



GATSBY

DUBAI

Welcome to Gatsby Dubai, where the opulence and allure of the Roaring Twenties come alive. Step into a world where every detail echoes the grandeur of a timeless dream.

Our menu is more than food - each dish tells a story, inspired by Mediterranean flavours and crafted with care.

Just like Gatsby's lavish parties, every plate is an invitation to indulge in the finest seasonal ingredients. Savor each bite as we guide you through an unforgettable culinary journey, where passion and creativity reign. At Gatsby Dubai, every moment sparkles with magic, inviting you to celebrate life in style.

BITES

PIMIENTOS DEL PADRON^(V) 55

Smoked Maldon salt, lemon, Espelette pepper

CROQUETAS DE MANCHEGO^(D,G,V) 60

Manchego cheese, pimiento del Piquillo sauce

EMPANADAS^(D,G) 70

Angus tenderloin, pimiento del Piquillo sauce

CALAMARI^(D,G,SH) 75

Patagonian deep-fried squids, parsley allioli

PATATAS BRAVAS^(D,V) 55

Home-made allioli, chipotle brava sauce

OYSTERS & CAVIAR

OYSTERS^(SH) 195

6 pieces, Dibba Bay n° 3

OSCIETRA^(D,G,S)

30 GR 730

50 GR 1100

BELUGA^(D,G,S)

30 GR 1500

50 GR 2500

RAW

BEEF CARPACCIO^(D,G,SE) 135

Black truffle, parmigiano cream

RED PRAWNS & CAVIAR^(G,S,SH) 225

Gamberi rossi, chamomile air, Oscietra caviar, green apple vinaigrette

YELLOW TAIL CARPACCIO^(G,S) 125

Jalapeño, passion fruit pearls, mandarine ponzu

TUNA TARTARE^(S,SE) 140

Avocado with yuzu mousse, tapioca nori cracker, ginger & sesame dressing

STARTERS

LA BURRATA^(D,V) 135

Green tomatillo romesco, candy tomatoes

FOIE GRAS^(D,G,N,SE) 180

Pan seared foie gras, chocolate, nuts & spices sauce

EL PULPO A LA GALLEGA^(D,SH) 145

Galician octopus, potato mille-feuille, smoked paprika pearls

WAGYU JAMON AHUMADO^(G) 195

48 months Wagyu smoked ham, bread, tomato spread

THE RED PEPPER^(D,G,V) AED 85

Fresh goat cheese, grilled artichoke, basil emulsion

SALADS

MEDITERRANEAN SALAD^(D,V) 85

Gordal olives, Greek feta, cucumber, tomato and Ancienne mustard dressing

PRAWNS & AVOCADO^(G,SE,SH) 115

Red prawns, Hass avocado, grapefruit

BEETROOT^(D,G,N,SE,V) 95

Baby beetroot, poached apple, pistachio, goat cheese dressing

CRAB SALAD^(D,SH) 155

King crab meat, celery gel, green apple vinaigrette

(D) DAIRY - (G) GLUTEN - (N) NUTS - (S) SEAFOOD - (SE) SESAME - (SH) SHELLFISH - (V) VEGETARIAN

ALL PRICES ARE IN UAE DIRHAMS AND ARE INCLUSIVE OF A 10% SERVICE CHARGE AND 5% VAT, EXCLUDING A 7% MUNICIPALITY FEE.

RICE & PASTA

LOBSTER ARROZ MELOSO^(D,G,SH) 195

Lobster, baby asparagus, seafood bisque

TRUFFLE RISOTTO^(D,G,V) 125

Fresh black truffle, wild mushrooms

WAGYU TORTELLINI^(D,G) 135

Wagyu beef cheeks, ossobuco, sweetbreads, sundried cherry tomato

FROM THE JOSPER

ANGUS TENDERLOIN 300G^(D,G) 320

Australian Black Angus

DRY AGED PORTERHOUSE 1.200G^(D,G) 1250

30 days aged

WAGYU RIB-EYE 500G^(D,G) 850

Australian Wagyu

LAMB CHOPS^(D,G) 230

New Zealand lamb

ROASTED BABY CHICKEN^(D,G) 165

Corn fed whole baby chicken

FROM THE SEA

SEABASS FILLET^(D,G,S) 185

Seared Chilean seabass, parsley crust, creamy fregola

SOLE ROULADE^(D,S) 205

Spinach farçe, courgette and saffron beurre blanc

THE PRAWNS^(D,SH) 195

Marinated and baked tiger prawns, fine herbs

WHOLE SEAFOOD

SEABASS^(D,G,S) MARKET PRICE

Chilean seafood, banana leaf, salt-crusted

LOBSTER^(D,G,SH) MARKET PRICE

Canadian lobster, tagliatelle, velouté

SOLE^(D,G,S) MARKET PRICE

Pan seared sole, fine herbs

SIDES

GRILLED ASPARAGUS^(D,V) 55 | GRILLED BROCCOLINI^(D,V) 50 | POTATOES MILLE-FEUILLE^(D,V) 45

ROASTED MUSHROOMS^(D,V) 60 | AUBERGINE PARMIGIANA^(D,G,V) 55

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