



'GILGAMESH GUEST'

No Password Required



@gilgamesh.ldn



[gilgameshlondon.co.uk](http://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
<b>Salmon</b>	4	4
<b>Seabass</b>	5	5
<b>Tuna</b>	5	5
<b>Yellowtail</b>	6	6
<b>Sea Bream</b>	4	4

## SUSHI PLATTERS

<b>Sashimi Platter*</b> seabass, salmon, sea bream, yellowtail, tuna (15 pcs)	52
<b>Nigiri Platter*</b> seabass, salmon, sea bream, yellowtail, tuna (15 pcs)	52
<b>Chef's Ultimate Platter*</b> nigiri, sashimi & maki roll assortment (30 pcs)	80

## SUSHI MAKI ROLL

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

## TEMAKI HAND ROLL

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

## SPECIALS

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

## SALAD

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

## ROBATA

*In Japanese cuisine, robata-ya, often shortened to robata, is a cooking method similar to barbecue, where skewered foods are slowly grilled over a hot fire.*

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

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

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

<b>Beef Rendang with Roti</b> [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.*

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

<b>Jasmine Rice</b> [M][VG][GF] steamed	6
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<b>Egg Fried Rice</b> [M][GF] with spring onion	9
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<b>Cauliflower &amp; Asparagus Fried Rice</b> [M][VG][GF] diced, seasoned with soy and tofu slices	10
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<b>Pak Choi</b> [M][VG][GF] steamed with garlic	10
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<b>Vegetable Fried Egg Noodles</b> [M] wok fried with fresh beansprouts and spring onion	13
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<b>Singapore Noodles</b> [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.*



## DESSERT

Deluxe Triple Chocolate Fondant 15

Served with Vanilla Ice Cream

Velvet Chocolate Sponge 15

Served with Pistachio Ice Cream

Golden Caramel Biscoff 15

Served with Vanilla Ice Cream

Lemon Blossom Cheesecake 12

Served with Lemon Sorbet

Caramelised Banoffee Pie 12

Served with Vanilla Ice Cream accompanied with a Fire Roasted Banana

Selection of Exotic Fruits or Mochi or Sorbets and Ice Creams 9

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## DESSERT COCKTAILS

£15 AFTER DINNER

### WHITE MOCHATINI

*Mozart White Chocolate, Kahula, Fresh Espresso Coffee*

### CREME BRULEE WHISKEY SOUR

*Woodford reserve Whiskey, Lemon, Baileys, Syrup and Icing Sugar*

### CINNAMON ESPRESSO MARTINI

*Kaluha, Coffee, VSOP Cognac Cinnamon and Simple Syrup*

## AFTER DINNER DRINKS

### YUZUSHU SAKE 11

*Aka Shi- Tai Yuzushu, Yuzu Flavoured Sake*

### GINJO UMESHU 13.50

*Aka Shi- Tai Shiraume Ginjo Umeshu, Plum Flavoured Sake*

### PORT WINE 14

*Taylor's !0 year old Tawny Port Wine*

### COFFEE

Flat White 4.50  
Latte 4.50  
Cappuccinno 4.50  
Americano 4.50  
Single Espresso 4.00  
Double Espresso 4.50

### TEA

Green 4.50  
Jasmine 4.50  
Earl Grey 4.50  
Lemon Ginger 4.50  
Fresh Mint 4.50  
Breakfast Tea 4.50

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# COCKTAILS

## SIGNATURES

ZIGGURAT 15

Olmecca Altos Tequila, Cointreau, Watermelon, Lime, Chilli

ASSYRIA 17

Beluga Vodka, Midori Liqueur, Pineapple, Raspberry

URUK 15

Bombay Gin, Matcha, Lemon Juice and Agave Syrup

ARURU 16

Bumbu, Briottet Pamplemousse Rose, Passionfruit

SHAMASH 17

Briottet Lychee Liqueur, YuzuShu, Telmont Brut Champagne

DILMUN 16

Meili Vodka, Lychee, Maraschino liquer, Ginger Ale

KISH 15

Malfy Orange, Aperol, St Germain, Strawberry

NINSUN 15

Courvoisier, Xante Peach Liqueur, Apple, Raspberry

ANU 15

Absolut Vodka, Vanilla Syrup, Fresh Lime, Redbull Peach

SHURUPPAK 15

Brown butter infused Wild Turkey, Ameretto, Tonka Syrup

ISHTAR 16

Barcardi Blanco, Pineapple, Coconut Cream, Fresh Lime

SURI 19

Bacardi Blanca and Spiced, Orgeat, Cointreau, Grenadine, Orange,  
Pineapple topped with Wray and Newpew

