

# XMAS PARTY MENU

## 2 COURSE FEAST

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

### TRADITIONAL DISHES

#### Beyti Kebab (G) (D)

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

#### Kanat (G)

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

#### Kofte (G)

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

#### Chicken Gallipoli (G)

Marinated grilled chicken breast, cooked over charcoal served with rice and salad

#### Tavuk Shish (G)

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

#### Harem Kebab G D Ce

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

#### Upper Street Special (G)

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

#### Yogurtlu Kebab (G) (D)

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

#### Ali Nazik D (Se)

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

#### Lamb Shish\* (G)

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

#### Iskender\* G D Ce

A special preparation of tender lamb, laid on pitta, creamy yoghurt and secret recipe sauce final touch of butter

#### Gallipoli Special Grill\* (G)

Marinated lamb, chicken, kofte, lamb chop and chicken wing cooked over charcoal served with rice and salad

\* Surcharge £2.00

### TAGINES & COUSCOUS DISHES

#### Tagine Lamb or Chicken Dried Fruits & Almonds N Ce Se Sd

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

#### Tagine Lamb or Chicken with Carrots, Green Olives and Lemon

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

### SEAFOOD & VEGETARIAN DISHES

#### Imam Bayildi VG

Aubergine delicately fried and stuffed with mixture of onion, garden peas, mushroom, garlic, bell peppers, carrot, sweet corn, chickpeas and courgette served with rice and salad

#### Patlican Kizartma (D) Ce

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

#### Borek G D

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

#### Falafel (D) Se Ce

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

#### Vegetarian Mousakka D G Ce

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

#### Salmon F G S

Slowly grilled salmon served with stir-fired vegetables salad

#### Sea Bass F G S

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

#### King Prawns C G S

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

#### Calamari Mo

Fried squid served with salad and tartar sauce

### DESSERT SELECTION \* Surcharge £2.00

Traditional Kazandibi with Baklava and Gallipoli Delight

### ALLERGENS

Due to kitchen uses shared equipment for all forms of cereals, sesame seeds and nuts, we cannot guarantee that any of our food or drinks completely free of any allergens.

Please speak to a member of staff about allergens and intolerances before you make your selection of food and drink.

**N:** Contain Nuts, **V:** Vegetarian, **VG:** Vegan **Ce:** Celery, **G:** Gluten, **C:** Crustaceans, **E:** Egg, **F:** Fish, **L:** Lupin **D:** Dairy  
**Mo:** Molluscs **Mu-**Mustard, **P-**Peanuts, **Se-**Sesame Seeds, **S-**Soya, **Sd-**Shulphur Dioxide, ( ) –Can be removed  
{Please advise a member of staff if you have any particular dietary requirements}

A discretionary 12.5% service charge will be added to your bill. \* Service Charge is Shared by All the Staff!