

Gallipoli

TURKISH AND MEDITERRANEAN SPECIALITIES

COCKTAILS

APEROL SPRITZ £6.95

Aperol, prosecco, soda, slice of orange

PIMM'S £6.95

Pimm's, cucumber, fresh mint leaves, slice of lemon, slice of orange, strawberry and lemonade

SUMMER BREEZE £7.75 (Bartender's special)

Hendrick's Gin, Cointreau, fresh cucumber juice, sweet and sour mix, fresh basil leaves with tonic or 7up

LONG ISLAND ICED TEA £7.50

Havana club, vodka, tequila, Cointreau, sweet and sour mix

ORIGINAL MARGARITA £6.95

Tequila, Cointreau, sweet and sour mix

MOJITO £6.95

Fresh Lime, Fresh Mint leaves muddled with Havana Club, soda and crushed ice.

COSMOPOLITAN £6.95

Vodka, Cointreau, Lime Juice, Cranberry Juice shake

SHANDY £4.25

WHITE WINE SPRITZER £4.50

SPIRITS

VODKA	£3.95
BAILEYS (50ML)	£4.25
KAHLUA	£3.95
AMARETTO	£3.95
TEQUILA	£3.95
GORDON'S GIN	£3.95
HENDRICK'S GIN	£4.75
HAVANA CLUB	£3.95
JACK DANIELS	£4.25
SCOTCH WHISKEY:	£3.95

TIA MARIA:	£3.95
COINTREAU:	£3.95
BRANDY:	£3.95
SAMBUKA:	£3.95
TURKISH RAKI (25ml)	£3.75
TURKISH RAKI(50ML)	£5.15
TURKISH RAKI(35CL) (Small Bottle)	£27.00
TURKISH RAKI(70CL) (Large Bottle)	£50.00
MIXER: <u>£0.65</u> DOUBLE: <u>£1.75</u>	

TURKISH BEER (bottle) : EFES PILSNER (33cl) : £3.95

SOFT DRINKS

AYRAN:(Turkish yogurt drink with salt and water)	£2.25	FRESH JUICES: (orange,apple)	£3.15
PEPSI/DIET PEPSI/7UP:	£2.10	FRESH MIX JUICE (orange,apple,carrot)	£3.50
TONIC&SODA WATER:	£2.10	FRUIT JUICES: (orange,apple,cranberry)	£2.10
STILL&SPARKLING WATER (LARGE)	£2.95		
STILL&SPARKLING WATER (SMALL)	£1.95		

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VEGETARIAN MEZE

GRILLED BREAD £0.75

A basket of Turkish, pitta or sourdough bread

OLIVES £3.45

Specially prepared olives dressed with oregano, extra virgin olive oil.

HUMMUS £4.50

Mediterranean specialty chickpeas with tahini and olive oil, served with pitta bread.

CACIK £4.50

Yogurt, prepared with 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.

FALAFEL £4.95

A mixture of ground chickpeas, broad beans and vegetables seasoned with spices served with humus

PEYNIRLI BOREK £4.95

Freshly fried pastry filled with feta cheese and parsley.

KISIR £4.95

Specially prepared crushed wheat, mixed with finely chopped mint, spring onions, tomato paste lemon juice and olive oil.

HALLOUMI £4.95

Pan cooked halloumi cheese served with salad and grilled bread.

SOSLU PATLICAN £4.95

Deep fried aubergines and courgettes cooked with vegetables, and spices.

BABA GHANNUGE £4.95

Smoked puree of aubergine, with tahini, garlic and lemon juice served with pitta bread

PATLICAN KIZARTMA £5.50

Fried aubergine and peppers, 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 kernels and mix spices.

WHITE BAIT £5.45

Deep fried white bait with tartar sauce.

TARAMA £ 4.95

Fresh cod roe paste, smooth creamy flavour with olive oil served with pitta 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

Seasoned shallow fry lamb's liver

BUTTERFLY KING PRAWN £5.45

Deep fried king prawns in breadcrumbs served with sweet chilli sauce.

MEDITERRANEAN KING PRAWN £5.65

Marinated King Prawns grilled over charcoal served with salad.

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.

KALAMAR £5.45

Battered calamari gently deep fried and served with tartar sauce.

FULL MEZE (N)(MIN 2 PEOPLE)

£9.95 (per person - until 5pm.)

£13.95 (per person - after 5pm.)

Humus, kisir, bakla, cacik, potato salad, borek and falafel, dolma, chicken guvec, lamb guvec, mitite kofte.

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N:CONTAINS NUTS,V:VEGETARIAN

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GRILLS AND TRADITIONALS

KANAT £10.50
Marinated chicken wings, grilled over charcoal, served with rice and salad.

BEYTI KEBAB £10.50
Southern Anatolian speciality grilled minced lamb on skewer wrapped in tortilla 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.

MEAT MUSAKKA £10.95
Layers of minced lamb, potatoes, carrots, aubergine and courgettes topped with cheddar cheese, béchamel and tomato sauce served with salad.

TAVUK SHISH £11.45
Marinated cubes of chicken on skewer, cooked over charcoal served with rice and salad.

HAREM £11.45
A special preparation of chicken breast, laid on pitta, yogurt and secret recipe sauce, dressed with melted butter

102 UPPER STREET SPECIAL £12.95
Cubes of chicken, cubes of lamb on skewer and kofte cooked over charcoal served with rice and salad.

SHISH KEBAB 200 gr £13.75
Cubes of lamb on skewer, cooked over charcoal 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.

