

GÅL

"Food Menu"

RAW

Caviar (30g - 50g - 125g) (G)

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

Gillardeau Oysters (S)

Shallots, spicy sauce and vinegar

Gold Oysters (S)

Shallots, spicy sauce and vinegar

Tarbouriech Oysters (S)

Shallots, spicy sauce and vinegar

Beef Tartare (G)

Mustard vinaigrette with black truffle

Tuna Marin with Caviar

Bluefin tuna tartare with calvisius caviar, avocado cubes and chives

Langoustine Carpaccio (S)

Olive oil and choice of salt (Himalayan or Persian)

Sicilian Prawns Carpaccio (S)

Avocado cream, salt, olive oil

MP	Tuna Carpaccio (N)(Å)	115
	Avocado cream, sesame seeds and soya	
45	Blue Prawn Carpaccio (S)	140
	Pomaganate seeds, coriander and virgin olive oil	
68	Organic Salmon Carpaccio	110
	Edamame, chives, salmon raw, soya	
70	Wild Sea Bass Carpaccio	170
	Sea bass carpaccio with avocado cream, watermelon cubes and extra virgin olive oil	
140	Yellowtail Ceviche	95
	Avocado cream with citrus vinaigrette	
195	Misto Tartare (G)	300
	Seabass mixed with avocado, bluefin tuna, salmon tartare	
180	Russian King Crab Leg (S)	400
	Boiled king crab leg with lamb's lettuce, cherry tomato and sweet corn.	
150		

SALAD

Artichoke and Avocado (D)(V)(Å)

Steamed fresh artichoke, avocado, lemon, parmesan, olive oil

Mercimek (D)(V)

Lentil with rucola, kalamata olives, cucumber, tomato, red onion, green peppers, orange slices, grilled halloumi cheese and vinaigrette sauce

White Quinoa (V)

Rocket, cherry tomatoes, avocado, asparagus, baby lettuce and cucumber with vinaigrette dressing

Mix Green (V)

Baby lettuce, mix green salad, rocket leaves, asparagus, artichokes, avocado, cucumber and cherry tomatoes with vinaigrette dressing

Chicken Milanese (G)(D)

Chicken milanese cubes, valeriana leaves, sweet corn, parmesan and mustard vinaigrette

110	Beetroot (N)(D)	76
	Oven roasted beetroots, goat cheese cream, walnuts, pistachios, orange and fennel	
78	Bodrum Feta (G)(V)(D)	130
	Black kalamata olives, red onions, green peppers, cucumber, tomatoes, oregano, capers, croutons, olive oil, feta cheese	
	Octopus "Gavurdagi" (S)	128
72	Steamed octopus, tomatoes, cucumbers, red onions, steamed potatoes with fresh herbs, walnuts, pomegranate seeds, mango, pomegranate molases	
90	GÅL Salad (N)(D)(Å)	85
	Steamed cauliflower infused with beetroot and saffron. Served on almond puree with roasted almond flakes, apple and citrus dressing	

90

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APPETIZER

COLD

Asparagus & Goat Cheese (D)(V)(N)

Asparagus and beetroot ravioli filled with goat cheese, edamame, hazelnut, shallot vinaigrette, chives, olive oil and lemon

Burrata Contadina (D)(V)

Skinless datterini tomatoes marinated with olive oil, crutons and fresh basil on top

Beef Carpaccio (D)(Å)

Truffle mushroom sliced, arugula, parmesan shavings, mustard vinaigrette

Mozzarella Caprese (D)(V)

Buffalo mozzarella with beef, tomatoes, fresh oregano and basil, olive oil, anchovies

76 Bresaola Della Valtellina (D)

Air-cured beef with rucola and buffalo ricotta cheese

Watermelon & Feta (D)(V)(Å)

110 Freshly cut watermelon with feta cheese, mint dressing and almonds

Sweet Pepper (D)(V)(Å)

130 Steamed sweet pepper with feta cheese, balsamic reduction, dates vinaigrette and sesame seeds

Hummus Selection (D)(V)(N)

105 Cacik, plain hummus, beetroot hummus and sweet potato hummus served with pide

94

65

70

78

HOT

Vegetable Soup (V)

Seasonal vegetables

Escargot (S)

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

Calamari Fritti (S)(G)(D)

