



In ancient Mesopotamia, the gods created Gilgamesh, two-thirds divine, one-third human — perfect in form and fearless in spirit. As king of Uruk, his pursuit of immortality was immortalised around 2700 BC in one of the world's oldest epics, a timeless exploration of glory, mortality, and the search for meaning.

At Gilgamesh Covent Garden, we bring this legend to life - drawing on its Middle Eastern origins and tracing its path eastward along the ancient Silk Road.

Within interiors inspired by a Babylonian palace, you'll be transported to a world of grandeur and myth.

Our Pan-Asian menu mirrors this storied journey, presenting bold flavours and refined techniques from Japan, China, Southeast Asia, and beyond. Each dish is a celebration of culture, craftsmanship, and connection—a modern culinary odyssey shaped by ancient tales.

Join us, and let the legend unfold.



'GILGAMESH GUEST'
No Password Required



@gilgamesh.ldn



gilgameshlondon.co.uk

SMALL SHARING

Asian Crackers [GF] 5
served with fresh tomato salsa

Edamame Beans [V][VG][GF]
Sea Salt 5
Chilli 6
Truffle Salt 7

Kimchi [V][GF] 7
spicy mooli, pickled cabbage, chilli vinegar

Asian Silken Tofu [V][VG] 10
crispy cubes of tofu, chilli flakes, garlic chips

Chicken Karaage 12
served with yuzu mayo

Sesame Prawn Toast [3pcs] 13
toasted seasame seeds with sweet chilli sauce

Crispy Squid [GF] 15
with sea salt, chilli and garlic chips

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

BASKETS

Cabbage Mushroom Dumpling [3pcs] [V][VG][GF] 10
served with light soy sauce & truffle oil

Prawn & Chive Dumpling [3pcs] [GF] 12
served with tangy soy sauce & truffle oil

King Prawn Har Gau [3pcs] 12
served with ponzu sauce

Chicken Siu Mai, Truffle [3pcs] 12
served with chilli oil

ROLLS

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

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 sauce

SASHIMI & NIGIRI

	nigiri 1pcs	sashimi 1pcs
Salmon	4	4
Sea Bream	4	4
Seabass	5	5
Tuna	5	5
Yellowtail	6	6

SUSHI PLATTERS

Sashimi Platter	52
seabass, salmon, sea bream, yellowtail, tuna (15 pcs)	
Nigiri Platter	52
seabass, salmon, sea bream, yellowtail, tuna (15 pcs)	
Chef’s Ultimate Platter	80
nigiri, sashimi & maki roll assortment (30 pcs)	

SUSHI MAKI ROLL

Avocado & Cucumber [V][VG]	11
cucumber, and avocado	
Tofu, Mushroom & Red Pepper [V][VG]	13
inari, tofu, mushroom, red pepper	
Salmon & Avocado [GF]	15
topped with tobiko	
Spicy Tuna [GF]	15
red chilli, and spicy sriracha mayo	
Smoked Unagi	17
smoked unagi, prawn tempura, avocado	
Mr Chang Roll	18
prawn tempura, avocado, Japanese mayo	
Gilgamesh Dragon Roll	19
soft shell crab, wagyu, spicy mayo, topped with caviar	

TEMAKI HAND ROLL

Avocado & Cucumber [V][VG][GF]	7
avocado, cucumber, sushi rice, nori	
Salmon	8
salmon, sushi rice, nori, wasabi mayo topped with tobiko	
Tuna	9
tuna, sushi rice, nori, spicy mayo	
King Prawn Tempura	10
king prawn tempura, sushi rice, spicy mayo	

SPECIALS

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	
Seabass Ceviche	16
served with citrus lime sauce	
Yellowtail Jalapéno	19
topped with jalapenos and yuzu ponzu	

SALAD

Wakame & Cucumber Salad [V][VG]	10
seaweed and cucumber with soy-citrus dressing	
Baby Spinach Leaves [V][VG]	10
with sesame dressing	
Prawn & Mango	14
prawns, ripe mango, mixed herbs, nuoc cham dressing	
Tuna Tataki	17
seaweed and cucumber with soy-citrus dressing	
Crispy Duck, Watermelon & Cashewnut	18
aromatic crispy duck, cashew nuts, fresh mint, basil, watermelon, coriander, asian dressing	

ROBATA

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.

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]	21
free range chicken marinated with lemongrass & spices	

Lamb Chops [GF]	32
grilled with salt, pepper, and coconut wasabi sauce	

CURRY

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	

SIGNATURE DISHES

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.

Yuzu Baby Chicken	23
yuzu apple-glazed boneless chicken with a sweet butter sauce	

Baked Seabass Fillet with Basil [GF]	27
in aromatic pad kapao 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	

Jumbo Tiger Prawn with XO Sauce	35
Atlantic jumbo prawn, grilled, dressed in XO sauce	

Miso Chilean Seabass [GF]	39
marinated in savoury champagne miso	

SIDES

Jasmine Rice [V][VG][GF]	5
steamed	

Egg Fried Rice [V][GF]	7
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	

[V] Vegetarian [VG] Vegan [GF] Gluten Free	
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. All our meat is Halal with exception of duck.	