

Gallipoli

VALENTINES DAY MENU

3 COURSE FEAST

£22.50 Per Person

Gallipoli Meze **(N)** (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

Grilled chicken breast marinated with double cream, black peppers and garlic served with rice and salad.

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

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 mashed potato 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 rice.

Kalamari

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

Whole Sea Bream

Grilled sea bream with head on served with stir-fried vegetables and salad