

# THE HISTORY

When the gods created Gilgamesh they gave him a perfect body. Shamash the glorious sun endowed him with beauty, Adad the god of the storm endowed him with courage, the great gods made his beauty perfect.

Gilgamesh was the son of a mortal King and a Goddess, two-thirds god and one-third human.

He was the King of Uruk in ancient Babylonia dating from about 2700 BC. Exploring mankind's universal longing for immortality, Gilgamesh's quest for glory and flight from death stands as the oldest recorded 'book' in mankind's history and offers literature's very first hero.

The original epic of mankind's history, Gilgamesh continues to fascinate and inspire.

From the Prologue to the Epic of Gilgamesh,  
translated by N.K. Sandars, 1960



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## LOUNGE FOOD & DRINKS MENU

# COCKTAILS OF THE MONTH

## Zesty Rose 11

Cachaca shaken together with fresh red currants, rose grapefruit liqueur, cranberry and apple juice to create a zesty but sweet drink

## Rhubarb & Friends 11

A perfect serve of rhubarb vodka smashed together with green apples, fresh lemon and cloudy apple juice

## Choco Figs 11

A delicate but strong mix of cognac stirred together with vanilla liqueur, fig and chocolate bitters

## Coffee Rum Shack 11

A wonderful creamy combination of home-infused coffee rum shaken with butterscotch liqueur, double cream and milk

## BAR FOOD

<b>Edamame Beans</b>	5
Salt or chilli	
<b>Smoked Almonds</b>	3
<b>Steamed Bao Buns</b>	9
Kimchee chicken or tofu (x2)	
<b>Muc Chien Crispy Squid</b>	9
Thai chilli, banana shallots served with adjud sauce	
<b>Crispy Spring Rolls</b>	8
Duck & cucumber, prawn and sweet chilli or yam, quinoa & coconut (x4)	
<b>Chicken Gyoza</b>	8
Japanese crescent-shaped chicken dumplings (x4)	
<b>Pork &amp; Prawn Sui Mai</b>	7
Steamed dumplings with prawn & pork (x4)	
<b>Prawn Har Gaw</b>	7
Traditional Cantonese prawn dumplings (x4)	

## SUSHI BAR MENU

<b>Crispy Salmon Bites</b>	14
Salmon tartare served with crispy sushi rice crackers	
<b>Gilgamesh Special roll</b>	16
Prawn tempura with fresh snow crab topped with avocado and unagi sauce (x8)	
<b>Volcano Roll</b>	18
Fresh salmon, tuna, white fish snow crab and avocado fried in tempura butter (x6)	
<b>Salmon &amp; Avocado Roll</b>	10
Fresh scottish salmon with avocado	
<b>Salmon, Tuna or Beef Tataki</b>	14
Thinly-sliced, seared fish or meat slices with crispy shallots and Daikon flakes	
<b>Nigiri Omakase</b>	30
Chef's selection of 8 pieces of hand-pressed nigiri (x8)	
<b>Sashimi Omakase</b>	32
Chef's selection of 9 pieces of sashimi (x9)	

## SAKE

### JUNMAI SAKE Pure Rice Goodness

<b>Masumi "Okuden Kantsukuri"</b>	200ml	15
From Nagano. Comfortingly familiar, surpassingly smooth, served hot or cold.		
<b>Akitabare "Koshiki Junzukuri"</b>	300ml	26
From Akita. Pleasingly dry and mild, a well-crafted traditional sake		

### GINJO SAKE Light & Refreshing

<b>Dewazakura "Oka"</b>	300ml	30
From Yamagata. Delightful, flowery bouquet with a touch of pear and melon		
<b>Dewazakura "Omachi"</b>	200ml	20
720ml	70	
From Yamagata. A full-flavoured ginjo, using Japan's ancestral brewing rice		

### DAIGINJO SAKE Subtlety & Finesse

<b>Tamagawa "Kinsho"</b>	720ml	110
From Kyoto. Round, full-flavoured, with gamboling fruit & floral displays		
<b>Tedorigawa "Yamahai Daiginjo"</b>	300ml	35
From Ishikawa. Supple, racy, with enticing imprint of honey and herbs		
<b>Kamoizumi "Kome Kome"</b>	500ml	50
From Hiroshima. Piquant and mildly sweet, a charming low alcohol aperitif		

