



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



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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

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.

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.



DESSERT

Chocolate Fondant with Vanilla Ice Cream 11

Banana Caramel Crumble, Vanilla Ice Cream topped with Teriyaki Sauce 12

Cheesecake of the Day *(Ask your server for the flavour)* 12

Chocolate Snickers Cake with Ice Cream Scoop 12

Banoffee Pie with Ice Cream Scoop 12

Selection of Mochi 9

Selection of Ice Cream / Sorbets 9

Exotic Seasonal Fruit Platter 9

COCKTAILS

£15 AFTER DINNER

MANGO HEAVEN

Mango Vodka, Passion Liqueur, Lime and Mango Syrup, White Chocolate Foam

SEXY POPCORN

Vanilla Vodka, Popcorn Syrup, Apple Juice, Chocolate White Liqueur, White Chocolate Foam

CINNAMON ESPRESSO MARTINI

Kaluha, Coffee, VSOP Cognac Cinnamon and Simple Syrup

COFFEE

Flat White

Latte

Cappuccino

Americano

Single Espresso

Double Espresso

TEA

Green

Jasmine

Earl Grey

Lemon Ginger

Fresh Mint

Breakfast Tea

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All menus inc. VAT exclude Service Charge at 12.5%. Menu may be subject to change.

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COCKTAILS

SIGNATURES

ZIGGURAT	15
Olmeca Altos Plata Tequila, Cointreau, Watermelon, Lime, Chilli	
ASSYRIA	17
Beluga Vodka, Midori Liqueur, Pineapple, Raspberry	
NINSUN	17
Beluga Vodka, Ginger Lemon Grass Cordial, Italicus, Jasmine Soda	
ARURU	15
Bumbu Rum, Briottet Pamplemousse Rose, Mango & Passion	
SHAMASH	16
Briottet Lychee Liqueur, YuzuShu, Telmont Brut Champagne	
DILMUN	16
Meili Vodka, YuzuShu, Pandan and Coconut syrup, Italicus Liquer	
KISH	15
Aperol, Mastiha, Lemon Juice , Grapefruit Soda	
URUK	15
Malfy Rosa Gin, Briottet Lychee, YuzuShu, Lime Juice	
ANU	15
Bacardi Carta Blanca Rum, Red Bull Watermelon, Lime Juice	
SHURUPPAK	19
Chivas Regal 12yrs, Infused Tonka Syrup, Chocolate Bitters	
ISHTAR	16
Beefeater Gin, Muyu Jasmine Verte, Briottet Violet, Lemon	
SURI [VG]	16
Bacardi Carta Blanca Rum, Hinksons Pineapple Cream Punch	

SOFTS

Coke	3.5
Coke Zero	
Lemonade	
Ginger Beer	
Ginger Ale	
Tonic	
Soda	
Light Tonic	
Red Bull	7
Red Bull Zero	
Red Bull Tropical	
Red Bull Watermelon	

JUICES

Apple	3.5
Orange	
Lychee	
Tomato	
Cranberry	
Pineapple	

WATER

Still	6
Sparkling	

BEER

Zen Green Tea Pale Ale	6
Singha	6
Sapporo	7
Asahi	8
Asahi 0 %	6

CLASSICS

MARGARITA	15
Olmeca Altos Plata Tequila, Cointreau, Lime Juice	
PICANTE	15
Olmeca Altos Plata Tequila, Red Chilli, Pineapple, Lime Juice	
OLD FASHIONED	16
Wild Turkey 101, Sugar, Angostura bitters	
WATERMELON MARTINI	15
42 Below Vodka, Watermelon Liqueur, Lime Juice, Watermelon Juice	
ESPRESSO MARTINI	15
Absolut Blue Vodka, Coffee Liqueur, Espresso	
NEGRONI	15
Bombay Sapphire Gin, Campari, Antica Formula Vermouth	
MOJITO	15
Bacardi Carta Blanca Rum, Lime Juice , Mint, Sugar, Soda	
MAI TAI	15
Appleton Estate Rum, Cointreau ,Almond Syrup, Lime Juice	
KIR ROYALE	16
Briottet Creme de Cassis, Telmont Reserve Brut Champagne	

