

Gallipoli

TURKISH AND MEDITERRANEAN SPECIALITIES

VEGETARIAN COLD MEZE

OLIVES £3.95

Specially prepared olives with cherry tomato, dressed with oregano, extra virgin olive oil served with sourdough bread.

HUMMUS £4.50

Mashed chickpeas blended with tahini, olive oil, lemon juice and garlic served with pitta bread.

CACIK £4.50

Yogurt, prepared with chopped cucumber, mint and a hint of garlic served with pitta bread

DOLMA (N) £4.95

Vine leaves stuffed with a delicious mixture of rice, onion, pine kernels and mixed herbs.

ZEYTINYAGLI BAKLA £4.95

Fresh broad beans cooked in olive oil and dill, served with yogurt and a hint of garlic.

SALAD WITH CHEESE £4.95

Diced mixed salad with feta cheese and olives.

POTATO SALAD £4.95

Spicy potato salad mixed with chilli flakes, onion, parsley, herbs, olive oil and lemon juice.

KISIR £4.95

Specially prepared crushed wheat, mixed with finely chopped mint, spring onions, tomato paste lemon juice and olive oil.

BABA GHANUUGE £4.95

Smoked puree of aubergine, with tahini, garlic and lemon juice served with pitta bread

SOSLU PATLICAN £4.95

Deep fried aubergine and courgette with special tomato sauce

VEGETARIAN HOT MEZE

FALAFEL £4.95

A mixture of ground chickpeas, broad beans and vegetables seasoned with spices served with touch of humus

PEYNIRLI BOREK £4.95

Freshly fried pastry filled with mixture of feta cheese, parsley, dill and spring onion.

CHAR-GRILLED HALLOUMI £4.95

Pan cooked halloumi cheese served with salad and grilled bread.

PATLICAN KIZARTMA £5.50

Fried aubergine, peppers and courgette served with creamy yogurt and tomato sauce.

MEAT&FISH MEZE

KANAT (CHICKEN WINGS) £5.45

Marinated chicken wings, grilled over charcoal.

KIYMALI BOREK (N) £5.45

Ottoman style spring roll, filled with minced lamb pine kernel, raisins and mix spices.

HUMMUS KAVURMA (N) £5.45

Special preparation of minced lamb with pine kernels served on a bed of our famous hummus and pitta bread on the side.

WHITE BAIT £5.45

Deep fried white bait served with tartar sauce.

TARAMA £4.95

Fresh cod roe paste, smooth creamy flavour with olive oil served with pita bread.

SUCUK IZGARA £5.45

Grilled Turkish spicy garlic sausages.

MITITE KOFTE £5.45

Minced lamb prepared with chopped onion, fresh herbs cooked over charcoal.

LAMB'S LIVER £5.45

Finely diced lamb's liver, seasoned and shallow fried.

BUTTERFLY KING PRAWN £5.45

Deep Fried king prawns in breadcrumbs served with sweet chilli sauce lemon and rocket leaves.

MEDITERRANEAN KING PRAWN £5.65

Marinated King Prawns grilled over charcoal served with salad.

KALAMAR £5.45

Battered calamari gently deep fried and served with tartar sauce.

GRILLED BREAD £0.75

A basket of Turkish or pita or sourdough bread

GALLIPOLI MEZE (N) (V)