### SPECIALITY SAKE

<b>Dewazakura "Tobiroku"</b>	300ml	35
From Hiroshima. Dry, crisp, an exhilarating sake for Champagne lovers		
<b>Tamagawa "Time Machine"</b>	360ml	45
From Kyoto. Sweet, savoury and full of umami goodness		
<b>Kamoizumi "Umeshu". Hiroshima</b>	720ml	75
Sweetness, acidity and piquant plum flavour		

## BEER & CIDER

<b>Tsingtao</b> China 4.7% 330ml	6
<b>Peacock Cider</b> United Kingdom 4.8% 500ml	6.5

## SOFT DRINKS

<b>Juice</b> apple, pineapple, cranberry or orange	3.5
<b>Thirsty Planet Still Water</b> 750ml	4.5
<b>Thirsty Planet Sparkling Water</b> 750ml	4.5

## GILGAMESH FAVOURITE COCKTAILS

<b>Berry Bubble</b>	14
Fruity blend of vodka, fresh raspberries and blackberries, lemon juice, grapefruit liqueur topped with bubbly	
<b>Blue Sky</b>	14
Fresh lychee shaken together with rhubarb, gin, crème de violet and a dash of lemon and sugar, topped with bubbly	
<b>Ancient Kiwi</b>	13
Awesome kicker made with fresh kiwi & cucumber, Don Julio Blanco tequila, lime juice, agave syrup and apple juice	
<b>Shuruppak</b>	12
Vodka, berries, crème de peche liqueur fresh lemon juice, pineapple juice, sugar syrup and watermelon	
<b>Kish</b>	12
Hendricks Gin blended with cucumber, elderflower cordial, fresh lime, mint and a small touch of sugar	
<b>Kingu</b>	12
Masumi Sake stirred with fresh passionfruit and lychee lemon juice, sugar syrup	
<b>Raspberry &amp; Elderflower Collins</b>	13
Fantastic summertime cocktail made with elderflower, Tanqueray gin, fresh lemon juice, sugar syrup and dash of soda water	
<b>Assyria</b>	13
Ketel One Vodka shaken with melon liqueur, fresh passionfruit, raspberries, lemon juice and sugar syrup	
<b>Kutu</b>	12
Spicy blend of Beefeater gin, chili, peach syrup, fresh lemon and grapefruit juice	
<b>Make Your Mark</b>	13
Maker's Mark whiskey shaken with Cointreau liqueur, mango syrup, lemon and apple juice	
<b>Pazuzu</b>	12
Delightful combination of Masumi Sake, fresh raspberries, cinnamon dust, raspberry liqueur, lime juice, cranberry juice and mango syrup	
<b>Dilmun</b>	13
Ketel One Citroen vodka stirred with watermelon, lime juice, sugar syrup, mint and cranberry juice	
<b>Honey Smash</b>	12
Fresh red currants smashed together with lime & honey, lengthen with a mammoth measure of gin. Zesty and refreshing.	

## TWISTED GIN & TONICS

<b>Whitley Neill</b> with a splash of Aperol liqueur, fresh grapefruit & lime juice topped with Fever Tree tonic	<b>13</b>
<b>G'vine Floraison</b> with Yellow Chartreuse, lime twist, anise seeds & topped with Fever Tree elderflower tonic	<b>13</b>
<b>Slingsby Rhubarb</b> with grapefruit bitters, fresh lemon juice & topped with ginger ale	<b>13</b>
<b>Martin Millers</b> with strawberry liqueur, fresh lime juice, black peppercorn, dried strawberries & topped with Fever Tree slimline tonic	<b>13</b>
<b>Hendricks</b> with fresh cucumber, elderflower cordial, celery bitters & topped with Fever Tree mediterranean tonic	<b>13</b>