MOCKTAILS

TIGRIS	8
Passionfruit, Lime Juice, Vanilla Syrup, Tonic Water	
EUPHRATES	8
Lychee, Lemon Juice, Mango Syrup, Cordino Aperitivo	
TAMMUZ	8
Apple, Lemon Juice, Peach Syrup, Peach & Jasmine Soda	

BY THE GLASS

SAKE

BUBBLY

		125ml
NV	Santa Eleni 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, Prosecco, Lombardy, Italy	12
2022	Chardonnay, The Accomplice, Australia	12

ROSE

		175ml
2022	Chemin De Provence Rose, Provence, France	10

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 Umesu (500ml)	74
Asahi Shuzo Dassai 39 (720ml)	78
Hakkaisan Junmai DaiGinjo (720ml)	115
Nabeshima Daiginjo (720ml)	118

SWEET

Tamanohikari, Yuzushu (100ml)	11
Shiraume, Ginjo Umesu (100ml)	13.50

SPIRITS

WHISKY	50ml	BTL
Chivas Regal 12	12	180
Jack Daniels	12	180
Toki	14	195
Johnnie Walker Black	15	210
Woodford Reserve	15	210
Nika	18	240
Macallan 12yrs	26	360
Hibiki	30	450
Yamazaki 12 yrs	40	550
Johnnie Walker Blue	60	850
Macallan 18yrs	110	1350

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	Santa Eleni Prosecco Italy	48
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WHITE FRENCH

2022 Picpoul 48

Deux Vent Organic, Languedoc

fresh lemongrass and green apple aromas with a hint of salt; crisp, citrusy, and refreshing finish.

2021 Chablis 68

Albert Bichot, Northern Burgundy

intense candied lemon aromas with hints of white flowers; a structured wine with a mineral, saline finish.

2022 Bordeaux Organic 72

Chateau La Bienveillance, Blanc

aromas of honey, beeswax and dried fruit which are typical of Semillon are superbly well balanced by crisp acidity and a lovely length.

2022 Sancerre 78

Domaine des Chassagne, Surry-En

aromatic with honey, citrus flowers, and a hint of fresh-cut herbs.

2021 Chablis 98

Domaine Long-Depaquit, 1er Cru Vailons Burgundy

candied fruit, caramel, apricot, and quince; well-balanced with fine acidity and a long finish.

SPIRITS

TEQUILA 50ml BTL

Olmecca Altos Plata 12 180

Patron Cafe XO 16 210

Patron Silver 16 210

Patron Añejo 18 240

Casamigos Blanco 18 240

Casamigos Añejo 19 260

Don Julio Blanco 18 240

Don Julio Reposado 19 260

Clase Azul 65 820

Don Julio 1942 70 950

MEZCAL 50ml BTL

Maya Jules 20 300

Bandida Blanco 55 770

Bandida Black 55 770

SPIRITS

RUM	50ml	BTL
Bacardi White	12	180
Bacardi Spiced	12	180
Mount Gay Eclipse Gold	12	180
Havana Anejo Especial	12	180
Diplomático Reserva	14	210
Black Tears	14	210
Bumbu	14	210
La Hechirera 13	20	300
COGNAC	50ml	BTL
Hennessy VS	14	200
Remy Martin VSOP	15	210
Remy XO	55	600

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	180
Absolut Vanilla	12	180
Belvedere	14	210
Grey Goose	14	210
Meili Vodka	14	210
Beluga Noble	20	280
Beluga Gold	35	450
GIN	50ml	BTL
Beefeater	12	180
Bombay Sapphire	12	180
Hendricks	14	210
Monkey 47	17	230
Tanquery 10	17	230

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	
2022	Chateau Beynat Organic Castillon, Cotes De Bordeaux	65
	organic, vibrant, and balanced with red berry, plum, and a hint of earthiness	
2021	Lustrac Faurcas Hosten Lustrac, 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

2022	Merlot Organic Amastula Capocanale Puglia	54
	organic, smooth, with dark cherry, plum, and a hint of spice	
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	
2021	Malbec Organic Krontiras Natural, Mendoza Argentina	50
	rich and smooth with dark plum, blackberry, and earthy notes, organically crafted	
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	



