


GALLIPOLI

We recommend 5 to 6 meze tapas to share between two people

Vegetarian

GRILLED BREAD G, Se	1
A basket of Turkish bread	
EZINE WHITE CHEESE D	6.95
%100 cow milk and ripened 270 days full fat white cheese. Served with rocket garnish	
OLIVES [G], Sd VG	4.50
Served with a Turkish bread	
HUMMUS [G], Se, VG	5.95
Chickpeas blended with tahini, olive oil, lemon juice and garlic. Served with crispy chickpeas and a Turkish bread	
CACIK [G], D	5.95
Yoghurt with chopped cucumber, mint, and garlic. Served with a Turkish bread	
ACILI EZME VG 	5.95
Finely chopped tomato, onion, red and green pepper, parsley, garlic, red chilli flakes with olive oil and pomegranate dressing.	
POTATO SALAD VG	5.95
Potato salad mixed with chilli flakes, dill, parsley, onion, olive oil and lemon	
DOLMA D VG	6.95
Vine leaves stuffed with rice, onion and herbs served with touch of yoghurt	
ZEYTINYAGLI BAKLA [D] [VG]	6.95
Broad beans cooked with olive oil, dill, coriander, and parsley served with yoghurt	
ATOM D 	6.95
Creamy yoghurt with dried birds eye chilli and garlic.	
SALAD WITH CHEESE [D], Sd [VG]	6.95
Diced mixed salad with feta cheese and olives	
KISIR (Lebanese Style) G, VG	6.95
Crushed wheat mixed with onion, peppers, tomato paste, herbs, lemon, and olive oil	
AUBERGINE AND RED PEPPER VG	6.95
Roasted aubergine and pepper with garlic and parsley, served with drizzle of olive oil and lemon juice. Served cold	
BABA GANOUSH [G], D, Se	6.95
Smoked aubergine puree, with tahini, garlic, yoghurt and lemon juice. Drizzle with olive oil and dried olive, served with a Turkish bread	
FALAFEL Se, Ce, VG	6.95
Ground chickpeas, broad beans and vegetables seasoned with spiced and served with hummus	
PEYNIRLI BOREK G, D	6.95
Filo pastry filled with feta cheese, parsley, dill, and spring onion	
HALLOUMI D	6.95
Grilled halloumi cheese with rocket garnish	
PATLICAN KIZARTMA [D] [VG]	6.95
Fried aubergine, courgette and peppers in yogurt with tomato sauce	

Meat & Fish

KANAT	6.95
Grilled marinated chicken wings served with salad garnish	
KIYMALI BOREK G, D	7.95
Ottoman style spring roll, filled with minced lamb and mixed spiced	
HUMMUS KAVURMA [G], Se	6.95
Minced lamb served on hummus. Served with Turkish bread	
SUCUK IZGARA [G]	6.95
Grilled Turkish spicy sausages served with slice of bread and balsamic drizzle	
MITITE KOFTE	7.95
Grilled minced lamb kofte served with salad garnish	
LAMB LIVER	8.95
Finely diced lamb liver, seasoned and shallow fried served with salad garnish	
SULTAN CHICKEN [D, G]	7.95
Grilled marinated chicken on skewers served with wafer potato slices and cacik sauce	
SULTAN LAMB [D, G]	8.95
Grilled marinated lamb shoulder on skewers served wafer potato slices and cacik sauce	
BUTTERFLY KING PRAWN G, C	6.95
Deep fried breaded king prawns. Served with rocket and sweet chilli sauce	
CALAMARI Mo D [E]	7.15
Deep fried squid served with aioli sauce	
MEDITERRANEAN KING PRAWN C	7.95
Charcoal grilled marinated king prawns served with salad garnish	
WHITEBAIT G, F [E]	6.95
Deep fried and served with aioli sauce	

Gallipoli Meze V, D, G, Ce, Se 14.95

Can be vegan upon request

Mixed platter of Hummus, Kisir, Bakla, Cacik, Potato Salad, Red Pepper & Aubergine, Borek and Falafel. Served with Turkish bread

Add an extra Falafel & Borek for an additional £2.50

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 drink is 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:** Sulphur Dioxide, **[]:** Can be removed

