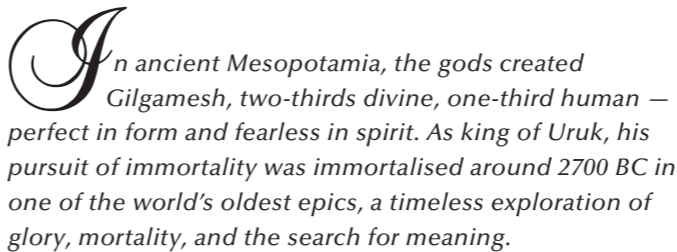




All menus include VAT and exclude Service Charge at 15%.

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.



*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.*

**Asian Crackers** [GF] 6  
served with fresh tomato salsa

## Edamame Beans [M][VG][GF]

Sea Salt	6
Chilli	7
Truffle Salt	8

## Kimchi [V][GF]

spicy mooli, pickled cabbage, chilli vinegar

## Asian Silken Tofu [M][VG]

crispy cubes of tofu, chilli flakes, garlic chips

Sesame Prawn Toast [3pcs]

toasted sesame seeds with sweet chilli sauce

## Chicken Karaage

served with yuzu mayo

## Crispy Squid [GF]

with sea salt, chilli and garlic chips

## Popcorn Shrimp

served with spicy miso-chipotle mayo

Wagyu Taco [3pcs]

minced wagyu, pineapple salsa in crispy gyoza shells

## Beef Tataki & Black Caviar

thin slices of fillet, dressed with ponzu and truffle oil

**Cabbage Mushroom Dumpling [3pcs] [V][VG][GF] 11**  
served with light soy sauce & truffle oil

Prawn & Chive Dumpling [3pcs] [GF]

served with tangy soy sauce & truffle oil

## King Prawn Har Gau [3pcs]

served with ponzu sauce

Chicken Siu Mai, Truffle [3pcs]

served with chilli oil

**Vegetable Spring Rolls [4pcs] [V]** 10  
served with sweet chill sauce

Sesame Prawn Spring Rolls [4pcs]

served with fresh tomato salsa

Crispy Duck Spring Rolls [4pcs]

served with hoisin sauce

**Avocado and Sweet Potato [V][VG]** 16  
served with ponzu sauce

## King Prawn

served with ponzu sauce

## Soft Shell Crab

served with ponzu sauce

## SASHIMI & NIGIRI

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

## 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]	12
cucumber, and avocado	
Tofu, Mushroom & Red Pepper [V][VG]	14
inari, tofu, mushroom, red pepper	
Salmon & Avocado [GF]	16
topped with tobiko	
Spicy Tuna	16
red chilli, and spicy sriracha mayo	
Smoked Unagi	18
smoked unagi, King Prawn Tempura, and avocado	
Mr Chang Roll	19
prawn tempura, avocado, Japanese mayo	
Gilgamesh Dragon Roll	20
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	16
finely chopped salmon, mango, avocado, ponzu sauce	
Tuna Tartar on Crispy Rice Bites	17
diced red tuna with creamy spicy mayo on crispy rice cakes	
Seabass Ceviche	17
served with citrus lime sauce	
Yellowtail Jalapéno	20
topped with jalapenos and yuzu ponzu	

## SALAD

Wakame & Cucumber Salad [V][VG]	11
seaweed and cucumber with soy-citrus dressing	
Baby Spinach Leaves [V][VG]	11
with sesame dressing	
Prawn & Mango	15
prawns, ripe mango, mixed herbs, nuoc cham dressing	
Tuna Tataki	18
seaweed and cucumber with soy-citrus dressing	
Crispy Duck, Watermelon & Cashewnut	19
aromatic crispy duck, cashew nuts, fresh mint, 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]	10
grilled with yuzu miso	
Tsukune Chicken Meatball Skewer [GF]	13
chicken meatball skewer with teriyaki sauce	

Grilled Chicken Wings	16
glazed and sprinkled with sesame seeds	

Cauliflower Steak [V][VG]	16
grilled, seasoned teriyaki glaze	

Aubergine Miso [V][VG][GF]	17
caramelised in a sweet miso glaze and sesame seeds	

Mekong Lemongrass Chicken	22
free range chicken marinated with lemongrass & spices	

Seasonal Shropshire Lamb Chops* [GF]	SP
grilled with salt, pepper, and coconut wasabi sauce	

## CURRY

Thai Green Curry	
spicy green curry with coconut and fresh herbs	

Tofu [V][VG][GF]	16
Chicken [GF]	20

Malaysian Curry	
fragrant Malaysian curry with coconut and spices	

Tofu [V][VG][GF]	16
Chicken [GF]	20

Beef Rendang with Roti [GF]	20
Diced grass fed beef slow cooked in spiced coconut gravy	

## 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	24
yuzu apple-glazed boneless chicken with a sweet butter sauce	

Shaking Beef*	30
grass fed beef fillet, wok-fried with oyster soy sauce	

Ribeye Bulgogi with Chive Mash*	33
grilled ribeye, on bed of wasabi chive mash, bulgogi sauce	

Baked Seabass Fillet with Basil [GF]	28
in aromatic pad kapao sauce	

Jumbo Tiger Prawn with XO Sauce*	36
Atlantic jumbo prawn, grilled, dressed in XO sauce	

Miso Chilean Seabass* [GF]	38
marinated in savoury miso	

## SIDES

Jasmine Rice [V][VG][GF]	6
steamed	

Egg Fried Rice [V][GF]	8
with spring onion	

Cauliflower & Asparagus Fried Rice [V][VG]	10
diced, seasoned with soy and tofu slices	

Pak Choi [V][VG]	10
steamed with garlic	

Vegetable Fried Egg Noodles [V]	13
wok fried with fresh beansprouts and spring onion	

Singapore Noodles [V][VG]	13
wok fried curry spiced rice noodles with chilli and vegetables	

[V] Vegetarian [VG] Vegan [GF] Gluten Free	
[SP] Seasonal Price	

*A discretionary service charge of 15% 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.*