



GidiGrill

ABERDEEN RESTAURANT WEEK
2 Course £25, Cocktails from £6

STARTERS

Dusted and Dropped Calamari, Fried in a homemade batter. Served with Harissa mayo dip.

Jerk Sweet Fire Chicken Wings, coated with mango chutney, garlic & herb mayo, vegetable crudites

Fried Sweet Plantain, Garlic vegan mayo, lemon sweet chili & Coriander dip(v)(vg) (gf)

Artisan Breadbasket, Old balsamic vinegar and Perthshire rapeseed oil or herb butter (v)

MAINS

Jerk Chicken Penne Pasta, Penne pasta, diced chicken, bell pepper, spring green and in light jerk cream sauce.

Island Stew Peas

Mixed bean, carrot, Chocho, celery, coconut cream Allspice, scotch bonnet, served with steamed rice(v)(vg)(gf)

Beer Batter Haddock

Served with Tartare sauce, minty sweet peas and gourmet rustic fries.

Nigerian Beef Stew seasoned in our special, combination of spices and served with sauté green vegetable table and our authentic west indies flavored coconut rice.

DESSERTS

Caribbean rum cake, brandy sauce, Isle of Arran vanilla ice cream

Island coconut & lemon Cheesecake, Black cherry, mango coulis and sweet cream.

Spicy Triple chocolate, cacao & chili brownies, Isla of Arran vanilla ice cream

Isle of Arran Ice cream

Ask for flavours of the day.

COCKTAILS

Deep Ocean Shooter £6
Blue Curacao, coconut rum

Campari Chapman £8.50
Campari, Angostura, orange, blackcurrant, lemonade

Sea Breeze £8.50
Vodka, Pink Grapefruit, Cranberry Juice

Tropical Gin Spritz £9
Mango and Pineapple Gin or Raspberry Vanilla and Meringue Gin or spiced Rhubarb Crumble Gin, Prosecco, Soda water

Long Vodka £8.50
Vodka, Angostura Bitters, lemonade

Classic Mojito £9.50
White Rum, Mint, lime, sugar, soda