Zucchini fries, chilli pepper, seaweed nori powder, tartare sauce with saffron

Aubergine Parmigiana (G)(V)(D)

Pan fried eggplant, mozzarella cheese, parmesan, basil, house special tomato sauce

Gamberetti Guvec (S)(Å)

Stewed prawns with garlic, parsley and green chilli peppers

Tantuni (G)(Å)

Beef tenderloin, onions, tomatoes, chilli, mustard, chives, sumac, arugula with onion, and lavash bread

Avocado King Crab (S)(N)(D)(G)

Avocado stuffed with boiled king crab, parmesan, béchamel and hollandaise sauce

58 Calamari In Carpione (S)

Crispy Calamari served with marinated oven baked onions

82

Zucchini & Cacik (D)

Buttered and fried zucchini served with cacik dip

90 Foie Gras & Berries Chutney (G)(A)(D)(Å)

Pan fried foie gras served on brioche bread with red fruit chutney

86

60

115

86 Beef Ribs (G)(N)

Slow-cooked short rib cubes served on sweet chilli sauce with sesame seeds and coriander cress

85

87 Mussels Provencal (A)(S)

Sautéed mussels, garlic, chilli pepper, parsley, carasau bread, white wine, tomato sauce

85

176 Meatballs in Arrabiata Sauce

Sautéed meatballs in truffle arrabiata sauce, served with grilled bread

85

128 Fried Mozzarella (G)(V)(D)

With Arrabiata sauce

78

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PIZZA

Lahmacun (G)(D)

Ground lamb meat, onions, garlic, parsley, tomatoes, arugula, onions and sumac

Carpaccio Pizza with Truffle (G)(D)

Beef carpaccio, arugula, parmesan, truffle, toasted carasau bread, house special mustard sauce

Truffle Pizza (G)(V)(D)

Fior di latte cheese, parmesan cream with shredded fresh black truffle

Margherita (G)(V)(D)

Fior di latte cheese, tomatoes, basil, parmesan, olive oil

118 Spicy Salami (G)(D)

Fior di latte cheese, tomato sauce, spicy salami, fresh chilli, olive oil

175 Bresaola (G)(D)

Fior di latte cheese, tomato sauce, bresaola, parmesan, basil and olive oil

164 Burrata (G)(V)(D)

Burrata cheese, black olives, datterino tomatoes, basil, olive oil and oregano

78 Tonno & Cipolle

Tomato sauce, tuna chunks, red onion

140

150

155

145

PASTA

Ravioli with Spinach & Ricotta (G)(V)(D)

Buffalo ricotta, spinach, parmesan, cherry tomato, parmigiano, tomato sauce

Paccheri with Pecorino & Truffle (G)(V)(D)

Pecorino cheese and fresh black truffle

Manti (G)(D)

Handmade Turkish dumplings, ground beef, onions, walnuts, dripped yogurt, melted butter with red peppers

Papardelle with Veal Ragu & Truffle (G)(D)

Veal ragu with fresh black truffle and parmesan

Linguine Seafood

Mussels, clams, langoustine, prawn, squid, garlic, parsley, chilli and datterini tomatoes

Spaghetti Lobster (G)(S)(A)

Parsley, garlic, chili pepper, basil, house special tomato sauce

Spaghettoni Vongole & Bottarga

Parsley, garlic, chili pepper, basil, cherry tomato, red mullet bottarga

110 Gnocchi (G)

Served with your choice of:
Pesto | Aurora | Bolognese | Arrabbiata | Tomato

135 Maltagliati Alla Bolognese (G)

Fresh pasta with homemade Bolognese sauce

115 Tagliatelle Truffle & Mushrooms (G)(V)

Oyster and porcini mushroom with truffle pesto

155 Fregola Allo Scoglio (D)(A)

Tossed pasta with langoustine, calamari, prawns, mussels and clams with tomato sauce

185 Risotto Wild Mushrooms (A)

Wild shiitake, oyster, shimeji, dried porcini, truffle oil, parmesan, parsley, onion, garlic and butter

MP Calamarata Prawns (S)

Calamarata pasta with prawns, saffron and zucchini

165 Ravioli Tartufo

Triangle shaped ravioli filled with ricotta cheese, pesto tartufo, truffle in parmesan - pecorino cheese, finished with grated moliterno cheese

