

# Gallipoli

TURKISH AND MEDITERRANEAN SPECIALITIES

## VEGETARIAN MEZE

<b>GRILLED BREAD</b>	<b>£0.75</b>
A basket of Turkish or pita or sourdough bread	
<b>OLIVES</b>	<b>£3.95</b>
Specially prepared olives, dressed with oregano, extra virgin olive oil served with sourdough bread.	
<b>HUMMUS</b>	<b>£4.50</b>
Mashed chickpeas blended with tahini, olive oil, lemon juice and garlic served with pitta bread.	
<b>CACIK</b>	<b>£4.50</b>
Yogurt, prepared with chopped cucumber, mint and a hint of garlic served with pitta bread	
<b>DOLMA (N)</b>	<b>£4.95</b>
Vine leaves stuffed with a delicious mixture of rice, onion, pine kernels and mixed herbs.	
<b>ZEYTINYAGLI BAKLA</b>	<b>£4.95</b>
Fresh broad beans cooked in olive oil and dill, served with yogurt and a hint of garlic.	
<b>SALAD WITH CHEESE</b>	<b>£4.95</b>
Diced mixed salad with feta cheese and olives.	
<b>POTATO SALAD</b>	<b>£4.95</b>
Spicy potato salad mixed with chilli flakes, onion, parsley, herbs, olive oil and lemon juice.	
<b>KISIR</b>	<b>£4.95</b>
Specially prepared crushed wheat, mixed with finely chopped mint, spring onions, tomato paste lemon juice and olive oil.	
<b>BABA GHANUUGE</b>	<b>£4.95</b>
Smoked puree of aubergine, with tahini, garlic, yoghurt and lemon juice served with pitta bread	
<b>SOSLU PATLICAN</b>	<b>£4.95</b>
Deep fried aubergine and courgette with special tomato sauce	
<b>FALAFEL</b>	<b>£4.95</b>
A mixture of ground chickpeas, broad beans and vegetables seasoned with spices served with touch of humus	
<b>PEYNIRLI BOREK</b>	<b>£4.95</b>
Freshly fried pastry filled with mixture of feta cheese, parsley, dill and spring onion.	
<b>HALLOUMI</b>	<b>£5.50</b>
Pan cooked halloumi cheese served with salad, sunflower seeds and grilled sourdough bread.	
<b>PATLICAN KIZARTMA</b>	<b>£5.50</b>
Fried aubergine, peppers and courgette served with creamy yogurt and tomato sauce.	

## MEAT&FISH MEZE

<b>KANAT (CHICKEN WINGS)</b>	<b>£5.45</b>
Marinated chicken wings, grilled over charcoal.	
<b>KIYMALI BOREK (N)</b>	<b>£5.45</b>
Ottoman style spring roll, filled with minced lamb pine kernel, raisins and mix spices.	
<b>HUMMUS KAVURMA (N)</b>	<b>£5.45</b>
Special preparation of minced lamb with pine kernels served on a bed of our famous hummus and pitta bread on the side.	
<b>WHITE BAIT</b>	<b>£5.45</b>
Deep fried white bait served with tartar sauce.	
<b>TARAMA</b>	<b>£4.95</b>
Fresh cod roe paste, smooth creamy flavour with olive oil served with pita bread.	
<b>SUCUK IZGARA</b>	<b>£5.45</b>
Grilled Turkish spicy garlic sausages.	
<b>MITITE KOFTE</b>	<b>£5.45</b>
Minced lamb prepared with chopped onion, fresh herbs cooked over charcoal.	
<b>LAMB'S LIVER</b>	<b>£5.45</b>
Finely diced lamb's liver, seasoned and shallow fried.	
<b>BUTTERFLY KING PRAWN</b>	<b>£5.45</b>
Deep Fried king prawns in breadcrumbs served with sweet chilli sauce lemon and rocket leaves.	
<b>KALAMAR</b>	<b>£5.65</b>
Battered calamari gently deep fried and served with tartar sauce.	
<b>MEDITERRANEAN KING PRAWN</b>	<b>£5.95</b>
Marinated King Prawns grilled over charcoal served with salad.	

### **GALLIPOLI MEZE (V)**

**Until 5pm £6.95**

**After 5pm £10.95**

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

SN: CONTAINS NUTS, V: VEGETARIAN *{Please advise a member of staff if you have any particular dietary requirements  
A discretionary 12.5% service charge will be added to your bill. \* Service Charge is Shared by All the Staff}*

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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.

### **ADANA KEBAB** £11.50

Grilled spicy minced lamb on skewer served with rice and salad

### **PURELI KEBAB** £11.50

Pan cooked diced lamb with peppers, tomatoes and herbs served on the bed of mash potato.

