ALMUERZO
BUSINESS LUNCH

Weekdays until 4:00pm.
(Not available on holidays & special occasions)

TWO COURSES	TWO DRINKS, POR FAVOR!	THREE COURSES
119 Starter + Main Course or Main Course + Dessert	**69 PER PERSON** 2 glasses of Syrah or Chardonnay or 2 selected beer bottles	**159** Starter + Main Course + Dessert

ANTOJITOS
STARTERS (select one)

SOUP OF THE DAY - Ask your server.

TOMATO & PROVOLONE PASTELITOS
Three pieces served with Gigi's chimichurri. (D, G, V)

ELOTES LOCO
WILD CORN SALAD
Topped with beef bacon bits & crumbled feta. (D, N)
(Vegetarian upon request)

FRIJOLES REFRITOS CHALUPA
HONDURAN STYLE REFRIED BEANS CRISPY TOSTADAS
Slow cooked refried beans, miso glazed squash and feta cheese. Topped with fresh pico de gallo & served with salsa verde on the side. (D, V)

RELLENITOS DE POLLO
ACHIOTE CHICKEN DUMPLINGS
Garnished with caramelized onions, chimichurri & morita chili oil. (G)

PARGO ROJO CALALA CEVICHE
RED SNAPPER PASSION FRUIT CEVICHE
With charred avocado & fresh mango. (G) (raw)

SANDÍA CEVICHE
WATERMELON CEVICHE
Mildly spicy mango gel, aji blanco sauce & sesame cracker.

PLATO FUERTE
MAIN DISHES (select one)

FILETE Y TAJADAS DE GIGI
GIGI'S STEAK & FRITES
180g tenderloin, served with our house special sauce on top & ancho chili fries. (D, G, N)

PESCADO OMANÍ EN SALSA MESOAMERICANA
OMANI COASTAL FISH
Served with a sweet plantain foam & grilled asparagus in our special Mesoamerican pinol sauce. (D, G, N)

POLLO ASADO
ACHIOTE GRILLED CHICKEN
Free-range achiote marinated chicken breast served with a burnt cauliflower purée, gremolata & chicken jus. (D, G, N)

PAPPARDELLE CON PATO
DUCK PAPPARDELLE PASTA
Served in a mild gorgonzola sauce and caramelized onions, topped with house pickled cucumbers & crispy duck confit. (D, G)

COSTA RICAN TACOS
Choose your taco
Costa Rican Grilled Steak & Plantain
Grilled Prawn
Jackfruit & Grilled Pineapple

GIGI'S SPECIAL BOWLS
Choose your bowl
Nicaraguan Steak
Achiote Chicken
Pacific Coastal Prawn
Nicaraguan Veggie



DULCERÍA ARTESANAL
DESSERTS (select one)

HOJUELAS MILLE-FEUILLE
Crispy layers of pastry with tangy cheese and toasted white chocolate ganache, drizzled in dulce de leche and topped with a papaya sorbet & sprinkle of sumac. (D, G)

CARIBBEAN COCONUT FLAN
Creamy coconut flan with rapadura syrup, caramelized pineapple, toasted coconut chips & homemade brown miso ice cream. (D, N)

SWEET YOLTAMAL
Steamed corn masa with whipped ricotta, berry compote, tarragon ice cream & white chocolate. (D, G)

CHURROS DE LA CASA
Coated with sugar & cinnamon. Served with dulce de leche & chocolate pink peppercorn ganache. (D, G)

ALLERGENS
(N) NUTS (G) GLUTEN (D) DAIRY (V) VEGETARIAN
Before placing your order, please inform your server if a person in your party has a food allergy. Our dishes may contain traces of nuts, dairy, and gluten.
All prices are in AED & inclusive of 7% Municipality fee & 5% VAT. Dubai Municipality advises that:
"Consumption of raw or undercooked animal, seafood or poultry products may increase your risk of food-borne illnesses."