SPICE | SPAS | NOUN

An aromatic or pungent vegetable substance used to flavour food

SWEET | allspice, cardamom, cloves, nutmeg

SPICY | chilli peppers, peppercorns

SAVOURY | black cumin, black mustard seeds, caraway, coriander, cumin, fennel, fenugreek, five spice, garlic, ginger, nigella seeds, star anise, turmeric

UMAMI | miso, white miso, green cardamom, bay, dashi

Vegan Vegetarian

A discretionary service charge of 7% will be added

gilgin SPICE



WHILE YOU WAIT

PRAWN CRACKERS £4
Coriander, sweet chilli emulsion

SALTED EDAMAME £5

SPICY EDAMAME £6

S&P PADRON PEPPERS £6

KIMCHI £7

SMALL PLATES

TOMATO CHA SAAR SOUP £7
Roasted tomato, coconut milk

WAGYU TATAKI £17
Truffle ponzu, truffle emulsion

GRILLED OCTOPUS £14
Korean BBQ, tofu foam, chimichuri

PRAWN GYOZA £14
Yuzu ponzu, chives

SCALLOP £17
Sweetcorn hot sauce

SFC (SPICE FRIED CHICKEN) £12
Korean hot sauce

KINILAW OF THE DAY £15
(A FILIPINO VERSION OF CEVICHE)
Coconut milk, vinegar, calamansi, chillies, ginger, shallots

NASU MISO £10
Miso glazed aubergine

CHEF'S SPICE FUELLED FAVOURITES

Check for the icons on the menu as our Head Chef, Ralph Rojas, has personally selected these as his favourite as he feels they best capture the true spirit of the spice regions across the globe.

LARGE PLATES

30 DAY AGED BRITISH RIBEYE 10oz £42
Vibrant Thai chimihuri

GOAN STYLE TIGER KING PRAWNS £24
Goan-style coconut sauce, chilli oil, crispy curry leaf

CLAY OVEN STONE BASS £23
Thai Tom Kha sauce, asparagus

BEER BRINED CUMBRIAN PORK STEAK £27
Wild mushroom, Thai Phat Phet sauce

LAMB RACK £24
Korean BBQ sauce

TANDOORI SPICED HISPI CABBAGE £21
Smoked makhani sauce, mango chutney, papadom crunch, coriander

PLA KAPONG YANG £32
(GRILLED FISH)
Spicy Thai sea food sauce

SPICY TOFU UDON NOODLES £19
Udon noodle, tofu, peppers, onion, cabbage

THAI GREEN CURRY £26
Chicken thigh, aubergine, sweet baby corn, Thai basil

SUSHI TACOS

SPICY TUNA £12
Mango, avocado, spicy mayo, togarashi

SALMON £11
Mango, avocado, ikura, truffle emulsion

SASHIMI
(4 PIECES)

SALMON £12

BLUE FIN TUNA £15

HAMACHI £12

SEA BASS £10

SASHIMI SELECTION £34
(10 PIECES)

MAKI
(8 PIECES)

VEGETABLE FUTO MAKI £16
Wakame, avocado, cucumber

SALMON SPECIAL URAMAKI £16
Salmon, tempura prawn, avocado, cucumber, ikura

SPICY TUNA £16
Tuna, cucumber, yukari, spicy miso mayo

HAMACHI ROLL £16
Asparagus, avocado, cucumber, black tobiko, smoke emulsion

CLASSIC SALMON AVOCADO £14
Salmon, avocado, orange tobiko, bubu arare, smoke emulsion

CHIRASHI FUTOMAKI £16
(5 PIECES)
Salmon, tuna, hamachi, avocado, mooli

DRAGON ROLL URAMAKI £16
Tempura prawn, cucumber, avocado, spicy mayo

CALIFORNIA FUTOMAKI ROLL £16
Soft shell crab tempura, avocado cucumber, tobiko, truffle emulsion

CHICKEN KARAAGE MAKI £16
Fried chicken, avocado, teriyaki, kewpie, togarashi

NIGIRI SUSHI
(2 PIECES)

DRY AGED SALMON £8
Brushed with nikiri

DRY AGED BLUE FIN TUNA / CHUTORO / OTORO £12
Oscietra caviar

DRY AGED HAMACHI £8
Yuzu kosho

NIGIRI SELECTION £18
(5 PIECES)
Sea bass, salmon, hamachi, akami, toro

SIDES

EGG FRIED RICE £8
Togarashi, barrel-aged soy, slow-cooked egg

TENDERSTEM BROCCOLI £7
Spicy chilli crunch, tofu foam bubu arare

PAPAYA SALAD £9
Shredded green papaya with sweet, sour and spicy flavours

STICKY RICE £5
Coconut, lemongrass, jasmine rice



gilgin SPICE

SWEET

Allspice, cardamom
cinnamon, cloves, nutmeg

Vegan Vegetarian

A discretionary service charge of 7% will be added

SWEET

Spit Roast Pineapple — £9
Pineapple sorbet, spiced rum, raisins

Spiced Jamaican Ginger Pudding — £9
Rum butterscotch, candied hazelnuts, coconut & lime sorbet

Mango Kulfi ‘Magnum’ — £8
Mango, mint, passion fruit

Banana Kulfi Mousse — £8
Whipped banana cream, banana crisps

Strawberry & Thai Basil Sorbet — £6

Coconut & Lime Sorbet — £6

Lychee & Ginger Beer Sorbet — £6
Ginger cake crumbs, orange mist