

# Galeriès Lafayette

LE GOURMET



## LE GRILL

### APPETIZER

AED

Le Grill steak tartare smoked bacon & egg yolk dressing *with hand cut chips	58 / 99
BBQ short rib croquette caramelized onions & roquefort	55
Spicy tuna tartare avocado, toasted sesame seeds & puffed tapioca	55
Le Grill Mezzeh for the table	79
hummus nero (n)(v)	
Moroccan spiced butternut hummus (v)	
Edamame hummus (v)	
Served with a selection of crisp breads & cracker	

### FISH & SEAFOOD cooked over charcoal

Jumbo prawns 4pcs	168
Whole seabass	145
Scottish salmon fillet	115
Classic fish & chips Sustainable Cod & hand cut chips, served with tartare sauce	85

### KEBABS served per skewer

Harrisa marinated lamb skewer	29
Heritage beef smoked garlic oil & sea salt	34
Miso glazed beef with sesame	34
Chicken taouk	28
Prawns smoked garlic, chilli & grilled lime	34

### ROTISSERIE CHICKEN

Local farmed Chicken quarter / half / whole	47 / 74 / 135
Slow roasted lamb served table side shredded with olive oil, spices & lemon	132

### LE GOURMET BURGERS served on brioche bun with hand cut chips

Classic Burger 100% Angus beef, gem lettuce, heirloom tomatoes, mayonnaise, cheddar cheese & grilled onions	90
Chicken tikka onions, tomatoes, tamarind dressing, avocado & coriander yogurt	79
Pulled BBQ beef brisket 'burger' Jalapeno & avocado salsa, crispy onion rings & spicy smoke mayonnaise	89
The Breakfast burger 100% Angus beef, grilled veal bacon, fried egg & tomato salsa	89

### SIGNATURE CUTS Cooked over charcoal served with a choice of sauce

100% grass fed New Zealand tenderloin 200gms / 300gms	132 / 185
Heritage 'Bavette' (Best served medium rare)	99
Heritage rib eye 350gms	168
Wagyu beef fillet Marble score 7 to 9   200gms / 300gms	289 / 385
Australian lamb cutlets	145
Angus Tomahawk to share, served with a selection of roasted vegetables	480

### Sauces

Black peppercorn / Wild mushroom / Bearnaise / Lemon butter	13
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### DISHES TO SHARE

Lafayette hand cut chips (v)	29
Duck fat roasted potatoes	29
Grilled asparagus with citrus butter (v)	34
Sautéed portabello mushrooms (v)	34
Creamy mashed potatoes (v)	29
Seasonal salad (v)	29
Char grilled baby aubergine with miso (v)	30

### MOROCCAN SPECIALTIES

Braised lamb shank tagine with prunes & almonds (n)(s)	88
Corn fed chicken tagine with preserved lemons & olives	79
Vegetable tagine Slow braised vegetables with signature spices (v)	74
Chicken couscous with vegetables	76
Lamb shank couscous Braised lamb with vegetables	82
Vegetable couscous with braised vegetables (v)	74



(n) nuts, (v) vegetarian, (s) spicy  
Inclusive of 5% VAT