



*Gallery 7/40 is not just a restaurant with flavorful Greek food, which most of us love. It is the place where art is in every detail. The interior inspired by the genius of Antoni Gaudi is filled with interesting details. From hand made mosaics to the chandeliers, from the exclusive sound speakers to the plates, from the shirts of the waiters with the prints of the world famous masterpieces to the signature cocktails inspired by the famous artists, you will never feel bored here!*

*Check our fish display with the best selection of seafood from different regions, feel the flavours, enjoy!*

*Bon appetit! Kali orexi!*

*“Nothing is art if it does not come from nature”*

*Antoni Gaudi*

## Spreads

<b>Tzatziki (D)</b>	35
<i>Cucumber, dill, Greek yoghurt, garlic</i>	
<b>Tirokafteri (D)</b>	35
<i>Feta cheese, roasted red peppers, chili, olive oil, kalamata olives</i>	
<b>Taramosalata (S)</b>	45
<i>Smoked Avgotaraho roe, smoked olive oil, lemon</i>	
<b>Spreads trio (D) (S)</b>	45
<i>Tzatziki, taramosalata, tirokafteri</i>	



## Oysters

<b>David Herve Royale N° 2</b>	
<i>Half dozen</i>	245
<i>Dozen</i>	450
<i>Shallot vinaigrette, lemon, tabasco</i>	
<b>Dibba Bay N° 2</b>	
<i>Half dozen</i>	205
<i>Dozen</i>	395

## Salads

<b>The Greek salad (D)</b>	95
<i>Feta cheese, Uzbek tomatoes, cucumbers, capsicum, capers, oregano, olive oil</i>	
<b>Cretan Dakos salad (D)</b>	95
<i>Uzbek tomatoes, Greek dried bread, capers, feta cheese, oregano, olive oil</i>	
<b>Cecina &amp; melon (D) (N)</b>	110
<i>Air dried Spanish beef, honeydew melon, mozzarella, dried figs, aged balsamic</i>	
<b>Feta &amp; watermelon (D) (N)</b>	75
<i>Feta, watermelon, mint, candied nuts &amp; balsamic</i>	
<b>Warm zucchini salad (D)</b>	75
<i>Zucchini rolls with feta cheese, graviera cheese, rocket leaves, Uzbek tomatoes salsa</i>	
<b>Gallery Green salad (D)</b>	75
<i>Rocca leaves, cabrales blue cheese, strawberry, green apple, kiwi with white balsamic dressing</i>	



## Cold starters

### **Tuna tartare (S)** 115

*Bluefin tuna, avocado, heirloom tomatoes confit, citrus dressing, osetra malossol premium caviar*

### **Dolmadakia (D)** 65

*Grape leaves stuffed with minced beef, rice, herbs, served with yoghurt*

### **Carabinero carpaccio (S)** 285

*Carabinero prawns, osetra malossol premium caviar, yuzu mayo dressing*

### **Pink sea bream crudo (S)** 225

*Local pink sea bream, osetra malossol premium caviar, citrus dressing*

### **Marinated anchovies (S)** 75

*Silver anchovies, olive oil, parsley*

### **Mixed olives (D)** 45

*Green olives, feta stuffed green olives, black kalamata olives*

### **Greek sea bass carpaccio (V) (S)** 105

*Avgotaraho, olives, piquillo chili, olive oil*

## Hot starters

### **Mussels saganaki (A) (D) (S)** 135

*Mussels, capsicum, tomato sauce, olives, feta cheese, basil, garlic*

### **Xtapodi psito (D) (S)** 120

*Grilled octopus, fava, capsicum*

### **Garides saganaki (D) (S) (A)** 85

*Prawns, tomato sauce, feta cheese, parsley, ouzo*

### **Zucchini frites (D) (G)** 55

*Fried zucchini slices served with Greek yoghurt*

### **Cheese saganaki (A) (D) (G)** 80

*Kefalotyri cheese flambe, sun dried tomatoes*

### **Tiropitakia (G) (D) (N)** 55

*Thin mini warm filo cakes stuffed with feta, mozzarella, ricotta cheese, honey, sesame seeds*

### **Spanakopita (G) (D) (N)** 65

*Traditional Greek pie with feta, mozzarella, blue cheese, spinach*

### **Greek cheese pie (D) (N)** 65

*Greek dough, feta, ricotta, mozzarella*

### **Lamb pie (D) (G) (N)** 85

*Greek dough, roasted lamb, feta cheese, spinach, dill, parsley, leeks*

### **Mix seafood fritters (G) (S)** 95

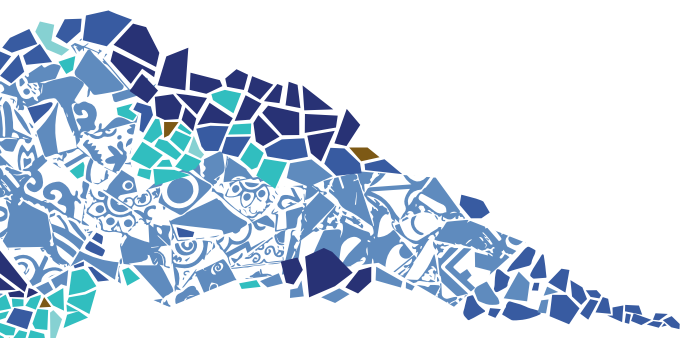
*Deep fried prawns, shrimps, baby squid, local fish, taramosalata*

