

gigi von tapas

PICA PICA

sicilian green olives 4,50
pan con tomate 3,95
tandoori spiced almonds 3,50
gigi's fries with a coffee and sriracha salsa 3,95
fried beef tongue, smoked brie dipping sauce, apple, celery and pickled mustard seeds 6,90
crispy salt and pepper tofu with fermented black beans 6,00
selection of charcuterie	sm. 4,00 / lg. 8,00
selection of cheese	sm. 4,00 / lg. 8,00
jamon iberico de bellota: acorn fed - free range (cured 24months)	sm. 9,25 / lg. 16,50

MEAT

homemade porchetta, tomato jam, pickled vegetables 7,50
tea smoked duck breast, fermented cabbage, mustard vinaigrette 7,20
pork neck, sweet potato, prune & amaretti 7,95
pulled beef ribs, coffee and fermented soy bean demi-glace, spicy spinach 7,50
braised lamb, mint yoghurt and hibiscus & onion marmalade 8,95
crispy parmesan gnocchi, garden pea cream, stracciatella and lardo (vegetarian option 6,15) 7,15
cured pork belly, red cabbage puree, seasonal baby vegetables 8,20
crispy chicken wings with steamed hoisin pak choy and spiced oil 7,90

FISH

russian salad with confit tuna (vegetarian option 4,50) 6,50
smoked mackerel, sweet garlic and anchovy relish, candied lemon, tobiko wasabi 8,20
seafood ceviche in aji amarillo leche de tigre 10,40
whiskey cured trout, samphire, sweet and sour orange, citrus vinaigrette 8,20
clams with bacon dashi, potatoes & chlorophyll oil 10,50
seared octopus with miso served over a chickpea, caper, kalamata and water chesnut salad 11,40







VEGETARIAN

oriental crispy aubergine sticks with spiced black vinegar reduction 7,25
Egg in a jar (savory egg custard) dried kalamata olives, confit tomato, toasted pinenuts 5,50
beetroot tartare, smoked crème fraiche, pickled shallots with crispy puffed rice 6,75
duxelle of seasonal mushroom, artichoke veloute, pickled mushroom and truffle oil (served with crispy brioche) 7,20
deviled eggs & gigi's romesco 5,50
Farro whole grain salad, preserved lemon, caramelized nuts, white miso, parmesan, green leaves 7,95
mushroom ravioli, mushroom consommé and kombu & shitake foam 8,90
quinoa "risotto", pistacchio pesto, asparagus, lemon cream, and ricotta salata (salt cured ricotta) 7,90

DESSERT

babá au rum, whipped cream, candied lemon, maraschino cherries 5,95
lemon tart with liquorice crème fraiche 5,90
mango and pineapple soup, passionfruit jelly, and coconut sorbet 5,95
selection of chocolate bom bom & truffles 5,25
Coffee creme brulee, caramelized banana, crispy waffle and pistacchio powder 4,95

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