

GALLIPOLI

Christmas Menu

LUNCH

TWOCOURSESE£30.00 PP

To Start

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

DINNER

TWOCOURSESE£40.00 PP

MEAT

BEYTI KEBAP [G, D, Ce]

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

KANAT [G, D, Ce]

Marinated chicken wings grilled over charcoal. 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. 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

Main Courses

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, [D], [VG]

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

MOUSSAKKA D, G

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

SEAFOOD

KING PRAWN C

Grilled marinated king prawns. Served with baby potatoes and mixed salad

WHOLE SEA BREAM F

Grilled whole Sea Bream. Served with baby potatoes and mixed salad

CALAMARI Mo, D

Deep fried calamari. Served with tartar sauce and mixed salad

SALMON F

Grilled salmon fillet. Served with baby potatoes and mixed salad

WHOLE SEA BASS F

Grilled whole Sea Bass. Served with baby potatoes and mixed salad

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.

GALLIPOLI

MULLED WINE

10

SPARKLING WINE

125 ml /Bottle

Joseph Perrier 'Cuvée Royale' Brut France VG
Classic Champagne House founded 1824

70

DeaDelMareExtraDry,Prosecco Italy VG

11/35

Refreshing, crispy and fruity.

WHITE WINES

175ml / Bottle

House White Turkey

8.5/26

Dry, crispy, and clean on the palate with decent fruit flavours.

Saporito Garganega Chardonnay Italy

9/29

Rounded, fruity Chardonnay blend from Aragon

Hutton Ridge, Chenin Blanc South Africa

9.5/30

Zesty, zingy refreshing which fruity and just off dry

Indesio Pinot Grigio Italy VG

10/33

Dry, with spicy pear aromas and a light, clean fruity style

Cankaya Narince Turkey

10/33

Elegant, structured, and harmonious.

Stoneburn Sauvignon Blanc New Zealand VG

11/37

Mouth-watering crispy fruity Marlborough Sauvignon
with a bone-dry finish

Trajarinho Vinho Verde Portugal

37

Dry with crisp Lemon citrus flavour with a light youthful spritz

Les Muriers Picpoul De Pinet France

39

Bone dry with elegant stone fruit flavours. Perfect with seafood

Petit Chablis France

49

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

COCKTAILS

RED WINESANGRIA

Glass 11 / Jug 34

SPICY CUCUMBERMARGARITA

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,TiaMaria,FreshEspresso

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,FreshLime,Fruit ofchoice

BLOODY MARY

11

Vodka, Tomato, Lemon, Worcester Sauce, Tabasco

ROSE WINES

175ml / Bottle

LesBetesRousses Rose France

8.5/26

Dry, fruity, full of ripe summer berries flavour.

Indesio Pinot Grigio Rose Italy VG

10/33

Light, refreshing, just off dry and pale.

Bestue Garnacha Rose Spain

11/36

Medium body, vibrant and fresh finish with strawberry
and raspberry aromas.

175ml / Bottle

RED WINES

House Red Turkey

8.5/26

Fruity taste from local varieties from Turkiye.

Parajes de Paniza Cabernet-Tempranillo Spain

8.8/28

Fuller bodied with dark fruit flavours and generous style.

Vigneti del Sole Sangiovese Italy

9/31

Medium bodied fresh Sangiovese packed with ripe
black cherry flavours.

Marques De Reinosa Rioja Spain

10/33

Warm rounded,smoothRiojamade from Tempranillo with
touch of oak spice.

Yakut Okuz Gozu Turkey

10/33

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

Bestue Garnacha Spain

10.5/34

Expressive & creamy on the palate. Ideal pairing with read
meats and grilled meat

PuenteLaCarolina Spain

35

Cherry pit flavour. Dried fruits, prunes, chocolate and
tabacco fruit.

Grenache Noir-Mourverde Spain

35

New world elegance, medium bodied with nice balanced fruit.

Saporito Merlot Noir Italy

36

Attractive aromas of blueberries, cherries and blackberries.
Fruity and generous in flavour

Les Muriers Pinot Noir France

39

Easy drinking ripe dark cherry flavours, very smooth and
fruity.

Reserva Malbec Argentina

37

Fullbodied from the foothills of the Andes with a velvety
finish superb with our chargrilled meats.

Chateaneuf Du Pape France

63

High quality, full bodied yet elegant red. Full oak spicedand
concentrated dark fruit flavours

BEERS

Efes Pilsner Draught

3.8/6.5

Brewdog IPA 33cl

5

Inch's Cider 33cl

6

Mahou Madrid 33cl

4.5

Alcohol-Free Bottle / Can 33cl

4

SHOTS

6

Sambuca

Tequila - Silver / Gold, Rose & Coffee

Baby Guinness

We also serve 25ml measures on all sprites and 125ml / 250ml on most wines.