Gigi

Il giardino di Gigi – 285/pers

MONDAY TO THURSDAY
12PM - 6PM

Starters
Choice of starter

Orata
Seabream carpaccio, lemon, basil (D, SF)

Pomodori della nonna
Seasonal tomatoes, basil leaves (SF)

Arancini al tartufo
Truffle & mushroom arancini, whipped ricotta (D, N, E, G, SF)

Main courses
Choice of main course

Branzino e carciofi
Grilled wild seabass, artichokes, olive oil, lemon (N, SF)

Costolette di agnello
Grilled lamb chops, potatomille-feuille, olive jus (D)

Rigatoni all'arrabbiata
Rigatoni pasta, spicy tomato, Parmigiano Reggiano (V, D, G)

Dolci
Choice of dessert

Stracciatella profiterole
Stracciatella ice cream, chocolate sauce, chantilly (D, G)

Il Limone di Gigi
Frozen lemon (D)

Tiramisu
Coffee, mascarpone cream (D, G, E)

Gigi

Antipasti

Parmigiano Reggiano e aceto balsamico 85
24-month-aged Parmigiano Reggiano, extra old balsamic vinegar (V, D)

Burrata e pomodori 125
Burrata cheese, roasted Datterino, basil pesto (V, D, N)
extra truffle 95

Insalata di polpo 115
Warm sliced octopus, potatoes, Taggiasca olives, sundried tomatoes, capers, rocket leaves, chili (SF)

Wagyu cecina 135
Cured Wagyu beef

Arancini al tartufo 125
Truffle & mushroom arancini, whipped ricotta (D, N, E, G, SF)

Melanzane alla parmigiana 110
Baked eggplant parmigiana (V, D, G)

Vitello tonnato 140
Thinly sliced veal, tuna sauce, fried capers, celery salad (D, E, SF)

Fiori di Zucchina 105
Fried zucchini flowers, ricotta cheese, Parmesan sauce (D, G)

Calamari fritti 120
Fried Patagonian calamari, lemon mayonnaise (D, E, G, SF)

Stracciatella e focaccia 110
Stracciatella cheese, Roman focaccia, sundried tomatoes (D, G)

Pasta & Risotti

Rigatoni all'arrabbiata 140
Rigatoni pasta, spicy tomato, Parmigiano Reggiano (V, D, G)

Gnocchi al tartufo 240
Potato gnocchi, sage, seasonal truffle (D, G, E, SF)

Paccheri al ragout 210
Mezzi paccheri pasta, beef ragout (D, G)

Pappardelle allo zafferano 175
Pappardelle pasta, saffron butter, bone marrow & veal jus (D, G)

Linguine alle vongole 260
Linguine pasta, clams, garlic, parsley (D, G, S)

Cacio e pepe 160
Pici pasta, pecorino cheese, black pepper, Parmesan fondue, artichokes (D, G)

Spaghetti granchio e limone 295
Spaghetti pasta, king crab, cherry tomatoes, bisque, Amalfi lemon (G, SF)

Tagliolini al limone
Tagliolini pasta, lemon butter
Gamberi tartare 225 *(D, G, SF)*
Caviar 520 *(D, G, SF)*

Risotto of the day
Chef's special

Oysters & Caviar

Oscietra 50/100 gr *(SF)*
50gr: 900 100gr: 1800

Royal beluga 50/100 gr *(SF)*
50gr: 2800 100gr: 5600

Oysters
Gillardeau No.3 - 70 *(SF)*
Gillardeau No.5 - 45 *(SF)*

Insalate

Riviera 150
Tuna, baby lettuce, green beans, baby potatoes, soft-boiled eggs, Taggiasca olives, mayonnaise, Parmigiano Reggiano dressing (D, E, SF)

Indivia e gorgonzola 110
Endive salad, Gorgonzola cheese, rocket leaves, raspberries, walnuts, honey mustard dressing (D, N, G)

Pomodori della nonna 105
Seasonal tomatoes, basil leaves (SF)

Carciofi e parmigiano reggiano 170
Violet baby artichokes, Parmigiano Reggiano, truffle balsamic dressing (V, D)

Fagiolini verdi 130
Green beans, pecorino cheese, pistachio (V, D, N)

Caprese 350
Buffalo treccia, candy tomatoes, oregano (V, D)

Pesci

Branzino e carciofi 375
Grilled wild sea bass, artichokes, olive oil, lemon (D, N, SF)

Polpo alla griglia 290
Grilled octopus, Sorrento lemon mayonnaise (E, SF)

Gamberi provenzale 310
Grilled king prawns, Provençale sauce (D, G, S)

Sogliola ai capperi 640
600gr round sole, capers, lemon, butter (D, G, SF)

Pescato del giorno
Catch of the day (SF)

Crudi

Orata 125
Sea bream carpaccio, lemon, basil (D, SF)

Ricciola 180
Yellowtail carpaccio, grapefruit, Espelette chilli (SF)

Capasanta 195
Scallop carpaccio, truffle dressing, lime (D, SF)

Gambero rosso 190
Mazara red prawn carpaccio, lemon, Espelette chilli (S, SF)
extra caviar 95

Tonno rosso 160
Bluefin tuna tartare, avocado, basil (SF)
extra caviar 95

Carpaccio di fassona 145
Fassona beef carpaccio, Grana Padano, rocket leaves (D)

Pizze

Burrata 145
Tomato sauce, oregano, basil, Parmigiano Reggiano, burrata cheese (V, D, G)

Diavola 160
Tomato sauce, mozzarella, spicy salami (G, D)

Tartufo 260
Parmigiano Reggiano, truffle stracciatella, fresh chives, seasonal black truffle (D, G, N, S)

Carni

Galletto al limone 210
Oven baked baby chicken, capers, lemon jus

Cotoletta alla milanese 620
Veal escalope, sage, rocket, Datterino tomatoes (D, E, G)

Costolette di agnello 310
Grilled lamb chops, potato mille-feuille, olive jus (D)

Tagliata di manzo 350
Beef tagliata, salsa verde, rosemary jus (E, G, SF)

Wagyu Tomahawk 1750
Charcoal-grilled 1.7 kg Wagyu tomahawk (sharing)

Piccolini

Rocket-parmesan salad *(V, D)* 50
House salad *(V)* 50
Parmesan mashed potato *(V, D)* 60
Chili-garlic broccolini *(V)* 60
Hand-cut fries *(V)* 60

Les Tables Paris Society

Gigi Rigolatto - Le Piaf - Maison Revka - Chez Wam - Mimi Kakushi - Xu - Eugène Eugène - Ninive - Kyma - Aretha - Fi'lia - Gohan
La Cantine du Faubourg - TagoMago - Madeleine et Marcel - Red Rock BBQ - Lolli - Lana Lusa - Pepperoni Comedy Club - Rose Bar

All prices are in AED, inclusive of 5% VAT, 10% service charge and subject to 7% municipality fees.

ALLERGENS

(V) Vegetarian - (N) Nuts - (D) Dairy - (E) Egg - (G) Gluten - (SF) Seafood - (S) Shellfish