

GÅL

Autumn

Starter

FIGS CARPACCIO

130

Thinly sliced figs layered with creamy Gorgonzola Dolce with thyme infused honey, toasted pecan and finished with shavings of Cecina

GOAT CHEESE AND BEETROOT SALAD

105

Roasted beetroot, paired with creamy goat cheese, topped with mix of crushed pistachios and walnuts

ORANGE SALMON CARPACCIO

125

Label Rouge Scottish Salmon dressed with citrus yuzu vinaigrette, cream fraiche and tarocco orange.

Homemade Pasta

FAZZOLETTI FUNGHI PORCINI (FOR 2 PERSON)

385

Homemade fazzoletti with porcini and girolle mushrooms, sautéed with aromatic herbs and topped with parmesan and fresh truffle

RISOTTO ALLA ZUCCA

160

Acquerello rice with roasted pumpkin finished with cheese fondue

GNOCCHI ALLA PERA E GORGONZOLA

290

Homemade gnocchi with sweet pear, gorgonzola dolce, toasted walnuts and 7 year aged balsamic

Dessert

PECAN TART

135

Pecan frangipane with a layer of caramel and pecan praline served with vanilla ganache and caramelized pecan

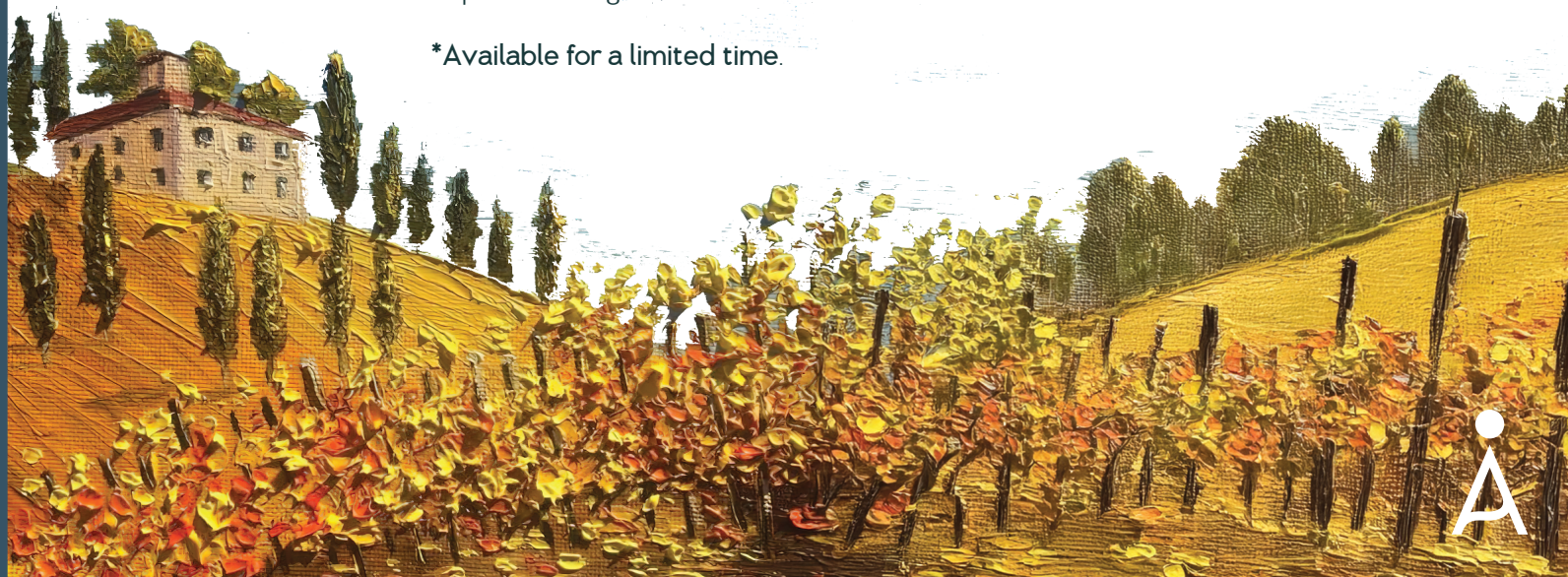
SEASONAL FRUIT PLATTER

310

Premium Italian fruits, served with vanilla whipped ganache

At GÅL, autumn arrives not just with the falling leaves, but with a deeper rhythm at the table. Our Autumn Selections are a tribute to the season's quiet warmth, reimagined with finesse and soul. Inspired by crisp evenings and golden afternoons, each dish tells a story of comfort, depth, and elegance.