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** All menus inc. VAT exclude Service Charge at 15%*



THE GOLDEN HOUR

2-4-1 DRINKS MENU

DAILY 4-6PM

EXCLUDES SATURDAY

MOCKTAILS

TIGRIS £8

Passionfruit, Lime Juice, Vanilla Syrup, Tonic Water

EUPHRATES £8

Lychee, Lemon Juice, Mango Syrup, Cordino Aperitivo

TAMMUZ £8

Apple, Lemon Juice, Peach Syrup, Peach & Jasmine Soda

HOUSE GLASS

PROSECCO £9.5

Santa Eleni Prosecco, Italy

WHITE WINE £10

2022 Sauvignon Blanc, Vorammar Macabeo, Spain

RED WINE £9

2022 Vorammar Bobal, Tempranillo, Spain

ROSE WINE £10

2022 Chemin De Provence Rose, Provence, France

BEER £6

Singha

COCKTAILS

ZIGGURAT £15

Olmecca Altos Plata Tequila, Cointreau, Watermelon, Lime, Chilli

ASSYRIA £17

Beluga Vodka, Midori Liqueur, Pineapple, Raspberry

ARURU £15

Bumbu Rum, Briottet Pamplemousse Rose, Mango & Passion

URUK £15

Malfy Rosa Gin, Briottet Lychee, YuzuShu, Lime Juice

SURI [VG] £16

Bacardi Carta Blanca Rum, Hinksons Pineapple Cream Punch

MARGARITA £15

Olmecca Altos Plata Tequila, Cointreau, Lime Juice

PICANTE £15

Olmecca Altos Plata Tequila, Red Chilli, Pineapple, Lime Juice

OLD FASHIONED £16

Wild Turkey 101, Sugar, Angostura bitters

WATERMELON MARTINI £15

42 Below Vodka, Watermelon Liqueur, Lime Juice, Watermelon Juice

MAI TAI £15

Appleton Estate Rum, Cointreau, Almond Syrup, Lime Juice

NEGRONI £15

Bombay Sapphire Gin, Campari, Antica Formula Vermouth



EXPRESS LUNCH



MENU

3 COURSES FOR £20



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EXPRESS LUNCH MENU

3 COURSES FOR £20

DAILY TO 5PM



Check with your server for specific allergies or intolerances.

STARTERS

(CHOOSE 1)

Vegetable Spring Roll (V)

Prawn and Mango Spring Roll

Avocado & Sweet Potato Tempura (V)

Chicken Siu Mai

Prawn & Chive Dumplings (GF)

Crispy Squid with Sea Salt, Chilli & Garlic (GF)(+£5 Supplement)

Vegetarian Sushi Maki Roll (V,VG,GF)

Crispy Duck, Watermelon & Cashew Nut Salad (+£5 Supplement)

MAINS

(CHOOSE 1)

Thai Green Chicken Curry (GF)

Thai Green Vegetable Curry (V,VG)

Beef Rendang with Roti (GF)

Aubergine Miso (V,VG)

Baked Sea Bass with Basil (+£8 Supplement)

All served with Steamed Jasmine Rice

DESSERTS

(CHOOSE 1)

Chessecake of the Day (Please ask your server for the flavour)

Exotic Fruit Platter (V,VG, GF)



**FULL LIST OF ALLERGENS & INTOLERANCES
FOR MENU ITEMS**

Suitable for Vegetarian [V] Vegan [VG] Gluten Free [GF]

All meat Halal (except Duck)

Price inc. VAT subject to discretionary Service Charge.



THEATRE



MENU

2 COURSES FOR £25

3 COURSES FOR £30



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THEATRE

MENU

2 COURSES FOR £25 [3 DISHES]

3 COURSES FOR £30 [4 DISHES]



Check with your server for specific allergies or intolerances.