We also serve 25ml measures on all spirits and 125ml measures on wines

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GALLIPOLI

COCKTAILS

APEROL SPRITZ	Glass 11 / Jug 34
Aperol, Prosecco, Soda, Orange	
RED WINE SANGRIA	Glass 11 / Jug 34
SPICY CUCUMBER MARGARITA	13
Tequila, Cucumber, Cointreau, Lime, Agave, House Infused Spicy Tincture	
LYCHEE'S SECRET	12
Vodka, Fresh Ginger, Lychee, Lime	
NEGRONI	11
Gin, Martini Fiero, Campari, Orange	
PORN STAR MARTINI	12
Vanilla Vodka, Passoa, Passion fruit, Lime, Pineapple	
FROZEN DAIQUIRI	12
<i>Strawberry or Raspberry or Mango</i>	
White Rum, Liqueur, Fresh Lime, Fruit of choice	
DARK N STORM	12
Rum, Ginger, Lime, Angostura Bitters	
ESPRESSO MARTINI	12
Vodka, Tia Maria, Espresso	
1923	12
Raki, Mint, Fresh Lemon, Green Apple	
UNRUSH	12
Raki, Fresh Melon, Pineapple Juice	

BEERS

Camden Hells Draught <i>Lager</i>	4/7
Efes Pilsner <i>Draught</i>	3.8/6.5
Brewdog IPA <i>33cl Bottle</i>	5
Inch's Medium Apple Cider <i>50cl Bottle</i>	6
Efes Pilsner <i>33cl Bottle</i>	4.5
Corona Alcohol-Free <i>33cl Bottle</i>	4

MOCKTAILS

8

DENNIS THE MENACE
Passion Fruit Puree, Strawberry Puree, Lychee Juice, Fresh Lime
MANGO SUNSHINE
Mango Puree, Fresh Lime, Peach, Lychee
ELDERFLOWER PRESSE
Elderflower Cordial, Lime, Soda

SOFT DRINKS

WATER <i>75cl</i>	3.1
<i>Still, Sparkling</i>	
AYRAN	2.95
<i>Traditional Turkish yogurt drink</i>	
COCA COLA	3.5
<i>Original, Diet, Zero, 7up</i>	
SAN PELLEGRINO	3.5
<i>Limonata, Aranciata</i>	
RUBICAN SPARKLING MANGO	3.5
SALGAM	<i>Glass/Jug</i> 3.5/6
<i>Spicy Turnip Juice</i>	
FRESH JUICE – <u>Until 5pm</u>	5
<i>Orange, Apple, Carrot <u>Mix it with additional £1</u></i>	

SHOTS

6

Sambuca
Olmecca Silver Tequila
Tequila Rose
Coffee Tequila
Baby Guinness
Skittle Bomb
Jager Bomb

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Meat

CHICKEN GUYEC [Ce, D] 18.95	Slow cooked chicken and vegetable stew. Served with rice
KANAT [G, D, Ce] 18.95	Grilled marinated chicken wings served with rice and salad
LAMB GUYEC [Ce, D] 22.50	Slow cooked lamb and vegetable stew. Served with rice
KOFTE [G, D, Ce] 22.50	Grilled minced lamb served with rice and salad
BEYTI KEBAP [G, D, Ce] 22.50	Grilled minced lamb, wrapped in tortilla bread and served with rice, yoghurt, and tomato sauce
CHICKEN GALLIPOLI [G, Ce] D 18.95	Grilled chicken breast marinated, served with rice and salad.
ALI NAZIK D [Se] 23.00	Grilled lamb cubes bed of smoked aubergine puree with tomato sauce and served with salad
TAVUK SHISH [G, D, Ce] 18.95	Grilled marinated chicken on skewers, served with rice and salad
ÇÖP SHISH [G, D, Ce] 23.00	Small cubes of lamb on mini skewer served with rice and salad.
HAREM [G, D] 19.95	Grilled marinated chicken breast on bed of bread, served with yoghurt and tomato sauce
120 UPPER STREET SPECIAL [G, D, Ce] 23.50	Grilled chicken skewer, lamb skewer and kofte, served with rice and salad
LAMB SHISH [G, D, Ce] 26.50	Premium cut middle neck lamb marinated for 48 hours and grilled on skewer, served with rice and salad
ISKENDER [G, D] 26.50	Grilled small cubes of lamb on bed of bread, served with yoghurt and tomato sauce
GALLIPOLI ISKENDER [G, D] 23.50	Grilled chicken, lamb and kofte, served on bed of bread with yoghurt and tomato sauce
GALLIPOLI SPECIAL GRILL [G, D, Ce] 27.95	Grilled marinated lamb, chicken, kofte, lamb chop and chicken wings, served with rice and salad

Fish

KING PRAWN C, [S, G, Mo] 20.95	Grilled marinated king prawns, served with stir-fried vegetables and mixed salad
WHOLE SEABREAM F, [S, G, Mo] 23.00	Grilled whole seabream with stir-fried vegetables and mixed salad
CALAMARI Mo, D [E] 20.95	Deep fried squid served with aioli sauce and mixed salad
SALMON F, [S, G, Mo] 23.00	Grilled salmon fillet served with stir-fried vegetables and mixed salad
WHOLE SEA BASS F, [G, S, Mo] 23.00	Grilled whole sea bass with stir-fried vegetables and mixed salad

