

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

MP	Langoustine Carpaccio (S)	180
	Olive oil and choice of salt (Himalayan or Persian)	
55	Tuna Carpaccio (N)(Å)(G)	115
	Avocado cream, sesame seeds and soya	
74	Blue Prawn Carpaccio (S)	140
	Pomaganate seeds, coriander and virgin olive oil	
75	Yellowtail Ceviche (G)	95
	Avocado cream with citrus vinaigrette	
140	Misto Tartare (G)	300
	Seabass mixed with avocado, bluefin tuna, salmon tartare	
195	Russian King Crab Leg (S)	485
	Boiled king crab leg with lamb's lettuce, cherry tomato and sweet corn.	

SALAD

Artichoke and Avocado (D)(V)(Å)

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

Mercimek (D)(V)

Lentil salad with pickle vegetable and grilled halloumi

Chicken Milanese (G)(D)

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

Octopus "Gavurdagi" (S)

Slow cooked octopus with tomatoes, potato, onion, basil

Beetroot (N)(D)

Oven roasted beetroots, goat cheese cream, walnuts, pistachios, orange and fennel

110	Bodrum Feta (G)(V)(D)	130
	Black kalamata olives, red onions, green peppers, cucumber, tomatoes, oregano, capers, croutons, olive oil, feta cheese	
78	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	Kale Salad (N)	75
	Kale salad with bulgur rice and homemade balsamic dressing	
140	76	

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APPETIZER

COLD

Burrata Contadina (D)(V)

Skinless datterino 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

Hummus Selection (D)(V)(N)

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

135 Bresaola Della Valtellina (D) 94

Air-cured beef with rucola and buffalo ricotta cheese

130 Watermelon & Feta (D)(V)(Å)(N) 65

Freshly cut watermelon with feta cheese, mint dressing and almonds

105 Sweet Pepper (D)(V)(Å)(N) 70

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

78 Ottoman's Sarma (Å) 68

Stuffed grape leaves with mixture of rice and herbs

HOT

Potato & Leek Soup (D)

Creamy potato & leek soup, topped with crispy leeks and smoked paprika

Escargot (S)(D)

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

Calamari Fritti (S)(G)

Zucchini fries, chilli pepper, tartare sauce with saffron

Aubergine Parmigiana (G)(V)(D)

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

Gamberetti Guvec (S)(Å)(D)(G)

Stewed prawns with garlic, parsley and green chilli peppers

Tantuni (G)(Å)

Speciality of Turkish Cuisine made of beef tenderloin with live presentation

58 Zucchini & Cacik (D)(G) 60

Buttered and fried zucchini served with cacik dip

82 Avocado King Crab (S)(D)(G) 128

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

90 Beef Ribs (G)(N) 85

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

86 Mussels Provencal (A)(S) 85

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

87 Kofte (G)(D) 95

Lamb meatballs with herbed yogurt and burned tomato butter

235 Fried Mozzarella (G)(V)(D) 78

With Arrabiata sauce

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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

118 Spicy Salami (G)(D)

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

185 Burrata (G)(V)(D)

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

164 Margherita (G)(V)(D)

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

140

155

78

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, dripped yogurt, melted butter with red peppers

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

Veal ragu with fresh black truffle and parmesan

Linguine Seafood (G)(D)(S)

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

110 Spaghettonne Vongole & Bottarga (G)(D)(S)

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

135 Gnocchi (G)(N)(D)

Served with your choice of:

Pesto | Aurora | Bolognese | Arrabbiata | Tomato

115 Tagliatelle Truffle & Mushrooms (G)(V)

Oyster and porcini mushroom with truffle pesto

155 Risotto Wild Mushrooms (A)(D)

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

185 Ravioli Tartufo (G)(V)(D)

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

MP Squid Ink Tagliatelle (G)(S)(D)

Homemade squid ink tagliatelle with King Crab and fresh cherry tomato

175

75

135

140

165

235

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MAIN COURSE

Duck Confit (G)	164	Veal Milanese (G)(D)	338
Duck leg roasted with citrus and vegetables, served with firik rice and orange slices		Pan-fried breaded veal chop, arugula, cherry tomatoes, parmesan and lemon	
Grilled Lamb Chops	235	Grilled Wagyu Tenderloin (D)	459
Marinated with smoked paprika, cardamom and cherry vinegar, served with roasted eggplant, aromatic mediterranean olive oil and semi dried cherry tomatoes		Charcoal grilled beef tenderloin wagyu grade 7, hand cut potato chips, hollandaise sauce	
Grilled Baby Chicken (Å)	180	T - Bone (D)	880
Marinated with mustard and lemon		Charcoal grilled T-bone, rosemary, sage, garlic served with grilled vegetables	
Grilled Chicken Paillard (D)	175	Japanese A5 Saroma Wagyu (N)(G)(Å)	750
Pounded chicken breast with mustard sauce		Thinly sliced wagyu striploin with sautéed bok choy and sesame soy sauce (250g)	
Ossobuco (G)(D)	295	Mix Jospier Grill Platter (G)	1500
Braised veal shank, orzo pilaf, demi-glace sauce (450g)		Saslik, lamb chops, baby chicken, wagyu sirloin, angus rib eye with grilled vegetables	
Saslik (G)(D)(Å)	295		
Traditionally marinated grilled beef fillet with onion rings			

SEAFOOD

Mediterranean Octopus (S)(D)(Å)	210	Crispy Organic Scottish Salmon (G)(N)(D)	245
Pan fried octopus with creamy potato, semi dry cherry tomato, onion confit and aromatic oil		Pan fried salmon, served on mashed green peas with hollandaise sauce	
Lobster Thermidor or Grill (S)(D)(N)(G)(A)	MP	Prawns Fra Diavola (S)(D)(G)(A)	185
Lobster roasted in a wood-fire oven with shallots, butter, parmesan, mustard, cream and béchamel sauce		Oven cooked prawns in garlic, chili, butter and lemon, served with a parmesan risotto	
Grilled Langoustines (S)(D)	330	Catch of the Day	MP
Chili pepper, garlic, butter and lemon sauce		Please ask your waiter for daily selection	
Chilean Sea Bass	335		
Slow cooked Chilean Sea Bass with mediterranean sauce			

SIDE DISHES

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

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DESSERT

Homemade Ice Cream (D)

- Vanilla
- Pistachio
- Chocolate
- Hazelnut

Tiramisu (D)(A)(N)(G)

It is made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar and mascarpone cheese, flavored with cacao

Vanilla Surprise (G)(D)

Sponge cake with vanilla meringue and fresh strawberries

Mille Feuille (G)(D)

Layered puff pastry, pastry cream with forest fruits

Chocolate Fondant (G)(D)

Chocolate caramel fondant served with vanilla ice cream

Fruit Platter

Selection of seasonal fruits

Carrot Cake (G)(D)(N)

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 (G)(D)(N) **58**

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

95 Nutella Cheesecake (G)(D)(N) **68**

Cheesecake with chocolate hazelnut spread, raspberry sorbet

65 Paris Brest (G)(D)(N) **95**

Choux pastry filled with hazelnut cream. Served with pistachio ice cream and caramelized pecan

68 Apple Crumble (G)(D)(N) **66**

Frangipane with vanilla ice cream

76 / 96 Dessert Platter (G)(D)(N)(A) **450**

Assorted desserts

65

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G GÅSTRONOMY

Å ÅRT

L LIFE STYLE

