

GALLIPOLI

Lunch

TWO COURSES £25.00 pp
THREE COURSES £30.00 PP

Christmas Menu

Dinner

TWO COURSES £35.00 PP
THREE COURSES £40.00 PP

To Start

Hummus, Cacik, Kisir, Bakla, Potato Salad, Borek & Falafel

Main Courses

MEAT

BEYTI KEBAP [G, D, Ce]

Grilled minced lamb on skewers, wrapped in tortilla bread and served with rice, yoghurt and tomato sauce

KANAT [G, D, Ce]

Marinated chicken wings grilled over charcoal and served with rice and salad

KOFTE [G, D, Ce]

Grilled minced lamb served with rice and salad

CHICKEN GALLIPOLI [G, Ce] D

Grilled chicken breast marinated, served with rice and salad.

TAVUK SHISH [G, D, CE]

Grilled marinated chicken on skewers, served with rice and salad

HAREM [G, D]

Grilled chicken breast on bread, served with yoghurt and tomato sauce

ÇÖP SHISH [G, D, Ce]

Small cubes of lamb on mini skewer served with rice and salad.

120 UPPER STREET SPECIAL [G, D, Ce]

Grilled chicken skewer, lamb skewer and kofte, served with rice and salad

ALI NAZIK D [Se]

Grilled lamb cubes bed of smoked aubergine and pepper puree with tomato sauce and served with salad

LAMB SHISH* [G, D, Ce]

Premium cut middle neck lamb marinated for 48 hours and grilled on skewer, served with rice and salad

GALLIPOLI ISKENDER [G, D]

Grilled chicken, lamb and kofte, served on bed of bread with yoghurt and tomato sauce

*Surcharge £2.50

VEGETABLE

BOREK G, D, [Se]

Fried filo pastry filled with feta cheese, parsley, dill and spring onion. Served with cacik sauce and salad

PATLICAN KIZARTMA [D, Ce], [VG]

Fried aubergine, courgette and pepper with yoghurt and tomato sauce, served with rice and salad

IMAM BAYILDI [Ce, D], [VG]

Aubergine fried and stuffed with mixed vegetables, served with rice and salad

FALAFEL Se, Ce, [D], [VG]

Ground chickpeas, broad beans and vegetables seasoned with spiced and served with hummus, cacik and salad

MOUSSAKKA D, G, Ce

Fried potatoes and vegetables topped with cheddar cheese, bechamel and tomato sauce, served with salad

SEAFOOD

KING PRAWN C, [S, G, Mo]

Grilled marinated king prawns, served with stir-fried vegetables and mixed salad

WHOLE SEABREAM F, [G, S, Mo]

Grilled whole seabream with stir-fried vegetables and mixed salad

CALAMARI Mo, [E, Mu]

Deep fried calamari served with tartar sauce and mixed salad

SALMON F, [G, S, Mo]

Grilled salmon fillet served with stir-fried vegetables and mixed salad

WHOLE SEA BASS F, [G, S, Mo]

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

DESSERT PLATTER

Baklava and Kazandibi

ALLERGENS:

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
Some dishes can be made vegan upon request – please ask a member of staff

Please advise a member of staff before ordering if you have any dietary requirements. A discretionary 12.5% service charge will be added to your bill to be shared between all staff. Service charge is not optional for group of 10 people or more.

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



MULLED WINE 9

SPARKLING WINE 125 ml /Bottle

Joseph Perrier 'Cuvée Royale' Brut ^{France} VG 70

Classic Champagne House founded 1824

Dea Del Mare Extra Dry, Prosecco Italy VG 10/34
Refreshing, crispy and fruity.

WHITE WINES

House White 175ml / Bottle 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

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 fruity style

Cankaya Narince Turkey 9/32
Elegant, structured, and harmonious.

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, crispy, classic style. Bone dry with rounded orchard fruit.

COCKTAILS

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, Ginger, Lychee, Lime

APEROL SPRITZ Glass 11 / Jug 34
Aperol, Prosecco, Soda, Orange

ESPRESSO MARTINI 12
Vodka, Tia Maria, Fresh Espresso

NEGRONI 11
Gin, Martini Rosso, Campari, Orange

PORN STAR MARTINI 12
Vanilla Vodka, Passoa, Passion fruit, Lime, Pineapple

DARK N STORMY 12
Rum, Ginger, Lime, Angostura Bitters

FROZEN DAIQUIRI 12
Strawberry, Raspberry, or Mango
White Rum, Liqueur, Fresh Lime, Fruit of choice

BLOODY MARY 11
Vodka, Tomato, Lemon, Worcester Sauce, Tabasco

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.

RED WINES 175ml / Bottle

House Red 7.5/25

Fruity taste from local varieties from Turkey.

Parajes de Paniza Cabernet-Tempranillo, ^{Spain} 7.8/27
Fuller bodied with dark fruit flavours and generous style.

Chiringuito Cove Merlot ^{Chile} 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 Reinosa Rioja Spain 9/32

Warm rounded, smooth Rioja made from Tempranillo with touch of oak spice.

Yakut, Okuz Gozu Turkey 9/32
Ruby red in appearance with definitive cherry and strawberry aromas on the nose. Velvety finish

Grenache Noir-Mourverde South Africa VG 34
New world elegance, medium bodied with nice balanced fruit.

Les Muriers Pinot Noir France 36
Easy drinking ripe dark cherry flavours, very smooth and fruity.

Reserva Malbec Argentina 38
Full-bodied 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.

BEERS

Efes Pilsner *Draught* 3.8/6.5

Camden Hells *Draught* 4/7

Apple Cider *33cl* 4

Efes Pilsner *33cl Bottle* 4.5

Brewdog IPA *33cl Bottle* 5

Stella Alcohol-Free 33cl Bottle 4

6

SHOTS £4.50 each if ordered 10+

Tequila

Tequila Rose

Coffee Tequila

Sambuca

Baby Guinness

Skittle Bomb

Jager Bomb

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