75

110

135

185

140

130

165

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MAIN COURSE

Duck Confit Duck leg roasted with citrus and vegetables, served with firik rice and orange slices	164	Veal Milanese (G)(D) Pan-fried breaded veal chop, arugula, cherry tomatoes, parmesan and lemon	328
Grilled Lamb Chops Marinated with smoked paprika, cardamon and cherry vinegar, served with couscous	196	Grilled Wagyu Tenderloin (D) Charcoal grilled beef tenderloin wagyu grade 7, hand cut potato chips, Café de Paris sauce	440
Grilled Baby Chicken (Å) Marinated with mustard and lemon, served with green salad	156	T - Bone (D) Charcoal grilled T-bone, rosemary, sage, garlic served with grilled vegetables	880
Grilled Chicken Paillard (D) Pounded chicken breast served with mix green salad	164	Japanese A5 Saroma Wagyu (N)(G)(Å) Thinly sliced wagyu striploin with sautéed bok choy and sesame soy sauce (250g)	750
Ossobuco (G)(D) Braised veal shank, orzo pilaf, demi-glace sauce (450g)	295	Mix Jospier Grill Platter Saslik, lamb chops, baby chicken, wagyu sirloin, angus rib eye with grilled vegetables	1500
Saslik (G)(D)(Å) Traditionally marinated grilled beef fillet with onion rings	250		

SEAFOOD

Mediterranean Octopus (S)(D)(Å) Steamed octopus and potatoes with fresh herbs, black olives, homemade mayonnaise and an octopus broth reduction	194	Crispy Organic Scottish Salmon (G)(N) Pan fried salmon, served on mashed green peas with hollandaise sauce	245
Lobster Thermidor or Grill (S)(D)(N)(G)(A) Lobster roasted in a wood-fire oven with shallots, butter, parmesan, mustard, cream and béchamel sauce	MP	Potato Crusted Seabream (Å) Potato crusted Sea Bream with béchamel sauce and leeks stew	195
Grilled Langoustines (S)(D) Chili pepper, garlic, butter and lemon sauce	330	Prawns Fra Diavola (S)(D)(G)(A) Oven cooked prawns in garlic, chili, butter and lemon, served with a parmesan risotto	170
Catch of the Day Please ask your waiter for daily selection	MP	Grilled Seafood Platter (S) Squid, wild seabass, salmon, prawns, langoustine with salmonriglo sauce	320

SIDE DISHES

Fried Zucchini (G)(V)	34	Sautéed Spinach with Garlic (V)	34
Fried Sweet Potatoes (D)(V)	30	Sautéed Wild Mushrooms (V)	56
Truffle Handcut Fried Potatoes (V)	34	Grilled Vegetables (V)	44
Mashed Potatoes (V)	35	Grilled Butter Corn (D)(V)	48
Firik Rice (V)	35	French Fries (V)	30
Sautéed Broccoli with Garlic & Chili Pepper (V)	34	Baby Fried Potatoes (V)	34

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DESSERT

Homemade Ice Cream

- Vanilla
- Pistachio
- Chocolate
- Hazelnut

Tiramisu

Tiramisu prepared with Turkish coffee, bitter almond liqueur, homemade chocolate

Vanilla Surprise

Sponge cake with vanilla meringue and fresh strawberries

Mille Feuille

Layered puff pastry, pastry cream with forest fruits

Chocolate Fondant

Chocolate caramel fondant served with vanilla ice cream

Fruit Platter

Selection of seasonal fruits

Carrot Cake

Layered with orange flavred cream cheese, frosting topped with walnut crumble

Homemade Sorbet

- | | | |
|-----------|-----------------|-----------|
| 96 | • Mango | 19 |
| 96 | • Strawberry | 19 |
| 86 | • Raspberry | 19 |
| 86 | • Lemon | 19 |
| | • Passion Fruit | 19 |

78 Churros

Traditional Spanish fried dough pastry (plain and with cinnamon) served with caramel sauce and nutella

95 Nutella Cheesecake **68**

Cheesecake with chocolate hazelnut spread, banana ice cream

65 Paris Breast **80**

Choux pastry filled with hazelnut cream. Served with roasted hazelnut

68 Apple Crumble **66**

Frangipane with vanilla ice cream

76 / 96 Dessert Platter **280**

Assorted desserts

65

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G GÅSTRONOMY

Å ÅRT

L LIFE STYLE