## SOFTS

Coke 3.5

Coke Zero

Lemonade

Ginger Beer

Ginger Ale

Tonic

Soda

Light Tonic

Red Bull 7

Red Bull Zero

Red Bull Peach

## JUICES

Apple 3.5

Orange

Lychee

Tomato

Cranberry

Pineapple

## WATER

Still 6

Sparkling

## BEER

Singha	6
Sapporo	7
Asahi	8
Asahi 0 %	6

## CLASSICS

MARGARITA	15
Olmecca Altos Tequila, Cointreau, Lime Juice	
PICANTE	15
Olmecca Altos Tequila, Red Chilli, Pineapple, Lime Juice	
OLD FASHIONED	16
Wild Turkey 101, Sugar, Angostura bitters	
WATERMELON MARTINI	15
Absolut Vodka, Watermelon Liqueur, Lime Juice, Watermelon Juice	
MAI TAI	15
Bacardi Blanco, Kraken, Cointreau, Almond Syrup, Lime Juice	
KIR ROYALE	16
Briottet Creme de Cassis, Telmont Reserve Brut Champagne	

## MOCKTAILS

TIGRIS	8
Pineapple Juice, Passionfruit Puree, Passionfruit Syrup	
EUPHRATES	8
Lychee, Lemon Juice, Passionfruit Syrup, Pink Grapefruit Soda	
TAMMUZ	8
Apple, Lemon Juice, Peach Syrup, Peach & Jasmine Soda	
ENDIKU	8
Pineapple Juice, Coconut Cream, Fresh Lime	
SIDURI	8
Cucumber, Basil, Elderflower Cordial, Lime, Soda water	
HUMBABA	8
Watermelon Juice, Lemon Juice, Peach syrup, Peach & Jasmine Soda	

## BY THE GLASS

## SAKE

### BUBBLY

125ml

NV	Vistis Nostra Prosecco, Italy	9.50
NV	Telmont Reserve Brut, France	19.50
NV	Telmont Reserve Rose Brut, France	25

### WHITE

175ml

2022	Sauvignon Blanc, Vorammar Macabeo, Spain	10
2023	Pinot Grigio, Prospetti, Lombardy, Italy	12
2022	Chardonnay, The Accomplice, Australia	12

### ROSE

175ml

2022	Chemin De Provence Rose, Provence, France	10
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### RED

175ml

2022	Vorammar Bobal, Tempranillo, Spain	9
2021	Saint Jaques Reserve Merlot, Pays D'Oc, France	10
2022	Vistamar Brisa Cabernet Sauvignon, Valle Central, Chile	11

Hakkaisan, Junmai DaiGinjo (100ml) 13.50

Nabeshima, DaiGinjo (100ml) 14

Dassai 39, Junmai DaiGinjo (100ml) 14.50

Tamanohikari Kyo No YuzuShu (720ml) 60

Akashi-Tai Shiraume Ginjo Umeshu (500ml) 74

Asahi Shuzo Dassai 39 (720ml) 78

Hakkaisan Junmai DaiGinjo (720ml) 115

Nabeshima Daiginjo (720ml) 118

## SWEET

Tamanohikari, Yuzushu (100ml) 11

Shiraume, Ginjo Umeshu (100ml) 13.50

## SPIRITS

WHISKY	50ml	BTL
Wild Turkey	12	200
Chivas Regal 12	12	200
Jack Daniels	12	200
Toki	14	210
Johnnie Walker Black	14	230
Woodford Reserve	14	240
Nika	18	260
Macallan 12yrs	28	390
Hibiki	40	500
Yamazaki 12 yrs	45	580
Johnnie Walker Blue	70	900
Macallan 18yrs	115	1450