### **Soutzoukakia (G) (D)** 95

*Beef meat balls, herbs, tomato salsa*

### **Fried Greek Kalamata olives (G)** 45

### **Fried Calamari (G) (S)** 95



# From our Seafood display

## Raw

*your choice of fish thinly sliced*

## Grilled (D)

*natural charcoal*

## Salt baked

## Main courses

<b>Greek mutton shoulder (D) (G)</b>	<b>575</b>	<b>Moussaka (G) (D)</b>	<b>105</b>
<i>— recommended for 2-3 persons</i>		<i>— recommended for 2 persons</i>	
<i>Slow roasted mutton shoulder, roasted young potatoes, carrots, capsicum</i>		<i>Oven baked minced beef in a clay pot, layered potatoes, tomatoes, roasted peppers, eggplant &amp; zucchini, tomato sauce, mozzarella cheese, bechamel</i>	
<b>Greek roasted lamb (D)</b>	<b>195</b>	<b>Grilled fish fillet (D) (S)</b>	<b>180</b>
<i>Slow cooked lamb shank, potatoes, carrots, capsicum</i>		<i>Local wild fish fillet from the fish market, young sautéed vegetables</i>	
<b>Wagyu tomahawk (D) (G)</b>	<b>1 150</b>	<b>Greek beef burger (G) (D)</b>	<b>180</b>
<i>— recommended for 2-3 persons</i>	<i>per Kg</i>	<i>Australian Angus beef patty, pita bread, Uzbek tomatoes, onions, tzatziki, lettuce, mozzarella cheese</i>	
<i>Cut on your table &amp; served in Greek style</i>		<b>The Gallery beef burger (G) (D)</b>	<b>155</b>
<b>Grilled baby chicken (D)</b>	<b>130</b>	<i>Australian Angus beef patty, homemade beef bacon mayonnaise, cheddar cheese, Uzbek tomatoes, onions, homemade soft baked bun</i>	
<i>Served with zucchini feta cheese</i>		<b>Poseidon platter (D) (G) (S)</b>	<b>725</b>
<b>Souvlaki (D) (G)   Greek traditional charcoal grilled skewers</b>		<i>— recommended for 2-3 persons</i>	
<b>Chicken</b>	<b>85</b>	<i>Charcoal grilled Canadian lobster, king prawns, local red snapper fillet, Spanish octopus, baby squid, potatoes, cauliflower, lemon dressing, garden salad</i>	
<b>Beef kebab</b>	<b>95</b>		
<b>Lamb kebab</b>	<b>115</b>		
<b>Pita gyros beef</b>	<b>105</b>		
<b>Pita gyros chicken</b>	<b>95</b>		

## Pasta

<b>Seafood orzotto (D) (G) (S)</b>	<b>275</b>
<i>Orzotto, canadian lobster, prawns, calamari, parmesan cheese, chives</i>	
<b>Pastitsio (D) (G) (N)   Greek beef baked pasta</b>	<b>105</b>
<i>Graviera cheese, bechamel sauce, minced beef, home made spaghetti</i>	
<b>Truffle risotto (D) (A)</b>	<b>175</b>
<i>Risotto, porcini mushrooms, fresh black truffle, parmesan cheese</i>	
<b>“Candy” ravioli (D) (G)</b>	<b>155</b>
<i>Roasted pumpkin, spinach, smoked scamorza, pecorino cream, basil oil</i>	

## Side dishes

<b>Homemade truffle fries (D) (G)</b>	<b>75</b>
<i>Blue cheese sauce, black truffle</i>	
<b>Tomatoes &amp; onion salad (V)</b>	<b>40</b>
<i>Uzbek tomatoes, onions</i>	
<b>Parmesan fries (D) (G)</b>	<b>45</b>
<i>Homemade fried potatoes, parmesan cheese</i>	
<b>Sweet potatoes fries (V) (G)</b>	<b>40</b>
<b>Truffle fries (D) (G)</b>	<b>65</b>
<b>Mashed potatoes (D)</b>	<b>40</b>
<b>Grilled asparagus (V)</b>	<b>40</b>

(A) – Alcohol | (G) – Gluten | (D) – Dairy | (N) – Nuts | (S) – Seafood | (V) – Vegetarian

Prices are in AED inclusive of 7% municipality fee, 5% VAT