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In antiquity, the Gods created Gilgamesh, who was perfect in body and spirit. He was two-thirds God and one-third human, imbued with beauty and courage by the Great Gods. Gilgamesh ruled the ancient city-state of Uruk and led it to prosperity. However, his godly facade concealed a mortal human heart.

The Epic of Gilgamesh, dating back to 2700 BC, is among the oldest works of literature and chronicles his quest for immortality. The epic explores human longing, the pursuit of glory, and the quest for meaning in a transient world.

Gilgamesh Covent Garden celebrates a fusion of cultures and culinary delights. We weave together the finest dishes from Asia, crafting them with care and expertise. Our establishment invites you to embark on a culinary odyssey where every bite is a revelation.

Welcome to a world where past meets present, and every moment is a celebration of culture, cuisine, and community.

@gilgamesh.ldn



gilgameshlondon.co.uk

All menus include VAT and exclude Service Charge at 12.5%.

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our dishes.



'GILGAMESH GUEST'
No Password Required



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FOR THE TABLE

Asian Crackers [GF]	5
served with fresh tomato salsa	
Edamame Beans [V][VG][GF]	
Sea Salt	5
Chilli	5
Truffle Salt	6

SMALL SHARING

Kimchi [V][GF]	7
spicy mooli, pickled cabbage, chilli vinegar	
Asian Silken Tofu [V][VG]	10
crispy cubes of tofu, chilli flakes, garlic chips	
Crispy Squid [GF]	15
with sea salt, chilli and garlic chips	
Salmon Tartar, Shiso Ponzu Tower	15
finely chopped salmon, mango, avocado, ponzu sauce	
Tuna Tartar on Crispy Rice Bites	16
diced red tuna with creamy spicy mayo on crispy rice cakes	
Popcorn Shrimp	16
served with spicy miso-chipotle mayo	
Wagyu Taco [3pcs]	18
minced wagyu, pineapple salsa in crispy gyoza shells	
Beef Tataki, Foie Gras & Black Caviar	19
thin slices of fillet, dressed with ponzu and truffle oil	
Wakame & Cucumber Salad [V][VG]	10
seaweed and cucumber with soy-citrus dressing	
Crispy Duck, Watermelon & Cashewnut	16
aromatic crispy duck, cashew nuts, fresh mint, watermelon, coriander, asian dressing	
Tuna Tataki Salad	18
slices of seared tuna, green leaf salad, matashiua dressing	

DIM SUM

Vegetable Dumplings [3pcs] [V][VG][GF]	10
served with light soy sauce	
Prawn & Chive Dumpling [3pcs] [GF]	12
served with light soy sauce	
King Prawn Har Gau [3pcs]	12
served with light soy sauce	
Chicken Siu Mai, Truffle [3pcs]	12
served with chilli oil	
Vegetable Spring Rolls [4pcs] [V]	9
served with sweet chill sauce	
Sesame Prawn Spring Rolls [4pcs]	10
served with fresh tomato salsa	
Crispy Duck Spring Rolls [4pcs]	12
served with hoisin sauce	

SUSHI & SASHIMI

Vegetable Maki Roll [V][VG]	13
inari, tofu, mushroom, red pepper, cucumber, and avocado	
Salmon & Avocado Roll [GF]	15
topped with tobiko	
Spicy Tuna Roll [GF]	15
red chilli, and spicy sriracha mayo	
Gilgamesh Dragon Roll	17
soft shell crab, wagyu, spicy mayo, topped with caviar	
Mr Chang Roll	18
prawn tempura, avocado, Japanese mayo	
Dragon Roll	19
smoked unagi, avocado	
Yellowtail Jalapéno	19
topped with jalapenos and yuzu ponzu	
Assorted Sashimi or Nigiri Platter [GF]	58
seabass, salmon, scallops, yellowtail tuna (15 pcs)	
TEMPURA	
Avocado and Sweet Potato [V][VG]	15
served with ponzu sauce	
King Prawn	17
served with ponzu sauce	
Soft Shell Crab	19
served with yuzu mayo	

ROBATA

<i>In Japanese cuisine, robatayaki, often shortened to robata, is a cooking method similar to barbecue, where skewered foods are slowly grilled over a hot fire.</i>	
Asparagus Yusu Miso Skewer [V][VG][GF]	9
grilled with yuzu miso	
Tsukune Chicken Meatball Skewer [GF]	12
chicken meatball skewer with teriyaki sauce	
Grilled Chicken Wings	15
glazed and sprinkled with sesame seeds	
Cauliflower Steak [V][VG]	15
grilled, seasoned teriyaki glaze	
Aubergine Miso [V][VG][GF]	16
caramelised in a sweet miso glaze and sesame seeds	
Mekong Lemongrass Chicken [GF]	19
free range chicken marinated with lemongrass & spices	
Lamb Chops [GF]	32
grilled with salt, pepper, and coconut wasabi sauce	
Jasmine Rice [V][VG][GF]	5
steamed	
Egg Fried Rice [V][GF]	8
with spring onion	
Cauliflower & Asparagus Fried Rice [V][VG]	9
diced, seasoned with soy	
Pak Choi [V][VG]	9
steamed with garlic	
Vegetable Fried Noodles [V]	12
wok fried with fresh beansprouts and spring onion	
Singapore Noodles	12
wok fried curry spiced rice noodles with chilli and vegetables	

SIGNATURE DISHES

<i>Our specialties highlight the best of Gilgamesh, created with the finest ingredients and balanced, bold flavours. Each dish showcases our dedication to creativity and culinary excellence.</i>	
Yuzu Baby Chicken	25
yuzu apple-glazed boneless chicken with a sweet butter sauce	
Shaking Beef	29
wok-fried fillet with oyster soy sauce	
Ribeye Bulgogi with Chive Mash	32
grilled ribeye, on bed of wasabi chive mash, bulgogi sauce	
Baked Seabass Fillet with Basil [GF]	27
in aromatic pad kapao sauce	
Jumbo Tiger Prawn with XO Sauce	35
Atlantic jumbo prawn, grilled, dressed in XO sauce	
Miso Chilean Seabass [GF]	42
marinated in savoury champagne miso	
Thai Green Curry	
spicy green curry with coconut and fresh herbs	
Tofu [V][VG][GF]	15
Chicken [GF]	19
Malaysian Curry	
fragrant Malaysian curry with coconut and spices	
Tofu [V][VG][GF]	15
Chicken [GF]	19
Beef Rendang with Roti [GF]	19
slow-cooked beef in spiced coconut gravy, tender and rich	
[V] Vegetarian [VG] Vegan [GF] Gluten Free	
<i>A discretionary service charge of 12.5% will be added to your bill. All prices include VAT. Please inform us of any allergies or dietary requirements as we are unable to guarantee that the dishes will be completely allergen free.</i>	