## CHAMPAGNE

NV	Telmont Reserve Brut Damery, France	96
NV	Telmont Reserve Rose Brut Damery, France	130
NV	Laurent Perrier La Cuvee Rose Brut Reims, France	200
NV	Veuve Clicquot Yellow Label NB Reims, France	130
NV	Ruinart Blanc De Blanc Reims, France	215
2013	Dom Perignon Épernay, France	390
NV	Laurent Perrier Cuvee Rose Brut Magnum Reims, France	420
NV	Ruinart Blanc De Blanc NV Magnum Reims, France	440
2015	Louis Roederer Cristal Reims, France	680
2009	Dom Pérignon Rose Brut Épernay, France	820
2010	Dom Perignon Luminous Magnum Épernay, France	1250

## SPARKLING

NV	Vistis Nostra Prosecco Italy	48
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# WHITE FRENCH

2022	Picpoul Deux Vent Organic, Languedoc fresh lemongrass and green apple aromas with a hint of salt; crisp, citrusy, and refreshing finish.	48
2021	Chablis Albert Bichot, Northern Burgundy intense candied lemon aromas with hints of white flowers; a structured wine with a mineral, saline finish.	68
2022	Bordeaux Organic Chateau La Bienveillance, Blanc aromas of honey, beeswax and dried fruit wick are typical of Semillon are superbly well balanced by crisp acidity and a lovely length.	72
2022	Sancerre Domaine des Chassagne, Surry-En aromatic with honey, citrus flowers, and a hint of fresh-cut herbs.	78
2021	Chablis Domaine Long-Depaquit, 1er Cru Vailons Burgundy candied fruit, caramel, apricot, and quince; well-balanced with fine acidity and a long finish.	98

# SPIRITS

TEQUILA	50ml	BTL
Olmecca Altos Plata	12	200
Patron Cafe XO	15	230
Patron Silver	15	240
Patron Añejo	17	260
Casamigos Blanco	15	260
Casamigos Añejo	17	322
Don Julio Blanco	15	286
Don Julio Reposado	19	294
Clase Azul	70	900
Don Julio 1942	80	1000

## SPIRITS

RUM	50ml	BTL
Bacardi White	12	200
Bacardi Spiced	12	200
Havana Anejo Especial	14	200
Mount Gay Eclipse Gold	14	210
Diplomático Reserva	14	230
Havana 7yrs	14	230
Bumbu	15	240
COGNAC	50ml	BTL
Courvoisier	12	230
Hennessy VS	14	230
Remy Martin VSOP	15	240
Remy XO	55	700

## WHITE ITALIAN

2022	Pinot Grigio Prospetti DOC, Veneto	46
	a lush Veneto wine with fresh, juicy flavors and aromas of ripe apple and pear.	
2022	Vitis Nostra Grillo, Sicily	53
	pale straw yellow, fresh and crisp with citrus and mineral notes; perfect with seafood, pasta, and fresh cheeses.	
2022	Gavi Mora Nera, Piemonte	58
	green apple aromas with grapefruit, lime, and honeysuckle; lightly honeyed, fresh, and crisp with citrus and a mineral finish.	
2021	Pecorino Pemo, Abruzzo	68
	extremely fresh Pecorino with bright citrus acidity, tropical fruit notes, and a touch of minerality for balance.	

# WHITE

## REST OF THE WORLD

2023	Sauvignon Blanc Voramar Macabeo, Spain	38
	pale straw with hints of green; notes of apple, white pear, a tropical touch, and a hint of honey.	
2022	Chardonnay The Accomplice, Riverina Australia	44
	light straw color, ripe peach aroma, creamy stone fruit palate, gentle oak, long finish.	
2022	Viogner Yalumba Organic South Australia	53
	cornsilk yellow with notes of honeysuckle, ginger, and a smooth, creamy finish.	
2023	Riesling Kendermann Pfaltz, Germany	72
	dry Pfalz Riesling with spice, minerality, citrus, green apple, and exotic aromas.	
2021	Sauvignon Blanc Cloudy Bay Marlborough New Zealand	86
	zesty citrus, makrut lime, with hints of nectarine and passionfruit.	