## CLASSICS & TWISTS

<b>My-hattan</b> Bulleit Rye American Whiskey stirred patiently with plum bitters, rhubarb liqueur & antica formula vermouth. Served straight up in a chilled absinth-rinsed glass	<b>15</b>
<b>Hemingway Daiquiri</b> Zacappa 23yo rum rum shaken vigorously with maraschino liqueur, fresh grapefruit & lime juice. Bitter, zesty and simply amazing	<b>16</b>
<b>Orange &amp; Hazelnut Old Fashioned</b> Orange & hazelnut infused bourbon stirred long and patiently with a splash of chocolate bitters	<b>14</b>
<b>Jalapenos Margarita</b> A twist on an all time classic. Jalapeno infused tequila shaken together with agave syrup & fresh limes. Served on the rocks	<b>12</b>
<b>Earl Grey Negroni</b> Earl grey infused gin stirred up with Campari & sweet sweeth vermouth	<b>14</b>

## NON-ALCOHOLIC COCKTAILS

<b>Tigris</b> Great combination of apple, cranberry, pineapple & lemon juice shaken with a touch of caramel	<b>7</b>
<b>Euphrates</b> Exotic shake of pineapple juice, fresh lychee, lemon juice, sugar syrup and cranberry	<b>7</b>
<b>Aruka</b> Fresh apple juice shaken hard with elderflower, lemon juice, vanilla syrup	<b>7</b>
<b>Umbaba</b> Strawberry & Raspberry purée, fresh lemon juice, mango syrup and soda water	<b>7</b>

<b>WHITE WINE</b>	175ml	Bottle
<b>C. D. Reserve</b> Chenin Blanc 2016	<b>7</b>	<b>26</b>
<b>Morandé Pionero</b> Sauvignon Blanc Reserva 2016	<b>8</b>	<b>29</b>
<b>Quercus</b> Pinot Bianco 2016	<b>9</b>	<b>31.5</b>
<b>Castel Firmian</b> Pinot Grigio 2016	<b>9.5</b>	<b>32.5</b>
<b>White Rabbit</b> Riesling 2016	<b>10.5</b>	<b>36</b>

<b>RED WINE</b>	175ml	Bottle
<b>C. D. Reserve</b> Shiraz Cab Sauv 2015	<b>7</b>	<b>26</b>
<b>Morandé Pionero</b> Merlot Reserva 2016	<b>8</b>	<b>28</b>
<b>Finca La Colonia</b> Malbec 2017	<b>8.5</b>	<b>30</b>
<b>Delas Freres</b> Syrah 2015	<b>10</b>	<b>33</b>
<b>Promesa</b> Rioja Crianza 2014	<b>11</b>	<b>34.5</b>
<b>Santa Cristina</b> 2015	<b>11.5</b>	<b>37</b>
<b>Yealands</b> Pinot Noir Marlborough 2014	<b>12</b>	<b>43</b>

<b>ROSÉ WINE</b>	175ml	Bottle
<b>Poggio Alto</b> Pinot Grigio Rosé 2016	<b>8</b>	<b>31</b>

<b>CHAMPAGNE</b>	125ml	Bottle
<b>Perrier-Jouët Grand Brut</b> Fruity, floral and elegant: flavours of lightly juicy stone fruit, apples and zesty citrus are offset by the fine mousse and delicate notes of brioche.	<b>14</b>	<b>85</b>

<b>Laurent Perrier Vintage</b> A delicate, subtle nose with aromas of fresh pineapple, dried apricots and almonds. A very pleasant, rounded attack, followed by a marked sense of balance, with a lively finish offering hints of white peach and mirabelle.	<b>125</b>
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<b>Dom Perignon</b> The wine's remarkably rich bouquet reveals itself in successive waves: first the intense fruit, more black than red, which then melts into silvery minerality.	<b>280</b>
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<b>Perrier-Jouët Blason Rosé</b> The Blason Rosé is an intense and balanced Champagne; with a nose of red fruits, pomegranates, blood oranges, butter pastry and rose petals. The palate is supple and complex, with a rich and long finish.	<b>20</b>	<b>120</b>
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<b>Laurent Perrier Rosé</b> A basketful of small berry fruits: strawberries, raspberries, blackcurrants, blackberries, redcurrants, morello and black cherries. The overwhelming sensation is one of freshness.	<b>180</b>
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