

GÅL

"FOOD MENU"

ÅPPETIZER

COLD

BURRATA CONTADINA (D)(V) 190

Served with red, orange and yellow cherry tomato, modena balsamic and marinated artichoke

BEEF CARPACCIO (D)(Å)(R) 190

Fresh truffle, rucola, parmesan shavings and mustard vinaigrette

ALASKAN KING CRAB (D)(S)(Å) 500

Fresh crunchy seasonal greens, steamed Alaskan King Crab with buttermilk dressing

BRIE & CAVIAR (D)(S)(Å) 175

Creamy brie with marinated artichoke, sun-dried tomato p ate, caviar drizzled sweet olive oil

HOT

LENTIL SOUP WITH HALLOUMI (D)(V) 68

Creamy lentil and sweet potato soup with grilled halloumi

AUBERGINE PARMIGIANA (D)(V)(G) 110

Pan fried eggplant, mozzarella cheese, parmesan, basil and tomato sauce

GAMBERETTI GUVEC (S)(D)(G)(Å) 105

Prawns cooked in aromatic butter with garlic, chili, parsley, served with bread

BEEF RIBS (G)(N) 98

Slow-cooked short rib cubes served on sweet chilli sauce with sesame seeds and spring onion

SELECTION OF MEZZE (D)(G) 105

Tzatziki, Ajvar and Tarama. Served with homemade pita bread

OTTOMAN'S SARMA (D)(V)(Å) 75

Stuffed grape leaves with mixture of rice and herbs

BEEF TARTARE (R)(G) 195

Steak tartare dressed with homemade mayo served with oscietra caviar

CALAMARI FRITTI (G) 130

Add Red Mazara Prawns (+120 AED)

Served with homemade garlic mayo with lemon zest

TANTUNI (G)(Å) 195

Turkish specialty made of beef tenderloin and mixed spices

ESCARGOT (D)(S)(G)(N) 90

Oven roasted snails, garlic, shallot, chives, parsley, butter and bread



SÅLÅD

GRAPE SALAD (D)(N)(Å) 70

Fresh grapes with caramelized pecans, creamy goat cheese and homemade balsamic dressing

ARTICHOKE AND AVOCADO (D)(V)(Å) 130

Fresh artichoke, avocado, lemon, parmesan and olive oil

KALE (N)(V)(G) 80

Kale salad with bulgur rice and homemade balsamic dressing

WATERMELON & FETA (D)(V)(N)(Å) 105

Freshly cut watermelon with feta cheese, mint dressing and almonds

BODRUM FETA (G)(V)(D) 165

Black kalamata olives, red onions, green peppers, capers, cucumber, pickled baby capsicum, tomatoes, oregano, croutons, olive oil and feta cheese



GÅL is derived from the word 'girl' or 'women'.

GÅL promises: **G**astronomy, **Å**rt and **L**ifestyle.

Our chefs will do their best to accommodate your dietary requirements. Please inform your waiter.

All prices are in AED, inclusive of 5% V.A.T., subject to 7% municipality fee & 10% service charge.

(V) - Vegetarian (G) - Gluten (S) - Shellfish (N) - Nuts (R) - Raw (D) - Dairy (Å) - GÅL Signature

PIZZÀ

TRUFFLE PIZZA (D)(G)(V)	235	GÀLOSO (D)(N)(G)	195
Fior di latte cheese and parmesan cream with shredded fresh black truffle		Burrata cheese, beef ham and pistacchio pesto	



HOMEMÅDE PÅSTÅ (*All our pastas are daily made in-house.)

CACIO E PEPE (D)(G)(V)	170	LINGUINE SEAFOOD (G)(S)	220
Å summery Roman classic with pecorino cheese and toasted black pepper		Mussels, clams, langoustine, prawn, squid and cherry tomatoes	
MAFALDINE AL TARTUFO (D)(G)(V) (*Do not forget to ask your bavetta.)	180	PAPPARDELLE DELLA DOMENICA (D)(G)	150
Ribbon shaped pasta with parmesan fondue and truffle paste		Cooked with South-Italian style of ragu	
PICI (D)(G)(V)(N)	155	AGNOLOTTI (D)(G)	170
Wheat pasta with tomato, Sicilian almond pesto and burrata		Filled with slow cooked beef wagyu, demi-glace sauce and salsa verde toscana on top	
RISOTTO PORCINI (D)(V)	210	MANTI (D)(G)	165
Porcini, parmesan, parsley, black truffle and butter		Handmade Turkish dumplings, filled with ground beef, onions and herbs. Served with yogurt, melted butter and chili oil	
GNOCCHETTI GAMBERO ROSSO (S)(D)	230	SPAGHETTI LOBSTER (G)(S)(Å)	MP
Cherry tomato with red mazara prawns and pecorino		Mancini pasta cooked with lobster bisque sauce	