STARTERS

(CHOOSE 2)

Vegetable Spring Roll (V)

Prawn and Mango Spring Roll

Avocado & Sweet Potato Tempura (V)

Chicken Siu Mai

Prawn & Chive Dumplings (GF)

Crispy Squid with Sea Salt, Chilli & Garlic (GF)(+£5 Supplement)

Vegetarian Sushi Maki Roll (V,VG,GF)

Crispy Duck, Watermelon & Cashew Nut Salad (+£5 Supplement)

MAINS

(CHOOSE 1)

Thai Green Chicken Curry (GF)

Thai Green Vegetable Curry (V,VG)

Beef Rendang with Roti (GF)

Aubergine Miso (V,VG)

Baked Sea Bass with Basil (+£8 Supplement)

All served with Steamed Jasmine Rice

DESSERTS

(CHOOSE 1)

Chessecake of the Day (Please ask your server for the flavour)

Exotic Fruit Platter (V,VG, GF)



**FULL LIST OF ALLERGENS & INTOLERANCES
FOR MENU ITEMS**

*Suitable for Vegetarian [V] Vegan [VG] Gluten Free [GF]
All meat Halal (except Duck)
Price inc. VAT subject to discretionary Service Charge.*



BRUNCH



HOUSE

£50 per person

MINIMUM 2 PEOPLE | ADD £25 SUPPLEMENT FOR FREE FLOWING WINE

STARTERS DESIGNED TO SHARE

Steamed Edamame Sea Salt [VG][V]	Salmon Sashimi [G]
Chicken Kara-Age [G]	Salmon Sushi Maki Roll [G]
Sweet Potato Korroke [G]	Cucumber Sushi Maki Roll [VG][V][G]
Vegetable Spring Roll [VG][V]	Green Salad Wafu Dressing [VG][V][G]

SELECT ONE SIGNATURE DISH EACH

Salmon Teriyaki [G]

Green Chicken Curry with Jasmine Rice

Beef Rendang with Roti [G][D]

Miso Aubergine [VG][V][G]

GILGAMESH DESSERT PLATTER

Selection of Chef's Desserts to Share

Suitable for [VG] Vegans [V] Vegetarians

Contains [D] Dairy [N] Nuts [G] Gluten | Some dishes are Gluten Free without Soy Sauce on side





PREMIUM

£60 per person

MINIMUM 2 PEOPLE | ADD £25 SUPPLEMENT FOR FREE FLOWING WINE

STARTERS DESIGNED TO SHARE

Steamed Edamame Sea Salt [VG][V]	Salmon Sushi Maki Roll [G]
Chicken Kara-Age [G]	Cucumber Sushi Maki Roll [VG][V]
Sweet Potato Korroke [G]	Green Salad Wafu Dressing [VG][V]
Vegetable Spring Roll [VG][V]	Duck, Watermelon, Cashew Salad [N]

IN ADDITION A PREMIUM SASHIMI PLATTER

Chef's Premium Sashimi Selection

SELECT ONE SIGNATURE DISH EACH

- Salmon Teriyaki [G]
- Mekong Chicken [G]
- Ribeye Bulgogi with Chive Mash [G][D]
- Miso Aubergine [VG][V][G]
- Prawn Katsu Curry with Rice [G]

GILGAMESH DESSERT PLATTER

Selection of Chef's Desserts to Share

Suitable for [VG] Vegans [V] Vegetarians

Contains [D] Dairy [N] Nuts [G] Gluten | Some dishes are Gluten Free without Soy Sauce on side





FREE-FLOWING WINE

ADDITIONAL SUPPLEMENT £25 PER PERSON

Free-flowing White, Red, Rosé & Sparkling Wine
throughout your meal and a Bellini on arrival.

BELLINI

Sparkling Wine, Sweet White Peach Puree

FREE-FLOWING WINE

Sparkling Wine

Venganza Blanc White

Venganza Tinto Red

Chemin de Provence Rose

Full Wine & Cocktail List also available on request.

All menus inc. VAT subject to Service Charge at 15%.

Brunch reservations are subject to table allocation of 2 hours. For groups 10+ 2.5 hours.





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** All menus inc. VAT subject to discretionary Service Charge.*



TASTE OF GILGAMESH

GROUPS 10+

£45 SHARED BANQUET MENU

2 COURSES



**FULL LIST OF ALLERGENS & INTOLERANCES
FOR MENU ITEMS**



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.

