



GidiGrill

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

STARTERS

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)

Cauliflower Wings Served with sweet chili and coriander dip. (v)(vg)

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)

Chargrilled Handmade Beef Burger

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

Spiced Mango cooler £8.50

Spiced rum, mango puree, mango juice, lemonade

Campari Chapman £8.50

Campari, Angostura, orange, blackcurrant, lemonade

The Saltire £8.50

Vodka, Blue Curacao, lemonade

Tropical Gin Spritz £9

Mango and Pineapple Gin or Raspberry Vanilla and Meringue Gin or spiced Rhubarb Crumble Gin, Prosecco, Soda water