MÅIN COURSE

LAMB CHOPS (G)	295	WAGYU TENDERLOIN (G) (D)	500
Marinated with sweet onion, pepper paste and cherry vinegar, served with roasted eggplant		Charcoal grilled wagyu beef tenderloin grade 7 served with sweet potato purée and demi-glace sauce	
GÅLLETTO (D)(G)(Å)	270	JAPANESE TENDERLOIN A5 (G) (100 gr)	500
Josper grilled baby chicken served on fried polenta with demi-glace		Served with yakiniku sauce and bok choy	
MEDITERRANEAN OCTOPUS (S)(D)(Å)	275	JAPANESE STRIPLOIN A5 (G) (100 gr)	500
Pan fried octopus with creamy potato, semi dried cherry tomato, onion confit and aromatic oil		Served with yakiniku sauce and bok choy	
PRAWNS FRA DIAVOLA (D)(G)(S)	240	TOMAHAWK (1 kg) (for 2 person)	1490
Oven cooked prawns in garlic, chili, butter and lemon, served with a parmesan risotto		Charcoal grilled Australian 9+ Wagyu. Served with crushed potatoes and cherry tomato	
SASLIK (D)(G)(Å)	320	KOBE A5 BMS12 (G)	4000
Traditionally marinated grilled beef fillet with onion rings served over lavash bread		Charcoal grilled served with yakiniku sauce and bok choy (350gr)	



SIDE DISHES

SAUTÉED SPINACH WITH GARLIC (V)	39	GRILLED VEGETABLE PLATTER (V)	210
MASHED POTATOES (V)	50	HOMEMADE FRENCH FRIES (V)(D)	65
SAUTÉED BROCCOLI WITH GARLIC & CHILI PEPPER (V)	39	Add Truffle (+20 AED)	
		CRUSHED POTATOES (V)	45

Our chefs will do their best to accommodate your dietary requirements. Please inform your waiter.
All prices are in AED, inclusive of 5% V.A.T., subject to 7% municipality fee & 10% service charge.
(V) - Vegetarian (G) - Gluten (S) - Shellfish (N) - Nuts (R) - Raw (D) - Dairy (Å) - GÅL Signature

G

GÅSTRONOMY

Å

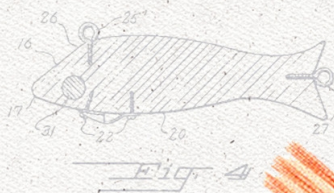
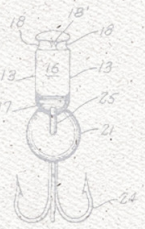
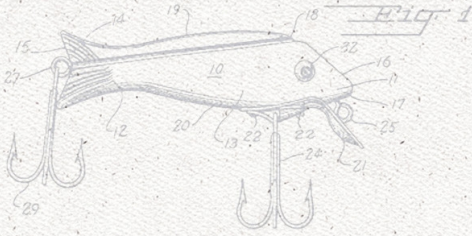
ÅRT

L

LIFESTYLE

FISHING LURE

RAYMOND ROYAL
PATENTED APR 24, 1956
NO. 2,742,729



SEÅ by GÅL



SEÅ by GÅL

GÅLUGA CAVIAR (30G) ^{(D)(G)(R)} 640

Russian Osetra caviar served blinis, boiled egg, parsley, capers, shallots and sour cream

RUSSIAN CAVIAR (50G - 120G - 250G) ^{(D)(G)(R)} MP

Blinis, boiled egg, parsley, capers, shallots and sour cream

SEABREAM CEVICHE ^(R) 135

Marinated with coconut sauce with pear and cucumber cubes

SEABREAM CARPACCIO ^{(S)(R)} 190

Served with mango, oyster and truffle dressings on the side

TUNA MARIN ^{(G)(N)(R)} 195

Bluefin tuna tartare with truffle dashi dressing, avocado cubes and chives

TUNA & YELLOW TAIL TARTARE ^{(R)(S)} 195

Served with citrus jalapeño dressing

FISH SELECTION FROM GREECE* ^(per kilogram) 950

FISH SELECTION FROM SPAIN* ^(per kilogram) 1300

*excluding XL size fishes.

BLUE LOBSTER ^(per kilogram) 1400

SPINY LOBSTER ^(per kilogram) 1500

LANGUSTINE ^(per piece) 350

CARABINEROS ^(per piece) 350

Trust our chefs to recommend the perfect preparation style that complements the freshness and quality of our sea food. Our "Raw Bar" offers a wide selection of fresh sea food, all priced per kilogram.

RAW

Fish of your choice served carpaccio, tartare, or ceviche style

GRILLED

Charcoal grilled, served with Berre Blanc sauce or aromatic oil

GUAZZETTO

Cooked in a Mediterranean sauce with fresh tomatoes and olives

SALT CRUSTED

Served with a side of grilled vegetables and aromatic oil

PAN FRIED

With Meuniere sauce

TURKISH STYLE

Stewed with potatoes, onions, peppers in a saffron creamy sauce

Our chefs will do their best to accommodate your dietary requirements. Please inform your waiter.

All prices are in AED, inclusive of 5% V.A.T., subject to 7% municipality fee & 10% service charge.

(V) - Vegetarian (G) - Gluten (S) - Shellfish (N) - Nuts (R) - Raw (D) - Dairy (Å) - GÅL Signature

Our chefs will do their best to accommodate your dietary requirements. Please inform your waiter.

All prices are in AED, inclusive of 5% V.A.T., subject to 7% municipality fee & 10% service charge.

(V) - Vegetarian (G) - Gluten (S) - Shellfish (N) - Nuts (R) - Raw (D) - Dairy (Å) - GÅL Signature