### **ALI NAZIK** £11.95

Grilled diced chicken cubes on the bed of smoked creamy aubergine garlic mixture served with salad.

### **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** £14.50

Cubes of lamb on skewer, cooked over charcoal served with rice and salad.

### **ISKENDER** £14.50

A special preparation of tender lamb, laid on pitta, creamy yoghurt and secret recipe sauce finally touch butter.

### **GALLIPOLI SPECIAL GRILL** £14.45

Marinated lamb, chicken, kofte, lamb chop and chicken wing cooked over charcoal served with rice and salad

## SEA FOOD & VEGETARIANS

### **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.

### **IMAM BAYILDI (V)** £10.95

Aubergine delicately fried and stuffed with mixture of onion, garden peas, mushroom and chickpeas. 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

Marinated King Prawns grilled over charcoal, served with rocket salad and stir-fried vegetables.

### **KALAMARI (SQUID)** £11.95

Fried Squid served with rocket salad and tartar sauce.

### **SALMON** £12.50

Slowly grilled salmon 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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## TAGINE 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

**Combine your tagine with couscous only for £1.95**

## GALLIPOLI SPECIAL MEALS

### **PARTY MENU**

**(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

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## **FULL MEZE (N)**

**(Min Order 2 People)**

**Until 5pm £9.95 Per Person**

**After 5pm £13.95 Per Person**

Humus, Kisir, Bakla, Cacik, Potato salad, Borek, Falafel, Dolma,  
Chicken Guvec, Lamb Guvec, Mitite Kofte,

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## WHITE WINE

### **Castelbello Bianco, Italy**

Glass: £4.55 (175ml) Bottle £17.95

*A refreshing and crisp wine with notes of green apple and citrus fruit flavours.*

### **Klippenkop Chenin Blanc, South Africa**

Glass: £4.85 (175ml) Bottle £18.95

*Easy drinking off dry Chenin from The Cape.*

### **Dea del Mare Pinot Grigio, Terre Siciliane, Italy**

Glass: £5.05 (175ml) Bottle £19.95

*Light, refreshing, fruity Pinot Grigio from Sicily.*

### **Cankaya, Turkey**

Glass: £5.40 (175ml) Bottle £20.95

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

### **Quebradas Unoaked Chardonnay, Chile**

Glass: £5.65 (175ml) Bottle £21.95

*Clean, ripe Chardonnay with a lovely citrus edge.*

### **De Chansac Sauvignon Blanc, Cotes de Gascogne, France**

Glass: £5.75 (175ml) Bottle £22.95

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

### **Petite Ronde, Picpoul De Ronde, France £25.95**

*Refreshing dry white displays lovely citrus aromas on the nose. Well-balanced acidity and zesty finish.*

### **Hunter's Sauvignon Blanc, Marlborough, New Zealand £29.50**

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

### **Pouilly Fumé, Domaine de Riaux, Loire, France £33.95**

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

### **Granfort ROSE de Cinsault, Pays d'Oc, France**

Glass: £5.05 (175ml) Bottle £19.95

*Pale pink rose wine its intense bouquet of blackcurrants aromas with strawberry hints and a fresh and full-flavoured palate.*

## RED WINE

### **Castelbello Rosso, Italia**

Glass: £4.55 (175ml) Bottle £17.95

*A soft fruity red wine. Juicy, well balanced with notes of red berry fruit flavours.*

### **Montepulciano D'Abruzzo, Dea Del Mera, Italy**

Glass: £4.85 (175ml) Bottle £18.95

*The bouquet and plate are both rich in blackberry flavours, with hint of spices.*

### **RiojaTempranillo, Marques de Reinosa, Spain**

Glass: £5.05 (175ml) Bottle £19.95

*Mellow rounded Rioja with hint of oak spice.*

### **Yakut, Turkey**

Glass: £5.40 (175ml) Bottle £20.95

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

### **Granfort Pays d'Oc Merlot, France**

Glass: £5.65 (175ml) Bottle £21.95

*It has intense bouquet of plummy aromas with blackcurrant hints and a round and full-flavoured palate. Perfect with chargrilled dishes.*

### **Valdevina Malbec, Famatina Valley, Argentina**

Glass: £5.75 (175ml) Bottle £22.95

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

### **Passitivo, Primitivo, Puglia Italy £26.95**

*Medium bodied, with smooth black cherry and savoury edge.*

### **Cranswick Estate Shiraz, South Australia**

**£29.50**

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

### **Chateau Lacoste-Chatain, Montagne-St.**

**Emilion, Bordeaux, France £33.95**

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

### **PROSECCO Dea Del Mare, Italy £26.95**

Glass: £6.20

### **CHAMPAGNE Laurent Perrier £50.95**

*Deliciously fresh and elegant, perfect for celebration.*

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