

# SIDES

ALL PRICED AT AED 30 EACH

GEALES CHIPS

GARLIC NEW POTATOES

MASHED POTATOES (D)

CREAMED SPINACH (D)

CRISPY ONION RINGS

MUSHY PEAS

MAC & CHEESE (D)

VEGETABLE RICE

BROCCOLI & GREEN BEANS

BAKED BEANS

# DESSERTS

LEMON POSSET (D) - 45

MIXED BERRY ETON MESS (D) - 45

GLUTEN-FREE STICKY TOFFEE PUDDING (D) -  
45

CHOCOLATE FONDANT (D) - 45

CHEESE BOARD (D) - 55

PEACH MELBA (D) - 25  
*per scoop*

BUILD YOUR OWN SUNDAE (D) - 25  
*per scoop, visit the pastry counter for today's  
options*

(A) ALCOHOL (D) DAIRY (S) SHELLFISH (N) NUTS (V) VEGETARIAN

All Prices Inclusive Of 7% Municipality Fees, 10% Service Charge And 5% VAT.

# GEALES FISH & CHIPS

Choose your batter: Beer (A) | Tempura | Lemon & Black Pepper (A) | Gluten-Free  
Options Available

**COD - 125**

*Served with mushy peas and tartare sauce*

**HAMMOUR - 110**

*Served with mushy peas and tartare sauce*

**SOLE - 145**

*Served with mushy peas and tartare sauce*

# **THE MONSTER OF THE DEEP FISH & CHIPS CHALLENGE**

Take as long as you want, however... if you finish in 20 minutes it's FREE! BUT... No sharing, no hiding, no doggy bags, manager's timing is final, no discounts, no fuss!

## **THE MONSTER OF THE DEEP FISH & CHIPS CHALLENGE - 300**

*1 kg battered cod, 1 kg steak-cut chips, 350 g mushy peas, 350 g baked beans, served with tartare sauce*

# **STARTERS**

**TARTARE - SALMON OR TUNA - 50**

**PRAWN COCKTAIL (D) (S) - 90**

**CHICKEN LIVER & FOIE GRAS PÂTÉ (A) (D) - 45**

**WHITEBAIT, TARTARE SAUCE - 40**

**DEEP FRIED CALAMARI (D) (S) - 55**

**TOMATO, CHILI & GARLIC SHRIMPS (S) - 55**

# **SALADS**

**ENDIVE, BLUE CHEESE, PEAR AND WALNUT (D)  
(N) - 65**

**BEETROOT & GOAT'S CHEESE (D) - 65**

**WARM CONFIT DUCK, RADISH, BLACKBERRY &  
CASHEW (N) - 75**

**CORONATION CHICKEN & MANGO - 70**

**CLASSIC WALDORF SALAD (N) - 65**

**TOMATO & MOZZARELLA (D) - 55**

# MAINS

## PAN-FRIED SALMON (D) - 135

*Leek puree, asparagus, capsicum salsa*

## FISH PIE (D) (S) - 135

*Prawns, cod, salmon, calamari, leeks, topped with mash & served with green beans*

## SEAFOOD TAGLIATELLE (A) (D) (S) - 145

*Cod, calamari, prawn, tomato, garlic, basil*

## SHRIMP & CRAYFISH RISOTTO (D) (S) - 125

*Shrimp, crayfish, orange zest, tarragon*

## CRAB CAKE (S) - 120

*Alaskan crab, saffron aioli, tomato salsa and a tempura battered soft shell crab claw*

## BREAST OF CHICKEN - 135

*Champ mash parcel, sautéed wild mushroom, chicken jus*

## GEALES BURGER (D) - 120

*Wagyu beef, cheddar bun, home-made ketchup, cheddar, pickles, served with steak-cut chips*

## BEEF TENDERLOIN STEAK - 190

*Roasted garlic and potato puree, baby carrots, baby onion, baby turnips, beef jus, served with steak-cut chips*

*Add half Boston lobster-surf & turf - 150*

## CARAMELIZED RED ONION & GOAT'S CHEESE

### TART (D) (V) - 95

*Roma tomato, balsamic reduction, rocket*

## ASPARAGUS & PEA RISOTTO (VEGAN) - 90

*Pea puree, fresh peas, asparagus, roquette and olive oil*

## TO SHARE

INGSATE (A) (D) (S) - 590

*tiger prawns, scallops, fish fillet of  
whitebait, fried calamari*

TOWER BRIDGE (A) (D) (S)

*Prawn cocktail, Omani lobster, tartare, smoked mackerel, scallops, cheese salad, Alaskan king crab leg, selection of condiments*