

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) (Ce)

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

Kanat (G) (Ce)

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

Kofte (G) (Ce)

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

Chicken Gallipoli (G) (Ce)

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

Tavuk Shish (G) (Ce)

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) (Ce)

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

Yogurtlu Kebab (G) D Ce

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) (Ce)

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) (Ce)

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

* Surcharge £2.00

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

SEAFOOD DISHES

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

Whole Seabream F D

Grilled whole sea bream gently touched with garlic butter, served with mix salad

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

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-**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!

MULLED WINE

7.50

PROSECCO

Bottle

Dea Del Mare Extra Dry, Prosecco, Italy

28.25

Glass: 6.50 (125ml)

Delightful, light fresh fruity fizz.

WHITE WINE

Bottle

Pamukkale Senfoni White, Turkey

18.95

Glass: 4.80 (175ml)

Dry, crispy and clean on the palate with decent fruit flavours. Best served with vegan food, salads & fishes.

Klippenkop Chenin Blanc, South Africa

19.95

Glass: 5.10 (175ml)

Easy drinking, fruity Chenin Blanc with plenty of zingy fruit and mouthwatering freshness.

Dea del Mare Pinot Grigio, Sicily, Italy, VG

20.95

Glass: 5.30 (175ml)

Light, refreshing, fruity Pinot Grigio from Sicily, where the warm climate gives added ripeness and flavour.

Cankaya, Turkey

21.95

Glass: 5.65 (175ml)

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

Quebradas Unoaked Chardonnay, Chile

22.95

Glass: 5.95 (175ml)

Clean, ripe Chardonnay with a lovely citrus edge. Ideal with our chicken and seafood dishes.

De Chansac Sauvignon Blanc, France

23.95

Glass: 6.10 (175ml)

Beautiful, crisp, fruity Sauvignon from Gascony in South West France made in the New World style.

ROSE WINE

Bottle

Pamukkale Senfoni Rose, Turkey

20.95

Glass: 5.30 (175ml)

Dry, fruity rose with rich, fruity flavours. Best served with spicy & grilled meat.

RED WINE

Bottle

Pamukkale Senfoni Red, Turkey

18.95

Glass: 4.80 (175ml)

Fruity taste from local varieties from Okuzgozu. Best served with beef mab and kebab.

Montepulciano d'Abruzzo, Italy

19.95

Glass: 5.10 (175ml)

The bouquet and plate are both rich in blackberry flavours, with hint of spices.

Rioja, Marques de Reinos, Spain

20.95

Glass: 5.30 (175ml)

Mellow rounded youthful Rioja with hint of oak spice. Perfect with all our lamb and chargrilled meats.

Yakut, Turkey

21.95

Glass: 5.65 (175ml)

Ruby red in appearance with definitive cherry and strawberry aromas on the nose. Velvety finish.

Quebradas Merlot, Chile

22.95

Glass: 5.95 (175ml)

Easy drinking Merlot full of plummy aromas with hints of blackcurrant and a rounded smooth flavour.

Valdevina Malbec, Argentina

23.95

Glass: 6.10 (175ml)

Warm, juicy and filled with generous smooth flavours. Ideal with our chargrilled meats.

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