

# Gallipoli

## PARTY MENU 2

### 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.

##### Meat Mousakka

Layers of mince beef, potatoes, carrots, aubergine and courgettes topped with cheddar, béchamel and tomato sauce served with salad

##### 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.

#### TAGINES & COUSCOUS DISHES

##### Tagine Lamb Dried Fruits & Almonds (N)

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

##### Tagine Chicken With Dried Fruits & Almonds (N)

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

##### Couscous Imperial

Couscous served with slow cooked chicken and lamb stew served with vegetables.

#### SEAFOOD & VEGETARIAN DISHES

##### Patlican Kizartma (V)

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

##### Imam Bayildi (V)

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

Salmon grilled slowly served with rocket salad and stir-fried vegetables

##### Sea Bass

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

##### King Prawns

Pan-fried prawns sautéed with garlic, mushroom, tomato olive oil and peppers topped with cheddar cheese, served with rocket salad.

##### Kalamari

Fried squid served with stir-fried vegetables, salad and tartar sauce.