



SET MENU

LUNCH 2 COURSES FOR £17.99

STARTERS

Soup of the Day

Artisan bread, balsamic vinegar
& Perthshire rapeseed oil or butter v vg

Spicy BBQ Pork Belly

with sweet plantain & pineapple salsa

Jerk BBQ Pit Chicken Wings

Marinated in our special blend of herbs
and spices coated with mango chutney,
garlic & herb mayo, vegetable crudites

Fried Sweet Plantain

Garlic Vegan mayo, lemon sweet
chili & coriander dip v vg

MAIN COURSES

Yardie Grilled Steak Sandwich

Fried egg, caramelized onion,
harissa mayo, coleslaw & rustic fries

City Street Nachos

Crisp tortilla covered with melted cheese,
onion, pickled jalapenos, guacamole, sour
cream, & tomato salsa v gf

Add grilled chicken breast fillet £4.50

Ask for vegan option

Grilled Beef Rump Steak (8oz)

with grilled beef tomato, rustic
fries & choice of house sauce gf

£8.00 Supplement

Classic Caesar Salad

Gem lettuce, crispy bacon, soft boiled egg,
parmesan shaving & croutons, Caesar dressing.

Add grilled chicken fillet £4.50

Raggae Rasta Pasta

Farfalle & Conchiglie pasta, asparagus,
ackee, bell pepper, spring green & cherry
tomato in light tomato cream sauce v

Add grilled chicken fillet £4.50

Ask for vegan option

Snapper Fish Fillet Grilled on Charcoal

with our special, combination of spices
& served with our authentic West African
flavoured Jollof rice

Gidi Jerk Beef Meatballs

Linguine pasta tossed in a rich tomato
Provençal sauce, finished with parmesan

Grilled Chicken Thigh Suya

with natural spices, served with Jollof rice
with fresh tomato, red onion, & lettuce n

Lemon & Coconut Cheesecake

Black cherry, mango coulis and Chantilly cream

Captain Morgan's Afro Caribbean Rum Cake

Brandy sauce and vanilla ice cream

Gidi Spicy Triple Cacao & Chilli Brownies

Vanilla ice cream and chocolate sauce

African Cinnamon Flavour Plantain Cake

salted caramel ice cream, rum cream sauce

DESSERTS

Please advise our service team of any allergies or vegan options

v vegetarian vg vegan n contains nuts gf gluten free



GidiGrill