



FOR THE TABLE

GUAC ON THE BLOCK! 8
guacamole, freshly made at your table,
served with house nachos

STUFFED OLIVES 3
garlic & jalapeño

CHORIZO SCOTCH EGG 5
smashed avocado

HASH BALLS 5
Ibérico ham

ROAST PADRON PEPPERS 4

BREAD BOARD 4
salted butter

SMOKED ALMONDS 3

STARTERS

CRISPY BABY SQUID 8
Himalayan salt, coriander mayonnaise

CORNISH CRAB & AVOCADO 10
wood fired tomato, grapefruit

BEETROOT CURED SALMON 11
chive, crème fraîche

MANGO SALAD 8
tomatoes, carrots, coconut, roasted walnuts

BEETROOT & GOATS CURD 9
slow roasted heritage pickled beetroot, pistachios

HAM HOCK TERRINE 7
choron sauce, sourdough toast, chilli tomatoes

TACOS, TOSTADAS & BABY GEM CUPS

3 FOR 8, 4 FOR 12 OR 6 FOR 15
served your way

YELLOWFIN TUNA
chipotle aioli

SPICY BEAN & TOMATO
avocado salsa verde

PULLED PORK
apple salsa

BEEF SHORT RIB
chimichurri

MEXICAN CHICKEN
mango & habanero salsa

LAMB BARBACOA
peamole

WOOD FIRED

RARE BREED, UK, 28-DAY AGED
We choose the finest, naturally reared
meat from British native, traditional breeds
and dry-age on the bone. The result is a
melting succulence and deep, distinct flavour.
Ask your server for this week's breed

RUMP 300G* 22

FILLET 200G* 25 | 250G* 29

RIB EYE ON THE BONE 400G* 32

SAUCES 3 EACH
- béarnaise - peppercorn
- chimichurri - Gabeto salsa verde
- mojo

GALICIAN

Our meat is from Spanish cows that have been
put out to roam in the Galician hills until
they're up to 15 years old, resulting in an
amazing deep flavour quite unlike anything else
found in the World. Dry-aged for 30-40 days.

RIB EYE 300G* 35

SIRLOIN 300G* 32

RIB OF BEEF TO SHARE 950G* 75

SURF & TURF TOPPINGS 6 EACH
- half garlic lobster tail
- 3 chilli & lime prawns

MOJO PORK TENDERLOIN 16
marinated in garlic, lime, orange, coriander

SMOKED SHORT RIB 18
crushed potatoes, buttered kale

RACK OF LAMB 22
baby carrots, smoked baby aubergine

CIDER-BRINED CHICKEN
apple & kohlrabi slaw
baby 17
to share 31

GALICIAN BURGER & CHIPS 14
Galician beef patty, mayonnaise, lettuce,
beef tomato, bacon, manchego, avocado,
red onion

GRILLED MARINATED 24
KING PRAWNS
chilli & lime butter

SMOKED CAULIFLOWER STEAK 14
cauliflower purée, girolles, Romanesco,
baby aubergine, truffle

FISH & SEAFOOD

FISH & CHIPS 14
Lagujitas IPA battered cod-loin, triple-cooked
chips, Gabeto peas, house tartare sauce

GRILLED OCTOPUS 17
heritage tomatoes, basil, scallions

BRILL STEAK 17
samphire, asparagus, citrus sauce

YELLOWFIN TUNA 17
mango & lime salsa, spring green crisps

WHOLE LOBSTER 30
garlic butter, triple-cooked chips,
baby watercress

SIDES

CREAMED MASHED POTATOES 4

SWEET POTATO PURÉE 4

SKIN ON FRIES 4

TRIPLE-COOKED CHIPS 4

SPINACH 4

**WOOD OVEN TENDER STEM
BROCCOLI 4**

CHARGRILLED ASPARAGUS 6

KALE & GARLIC BUTTER 4

MIXED SALAD 4

MAC & CHEESE 5
add lobster 5

*Adorning the walls of Gabeto is a
specially commissioned gallery of
artwork by artist John Bulley, synonymous
with the area, renowned artist behind
the famous Camden Lock bridge.*