Until 5pm £6.95

After 5pm £10.95

Mix platter of; Humus, kisir, bakla, cacik, potato salad, borek and falafel

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GRILLS AND TRADITIONALS

- KANAT** £10.50
Marinated chicken wings, grilled over charcoal, served with rice and salad.
- BEYTI KEBAP** £10.50
Anatolian speciality grilled minced lamb on skewer wrapped in lavash and served with rice, yogurt and tomato sauce dressed with melted butter.
- KOFTE** £10.50
Grilled minced lamb mixed with fresh parsley and herbs served with rice and salad.
- CHICKEN GALLIPOLI** £11.45
Marinated grilled chicken breast, served on a bed of mashed potato and dressed with mushroom gravy sauce.
- MEAT MUSAKKA** £10.95
Layers of mince beef, potatoes, carrots, aubergine and courgettes topped with cheddar cheese, béchamel and tomato sauce served with salad.
- PURELI KEBAB** £11.50
Pan cooked diced lamb with peppers tomatoes and herbs served on the bed of mash potato.
- ALI NAZIK CHICKEN** £11.95
Grilled diced chicken cubes on the bed of smoked creamy aubergine garlic mixture.
- TAVUK SHISH** £11.45
Marinated cubes of chicken on skewer, cooked over charcoal served with rice and salad.
- HAREM** £11.45
Grilled chicken breast, laid on pitta, creamy yoghurt and secret recipe sauce finally touch butter.
- 102 UPPER STREETS SPECIAL** £12.95
Cubes of chicken, cubes of lamb on skewer and kofte cooked over charcoal served with rice and salad.
- SHISH KEBAP** £13.75
Cubes of lamb on skewer, cooked over charcoal served with rice and salad.
- ISKENDER** £13.95
A special preparation of tender lamb, laid on pitta, creamy yoghurt and secret recipe sauce finally touch butter.
- GALLIPOLI SPECIAL GRILL** £13.95
Marinated lamb, chicken, kofte, lamb chop and chicken wing cooked over charcoal served with rice and salad

SEA FOOD & VEGETARIANS

- IMAM BAYILDI (V)** £10.95
Aubergine delicately fried and stuffed with mixture of onion, garden peas, mushroom and chickpeas. Served with rice and salad.
- BOREK (V)** £10.95
Freshly fried pastry filled with feta cheese and parsley served with cacik and salad.
- PATLICAN KIZARTMA (V)** £10.95
Fried aubergines, courgette and peppers, creamy yoghurt and tomato sauce, served with rice and salad.
- FALAFEL (V)** £10.95
A mixture of ground chickpeas, broad beans and vegetables seasoned with spiced served with touch of humus, served with salad and cacik.
- VEGETERIAN MOUSSAKKA (V)** £10.95
Fried potatoes, carrots, aubergine and courgettes topped with cheddar cheese, béchamel and tomato sauce served with salad.
- KING PRAWN** £12.50
Pan-fried prawns sautéed with garlic, mushroom, tomato olive oil and peppers topped with cheddar cheese, served with rocket salad.
- KALAMARI (SQUID)** £11.95
Fried Squid served with rocket salad and tartar sauce.
- SALMON** £12.50
Salmon grilled slowly served with rocket salad and stir-fried vegetables.
- SEA BASS** £12.50
Grilled whole sea bass served with salad and stir-fried vegetables.

SIDE ORDERS £3.50

Rice, Couscous, Mashed potato, Stir-Fired Vegetables, Yoghurt, Mix Salad, Chips, Rocket Salad with Feta

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TAGINES AND COUSCOUS DISHES

What 's Tagine: Another Mediterranean Signature from North Africa. Speciality comes from slow cooking technique traditional spices like saffron and served in a shallow earthenware dish.

TAGINE LAMB & DRY FRUITS AND ALMONDS (N)	£11.95
Tender lamb stew cooked with caramelised prunes, figs, apricots, raisins then sprinkled with almonds and sesame	
TAGINE LAMB WITH CARROTS, GREEN OLIVES AND LEMON	£11.95
Tender lamb stew cooked with carrots green olives and lemon	
TAGINE CHICKEN WITH DRY FRUITS AND ALMONDS (N)	£11.50
Slow cooked chicken with saffron, ginger, caramelised prunes, figs, apricots, raisins then sprinkled with almonds and sesame	
TAGINE CHICKEN WITH CARROTS, GREEN OLIVES AND LEMON	£11.50
Slow cooked chicken with saffron and ginger, carrots green olives and lemon	
COUSCOUS IMPERIAL	£12.50
Couscous with mixture of slow cooked chicken and lamb stew served with vegetables and kedra ***	

Combine your tagine with couscous only for £1.95

GALLIPOLI SPECIAL MEALS

PARTY MENU 2 **(Min Order 2 People)**

Until 5pm £17.50 Per Person
After 5pm £19.50 Per Person
Vegetarian Set Meze Selection;
Including 5 Cold 2 Hot Dishes To Share