Vegetarian

BOREK G, D, [Se, Sd] 18.95	Fried filo pastry filled with feta cheese, parsley, dill and spring onion. Served with cacik, hummus and salad
PATLICAN KIZARTMA [D, Ce] [VG] 18.95	Fried aubergine, courgette and pepper with yoghurt and tomato sauce, served with rice and salad
IMAM BAYILDI [Ce, D] [VG] 19.95	Aubergine fried and stuffed with mixed vegetables, served with rice and salad
FALAFEL Se, Ce, [D, G, Sd] [VG] 18.95	Falafel served with mix olives, hummus, cacik, salad and a pitta bread
MOUSSAKKA D, G, Ce 19.95	Fried potatoes, aubergines and vegetables topped with cheddar cheese, bechamel and tomato sauce, served with salad

Side Orders

Sweet Potato Fries VG 6.00
Potato Waffle Fries G, VG 5.50
Chips VG 4.95
Rice D, C, V 3.95
Stir-Fired Vegetables G, S, Mo, VG 5.50
Yoghurt D, V 3.95
Mix Salad Sd, VG 3.95

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SPIRITS 50ml, mixers are on us

GIN

Gordon's	11
Gordon's Pink	11
Tanqueray Sevilla	12
Edinburgh Elderflower	12
Edinburgh Raspberry	12
Edinburgh Rhubarb & Ginger	12
Hendrick's	13
Monkey 47	14

VODKA

Absolut Vodka	11
Absolut Vanilla	11
Grey Goose	13

RUM

Malibu Coconut	11
Havana Club 3 Anos	11
Captain Morgan's Spiced	11
Captain Morgan's Dark	11
Diplomatico	12

WHISKY

Jack Daniels	11
Jameson	11
Makers Mark	11
Monkey Shoulder	12
Bulleit Bourbon	12
Woodford Reserve Rye	12
Balvenie 12 Single Malt	14

BRANDY

Courvoisier	12
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AMARETTO

Disaronno	11
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RAKI

50ml/20cl/35cl/70cl

Yeni Raki	7.5 / 25 / 38 / 68
<i>Made from carefully selected Anatolian grapes and Aniseeds</i>	
Yeni Raki Yeni Seri	8.5 / - / 40 / 75
<i>Increased mastery and specificity since 1937</i>	
Efe Gobek	9 / - / 50 / 90
<i>Distilled five times in copper alembics.</i>	
Tekirdag Gold	9 / 30 / 50 / 90
<i>Two times distilled in matured oak barrels and copper stills</i>	
Efe Gold	9 / - / 40 / -
<i>Distilled in copper alembics and matured in oak barrels. No added sugar</i>	
Efe Sari Zeybek Fresh Grape	- / - / 85
<i>Distilled in traditional copper apparatus and is aged in oak barrels.</i>	
Efe Sari Zeybek Original	- / - / 85
<i>%100 Fresh Grapes. Distilled twice in copper alembics.</i>	
Kulup Raki	- / - / 90
<i>Two times distilled in copper stills. 50 % Volume</i>	
Tekirdag Gobek	- / 55 / 95
<i>The most vibrant Anatolian fresh grapes distilled in copper pots.</i>	
Yeni Raki Ala	- / - / 95
<i>Distilled in copper alembics, matured in oak barrels, culmination in a unique and distinctive flavour.</i>	
Yeni Raki Uzun Demleme	- / - / 95
<i>Distilled five times in copper alembics.</i>	
Beylerbeyi Gobek	- / 60 / 100
<i>Triple distilled using Aniseed and virgin suma only.</i>	
Prototip Raki	- / - / 100
<i>Triple distilled in copper alembic and rest in oak and steel alembics.</i>	
Tekirdag No.10	- / - / 110
<i>Triple distilled in the historic hand-crafted award-winning copper alembic No10</i>	
Giz	- / - / 175
<i>Triple distilled 100 % raisin raki matured in oak barrels. 68% Volume</i>	

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FULL MEZE

D, G, Ce, Se, Sd
(Min Order 2 People)
£21.00 per person

Humus, Olives, Kisir, Bakla, Cacik, Potato Salad, Borek, Falafel, Dolma,
Chicken Guvec, Lamb Guvec, Mitite Kofte

Can be vegetarian upon request

CHEF DELIGHT

D, G, Ce, Se, Sd, Mo, C, [Mu, E]
(Min Order 2 People)
£29.50 per person

Baba Ganoush, Humus, Kisir, Bakla, Cacik, Dolma, Borek, Falafel,
Calamar, Butterfly King Prawn, Sultan Chicken, Sultan Lamb , Mitite Kofte and Chicken Wing