# SPIRITS

VODKA	50ml	BTL
Absolut Blue	12	200
Absolut Vanilla	12	200
Belvedere	14	220
Grey Goose	14	234
Meili Vodka	14	234
Beluga Noble	20	310
Beluga Gold	40	520
GIN	50ml	BTL
Beefeater	12	200
Bombay Sapphire	12	200
Hendricks	14	220
Tanquery 10	14	260
Monkey 47	16	250

## ROSE FRANCE

2023	Chemin de Provence Coteaux D'Aix En, Provence, France	38
	pale rose with red fruit aromas and a hint of guava; fresh palate with ripe strawberries	
2022	Mirabeau Provence, France	52
	pale rose with lychee hues, wild strawberries, raspberry, and a hint of pepper	
2022	Whispering Angel Cotes De Provence Rose, France	65
	bright, pale, with floral lavender, raspberry, and cherry; long, dry, and crisp finish	
	Chateau D'Esclans	
2020	Provence, France	99
	red berries, hazelnut, pineapple, ginger, and licorice; elegant, smooth finish	

## RED FRENCH

2022	Merlot Reserve St. Jaques, Pays d'Oc	42
	smooth and rich with dark plum, blackberry, and soft tannins	
2022	Pinot Noir Les Pierres Dorees, Pays D'oc	46
	light and fresh with cherry, raspberry, soft acidity and smooth finish	
2020	Guigal Cote Du Rhone Chateau D'Ampus, Rhone	54
	rich, smooth, with red berries, pepper, and soft tannins	
	Chateau Grand Peyrou Saint Emilion, Bordeaux	62
	elegant and full-bodied with blackcurrant, plum, and subtle oak notes	
2021	Listrac Faurcas Hosten Listrac, Medoc	88
	structured and smooth with dark berries, subtle spice, and gentle tannins	
2021	Château Kirwan 'Les Charmes de Kirwan', Margaux, Bordeaux	96
	elegant and refined with ripe red fruit, floral notes, and smooth tannins	

## RED ITALIAN

2021	Aristocratico Valpolicella Ripasso Veneto	68	rich and velvety with dark cherry, plum, and a touch of spice
2021	Peppoli Classico Antinori Chianti, Tuscany	72	bright and balanced with red cherry, blackberry, and a hint of spice
2021	Cerauolo Di Vittoria Santa Tresa Sicily	87	smooth and vibrant with red berry, cherry, and a touch of spice.
2021	Brunello Di Montalcino Trambusti DOCG Tuscany	180	full-bodied and elegant with dark cherry, plum, and earthy notes, finishing with refined tannins
2020	Antinori Tignanello Tuscany	485	rich and complex with dark berry, cherry, and hints of spice, balanced by smooth tannins

## RED REST OF THE WORLD

2022	Tempranillo Voramar Bobal, Spain	38	smooth and vibrant with red berry, cherry, and a hint of spice
2022	Cabernet Sauvignon Vistamar Brisa, Valle Central Chile	40	rich and smooth with dark berry, plum, and a touch of spice
2021	Shiraz Victoria Park, Barossa South Australia	44	bold and full-bodied with dark berry, plum, and hints of peppery spice
2023	Malbec, La Linda, Mendoza Argentina	52	smooth and full-bodied with ripe plum, blackberry, and a hint of spice
2018	Rioja Conde Bel Reserva, Spain	63	elegant and complex with dark cherry, vanilla, and a touch of oak
2021	Pinot Noir Cloudy Bay, Marlborough, New Zealand	115	elegant and silky with red cherry, plum, and subtle earthy notes
2017	Chateau Musar Organic, Bekaa Valley Lebanon	130	rich and complex with dark fruit, warm spices, and a hint of earthy minerality