, patacones,
ensalada)

(Onion, bell pepper, coriander, fish fillet, rice, fried green
plantains, salad)

Apanado (Breaded)

\$7.5

(Apanadura, filete de pescado, arroz, patacones, ensalada)

(Breading, fish fillet, rice, fried green plantains, salad)

Chicharrón (Cracklings)

\$8.5

(Harina, pescado, arroz, patacones, ensalada)

(Breading, fish fillet, rice, fried green plantains, salad)



PESCADO

Fish

Pescado fresco de la temporada **\$10/\$15/\$20**
(Fresh Seasonal Fish)

(Harina, pescado entero de la temporada, arroz, patacones, ensalada)

(Flour, whole seasonal fish, rice, fried green plantains, salad)

Pescados temporadas (camotillo, corvina, pargo, cabezudo, robalo)

Seasonal fish (camotillo, croaker, snapper, cabezudo, sea bass)

CALAMAR

Squid

A la piedra volcánica **\$7,5**
(in volcanic stone)

(Apanadura, calamar, arroz, patacones, ensalada)

(Breeding, squid, rice, fried green plantains, salad)

Reventado (Cracked) **\$8**

(Harina, calamar, arroz, patacones, ensalada)

(Flour, squid, rice, fried green plantains, salad)



CALAMAR

Squid

Apanado (Breade) \$8

(Apanadura, calamar, arroz, patacones, ensalada)

(Breading, squid, rice, fried green plantains, salad)

Al ajillo (Garlic) \$8

(Harina, calamar, arroz, patacones, ensalada)

(Flour, squid, rice, fried green plantains, salad)



LANGOSTINO

Prawn

Al coco (Coconut prawn) \$10

(Cebolla, pimienta, langostinos, coco rallado, arroz, patacones, ensalada)

(Onion, bell pepper, prawns, shredded coconut, rice, fried green plantains, salad)

LANGOSTINO

Prawn

Al ajillo (Garlic)

\$10

(Cebolla, pimienta, cilantro, ajo, langostinos, arroz, patacones, ensalada)

(Onion, bell pepper, coriander, garlic, prawns, rice, fried green plantains, salad)



Apanado (Breaded)

\$10

(Apanadura, langostinos, arroz, patacones, ensalada)

(Breading, prawns, rice, fried green plantains, salad)

Reventados (Cracked)

\$10

(Harina, langostinos, arroz, patacones, ensalada)

(Breading, prawns, rice, fried green plantains, salad)



LANGOSTA

Lobster

Al ajillo (Garlie) **\$12.5/\$15**

(Cebolla, pimienta, cilantro, ajo, langosta, arroz, patacones, ensalada)

(Onion, bell pepper, coriander, garlic, lobster, rice, fried green plantains, salad)

A la naranja (Orange lobster) **\$12.5/\$15**

(Cebolla, pimienta, langosta, naranja, arroz, patacones, ensalada)

(Onion, bell pepper, lobster, orange, rice, fried green plantains, salad)

A la frutilla (Strawberry lobster) \$12.5/\$15

(Cebolla, pimienta, cilantro, langosta, frutilla, arroz, patacones, ensalada)

(Onion, bell pepper, coriander, lobster, strawberry, rice, fried green plantains, salad)

Al coco (Coconut lobster) \$12.5/\$15

(Cebolla, pimienta, langosta, coco rallado, arroz, patacones, ensalada)

(Onion, bell pepper, lobster, shredded coconut, rice, fried green plantains, salad)



PLATOS ESPECIALES

Special Dishes

Ensalada de mariscos (Seafood Salad)

\$12. 5

(Lechuga, tomate, zanahoria, pepino, pimiento, aceitunas, cilantro, limón, camarón, pescado, pulpo, calamar, cangrejo, patacones)

(Lettuce, tomato, carrot, cucumber, bell pepper, olives, coriander, lemon, shrimp, fish, octopus, squid, crab, fried green plantains)

Conchas asadas (Grilled shells) \$12/\$15/\$20

(Cebolla, pimiento, cilantro, salsa de ostras, conchas, arroz, patacones, ensalada)

(Onion, bell pepper, coriander, oyster sauce, shells, rice, fried green plantains, salad)

Pulpo a la piedra volcánica (Octopus in volcanic stone)

\$10/\$12/\$15

(Cebolla, pimiento, cilantro, pulpo, arroz, patacones, ensalada)

(Onion, bell pepper, coriander, octopus, rice, fried green plantains, salad)



PICADAS GABARRA

Barge Seafood Sampler

"Galápagos" ¡Lentita pero segura!