Choice of Any Main Meal
Choice of Any Dessert

FULL MEZE (N) **(Min Order 2 People)**

Until 5pm £9.95 Per Person
After 5pm £13.95 Per Person
Hummus, Kisir, Bakla, Cacik, Potato salad, Borek, Falafel, Dolma,
Chicken Guvec, Lamb Guvec, Mitite Kofte,

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WHITE WINE

Pamukkale Senfoni White, Turkiye

Glass: £4.10 (175ml) £5.45 (250ml) Bottle £15.95

Dry, crispy and clean on the palate with decent fruit flavours

Klippenkop Chenin Blanc, South Africa

Glass: £4.30 (175ml) £5.70 (250ml) Bottle £16.95

Easy drinking off dry Chenin from The Cape.

Dea del Mare Pinot Grigio, Terre Siciliane, Italy

Glass: £4.60 (175ml) £6.05 (250ml) Bottle £17.95

Light, refreshing, fruity Pinot Grigio from Sicily.

Quebradas Unoaked Chardonnay, Chile

Glass: £4.90 (175ml) £6.35 (250ml) Bottle £18.95

Clean, ripe Chardonnay with a lovely citrus edge.

De Chansac Sauvignon Blanc, Cotes de Gascogne, France

Glass: £5.30 (175ml) £6.80 (250ml) Bottle £19.95

Beautiful, crisp, fruity Sauvignon made in the New World style.

Cankaya, Turkey £20.95

Elegant, structured and harmonious. Matches perfectly with grilled fish, sea food salads, chicken.

Villa Wolf Dry Riesling, Pflaz, Germany £27.95

Dry floral, light refreshing style. Perfect with chargrilled pork and chicken.

Hunter's Sauvignon Blanc, Marlborough, New Zealand £29.95

One of New Zealand's finest Sauvignons. Multi-layered flavours and so crisp.

Pouilly Fumé, Domaine de Riaux, Loire, France £32.95

Classic, elegant, refined style with a bone dry finish.

Indesio Pinot Grigio ROSE, Veneto, Italy Glass: £4.45 (175ml) £5.95 (250ml) Bottle £17.45
Dry, refreshing, with hints of summer fruits.

RED WINE

Pamukkale Senfoni Red, Turkiye

Glass: £4.10 (175ml) £5.45 (250ml) Bottle £15.95

Fruity taste from local varieties from Bogazkere. Best served with grilled meat and cheese.

Montepulciano D'Abruzzo, Dea Del Mera, Italy

Glass: £4.30 (175ml) £5.70 (250ml) Bottle £16.95

Soft, fruity, easy drinking style.

RiojaTempranillo, Marques de Reinos, Spain

Glass: £4.60 (175ml) £6.10 (250ml) Bottle £17.95

Mellow rounded Rioja with hint of oak spice.

L'Aloutte Cabernet-Merlot, Domaine Vieux Parc, France

Glass: £4.85 (175ml) £6.40 (250ml) Bottle £18.95

Full, ripe, style packed with rich dark fruit flavours.

Perfect with chargrilled dishes.

Valdevina Malbec, Famatina Valley, Argentina

Glass: £5.50 (175ml) £7.20 (250ml) Bottle £20.95

Warm, juicy and filled with generous smooth flavours and spicy.

Yakut, Turkey £ 20.95

Ruby red in appearance with definitive cherry and strawberry aromas on the nose. Velvety finish.

Cranswick Estate Shiraz, South Australia £27.50

Full bodied, with rich fruity concentrated black fruit flavours and spices.

Stoneburn Pinot Noir, Marlborough, New Zealand £29.95

Medium bodied, with smooth black cherry and savoury edge.

Chateau Lacoste-Chatain, Montagne-St. Emilion, Bordeaux, France £32.95

Refined Bordeaux form St. Emilion, Lovely weight and style.

PROSECCO Dea Del Mare, Italy £25.95
Glass: £5.95

CHAMPAGNE Laurent Perrier £49.95
Deliciously fresh and elegant, perfect for celebration.