



'GILGAMESH GUEST'

No Password Required



@gilgamesh.ldn



gilgameshlondon.co.uk

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.



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.

SMALL SHARING

Asian Crackers 6
served with fresh tomato salsa

Edamame Beans [V][VG][GF] 6
Sea Salt 6
Chilli 7
Truffle Salt 8

Kimchi [V][GF] 8
spicy mooli, pickled cabbage, chilli vinegar

Asian Silken Tofu [V][VG] 11
crispy cubes of tofu, chilli flakes, garlic chips

Sesame Prawn Toast [3pcs] 14
toasted sesame seeds with sweet chilli sauce

Chicken Karaage 14
served with yuzu mayo

Crispy Squid [GF] 17
with sea salt, chilli and garlic chips

Popcorn Shrimp 19
served with spicy miso-chipotle mayo

Wagyu Taco [3pcs] 19
minced wagyu, pineapple salsa in crispy gyoza shells

Beef Tataki & Black Caviar 20
thin slices of fillet, dressed with ponzu and truffle oil

BASKETS

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

Prawn & Chive Dumpling [3pcs] [GF] 13
served with tangy soy sauce & truffle oil

King Prawn Har Gau [3pcs] 13
served with ponzu sauce

Chicken Siu Mai, Truffle [3pcs] 13
served with chilli oil

ROLLS

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

Sesame Prawn Spring Rolls [4pcs] 12
served with fresh tomato salsa

Crispy Duck Spring Rolls [4pcs] 14
served with hoisin sauce

TEMPURA

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

King Prawn 19
served with ponzu sauce

Soft Shell Crab 20
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* seabass, salmon, sea bream, yellowtail, tuna (15 pcs)	52
Nigiri Platter* seabass, salmon, sea bream, yellowtail, tuna (15 pcs)	52
Chef's Ultimate Platter* nigiri, sashimi & maki roll assortment (30 pcs)	80

SUSHI MAKI ROLL

Avocado & Cucumber [M][VG] cucumber, and avocado	12
Tofu, Mushroom & Red Pepper [M][VG] inari, tofu, mushroom, red pepper	14
Salmon & Avocado [GF] topped with tobiko	16
Spicy Tuna red chilli, and spicy sriracha mayo	16
Smoked Unagi smoked unagi, King Prawn Tempura, and avocado	18
Mr Chang Roll prawn tempura, avocado, Japanese mayo	19
Gilgamesh Dragon Roll soft shell crab, wagyu, spicy mayo, topped with caviar	20

TEMAKI HAND ROLL

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

SPECIALS

Salmon Tartar, Shiso Ponzu Tower finely chopped salmon, mango, avocado, ponzu sauce	17
Tuna Tartar on Crispy Rice Bites diced red tuna with creamy spicy mayo on crispy rice cakes	18
Seabass Ceviche served with citrus lime sauce	19
Yellowtail Jalapéno topped with jalapenos and yuzu ponzu	20

SALAD

Wakame & Cucumber Salad [M][VG] seaweed and cucumber with soy-citrus dressing	11
Baby Spinach Leaves [M][VG] with sesame dressing	11
Prawn & Mango prawns, ripe mango, mixed herbs, nuoc cham dressing	15
Tuna Tataki seaweed and cucumber with soy-citrus dressing	18
Crispy Duck, Watermelon & Cashewnut aromatic crispy duck, cashew nuts, fresh mint, watermelon, coriander, asian dressing	19

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 [M][VG][GF] grilled with yuzu miso	10
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Tsukune Chicken Meatball Skewer [GF] chicken meatball skewer with teriyaki sauce	13
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Grilled Chicken Wings glazed and sprinkled with sesame seeds	16
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Cauliflower Steak [M][VG] grilled, seasoned teriyaki glaze	16
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Aubergine Miso [M][VG][GF] caramelised in a sweet miso glaze and sesame seeds	17
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Mekong Lemongrass Chicken free range chicken marinated with lemongrass & spices	22
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Seasonal Shropshire Lamb Chops* [GF] grilled with salt, pepper, and coconut wasabi sauce	SP
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CURRY

Thai Green Curry spicy green curry with coconut and fresh herbs	
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Tofu [M][VG][GF]	18
Chicken [GF]	20

Malaysian Curry fragrant Malaysian curry with coconut and spices	
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Tofu [M][VG][GF]	18
Chicken [GF]	20

Beef Rendang with Roti [GF] Diced grass fed beef slow cooked in spiced coconut gravy	22
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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 yuzu apple-glazed boneless chicken with a sweet butter sauce	24
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Shaking Beef* grass fed beef fillet, wok-fried with oyster soy sauce	30
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Ribeye Bulgogi with Chive Mash* grilled ribeye, on bed of wasabi chive mash, bulgogi sauce	33
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Baked Seabass Fillet with Basil [GF] in aromatic pad kapao sauce	28
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Jumbo Tiger Prawn with XO Sauce* Atlantic jumbo prawn, grilled, dressed in XO sauce	36
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Miso Chilean Seabass* [GF] marinated in savoury miso	38
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SIDES

Jasmine Rice [M][VG][GF] steamed	6
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Egg Fried Rice [M][GF] with spring onion	9
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Cauliflower & Asparagus Fried Rice [M][VG][GF] diced, seasoned with soy and tofu slices	10
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Pak Choi [M][VG][GF] steamed with garlic	10
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Vegetable Fried Egg Noodles [M] wok fried with fresh beansprouts and spring onion	13
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Singapore Noodles [M] wok fried curry spiced rice noodles with chilli and vegetables	13
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[M] Vegetarian [VG] Vegan [GF] Gluten Free [SP] Seasonal Price	
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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.