

# *Gin ne sais quoi*

## What is Gin Ne Sais Quoi?

The term "Gin Ne Sais Quoi" is a clever twist on the French expression "Je Ne Sais Quoi," which translates to "I don't know what". The original phrase is often used to describe an elusive quality or charm that is difficult to put into words. Our name invites you to indulge in something special, indescribable, something "unknown" to savor the delights that both, words and world fail to capture.

## Who are we?

Gin Ne Sais Quoi is a hidden gem in Cardiff, where enchanting ambiance, exceptional cocktails, and a curated Whole Foods Menu await. Indulge in flavorful starters and light bites, including bruschetta and refreshing salads. Savor classic Italian pasta dishes and succulent seafood mains. Steak enthusiasts will relish cuts like 10oz Ribeye Steak and Chargrilled Swordfish. Delectable sauces, from peppercorn to garlic mushroom, elevate your dining experience.

End on a sweet note with Homemade Tiramisu or an Ice Cream.

Our bar offers a wide selection of classic cocktails like Pornstar Martini, Espresso Martini, and Mojito, along with our signature creations like *Candyfloss Mountain* and *Tiki Toka Sling*. Celebrate life's pleasures with us at Gin Ne Sais Quoi.

## FOOD ALLERGY NOTICE

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS PLEASE INFORM A MEMBER OF OUR HOSPITALITY TEAM, WHEN ORDERING.  
THANK YOU!

# Gin ne sais quoi

## Starters & light bites

### SELECTION OF HOMEMADE BREADS - £4.75

A flavourful array of bite-sized Italian delights, crispy Artisan bread served with olive oil and balsamic vinegar.

### CAPRESE SALAD - £7.95

This refreshing salad features tomatoes & buffalo mozzarella dressed with fresh basil, olive oil, and aged balsamic vinegar.

### OLIVES - £4.95

These Sicilian olives are served with garlic and chilli, creating a delightful burst of flavour in every bite.

### BRUSCHETTA AL POMODORO - £7.95

Toasted bread topped with ripe, juicy tomatoes, garlic, fresh basil, and a drizzle of olive oil, creating a flavourful appetiser that transports you to the sun-drenched region of Tuscany.

### TOMATO AND MOZZARELLA BRUSCHETTA - £8.50

Crispy toasted bread topped with a harmonious combination of ripe tomatoes, creamy mozzarella, fragrant basil, oregano, garlic and olive oil.

### ITALIAN ANTIPASTO - £12.95

Delight in a captivating medley of parma ham, salami Napoli, Napoli picante and mortadella creating an enticing platter that celebrates the rich flavours of Italy.

### FRESH LOCAL MUSSELS - £12.95

Succulent mussels are cooked in flavourful broth infused with garlic, and white wine, creating a tantalising dish that showcases the natural sweetness of the seafood.

### GOATS CHEESE BRUSCHETTA - £10.95

Crispy toasted bread adorned with goat's cheese, perfectly complemented by Parma ham and fig jam.

### FRIED CALAMARI - £8.95

Fried squid served with garlic mayonnaise brings the taste of the mediteranian to your plate.

### GARLIC CHILLI KING PRAWNS - £12.95

Succulent king prawns sautéed in fragrant garlic, butter, and diced tomatoes, red chillies flakes and white wine. An enticing blend of spice and succulence that delights the palate.

### SUN BLUSHED TOMATOES - £4.95

A medley of sun-kissed tomatoes, intensified by slow roasting to bring out their natural sweetness. These tomatoes offer a taste of the sun in every bite.

### PAN SEARED SCALLOPS - £14.95

These plump and tender scallops are served with sweet and sour Mediterranean vegetables and served elegantly in their shells.

# Mains

## LASAGNE - £16.95

Layer upon layer of perfectly cooked pasta sheets is lovingly smothered in a rich, savoury meat sauce and creamy béchamel, interspersed with a generous blend of mozzarella and parmesan.

## SPAGHETTI BOLOGNESE - £14.95

Al dente spaghetti is lovingly coated in a robust and flavorful Bolognese sauce made with slow-cooked ground beef, aromatic herbs, and rich tomatoes.

## SPAGHETTI GAMBERI - £23.95

This delightful dish showcases perfectly cooked spaghetti pasta tossed with king prawns, garlic, parsley and a touch of white wine.

