

GÅL

*"Food Menu"*

## RAW

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

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

### Oysters (S)

Shallots, spicy sauce and vinegar

- Gillardeau
- Gold
- Tarbouriech

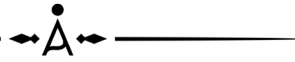
### Langoustine Carpaccio (S)

Olive oil and Himalayan salt

### Tuna Carpaccio (N)(Å)

Avocado cream, sesame seeds and soya

MP	<b>Blue Prawn Carpaccio (S)</b>	140
	Pomaganate seeds, coriander and virgin olive oil	
	<b>Yellowtail Ceviche (G)</b>	105
	Avocado cream with citrus vinaigrette	
55	<b>Tuna Marin (G)</b>	195
74	Bluefin tuna tartare with truffle dashi dressing, avocado cubes and chives	
75	<b>Misto Tartare (G)(N)</b>	300
180	Seabass mixed with avocado, bluefin tuna, salmon tartare	
125	<b>Beef Tartare (G)</b>	175
	Mustard vinaigrette with quail egg	



## SALAD

### Artichoke and Avocado (D)(V)(Å)

Fresh artichoke, avocado, lemon, parmesan, olive oil

### Lentil (D)(V)(N)

Lentil salad with pickled vegetable and grilled halloumi

### Chicken Milanese (G)(D)

Chicken milanese cubes, lettuce mix, sweet corn, parmesan and mustard vinaigrette

### Beetroot (N)(D)(V)

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

110	<b>Bodrum Feta (G)(V)(D)</b>	130
	Black kalamata olives, red onions, green peppers, cucumber, tomatoes, oregano, capers, croutons, olive oil, feta cheese	
84	<b>GÅL Salad (N)(D)(Å)(V)</b>	85
	Steamed cauliflower infused with beetroot and saffron. Served on almond puree with roasted almond flakes, apple and citrus dressing	
90	<b>Kale (N)(V)</b>	75
76	Kale salad with bulgur rice and homemade balsamic dressing	

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# APPETIZER

## COLD

### Burrata Contadina (D)(V)

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

### Sweet Pepper (D)(V)(Å)(N)

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

### Watermelon & Feta (D)(V)(Å)(N)

Freshly cut watermelon with feta cheese, mint dressing and almonds

### Mozzarella Caprese (D)(V)

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

### Bresaola Della Valtellina (D)

Air-cured beef with rucola and buffalo ricotta cheese

135

### Hummus Selection (D)(V)(N)

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

70

### Ottoman's Sarma (Å)(V)(D)

Stuffed grape leaves with mixture of rice and herbs

69

### Beef Carpaccio (D)(Å)

Fresh truffle, arugula, parmesan shavings, mustard vinaigrette

105

### Russian King Crab Leg (S)(D)

Steamed king crab leg with lamb lettuce, cherry tomato and sweet corn

94

78

68

135

485



## HOT

### Lentil Soup with Halloumi (D)(V)

Creamy lentil and sweet potato soup with grilled halloumi

### Aubergine Parmigiana (G)(V)(D)

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

### Zucchini Mücver (D)(G)(V)

Fried grated zucchini mixed with vegetables and feta cheese served with salad dip

### Fried Mozzarella (G)(V)(D)

With Arrabiata sauce

### Calamari Fritti

Zucchini fries, chilli pepper, tartare sauce with saffron

### Gamberetti Guvec (S)(Å)(D)(G)

Stewed prawns with garlic, parsley and green chilli peppers

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

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

62

### Octopus Potato (D)

Marinated octopus with potato salad

86

### Beef Ribs (G)(N)

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

75

### Kofte (G)(D)

Lamb meatballs with herbed yogurt and burned tomato butter

78

### PaçanGÅL (Å)(D)(G)

Fillo pastry filled with cheese, pepper, pastrami and sour cream dip

95

### Tantuni (G)(Å)

Turkish specialty made of beef tenderloin and mixed spices

87

### Escargot (S)(D)(G)

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

128

### Kebab Alla Peppino (Å)

Traditional Turkish kebab with leeks cream

128

90

95

72

235

82

125

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## PIZZA

### Lahmacun (G)(D)

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

### Truffle Pizza (G)(V)(D)

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

### Spicy Salami (G)(D)

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

### 118 Burrata (G)(V)(D)

Burrata cheese, black olives, marinated datterini tomatoes, basil, olive oil and oregano

### 174 Margherita (G)(V)(D)

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

140

155

85



## PASTA

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

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

### Pici with Sicilian Pesto & Burrata (G)(V)(D)(N)

Homemade wheat pasta with tomato, almond pesto and burrata

### Paccheri with Parmesan & Truffle (G)(V)(D)

Parmesan cream and fresh black truffle

### Ravioli Tartufo (G)(V)(D)

Moon shape ravioli filled with ricotta cheese, truffle pesto, parmesan cream and shaved fresh truffle

### Risotto Wild Mushrooms (A)(D)

Wild shiitake, shimeji, porcini, parmesan, parsley, onion, garlic and butter

### Manti (G)(D)

Handmade Turkish dumplings, filled with ground beef, onions and herbs. Served with yogurt, melted butter and chili oil

