

Gallipoli

PARTY MENU 3 COURSE FEAST £19.50 Per Person

Gallipoli Meze (5 Cold 2 Hot Vegetarian Mix Starters To Share)
Any Main Course From The Below List
Any Desert From The Dessert Selection

TRADITIONAL DISHES

Beyti Kebab

Anatolian speciality grilled minced lamb on skewer wrapped in lavash served with rice, yoghurt and tomato sauce.

Kanat

Succulent Chicken Wings, grilled over charcoal served with rice & salad

Kofte

Grilled Mince lamb mixed with fresh parsley and herbs served with rice and salad

Chicken Gallipoli

Marinated grilled chicken breast, served on a bed of mashed potato and dressed with mushroom gravy sauce.

Tavuk Shish

Marinated cubes of chicken on skewer cooked over charcoal served with rice and salad

Harem Kebab

Special preparation of chicken breast, laid on pitta bread, creamy yoghurt and secret recipe sauce and touch of sizzling butter

Upper Street Special

Cubes of Chicken and Lamb on skewer and kofte cooked over charcoal served with rice and salad

Shish Kebab

Cubes of Lamb on skewer cooked over charcoal served with rice and salad

Iskender

A special preparation of tender lamb laid on pitta creamy yoghurt and secret recipe sauce and finally touched with sizzling melted butter

Yogurtlu Kebab

Char grilled lamb kofte, laid on pitta, creamy yoghurt and secret recipe sauce served with grilled tomato and pepper

Ali Nazik Chicken

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

TAGINES & COUSCOUS DISHES

Tagine Lamb Dried Fruits & Almonds (N)

Tender lamb stew slowly cooked with saffron, ginger and dried fruits served with prunes, apricots and almond flakes

Tagine Lamb with Carrot, green olives and Lemon

Tender lamb stew cooked with saffron, ginger, Carrots, green olives and lemon

Tagine Chicken with Carrots, Green Olives and Lemon

Slow cooked chicken with saffron and ginger, carrots green olives and lemon

SEAFOOD & VEGETARIAN DISHES

Imam Bayildi (V)

Aubergine delicately fried and stuffed with mixture of onion, garden peas, mushroom and chickpeas served with rice and salad

Patlican Kizartma (V)

Fried Aubergine and Peppers, creamy yoghurt and pepper tomato sauce served with rice and salad.

Borek (V)

Freshly fried pastry filled with feta cheese and parsley served with cacik sauce and salad

Falafel (V)

A mixture of ground chickpeas, broad beans and vegetable seasoned with spices served with humus & salad

Vegetarian Mousakka (V)

Potatoes, Carrots, Aubergine, Courgettes topped with cheddar and béchamel and tomato sauce served with salad

Salmon

Slowly grilled salmon served with stir-fired vegetables rocket salad.

Sea Bass

Grilled whole sea bass served with salad and stir-fried vegetables.

King Prawns

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

Kalamari

Fried squid served with salad and tartar sauce.

Gallipoli

DESSERTS

BAKLAVA

Traditional Turkish dessert, pastry filled with honey and nuts, highly recommended with Turkish coffee.

HOME MADE BROWNIE WITH ICE CREAM

Deliciously rich & moist chocolate cream, lightly baked in a brownie style with nuts

ICE CREAM

Vanilla, chocolate and strawberry ice cream.

PECAN PIE

Shortcrust Pastry Generously topped with pecan nuts and treacle served with a scoop of vanilla ice cream.

KAZANDIBI

Home-made traditional Turkish rice pudding sprinkled with ground cinnamon.

ITALIAN LEMON CAKE

Shortcrust Pastry filled with crème patisserie and covered with almonds, pine nuts and dusted with icing sugar.

DESSERT OF THE DAY



OR COFFEE / TEA

Turkish Tea	£1.75	English Tea	£2.15
Americano	£2.25	Earl Grey Tea	£2.20
Latte	£2.45	Turkish Apple Tea	£2.40
Cappuccino	£2.45	Fresh Mint Tea	£2.20
Espresso	£2.10	Green Tea	£2.20
Double Espresso	£2.25	Camomile Tea	£2.20
Turkish Coffee	£2.45		