*Available for a limited time.



ÅPPETIZER

COLD

BURRATA CONTADINA (D)(V)	190	SELECTION OF MEZZE (D)(G)	105
Served with red, orange and yellow cherry tomato, modena balsamic and marinated artichoke		Tzatziki, Ajvar and Tarama. Served with homemade pita bread	
CHERRY TOMATOES CAPRINO (D)(V)(G)	79	OTTOMAN'S SARMA (D)(V)(Å)	75
Honey caramelized cherry tomatoes with goat cheese, drizzled in thyme olive oil		Stuffed grape leaves with mixture of rice and herbs	
BEEF CARPACCIO (D)(Å)(R)	190	BEEF TARTARE (R)(G)	195
Fresh truffle, rucola, parmesan shavings and mustard vinaigrette		Steak tartare dressed with homemade mayo served with oscietra caviar	
ALASKAN KING CRAB (D)(S)(Å)	500	WARM SEAFOOD SALAD (S)	265
Fresh crunchy seasonal greens, steamed Alaskan King Crab with buttermilk dressing		Steamed squid, prawns, langoustine, octopus, dressed with chili lemon citronette	
BRIE & CAVIAR (D)(S)(Å)	175		
Creamy brie with marinated artichoke, sun-dried tomato pâte, caviar drizzled sweet olive oil			

HOT

LENTIL SOUP WITH HALLOUMI (D)(V)	68	CALAMARI FRITTI (G)	130
Creamy lentil and sweet potato soup with grilled halloumi		Add Red Mazara Prawns (+120 AED)	
AUBERGINE PARMIGIANA (D)(V)(G)	110	Served with zucchini fries and homamade mayo with lemon zest	
Pan fried eggplant, mozzarella cheese, parmesan, basil and tomato sauce		BEEF RIBS (G)(N)	98
FIORI DI ZUCCA (D)(G)	135	Slow-cooked short rib cubes served on sweet chilli sauce with sesame seeds and spring onion	
Goat cheese stuffed zucchini flowers drizzled with thyme honey		KOFTE (G)(Å)(D)	155
SPANAKOPITA (D)(G)(Å)	130	Beef meatballs served with pide bread and tomato salad	
Greek pie made of crispy layers of phyllo dough with spinach and mix Greek cheese		TANTUNI (G)(Å)	195
GAMBERETTI GUVEC (S)(D)(G)(Å)	105	Turkish specialty made of beef tenderloin and mixed spices	
Prawns cooked in aromatic butter with garlic, chili, parsley, served with bread		ESCARGOT (D)(S)(G)(N)	90
GRILLED KALAMARAKIA (D)(S)(Å)	135	Oven roasted snails, garlic, shallot, chives, parsley, butter and bread	
Charcoal grilled baby squid served with black eyed bean salad			



SÅLÅD

GRAPE SALAD (D)(N)(Å)	70	WATERMELON & FETA (D)(V)(N)(Å)	105
Fresh grapes with caramelized pecans, creamy goat cheese and homemade balsamic dressing		Freshly cut watermelon with feta cheese, mint dressing and almonds	
ARTICHOKE AND AVOCADO (D)(V)(Å)	130	BODRUM FETA (G)(V)(D)	165
Fresh artichoke, avocado, lemon, parmesan and olive oil		Black kalamata olives, red onions, green peppers, capers, cucumber, pickled baby capsicum, tomatoes, oregano, croutons, olive oil and feta cheese	
KALE (N)(V)(G)	80	GÅL SALAD (D)(V)(N)(Å)	90
Kale salad with bulgur rice and homemade balsamic dressing		Steamed cauliflower infused with beetroot and saffron. Served on almond purée with roasted almond flakes, apple and citrus dressing	



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

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

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

PIZZA

LAHMACUN (D)(G)	155	GÅLOSO (D)(N)(G)	195
Ground beef meat, onions, garlic, parsley, tomatoes, onions and sumac		Burrata cheese, beef ham and pistacchio pesto	
TRUFFLE PIZZA (D)(G)(V)	235		
Fior di latte cheese and parmesan cream with shredded fresh black truffle			



