



# STARTERS

## JERK SWEET FIRE CHICKEN WINGS 9.50

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

## SPICY GARLIC & CHILLI PIT PRAWNS 10.95

Whole prawns sauté and tossed in herbs and chilli pepper sauce. Served with Garlic Bread.

## FRIED SWEET PLANTAIN 9.50

with Garlic vegan mayo, lemon sweet chilli and Coriander dip.

## CAULIFLOWER WINGS 8.50

Sweet chilli & coriander dip.

## ARTISAN BREADS 6.50

Served with olive oil & balsamic vinegar or Butter.

## MARINATED OLIVES & SUN BLUSH TOMATO 5.00

Red chillies and herbs.

## JERK BBQ PORK BELLY 9.50

Served with plantain on a bed of pineapple salsa.

## SPICED FRAGRANT CREAM OF PARSNIP AND ONION BISQUE 9.50

Drizzled with truffle oil, Artisan Bread.

## GRILLED CHICKEN SUYA 10.99

with natural mixed spices, cherry tomato & red onion.



# MAIN COURSES

## GIDI GRILL SPICY MAC N CHEESE 19.95

Mature cheddar sauce, served with Jerk chicken fillet and salad.

## NIGERIAN CLASSIC BONELESS BEEF STEW 21.95

Cooked in a traditional way with onion, scotch bonnet pepper served with authentic Caribbean Coconut rice, sauté vegetables, boiled egg and plantain.

### MO RECOMMENDS

#### GIDI GRILL HAKE FILLET & KING PRAWNS 28.95

Josper sizzled prawns and grilled Hake fillet served with authentic West African flavoured Jollof rice.

## CARIBBEAN RASTA PASTA 14.95

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

Add grilled chicken fillet: £5.50

Please ask server for vegan option

## ISLAND STEW PEAS 15.95

Mixed bean, carrot, cho cho, celery, coconut cream, Allspice, scotch bonnet, served with steam rice.

### ENIOLA RECOMMENDS

#### CITY QUAY NACHOS 17.50

Crisp tortilla covered with melted cheese, pickled jalapenos, sour cream, guacamole, grilled chicken fillet and homemade tomato salsa.

# SALADS

## CLASSIC CAESAR SALAD 12.95

Gem lettuce, crispy bacon, soft boiled egg, Parmesan shaving and croutons, Caesar dressing.

Add grilled chicken fillet: 5.50

## GIDI POWER SALAD 12.95

Avocado, butternut squash, carrot, golden beetroot, mix leaf, papaya & cilantro dressing.

Add grilled chicken fillet: £5.50



# SIDES

## Rustic Gourmet Fries 4.50

## House Salad Bowl 5.50

## King Prawn Skewer 9.50

## Steamed Mixed Veg 5.00

## Grilled Corn on the Cob 4.00

## Crispy Onion Rings 3.95

## Fried Plantain 6.00

## Jícama Coleslaw 3.50

# SPECIALITY

## Black Pepper Mash 5.50

## Jollof Rice 5.50


## Gungo Peas & Rice 5.50

### IMPORTANT


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



 vegetarian

 vegan

 contains nuts

 gluten free





# BURGERS & HOT DOG

All served with rustic gourmet fries

## CHARGRILLED HANDMADE BEEF BURGER 18.50

Served with beef tomato, smoked cheddar, lettuce, sauté onion on a toasted pretzel bun, Jicama coleslaw, house burger sauce.

## CHARGRILLED CHICKEN BURGER 18.50

Served with beef tomato, lettuce, pickled onion on a toasted pretzel bun, Jicama coleslaw, House burger sauce. Choose from Jerk, BBQ, Jerk BBQ or Plain.

## GIDI BAD BOY HOT DOG 18.95

Jumbo smoked hot dog poached in beer, served on a pretzel roll with caramelized onion, Jicama coleslaw, and Harissa mayo.

## VEGGIE HOUSE BURGER 17.00

Spicy bean patty, topped with beef tomato, Lettuce and picked red onion on toasted pretzel bun with Jicama coleslaw and house burger sauce.

 **MO RECOMMENDS** 

## LOAD UP YOUR BURGER AND HOT DOG

Smoked Cheddar +1.75 | Fried Egg +1.50  
Bacon +1.75 | Cheese Sauce +2.50  
Beef Chilli +3.00 | Jalapenos +1.50



## GIDI'S MIX IT UP BASKETS

## MEAT BASKET 27.95

Quarter chicken, pork loin steak, rump steak, and jerk sausage, rustic gourmet fries your choice of house sauce.



# GidiGrill



# FROM THE JOSPER GRILL MEAT

Includes gourmet rustic fries, grilled tomato and salad. Add any sauce for £2.95.

## SWAP YOUR SIDE

Choose from any Speciality side +1.50.

## 8oz ANGUS SIRLOIN STEAK 32.95

Prime cut from loin, lean and tender with delicate flavour. Recommended medium rare.

## 10oz RIBEYE STEAK 39.00

A very tender boneless cut taken from the rib section of beef. Recommended medium rare.

## 8oz ANGUS RUMP STEAK 26.00

Rear back cut giving a rich delicious flavour. Recommended medium rare.

## SURF N TURF YOUR STEAK

Add a grilled king prawn skewer +8.95

## GRILLED CHICKEN FILLET 17.95

Served with rustic gourmet fries and your choice of house sauce. Choose from Jerk, BBQ, JerkBBQ or plain.

## GRILLED HALF WHOLE CHICKEN 19.95

Served with rustic gourmet fries and your choice of house sauce. Served on the bone.

 **ENIOLA RECOMMENDS** 



## SLOW SIZZLING STICKY SMOKED PORK RIBS 27.95

Served with rustic gourmet fries, and your choice of house sauce.



# 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.    2.95

## SPECIALITY

Brandy Peppercorn Sauce.  3.95



# GidiGrill





# SWEET STUFF



All homemade / Isle of Arran ice cream


**CAPTAIN MORGAN'S  
AFRO CARIBBEAN RUM CAKE** 7.95  
Brandy sauce, Isle of Arran vanilla ice cream.

**AFRICAN CINNAMON FLAVOUR  
PLANTAIN CAKE** 7.95  
Isle of Arran caramel ice cream, rum cream sauce.

**ISLAND COCONUT  
& LEMON CHEESECAKE** 7.95  
Black cherry, mango coulis and sweet cream.

**SPICY TRIPLE CHOCOLATE,  
CACAO & CHILLI BROWNIES** 7.95  
Isle of Arran vanilla ice cream.

**RUM & RAISIN  
STICKY TOFFEE PUDDING** 7.95  
Toffee sauce, Isle of Arran ice cream.

**ISLE OF ARRAN ICE CREAM**  6.50  
Ask for flavours of the day.



## SWEET WINE

75ml    Bottle

**LATE HARVEST,  
NOSTROS RESERVA,  
CASABLANCA - CHILE** 5.25    23.00  
Fruity & Sweet / Peachy / Perfect with Pudding!