### 110 Gnocchi (G)(N)(D)

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

### 120 Spaghetti Lobster (G)(S)(A)

Parsley, garlic, chili pepper, basil, tomato sauce

### 135 Linguine Seafood (G)(D)(S)

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

### 165 Spaghettoni Vongole & Bottarga (G)(D)(S)

Parsley, garlic, chili pepper, red mullet bottarga

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

Veal ragu with fresh black truffle and parmesan

### 115 Tagliatelle Truffle & Mushrooms (G)(V)

Oyster mushroom and porcini mushroom with truffle pesto

75

MP

185

175

155

135

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## MAIN COURSE

<b>Lamb Chops</b> Marinated with sweet onion, pepper paste and cherry vinegar, served with roasted eggplant, aromatic mediterranean olive oil and semi dried cherry tomatoes	<b>245</b>	<b>Veal Milanese</b> (G)(D) Pan-fried breaded veal chop, arugula, cherry tomatoes, parmesan and lemon	<b>354</b>
<b>Bülbül Yuvası "Lamb Roll"</b> (Å)(G) Grilled rolled lamb fillet with onion salad	<b>325</b>	<b>Wagyu Tenderloin</b> (D) Charcoal grilled beef tenderloin wagyu grade 7, sweet potato purée, demi-glace sauce	<b>479</b>
<b>Duck Confit</b> (G) Duck leg roasted with citrus and vegetables, served with firik rice and orange slices	<b>184</b>	<b>T - Bone</b> (D) Charcoal grilled T-bone, rosemary, sage, garlic served with grilled vegetables	<b>890</b>
<b>Baby Chicken</b> (Å)(D) Marinated with mustard and lemon	<b>198</b>	<b>Japanese Miyazaki A5 Wagyu Striploin</b> (N)(G)(Å) Thinly sliced wagyu striploin with sautéed bok choy and sesame soy sauce	<b>820</b>
<b>Chicken Paillard</b> (D) Pounded chicken breast with mustard sauce	<b>175</b>	<b>Mix Jospier Grill Platter</b> (G) Saslik, bülbül yuvası, baby chicken, wagyu sirloin, angus rib eye with grilled vegetables	<b>1590</b>
<b>Ossobuco</b> (G)(D) Braised veal shank, orzo pilaf, demi-glace sauce	<b>295</b>		
<b>Şaşlık</b> (G)(D)(Å) Traditionally marinated grilled beef fillet with onion rings	<b>295</b>		



## SEAFOOD

<b>Mediterranean Octopus</b> (S)(D)(Å) Pan fried octopus with creamy potato, semi dried cherry tomato, onion confit and aromatic oil	<b>210</b>	<b>Prawns Fra Diavola</b> (S)(D)(G)(A) Oven cooked prawns in garlic, chili, butter and lemon, served with a parmesan risotto	<b>185</b>
<b>Lobster Thermidor or Grill</b> (S)(D)(N)(G)(A) Lobster roasted in a wood-fire oven with shallots, butter, parmesan, mustard, cream	<b>MP</b>	<b>Crispy Organic Scottish Salmon</b> (G)(N)(D) Pan fried salmon, served on leek purée with caponata vegetables	<b>245</b>
<b>Grilled Langoustines</b> (S)(D) Chili pepper, garlic, butter and lemon sauce	<b>330</b>	<b>Catch of the Day</b> Please ask your waiter for daily selection • Grilled • Salt Crusted • Oven Baked • Guazzetto	<b>MP</b>



## SIDE DISHES

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

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# DESSERT

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

Savoiardi infused with coffee, layered with mascarpone cream, sprinkled with cacao

## Vanilla Cheesecake (G)(D)(N)

Baked vanilla cheesecake with plum compote and honey comb

## Nutella Cheesecake (G)(D)(N)

Mixture of cream cheese and hazelnut spread, served with raspberry sorbet

## Vanilla Surprise (G)(D)

Light sponge layered with vanilla cream and strawberries layered with meringue

## Mille Feuille (G)(D)

Puff pastry layered with pastry cream served with berries compote and vanilla ice cream

## Chocolate Fondant (G)(D)

Chocolate caramel fondant served with vanilla ice cream

## 78 Madlena (G)(D)(N)(Å)

Dates sponge, sliced banana, caramelized pecan nut and sweet potato ice cream tuile

## 75 Ånanas (V)(Å)

Pineapple sorbet served on pineapple-avocado brunoise with black pepper and fresh mint topped with citrus dressing

## 75 Churros (G)(D)(N)

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

## 95 Paris Brest (G)(D)(N)

Choux pastry filled with hazelnut cream, served with pistachio ice cream and caramelized hazelnut

## 65 Apple Crumble (G)(D)(N)

Warm apple cake with almond cream and vanilla ice cream

## 68 Dessert Platter (G)(D)(N)(A)

Assorted desserts

## Fruit Platter

Selection of seasonal fruits

85

60

58

95

66

450

110

## Meadow "Chamomile" Ice Cream (Å)(D)

125

## Homemade Ice Cream (D)

- Pistachio
- Vanilla

## Ice Cream Scoop

- Chocolate
- Hazelnut

## Homemade Sorbet

19

- 119 • Mango
- 110 • Strawberry
- 35 • Raspberry
- Lemon
- Passion Fruit



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G GÅSTRONOMY

Å ÅRT

L LIFE STYLE

