fact. DUBAI

**MOST FAVOURITE GREEK RESTAURANT IN DUBAI 2024**

**BEST EVENING PARTY BRUNCH IN DUBAI 2024**

fact. DUBAI

**BEST PARTY BRUNCH IN DUBAI 2025**

# Gallery 7/40

*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

**Tzatziki** *(D)* 45
*Cucumber, dill, Greek yoghurt, garlic*

**Tirokafteri** *(D)* 45
*Feta cheese, roasted red peppers, chili, olive oil, kalamata olives*

**Taramosalata** *(S)* 55
*Smoked Avgotaraho roe, smoked olive oil, lemon*

**Spreads trio** *(D) (S)* 65
*Tzatziki, taramosalata, tirokafteri*

# Oysters

**Fine de Claire Nº 2**

*Half dozen* 205
*Dozen* 395
*Per pcs* 35

*Shallot vinaigrette, lemon, tabasco*

# Salads

**Pulpo salad** *(S)* 135
*Pulpo, Mediterranean prawns, green olives, Uzbek tomatoes butter lettuce, citrus dressing*

**The Greek salad** *(D)* 115
*Feta cheese, Uzbek tomatoes, cucumbers, capsicum, capers, oregano, olive oil*

**Cretan Dakos salad** *(D) (G)* 95
*Uzbek tomatoes, Greek dried bread, capers, feta cheese, oregano, olive oil*

**Feta & watermelon** *(D) (N)* 105
*Feta, watermelon, mint, candied nuts & balsamic*

**Warm zucchini salad** *(D)* 75
*Zucchini rolls with feta cheese, graviera cheese, rocket leaves, Uzbek tomatoes salsa*

**Gallery Green salad** *(D)* 75
*Rocca leaves, cabrales blue cheese, strawberry, green apple, kiwi with honey lemon dressing*

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

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

# Cold starters

**Tuna tartare** *(S)* 135
*Bluefin tuna, avocado, heirloom tomatoes confit, tartar sauce, malossol premium caviar*

**Greek sea bass carpaccio** *(S)* 115
*Olives, piquillo chili, batarago caviar, olive oil*

**Carabinero carpaccio** *(S)* 285
*Carabinero prawns, osetra malossol premium caviar, yuzu mayo dressing*

**Dolmadakia** *(D)* 75
*Grape leaves stuffed with minced beef and lamb, rice, herbs, served with yoghurt, sour cream*

**Cheese platter** *(D) (N)* 135
*Comté 18 months, camembert, truffle pecorino, manchego, melusine goat cheese, shropshire blue cheese, tomato chutney, fig jam, walnuts*

**Marinated anchovies** *(S)* 75
*Silver anchovies, olive oil, parsley*

**Mixed olives** *(D)* 55
*Green olives, feta stuffed green olives, cherry tomato confit, black kalamata olives*



# Hot starters

**Grilled Halloumi** *(D)* 125

**Xtapodi psito** *(D) (S)* 135
*Grilled octopus, fava, capsicum*

**Zucchini chips** *(D) (G)* 75
*Uzbek tomatoes, Greek Feta cheese, Greek yogurt*

**Garides saganaki** *(D) (S) (A)* 105
*Prawns, tomato sauce, feta cheese, parsley, ouzo*

**Cheese saganaki** *(A) (D) (G)* 85
*Kefalotyri cheese flambe, sun dried tomatoes*

**Tiropitakia** *(G) (D)* 75
*Thin mini warm filo cakes stuffed with feta, sour cream, honey, sesame seeds*

**Spanakopita** *(G) (D)* 85
*Traditional Greek pie with feta, mozzarella, blue cheese, ricotta cheese, spinach, sesame seeds*

**Greek cheese pie** *(G) (D)* 85
*Greek dough, feta, ricotta, mozzarella, sesame seeds*

**Lamb pie** *(D) (G)* 105
*Greek dough, roasted lamb, feta cheese, spinach, dill, parsley, leeks, sesame seeds*

**Mix seafood fritters** *(G) (S)* 115
*Deep fried prawns, shrimps, baby squid, local fish, taramosalata*

**Soutzoukakia** *(G)* 95
*Beef meat balls, herbs, tomato salsa*

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

**Fried Calamari** *(G) (S)* 125

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

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

# From our Seafood display

**Raw**
*your choice of fish thinly sliced*

**Grilled** *(D)*
*natural charcoal*

**Salt baked**

## Main courses

**Tomahawk black angus** *(D)* — 775
— *recommended for 2-3 persons* — *per Kg*
*Cut on your table & served in Greek style*

**Greek mutton shoulder** *(D) (G)* — 695
— *recommended for 2-3 persons*
*Slow roasted mutton shoulder, roasted young potatoes*

**Greek roasted lamb** — 195
*Slow cooked lamb shank, potatoes, carrots, capsicum, pumpkin with tomato sauce*

**Grilled baby chicken** *(D)* — 135
*Served with zucchini feta cheese*

**Souvlaki** *(D) (G)* *Greek traditional charcoal grilled skewers*

| | |
|---|---|
| **Chicken** | 115 |
| **Beef kebab** | 125 |
| **Lamb kebab** | 125 |

## Pasta

**Lamb orzotto** *(D) (G)* — 215
*Slow cooked lamb shank, orzotto, Uzbek tomatoes, Pecorino cheese*

**Seafood orzotto** *(D) (G) (S)* — 295
*Orzotto, canadian lobster, prawns, calamari, parmesan cheese, chives*

**Pastitsio** *(D) (G)* | *Greek beef baked pasta* — 125
*Graviera cheese, bechamel sauce, minced beef, home made spaghetti, mozzarella cheese, sesame seeds*

**Truffle risotto** *(D) (A)* — 215
*Risotto, porcini mushrooms, fresh black truffle, parmesan cheese*

**"Candy" ravioli** *(D) (G)* — 155
*Roasted pumpkin, spinach, smoked scamorza, pecorino cream, basil oil*

**Moussaka** *(G) (D)* — 145
— *recommended for 2 persons*
*Oven baked minced beef in a clay pot, layered potatoes, eggplant & zucchini, tomato sauce, mozzarella cheese, bechamel*

**Grilled fish fillet** *(D) (S)* — 185
*Local wild fish fillet from the fish market, young sautéed vegetables*

**Greek beef burger** *(G) (D)* — 215
— *recommended for 2 persons*
*Australian Angus beef patty, pita bread, Uzbek tomatoes, onions, tzatziki, lettuce, mozzarella cheese*

**The Gallery beef burger** *(G) (D)* — 195
*Australian Angus beef patty, homemade beef bacon mayonnaise, cheddar cheese, Uzbek tomatoes, garden cucumber, onions, homemade soft baked bun, sesame seeds*

**Poseidon platter** *(D) (S)* — 875
— *recommended for 2-3 persons*
*Charcoal grilled Canadian lobster, king prawns, local red snapper fillet, Spanish octopus, baby squid, potatoes, cauliflower, lemon dressing, garden salad*

## Side dishes

**Homemade truffle fries** *(D)* — 75
*Blue cheese sauce, black truffle*

**Tomatoes & onion salad** *(V)* — 65
*Uzbek tomatoes, onions*

**Parmesan fries** *(D)* — 65
*Homemade fried potatoes, parmesan cheese*

| | |
|---|---|
| **Sweet potatoes fries** *(V)* | 55 |
| **Mashed potatoes** *(D)* | 55 |
| **Grilled asparagus** *(V)* | 55 |
| **Grilled vegetables** *(V)* | 55 |

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

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