## RIGATONI AMATRICIANA - £15.95

This classic Roman dish features hollow bucatini pasta tossed in a rich sauce made with pancetta, tomatoes, and chilli sauce.

## SPAGHETTI SCOGLIO DI MARE (FOR 2) - £19.95

This magnificent dish brings the flavours of the sea to your table, featuring a generous bounty of fresh seafood, including clams, mussels, shrimp, and calamari, delicately combined with al dente spaghetti in a fragrant tomato-based sauce infused with garlic, white wine, and herbs.

## PENNE ARRABBIATA - £14.95

Al dente penne pasta tossed in a spicy tomato sauce. This classic Italian dish will awaken your senses and leave you craving for more.

## CHICKEN SCALOPPINE WITH MUSHROOMS - £19.95

Tender chicken breasts are gently sauteed to perfection and served with mushroom, pancetta and cream served with rosemary potatoes and chips.

## SEAFOOD SPAGHETTI - £24.95

Spaghetti pasta with succulent mussels, prawns, calamari and clams come together in a harmonious blend, simmered in a rich tomato sauce infused with garlic and parsley.

## 10oz SIRLOIN STEAK - £25.95

This generous cut of beef is known for its bold and beefy flavour offering a satisfying dining experience for steak enthusiasts. Served with thick-cut chips and a side salad.

## 10oz RIB EYE STEAK - £26.95

A premium, hand-selected cut of succulent rib-eye, expertly grilled to your desired level of perfection. Juicy, tender, and full of robust flavour, this culinary masterpiece is a carnivore's delight,

## CHARGRILLED SWORDFISH STEAK - £25.95

A thick, meaty swordfish steak, marinated in a delightful blend of herbs and spices. The result is a succulent, cooked on a chargrill, delivering a symphony of flavours.

## WHOLE SEA BASS - £28.99

Succulent sea bass infused with a medley of mussels, clams, and king prawns. Enveloped in a symphony of fresh herbs, olive oil, and butter, this savoury treasure awaits, unveiling a tantalizing array of flavours.

## LAMB LEG STEAK - £24.99

Succulent Lamb Leg Steak complemented by the vibrant flavours of Salsa Verde. Indulge in the tenderness of perfectly cooked lamb, infused with aromatic herbs and spices.

Check out our Chef specials Board for a little something special- Changes daily

# Gin & ne sais quoi

## Sides

### TENDERSTEM BROCCOLI WITH GARLIC CHILLI - £4.95

Stir-fried for a fiery side. Delight in the perfect blend of tender broccoli, garlic, and a hint of chilli.

### GARLIC BREAD - £4.95

Classic and crispy. A mouthwatering side with a taste of garlic.

### Sauteed Courgette with Garlic and Onion - £4.95

Wholesome and savoury. Enjoy sautéed courgette with the rich flavours of garlic and onion.

### GARLIC BREAD WITH MOZZARELLA CHEESE - £5.95

Irresistibly cheesy. Classic garlic bread topped with luscious melted mozzarella cheese.

### THICK CUT CHIPS - £4.95

Golden and crunchy. Savor the satisfying goodness of thick-cut chips with your meal.

### MIXED SALAD - £4.95

Fresh and vibrant. A delightful medley of greens and veggies tossed in zesty dressing for a refreshing side.

## Sauces

### PEPPERCORN SAUCE - £3.95

Rich, velvety blend with cracked peppercorns. Perfect complement to steak or grilled meat.

### BLUE CHEESE SAUCE - £3.95

Creamy and bold. Enhances grilled meats with savory blue cheese flavor.

### GARLIC MUSHROOM SAUCE - £3.95

Velvety delight with sautéed mushrooms and garlic. Perfectly enhances any dish.

## Desserts

### CHEESECAKE - £6.50

Kindly inquire with our friendly waitstaff who will be delighted to assist you with your cheesecake selection.

### HOMEMADE TIRAMISU - £7.50

Indulge in layers of delicate ladyfinger biscuits soaked in espresso and layered with luscious mascarpone cheese, dusted with cocoa powder for the perfect finishing touch.

### ICECREAM - £5.50

Experience the irresistible flavours of our Italian Ice Cream. This lovely dessert features 3 scoops of ice cream and is served with Italian biscuit.

### AFFOGATO - £7.50

This traditional Italian dessert is a harmonious combination of a scoop of creamy vanilla gelato or ice cream, delicately drowned in a shot of hot espresso and Disaronno liqueur.