ISKENDER 200 gr £13.95
A special preparation of tender lamb, laid on pitta, creamy yogurt and secret recipe sauce dressed with melted butter.

GALLIPOLI SPECIAL GRILL £13.95
Grilled marinated lamb, chicken, kofte, lamb chop and chicken wing served with rice and salad

SEA FOOD & VEGETARIANS

IMAM BAYILDI (V) £10.95
Aubergine, delicately fried and stuffed with traditional vegetable mixture, served with rice and salad.

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, peppers and courgette, dressed with yogurt and tomato sauce, served with rice and salad.

FALAFEL (V) £10.95
A mixture of ground chickpeas, broad beans and vegetables seasoned with spices served with salad humus, and cacik.

VEGETERIAN MUSAKKA (V) £10.95
Fried potatoes, carrots, aubergine and courgettes topped with cheddar cheese, béchamel and tomato sauce served with salad.

KING PRAWN £12.50
Pan-fried prawns sautéed with garlic, mushroom, tomatoes, olive oil and peppers topped with cheddar cheese, served with salad.

KALAMARI (SQUID) £11.95
Deep fried battered squid rings served with salad and tartar sauce.

SALMON £12.50
Pan-fried salmon fillet served with freshly pan cooked vegetables.

WHOLE SEA BASS £12.50
Grilled whole sea bass served with freshly pan cooked vegetables.

SIDE DISHES: £3.50

~RICE ~MIX DICED SALAD ~YOGURT ~CHIPS
~MASH PATATO~ROCKET SALAD WITH FETA CHEESE
~BOILED VEG
~SMALL PORTION OF LETTUCE CARROT RED
CABBAGE SALAD £2.95

GALLIPOLI SPECIAL MEAL(MIN. 2PEOPLE)

£17.50 (per person until 5pm.)

£19.50 (per person after 5pm.)

SELECTION OF MEZE ;INCLUDING 5 COLD 2 HOT
DISHES +ANY MAIN COURSE+ANY DESSERT+ANY
TEA OR COFFEE

GALLIPOLI MIX MEZE (V)

£6.95 (until 5pm.)

£10.95 (after 5pm.)

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

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WHITE WINE

Pamukkale Senfoni, Turkey

Glass: £4.10 (175ml) £5.45 (250ml) Bottle £15.95

Chardonnay, Sauvignon Blanc, Emir, Narince

Dry, refreshing, medium bodied with decent fruit flavours

Best served with salad, sea food and snacks.

Klippenkop Chenin Blanc, South Africa

Glass: £4.30 (175ml) £5.70 (250ml) Bottle £16.95

Easy drinking off dry Chenin from The Cape.

Dea del Mare Pinot Grigio, Terre Siciliane, Italy

Glass: £4.60 (175ml) £6.05 (250ml) Bottle £17.95

Light, refreshing, fruity Pinot Grigio from Sicily.

Quebradas Unoaked Chardonnay, Chile

Glass: £4.90 (175ml) £6.35 (250ml) Bottle £18.95

Aromas of ripe pineapple, pear and gentle spice and a delicious fruit driven finish.

De Chansac Sauvignon Blanc, Cotes de Gascogne, France

Glass: £5.30 (175ml) £6.80 (250ml) Bottle £19.95

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

Cankaya, Turkey

£20.95

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

Hunter's Sauvignon Blanc, Marlborough, New Zealand

£29.95

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

Pouilly Fumé, Domaine de Riaux, Loire, France

£32.95

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

Indesio Pinot Grigio ROSE, Veneto, Italy

Glass: £4.45 (175ml) £5.95 (250ml) Bottle £17.45

Dry, refreshing, with hints of summer fruits.

RED WINE

Pamukkale Senfoni, Turkey

Glass : 4.10 (175ml) £5.45 (250 ml) Bottle 15.95

Shiraz, Merlot, Cabernet Sauvignon, Kalecik Karasi

Dry wine From western Turkey with red fruits aroma and a hint of violet.

Best served with grilled meat and cheese

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

Glass : 4.30 (175ml) £5.70 (250 ml) Bottle 16.95

Soft, fruity, easy drinking style.

Rioja Tempranillo, Marques de Reinosa, Spain

Glass : 4.60 (175ml) £6.10 (250 ml) Bottle 17.95

Mellow rounded Rioja with a hint of oak spice. Made for lamb.

L'Aloutte Cabernet-Merlot, Domaine Vieux Parc, France

Glass : 4.85 (175ml) £6.40 (250 ml) Bottle 18.95

Full, ripe, style packed with rich dark fruit flavours.

Perfect with chargrilled dishes.

Valdevina Malbec, Famatina Valley, Argentina

Glass : 5.50 (175ml) £7.20 (250 ml) Bottle 20.95

Warm, juicy and filled with generous smooth flavours and spicity.

Yakut, Turkey

£20.95

Bright Ruby, Mouthfilling, balanced red fruits. From selected grapes of Anatolia and Egean.

Tacora Merlot Reserva, Colchagua, Chile

£22.95

Aromas of dark plum and black cherries as well as spice notes in the end. Sweet notes from the oak gives a balance and rounded flavour.

Cranswick Estate Shiraz, South Australia

£27.50

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

Chateau Lacoste-Chatain, Montagne-St. Emilion, Bordeaux, France

£32.95

A refined Bordeaux from St. Emilion. Lovely weight and style.

PROSECCO (ITALY) Glass

£5.95

PROSECCO (ITALY)

£25.95

CHAMPAGNE: LAURENT PERRIER

£49.95

Deliciously fresh and elegant, perfect for celebration.

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