RAKI MENU

D, G, Ce, Se, Sd, Mo, [E, Mu]
(Min Order 2 People)
£75 Per person

COLDS; Ezine, Kavun, Atom, Acili Ezme, Cacik, Hummus and Zeytinyagli Bakla

HOTS; Lambs Liver & Calamari

GRILL; Adana Kebab, Cop Shish and Tavuk Shish

DRINKS TO SHARE between 2 people

35cl Yeni Raki / Yeni Seri or

A bottle of Wine or

Three Pints of Efes Beer per person

Complimentary Turkish tea

SET MENU

(Min Order 2 People)
£40.00 Per person

Vegetarian set meze selection: Including 5 cold 2 hot dishes to share and
a main course per person

Please ask your server for our set menu

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SPARKLING WINES

125 ml / Bottle

Joseph Perrier 'Cuvée Royale' Brut France **VG** 70
Classic Champagne House founded I 1824
Dea Del Mare Extra Dry, Prosecco Italy **VG** 10/34
Very refreshing, crispy and fruity

WHITE WINES

175ml / Bottle

Les Ottomans Turkiye 7.5/25
Dry, crispy and clean on the palate with decent fruit flavours.
Parajes Chardonnay, Garnacha Blanca Spain 7.8/27
Rounded, fruity Chardonnay blend from Aragon
Saporito Garganega Chardonnay Italy 8/28
Bright fruits on the nose, many tropical influences on the palate with a dash of Mediterranean sunshine.
Hutton Ridge Chenin Blanc South Africa 8.5/29
Zesty, zingy refreshing which fruity and just off-dry
Indesio Pinot Grigio Italy **VG** 9/32
Dry, with spicy pear aromas and a light, clean
Cankaya Narince Turkiye 9/32
Elegant, structured and harmonious.
La Rodetta Verdejo Spain 9.25/34
Bright acidity taste with craps and lively on the palate
Stoneburn Sauvignon Blanc New Zealand **VG** 10/36
Mouth-watering crispy fruity Marlborough Sauvignon with a bone-dry finish
Trajarinho Vinho Verde Portugal 36
Dry with crisp Lemon citrus flavour with a light youthful spritz.
Les Muriers Picpoul De Pinet France 38
Bone dry with elegant stone fruit flavours. Perfect with seafood.
Petit Chablis France 48
Clean, crisp, classic style. Bone dry with rounded orchard fruit.

ROSE WINES

175ml / Bottle

Les Betes Rousses Rose France 7.5/25
Dry, fruity, full of ripe summer berries flavour.
Indesio Pinot Grigio Rose Italy **VG** 9/32
Light, refreshing, just off-dry and pale.
Bestue Garnacha Rose Spain **VG** 10/35
Medium body , Vibrant and fresh finish with strawberry and raspberry aromas.

RED WINE

175ml / Bottle

Altavilla Montepulciano D'Abruzzo Italy 7.5/25
Dry, medium bodied and smooth. Blackberry, black cherry and a hint of vanilla flavours.
Les Ottomans Turkiye 7.7/26
Fruity taste from local varieties from Turkiye.
Parajes de Paniza Tempranillo Spain 7.8/27
Fuller bodied with dark fruit flavours and generous style.
Chiringuito Cove Merlot Italy 8/29
Bright, fruity, full of plums and dark rounded fruit flavours.
Vigneti del Sole Sangiovese Italy 8/30
Medium bodied fresh Sangiovese packed with ripe black cherry flavours.
Marques De Reinoso Rioja Spain 9/32
Warm rounded, smooth Rioja made from Tempranillo with touch of oak spice.
Yakut Okuz Gozu Turkiye 9/32
Ruby red in appearance with definitive cherry and strawberry aromas on the nose. Velvety finish
Bestue Garnacha Spain 9.25/33
Expressive and creamy on the palate. Ideal pairing with red meats, grill meats.
Puente La Carolina, Crianza 2020 Spain 34
Cherry pit flavor. Dried fruits, prunes, chocolate and tobacco aroma.
Grenache Noir-Mourverde South Africa **VG** 34
New world elegance, medium bodied with nice balanced fruit.
Saporito Merlot Raboso Italy 35
Attractive aromas of blueberries, cherries and blackberries. Fruity and generous in flavor.
Les Muriers Pinot Noir France 36
Easy drinking ripe dark cherry flavours, very smooth and fruity.
Reserva Malbec Argentina 38
Fullbodied from the foothills of the Andes with a velvety finish Superb with our chargrilled meats.
Chateauneuf Du Pape France 62
High quality, full bodied yet elegant red. Full of oak spice and concentrated dark fruit flavours.

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