

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

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 and humussauce and salad

Falafel (V)

A mixture of ground chickpeas, broad beans and vegetable seasoned with spices served with humus, cacik and 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.

Sea Bass

Grilled whole sea bass served with stir-fried vegetables.

King Prawns

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

Kalamari

Deep fried battered squid rings served with salad and tartar sauce.

Gallipoli

DESSERT

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 (2scoops)

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.

SUTLAC

Home-Made traditional Turkish Rice pudding sprinkled with ground cinnamon. Home-made traditional Turkish semolina dessert with pine karnels, cinnamon and vanilla ice cream.

FUNKY PIE

A biscuit cup filled with vanilla ice cream and topped with a rich toffee sauce and chopped caramelised hazelnuts and almonds.

HOT DRINKS

(NOT INCLUDING TO IN THE PARTY MENU)

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		

LIQUER COFFEES

(NOT INCLUDING TO IN THE PARTY MENU)

FRENCH COFFEE: £5.95

Americano coffee with shot of brandy and topped with cream

IRISH COFFEE: £5.95

Americano coffee with shot of whisky and topped with cream

CALYPSO COFFEE: £5.95

Americano coffee with shot of Tia Maria and topped with cream

AMARETTO COFFEE: £5.95

Americano coffee with shot of amaretto and topped with cream