

GÅL

Autumn

Starters

FIGS SALAD

120

Caramelized figs, zucchini ribbons, tomatoes and whipped ricotta dressed with sweet vinaigrette

FENNEL SALAD

105

Crispy fennel, blood orange, cauliflower almond purée and caramelized pistachios

FOIE GRAS WITH PEARS

265

Pan brioche with pan-seared foie gras, poached pears and Sauternes sauce

Main Course

PUMPKIN RISOTTO

120

Butternut squash risotto with gorgonzola cream and fried sage

MUSHROOM CANNELLONI

120

Oven-baked cannelloni filled with porcini mushroom cream and béchamel sauce

RIB EYE STEAK WITH PORCINI MUSHROOMS

850

Charcoal-grilled rib eye with sautéed porcini and Parmigiano Reggiano

Dessert

FIGS ICE CREAM

160

Served with caramelized figs and toasted pistachios

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.



ÅPPETZIZER

COLD

BURRATA CONTADINA (D)(V)	190
Served with red, orange and yellow cherry tomatoes, Modena balsamic and marinated artichoke	
BEEF CARPACCIO (D)(Å)(R)	190
Fresh truffle, rucola, parmesan shavings and mustard vinaigrette	
OTTOMAN'S SARMA (D)(V)(Å)	75
Stuffed grape leaves with a mixture of rice and herbs	

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	
SPANAKOPITA (D)(G)(Å)	130
Greek pie made of crispy layers of phyllo dough with spinach and mixed Greek cheeses	
GAMBERETTI GUVEC (S)(D)(G)(Å)	105
Prawns cooked in aromatic butter with garlic, chili, parsley, served with bread	
GÅL BALIK EKMEK	45 per pc
Pita bread, red mullet fish cooked in Turkish butter with yogurt dressing	
TANTUNI (G)(Å)	195
Turkish specialty made of beef tenderloin and mixed spices	

SELECTION OF MEZZE (D)(G)	105
Tzatziki, Ajvar and Tarama. Served with homemade pita bread	
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	
BEEF RIBS (G)(N)	98
Slow-cooked short rib cubes served on sweet chilli sauce with sesame seeds and spring onion	
KOFTE (G)(Å)(D)	155
Beef meatballs served with pide bread and tomato salad	
ESCARGOT (D)(S)(G)(N)	90
Oven-roasted snails, garlic, shallot, chives, parsley, butter and bread	
BEEF BIKINI	215
Toasted brioche bread, pan-seared beef tenderloin with caramelized onion, Comté cheese, foie gras and tonkatsu sauce	



SÅLÅD

GÅL SALAD (D)(N)(Å)	70
Fresh grapes with caramelized pecans, creamy goat cheese and homemade balsamic dressing	
KALE (N)(V)(G)	80
Kale salad with bulgur rice and homemade balsamic dressing	
WARM SEAFOOD SALAD (S)	265
Steamed squid, prawns, langoustine, octopus, dressed with chili lemon citronette	

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.

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

PIZZÀ

LAHMACUN (D)(G)	155	TRUFFLE PIZZA (D)(G)(V)	235
Ground beef, onions, garlic, parsley, tomatoes, onions and sumac		Fior di latte cheese and parmesan cream with shredded fresh black truffle	



HOMEMÅDE PÅSTÅ (*All our pastas are made daily 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)	180	TAGLIATELLE DELLA DOMENICA (D)(G)	150
(*Do not forget to ask for your bavetta.)		Cooked with Southern Italian-style ragù	
Ribbon shaped pasta with parmesan fondue and truffle paste		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
PAPPARDELLE MILANO	195	Mancini pasta cooked with lobster bisque sauce	
Pappardelle cooked in saffron butter sauce with ossobuco and bone marrow		LUMACHINE ALL'ARRABBIATA	135
CARABINEROS ORZO	230	Lumachine pasta cooked in creamy tomato sauce with `nduja cream and burrata	
Risoni pasta with pan-fried calamari cooked in sweet cherry tomato sauce and carabineros			



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 g)	500
Slow-cooked beef cheeks served with saffron risotto and candied orange top		Served with yakiniku sauce and bok choy	
MEDITERRANEAN OCTOPUS (S)(D)(Å)	275	JAPANESE STRIPLOIN A5 (G) (100 g)	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 people)	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	
		KOBE A5 BMS12 🍖 (G)	4000
		Charcoal-grilled, served with yakiniku sauce and bok choy (350 g)	



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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G

GÅSTRONOMY

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LIFESTYLE

FISHING LURE

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

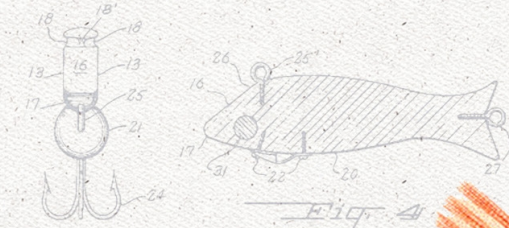
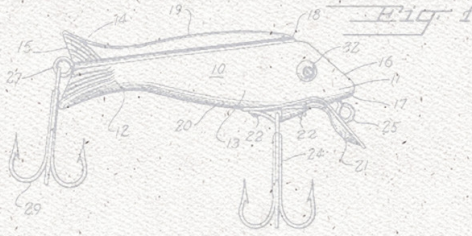


Fig. 5

Reynolds

SEÅ by GÅL



SEÅ by GÅL

GÅLUGA CAVIAR (30 G) (D)(G)(R)	640
Russian Osetra caviar served with blinis, boiled egg, parsley, capers, shallots and sour cream	
RUSSIAN CAVIAR (50G - 125G - 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	
PAPAYA CEVICHE	140
Sea bass ceviche with papaya and leche de tigre	
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	
ORANGE SALMON CARPACCIO (G)(D)	125
Label Rouge Scottish Salmon dressed with citrus yuzu vinaigrette, crème fraîche and Tarocco orange.	
TUNA & YELLOWTAIL 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 seafood. Our "Raw Bar" offers a wide selection of fresh seafood, all priced per kilogram.

FISH SELECTION FROM GREECE* (per kilogram)	950
FISH SELECTION FROM SPAIN* (per kilogram)	1300
*excluding XL-sized fish.	
BLUE LOBSTER (per kilogram)	1400
SPINY LOBSTER (per kilogram)	1500
LANGOUSTINE (per piece)	350
CARABINEROS (per piece)	350

RAW

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

GRILLED

Charcoal grilled, served with beurre 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 meunière sauce

TURKISH STYLE

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

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