\$15

(Dos mariscos apanados o reventados a elección, salsa rosada, patacones, ensalada)

(Two breaded or cracked seafood choices of your choosing, pink sauce, fried green plantains, salad)

"La Manaba" ¡Firme como tierra manaba!

\$20

(Tres mariscos apanados o reventados a elección, salsa rosada, patacones, ensalada)

(Three breaded or cracked seafood choices of your choosing, pink sauce, fried green plantains, salad)

"San Vicente"

\$25

¡La que nunca falla, aunque suba la marea!

(Tres mariscos apanados o reventados a elección, conchas asadas o pulpo asado, salsa rosada, patacones, ensalada)

(Three breaded or cracked seafood choices of your choosing, grilled scallops or grilled octopus, pink sauce, fried green plantains, salad)



PORCIONES

Portions

Patacones (Fried green plantains)	\$2.5
Chifles (Green plantains chips)	\$1
Maduro frito (Fried ripe plantains)	\$2.5
Arroz (Rice)	\$1
Papas fritas (French fries)	\$2.5



BEBIDAS

Drinks

Café / Té (Coffee / Tea)	\$0.75
Gaseosas (Sodas)	\$1
Botella de agua (Bottle of water)	\$0.5/\$0.75/\$1
Jugos naturales (Natural juices)	\$2.5
(Frutas de temporada) / (Seasonal fruits)	
Batidos (Smoothies)	\$3
(Frutas de temporada) / (Seasonal fruits)	
Jarras de jugos naturales (Natural juice jugs)	\$6
(Frutas de temporada) / (Seasonal fruits)	



CERVEZA PERSONAL

Single Beer

Corona / Budweiser / Heineken **\$4**

Biela / Club / Pilsener / Amstel **\$2**

Artesanal Gabarra **\$4**

Estela **\$5**

CERVEZA GRANDE

Big Beer



Pilsener / Biela **\$2.5**

Club / Heineken / Amstel /
Biela reserva **\$3**

CÓCTELES

Cocktails

Margarita

\$6

(Tequila, triple sec, fruta a elección, limón, sal, hielo)

(Tequila, triple sec, fruit of choice, lemon, salt, ice)

Piña colada

\$6

(Piña, leche condensada, ron, coco, hielo)

(Pineapple, condensed milk, rum, coconut, ice)

Daiquiri

\$6

(Fruta a elección, limón, azúcar, ron, hielo)

(Fruit of choice, lime, sugar, rum, ice)

Mojito

\$5

(Limón, hierbabuena, azúcar, ron, soda, licor de menta, hielo)

(Lime, mint, sugar, rum, soda, mint liqueur, ice)

Martini

\$7

(Gin, Vermouth, hielo) / (Gin, vermouth, ice)

Caipiriña

\$5

(Limón, azúcar, ron, hielo) / (Lemon, sugar, rum, ice)

Bloody Mary

\$7

(Vodka, tomate de riñon, limón, hielo)

(Vodka, tomato, lemon, ice)

Cuba Libre

\$5

(Ron, soda, limón, hielo) / (Rum, soda, lemon, ice)



CÓCTELES

Cocktails

Gin Tonic

\$5

(Ginebra, limón, agua tónica, hielo)

(Gin, lemon, tonic water, ice)

Tequila Sunrise

\$6

(Tequila, jugo de naranja, granadina, hielo)

(Tequila, orange juice, grenadine, ice)

Baileys Cream

\$6

(Crema de leche, whiskey, vainilla, cacao y azúcar)

(Cream, whiskey, vanilla, cocoa, and sugar)

Saltamontes

\$6

(Bols menta, leche condensada, ron, hielo)

(Bols mint liqueur, condensed milk, rum, ice)

Sexo en la playa

\$6

(Vodka, licor de melocotón, granadina, jugo de naranja, hielo)

(Vodka, peach liqueur, grenadine, orange juice, ice)

Huracan

\$6

(Ron, limón, naranja o maracuyá, granadina, hielo)

(Rum, lime, orange or passion fruit, grenadine, ice)

Baileys Cream Chocolate

\$5.5

(Crema de leche, licor de chocolate, whiskey, vainilla, cacao y azúcar)

(Cream, chocolate liqueur, whiskey, vanilla, cocoa, and sugar)

