



Gidi Grill

MAIN MENU





START

ARTISAN BREAD 6.50

Old balsamic vinegar and Perthshire rapeseed oil or herb butter

MARINATED OLIVES 4.00

Sun blush tomato **v** **vg** **gf**

FRIED SWEET PLANTAIN 8.95

Garlic vegan mayo, coriander and lemon sweet chilli sauce **v** **vg** **gf**

SUYA GRILLED LAMB 10.99

With natural spices, served with fresh tomatoes, onions and lettuce **n**

JERK LOLLIPOP CHICKEN WING & BBQ PORK BELLY COMBO 8.95

On a bed of plantain & pineapple chutney

JERK SWEET FIRE WINGS 8.95

Coated with mango chutney, garlic & herb mayo, vegetable crudites

GARLIC & CHILLI PIT PRAWNS 9.95

Prawns grilled over our jospier pit. Tossed in herbs and chilli garlic butter

CAULIFLOWER WINGS 8.50

Sweet chilli & coriander dip **v** **vg** **gf**

PASTA / SEAFOOD

RASTA PASTA 14.95

Farfalle, conchiglie, asparagus, ackee, bell pepper, spring greens and cherry tomato in light tomato cream sauce **v** **vg**

Add charcoal grilled chicken fillet: +4.50

Ask for vegan option

ISLAND VEGGIE STEW 15.95

Peas, mixed beans, carrot, chocho, celery, coconut cream, allspice and scotch bonnet. Served with steamed rice **v** **vg** **gf**

MO RECOMMENDS

GIDI GRILL SNAPPER FILLET & KING PRAWN 26.95

Jospier sizzled prawns and grilled snapper fillet served with authentic west African flavoured jollof rice

GIDI GRILL SPICED MAC N CHEESE 17.95

Macaroni, spiced mature cheddar sauce served with Jerk chicken fillet

SALADS

CLASSIC CAESAR 11.95

Romaine lettuce, crispy bacon, soft boiled egg, croutons, parmesan and Caesar dressing

Add grilled chicken fillet: +4.50

GIDI SUPER HOUSE SALAD 12.50

Kale, rocket, carrot, avocado, beetroot, baby spinach, roasted butternut squash, toasted coconut and papaya dressing **vg**

Add grilled chicken fillet: +4.50

Add grilled king prawn skewer: +8.95

SAUCES

HOUSE

Jerk Sauce 2.95 | Jerk BBQ Sauce 2.95 | BBQ 2.95 | House Burger Sauce 2.50 | Cheese sauce 2.50 | Gidi Red Pepper 2.95 | Gidi Green Hot Pepper 2.95 | Coriander & Lemon Sweet Chilli **v** **vg** **gf** 2.95

SPECIALITY

Brandy Peppercorn Sauce 3.95

ENIOLA RECOMMENDS

CITY QUAY NACHOS SUPREME 16.75

Cheese, pickled jalapeños, guacamole, salsa, sour cream and charcoal grilled chicken fillet

SIDES

Rustic Gourmet Fries 4.25

House Salad Bowl 4.95

King Prawn Skewer 9.50

Steamed Mixed Vegetable 4.50

Grilled Corn on the Cob 4.00

Crispy Onion Rings 3.95

Fried Plantain 4.50

Jicama Coleslaw 3.00

SPECIALITY

Black Pepper Mash 5.50

Jollof Rice 5.50

Sweet Potato Fries 5.50

Gungo Peas & Rice 5.50 **v** **vg** **gf**

MEAT

CHARCOAL GRILLED

Includes rustic gourmet fries and your choice of house sauce

SWAP YOUR SAUCE OR SIDE

Choose from any Speciality sauce or side +1.50 each

8oz ANGUS SIRLOIN STEAK ^{gf} 30.95

8oz ANGUS RUMP STEAK ^{gf} 24.00

10oz RIBEYE STEAK ^{gf} 34.00

SURF N TURF YOUR STEAK

Add a grilled king prawn skewer +8.95

GRILLED CHICKEN FILLET 16.95

Jerk, BBQ, Jerk BBQ or Plain

GRILLED HALF WHOLE CHICKEN 18.95

Served on the bone

ENIOLA RECOMMENDS

SLOW SIZZLING STICKY SMOKED PORK RIBS 25.95

GIDI BAD BOY HOT DOG 18.50

Jumbo smoked hot dog poached in beer then charcoal grilled. Served with rustic gourmet fries, Jícama coleslaw and sauce on a toasted pretzel roll with caramelised onions

Swap sauce with beef chilli +2

Swap sauce with cheese sauce +2

Jalapeno +1.50

GIDI'S

MIX IT UP BASKETS

Includes rustic gourmet fries and a choice of house sauce

MEAT BASKET 26.95

Quarter chicken, pork loin steak, rump steak and jerk sausage

BURGERS

All served with rustic gourmet fries

THE BIG GIDI GRILL BEEF BURGER 17.50

Topped with smoked cheddar, beef tomato, lettuce and pickled red onion on toasted pretzel bun with Jícama coleslaw and house burger sauce

THE GIDI GRILL CHICKEN BURGER 17.50

Topped with beef tomato, lettuce and dill pickle on toasted pretzel bun with Jícama coleslaw, house burger sauce. Jerk, BBQ, Jerk BBQ or Plain

VEGGIE BURGER 16.50

Spicy bean patty, topped with beef tomato, lettuce and pickled red onion on toasted pretzel bun with Jícama coleslaw and house burger sauce ^v

MO RECOMMENDS

LOAD UP YOUR BURGER

Smoked Cheddar +1.50

Fried Egg +1

Bacon +1.50



SWEET STUFF

All homemade / Isle of Arran ice cream

GIDI SPICY TRIPLE

CACAO & CHILLI BROWNIES 7.95

With vanilla ice cream and chocolate sauce

CAPTAIN MORGAN'S AFRO

CARIBBEAN RUM CAKE 7.95

Brandy sauce and vanilla ice cream

RUM & RAISIN STICKY TOFFEE

PUDDING 7.95

Sticky toffee sauce, Isle of Arran vanilla ice cream

COCONUT & LEMON CHEESECAKE 7.95

Black cherry, mango coulis and Chantilly cream

AFRICAN CINNAMON FLAVOUR

PLANTAIN CAKE 7.95

Salted caramel ice cream, rum cream sauce

ISLE OF ARRAN ICE CREAM 6.50

Ask for flavours of the day

^v vegetarian ^{vg} vegan ⁿ contains nuts ^{gf} gluten free  Recommended dishes

Please advise our service team of any allergies. Please ask your server about vegan and gluten free alternatives.



Gidi Grill



FUSION

This shape represents the fusion of all the different flavours from West Africa, the Caribbean and the rest of the world. It also looks like the letter 'G' for Gidi Grill.



GRILL

The shapes within this icon represent the line markings of a grill and making reference to the traditional Jospier Grill.



WATER

These lines relate to the waves and water of the River Tay. Paying homage to the original Gidi Grill Restaurant situated on the water.



PLATE

The square icon makes reference to a modern plate, representing the restaurants modern take on traditional recipes.



Jospier is an elegant combination of a grill and an oven in a single machine, which uses charcoal for heat as well as infusing the smoky flavour of the finest embers giving a perfect crust on our meats with a unique texture and juiciness.