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

CONCHIGLIONI CAPRI (G)(D) (For 2 person)	290	GNOCCHETTI GAMBERO ROSSO (S)(D)	230
(*Do not forget to ask your bavetta.)		Cherry tomato with red mazara prawns and pecorino	
San Marzano tomatoes cooked with lemon leaves, smoked provola, Mozzarella and fresh basil		LINGUINE SEAFOOD (G)(S)	220
CACIO E PEPE (D)(G)(V)	170	Mussels, clams, langoustine, prawn, squid and cherry tomatoes	
Å summery Roman classic with pecorino cheese and toasted black pepper		PAPPARDELLE DELLA DOMENICA (D)(G)	150
MAFALDINE AL TARTUFO (D)(G)(V)	180	Cooked with South-Italian style of ragu	
Ribbon shaped pasta with parmesan fondue and truffle paste		AGNOLOTTI (D)(G)	170
PICI (D)(G)(V)(N)	155	Filled with slow cooked beef wagyu, demi-glace sauce and salsa verde toscana on top	
Wheat pasta with tomato, Sicilian almond pesto and burrata		MANTI (D)(G)	165
RISOTTO PORCINI (D)(V)	210	Handmade Turkish dumplings, filled with ground beef, onions and herbs. Served with yogurt, melted butter and chili oil	
Porcini, parmesan, parsley, black truffle and butter		SPAGHETTI LOBSTER (G)(S)(Å)	MP
		Mancini pasta cooked with lobster bisque sauce	



MÅIN COURSE

LAMB CHOPS (G)	295	SASLIK (D)(G)(Å)	320
Marinated with sweet onion, pepper paste and cherry vinegar, served with roasted eggplant		Traditionally marinated grilled beef fillet with onion rings served over lavash bread	
GÅLLETTO (D)(G)(Å)	270	WAGYU TENDERLOIN (G) (D)	500
Josper grilled baby chicken served on fried polenta with demi-glace		Charcoal grilled wagyu beef tenderloin grade 7 served with sweet potato purée and demi-glace sauce	
BEEF CHEEKS (D)	320	JAPANESE TENDERLOIN A5 (G) (100 gr)	500
Slowed cook beef cheeks served with saffron risotto and candied orange top		Served with yakiniku sauce and bok choy	
VEAL MILANESE (D)(G)(Å) (For 2 person)	750	JAPANESE STRIPLOIN A5 (G) (100 gr)	500
Breaded veal chop served with crushed potato		Served with yakiniku sauce and bok choy	
MEDITERRANEAN OCTOPUS (S)(D)(Å)	275	TOMAHAWK (1 kg) (for 2 person)	1490
Pan fried octopus with creamy potato, semi dried cherry tomato, onion confit and aromatic oil		Charcoal grilled Australian 9+ Wagyu. Served with crushed poatoes and cherry tomato	
PRAWNS FRA DIAVOLA (D)(G)(S)	240	KOBE A5 BMSI2 🍖 (G)	4000
Oven cooked prawns in garlic, chili, butter and lemon, served with a parmesan risotto		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

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GÅSTRONOMY

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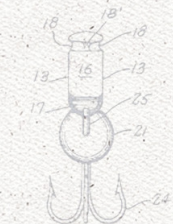
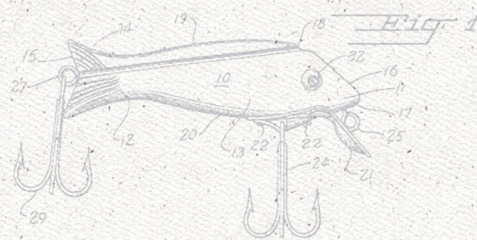
ÅRT

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LIFESTYLE

FISHING LURE

RAYMOND REEVE
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

OYSTERS (S)(R)

All oysters served with apple dressing

GILLARDEAU NO.4 225 / half dozen 450 / dozen

GILLARDEAU NO.3 55 / per piece

YELLOWTAIL CARPACCIO (G)(R) 135

Avocado cream with citrus vinaigrette

SALMON CEVICHE (R) 120

Marinated with Aji Amarillo sauce

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

TONNO TONNATO (R)(G)(S) 195

Seared tuna served with tonnato sauce and capers

TUNA & YELLOW TAIL TARTARE (R)(S) 195

Served with citrus jalapeño dressing

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.

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

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

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