

Gallipoli

TURKISH AND MEDITERRANEAN SPECIALITIES

VEGETARIAN MEZE

GRILLED BREAD	£0.75
A basket of Turkish or pita or sourdough bread	
OLIVES	£3.95
Specially prepared olives, 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 GANOUSH	£4.95
Smoked puree of aubergine, with tahini, garlic, yoghurt and lemon juice served with pitta bread	
SAKSUKA	£4.95
Deep fried aubergine, peppers, onion and courgette with special tomato sauce, serving cold.	
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, served with sweet chilli sauce	
HALLOUMI	£5.50
Grilled cooked halloumi cheese served with salad, pomegranate and grilled sourdough 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, served with sweet chilli sauce.	
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.	
CALAMARI	£5.65
Battered calamari gently deep fried and served with tartar sauce.	
MEDITERRANEAN KING PRAWN	£5.95
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, saksuka, 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.	
KOFTE	£11.00
Grilled minced lamb mixed with fresh parsley and herbs served with rice and salad.	
BEYTI KEBAP	£11.50
Anatolian speciality grilled minced lamb on skewer wrapped in lavash and served with rice, yogurt and tomato sauce dressed with melted butter.	
CHICKEN GALLIPOLI	£11.95
Marinated grilled chicken breast, served on a bed of mashed potato and dressed with mushroom gravy sauce.	
ADANA KEBAB	£12.00
Grilled spicy minced lamb on skewer served with rice and salad	
PURELI KEBAB	£12.00
Pan cooked diced lamb with peppers, tomatoes and herbs served on the bed of mash potato.	
ALI NAZIK	£12.45
Grilled diced chicken cubes on the bed of smoked creamy aubergine garlic mixture served with salad.	
TAVUK SHISH	£11.95
Marinated cubes of chicken on skewer, cooked over charcoal served with rice and salad.	
HAREM	£12.50
Grilled chicken breast, laid on pitta, creamy yoghurt and secret recipe sauce finally touch butter.	
102 UPPER STREETS SPECIAL	£13.45
Cubes of chicken, cubes of lamb on skewer and kofte cooked over charcoal served with rice and salad.	
LAMB SHISH	£14.95
Cubes of lamb on skewer, cooked over charcoal served with rice and salad.	
ISKENDER	£14.95
A special preparation of tender lamb, laid on pitta, creamy yoghurt and secret recipe sauce finally touch butter.	
GALLIPOLI SPECIAL GRILL	£15.45
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 salad and sweet chilli sauce .	
PATLICAN KIZARTMA (V)	£11.45
Fried aubergines, courgette and peppers, creamy yoghurt and tomato sauce, served with rice and salad.	
IMAM BAYILDI (V)	£11.45
Aubergine delicately fried and stuffed with mixture of onion, garden peas, mushroom, garlic, bell peppers, carrot, sweet corn, chickpeas and courgette 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	£13.00
Marinated King Prawns grilled over charcoal, served with rocket salad and stir-fried vegetables.	
CALAMARI (SQUID)	£12.45
Fried Squid served with rocket salad and tartar sauce.	
SALMON	£13.00
Slowly grilled salmon served with rocket salad and stir-fried vegetables.	
SEA BASS	£13.00
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) **£12.95**
Tender lamb stew cooked with caramelised prunes, figs, apricots, raisins then sprinkled with almonds and sesame

TAGINE LAMB WITH CARROTS, GREEN OLIVES AND LEMON **£12.95**
Tender lamb stew cooked with carrots green olives and lemon

TAGINE CHICKEN WITH DRY FRUITS AND ALMONDS (N) **£12.00**
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 **£12.00**
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

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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CHAMPAGNE & PROSECCO

Bottle

Dea Del Mare Extra Dry, Prosecco, Italy £26.95

Glass: £6.20 (125ml)

Delightful, light fresh fruity fizz.

Laurent Perrier 'La Cuvée' Brut £50.95

Deliciously fresh and elegant, perfect for celebration.

WHITE WINE

Ephesus White, Turkey £17.95

Glass: £4.55 (175ml)

Fresh, crisp and fruity.

Klippenkop Chenin Blanc, South Africa £18.95

Glass: £4.85 (175ml)

Easy drinking, fruity Chenin Blanc with plenty of zingy fruit and mouthwatering freshness.

Dea del Mare Pinot Grigio, Sicily, Italy £19.95

Glass: £5.05 (175ml)

Light, refreshing, fruity Pinot Grigio from Sicily, where the warm climate gives added ripeness and flavour.

Cankaya, Turkey £20.95

Glass: £5.40 (175ml)

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

Quebradas Unoaked Chardonnay, Chile £21.95

Glass: £5.65 (175ml)

Clean, ripe Chardonnay with a lovely citrus edge. Ideal with our chicken and seafood dishes.

De Chansac Sauvignon Blanc, France £22.95

Glass: £5.75 (175ml)

Beautiful, crisp, fruity Sauvignon from Gascony in South West France made in the New World style.

Vinho Verde, Quinta de Lourosa, Portugal £26.50

Fresh, elegant dry white with fruity tropical and exotic flavours from Northern Portugal. A must with seafood.

Hunter's Sauvignon Blanc, New Zealand £29.50

One of New Zealand's finest Sauvignon Blanc.

Bone dry, with ripe fruit flavours and so refreshing.

Pouilly Fumé, Domaine de Riaux, France £33.95

Beautifully elegant classic Loire Valley Sauvignon.

Rich, textural and crisp with great balance of ripe fruits.

ROSE WINE

Ephesus Rose, Turkey £19.95

Glass: £5.05 (175ml)

Dry, fruity rose with soft ripe fruit flavours.

RED WINE

Bottle

Ephesus Red, Turkey £17.95

Glass: £4.55 (175ml)

Soft, fruity and easy drinking.

Montepulciano d'Abruzzo, Italy £18.95

Glass: £4.85 (175ml)

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

Rioja, Marques de Reinosa, Spain £19.95

Glass: £5.05 (175ml)

Mellow rounded youthful Rioja with hint of oak spice. Perfect with all our lamb and chargrilled meats.

Yakut, Turkey £20.95

Glass: £5.40 (175ml)

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

Quebradas Merlot, Chile £21.95

Glass: £5.65 (175ml)

Easy drinking Merlot full of plummy aromas with hints of blackcurrant and a rounded smooth flavour.

Valdevina Malbec, Argentina £22.95

Glass: £5.75 (175ml)

Warm, juicy and filled with generous smooth flavours.. Ideal with our chargrilled meats.

Passitivo Primitivo, Italy £26.95

From Puglia on the heel of Italy. Rich and full bodied, with sweet fruit flavours and a lovely ripe finish.

Xenysel, 'Pie Franco' Monastrell, Spain £27.95

Full bodied, like Malbec. Dark black fruit and lots of flavour. From a top estate in Jumilla in southern Spain.

Chateau Lacoste-Chatain, France £33.95

Refined Bordeaux from St. Emilion, Lovely weight and style. Full of rounded elegant plummy fruit flavours.