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MENU

*Dishes placed in the centre of table to be shared banquet style.
Check with your server for specific allergies or intolerances.*

Steamed Edamame, Sea Salt [VG][V][GF]
Prawn Crackers with Fresh Tomato Salsa

SHARED STARTERS

Vegetable Spring Rolls
Prawn Har Gau Dumplings
Chicken Tskune Meatball Skewers
Salmon & Avocado Rolls

SHARED MAIN COURSE

Chicken Katsu Curry Sauce
Beef Rendang with Roti [GF]

All served with
Steamed Jasmine Rice [VG][V][GF]
Asian Greens [VG][V]

INDIVIDUAL DESSERT

Available to order at £9 per person
[Guests may bring own cake at £25 per cake on £45pp Banquet]



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SILK ROAD FEAST

GROUPS 10+

£65 SHARED BANQUET MENU

3 COURSES



**FULL LIST OF ALLERGENS & INTOLERANCES
FOR MENU ITEMS**



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MENU

*Dishes placed in the centre of table to be shared banquet style.
Check with your server for specific allergies or intolerances.*

Steamed Edamame, Sea Salt [VG][V][GF]
Prawn Crackers with Fresh Tomato Salsa

SHARED STARTERS

Crispy Squid with Salt ‘n Pepper, Chilli & Garlic [GF]
Chicken Siu Mai
Sesame Prawn Spring Rolls
Salmon & Avocado Sushi Rolls [GF without soy]
Crispy Duck & Watermelon Salad, Cashew Nuts

SHARED MAIN COURSE

Mekong Lemongrass Chicken [GF]
Baked Seabass Fillet with Basil [GF]
Beef Rendang with Roti [GF]

All served with
Steamed Jasmine Rice [VG][V][GF]
Asian Greens [VG][V]

DESSERT

Chef’s Dessert Selection*

**Vegan, Dairy and Gluten free options upon request from your Server.*

[Guests may bring own cake free of charge on £65pp Banquet to be served with desserts]



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** All menus inc. VAT subject to discretionary Service Charge.*



PLANT BASED

GROUPS 10+

£65 SHARED BANQUET MENU

3 COURSES



**FULL LIST OF ALLERGENS & INTOLERANCES
FOR MENU ITEMS**



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MENU

*Dishes placed in the centre of table to be shared banquet style.
Check with your server for specific allergies or intolerances.
Named individuals will receive the entire menu items.*

Steamed Edamame, Sea Salt or Spicy [V][VG][GF]

STARTERS

Vegetable Spring Roll [V]

Vegetable Dumplings [V][VG][GF]

Wakame and Cucumber Salad [V][VG][GF]

Asparagus Yusu Miso Skewer [V][VG][GF]

MAIN COURSE

Malaysian Tofu & Vegetable Curry [V][VG][GF]

Aubergine Miso [V][VG][GF]

All served with

Cauliflower & Asparagus Fried Rice [V][VG]

Asian Greens [V][VG]

DESSERT

Chef’s Dessert Selection*

**Vegan, Dairy and Gluten free options upon request from your Server.*

[Guests may bring own cake free of charge on £65pp Banquet to be served with desserts]



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** All menus inc. VAT subject to discretionary Service Charge.*



BABYLONIAN BANQUET

GROUPS 10+

£85 SHARED BANQUET MENU

3 COURSES



**FULL LIST OF ALLERGENS & INTOLERANCES
FOR MENU ITEMS**



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MENU

*Dishes placed in the centre of table to be shared banquet style.
Check with your server for specific allergies or intolerances.*

Steamed Edamame, Sea Salt [VG][V]
Prawn Crackers with Fresh Tomato Salsa

STARTERS

Popcorn Shrimp in Miso Chipotle Mayo
Wagyu Taco with Pineapple Salsa
Yellowtail Jalapeno
Dim Sum Basket Selection*

**Check with your Server for specific intolerances at reservation.*

MAIN COURSE

Miso Chilean Seabass [GF]
Shaking Beef
Yuzu Baby Chicken

All served with
Steamed Jasmine Rice [VG][V][GF]
Asian Greens [VG][V]

DESSERT

Chef’s Dessert Selection*

**Vegan, Dairy and Gluten free options upon request from your Server.*

[Guests may bring own cake free of charge on £85pp Banquet to be served with desserts]