

GALLIPOLI

SET MENU

2 COURSES FEAST £40 PP

To Start

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

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

CHICKEN GUYEC [D,Ce]

Slow cooked chicken and vegetable stew. Served with rice

KOFTE [G, D, Ce]

Grilled minced lamb served with rice and salad

CHICKEN GALLIPOLI [G, Ce] D

Grilled chicken breast marinated with double cream, 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

LAMB GUYEC [D,Ce]

Slow cooked lamb and vegetable stew. Served with rice

ÇÖP SHISH [G, D, Ce]

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

ALINAZIK D [Se]

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

ISKENDER G, D

Tender lamb on bread with yoghurt and tomato sauce

UPPER STREET SPECIAL [G, D, Ce]

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

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
SOME DISHES CAaNd B sEa IVaEdGAN UPON REQUEST

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

FISH

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

Drinks offer

First glass of house wine or prosecco with only £4.95

Fizz Celebration £90

3 bottles X 750ml each

Dea Del Mare Extra Dry Italy VG
Very refreshing, crisp, and fruity.

Wine Celebration £69

Choose your combination of any 3 bottles X 750ml each

Paraje Chardonnay-Garnacha Blanca, Spain
Rounded, fruity Chardonnay blend from Aragon

Paraje de Paniza Cabernet-Tempranillo, Spain

Fuller bodied with dark fruit flavours and generous style.

Beer Celebration £22

4 Pints Efes Pilsner

Award-winning globally recognised Efes Pilsner is perfect companion with our food

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

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 NOT OPTIONAL FOR GROUP OF 10 PEOPLE AND MORE

GALLIPOLI

SPARKLING WINES

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, crisp and fruity.	

WHITE WINE

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

COCKTAILS

Aperol Spritz	Glass 11 / Jug 34
Aperol, Prosecco, Soda, Orange	
Red Wine Sangria	Glass 11 / Jug 34
Aperol, Prosecco, Soda, Orange	
Spicy Cucumber Margarita	13
Tequila, Cucumber, Cointreau, Lime, Agave,	
House Infused Spicy Tincture	12
Lychee's Secret	11
Vodka, Fresh Ginger, Lychee, Lime	
Negroni	12
Gin, Martini Fiero, Campari, Orange	
Porn Star Martini	12
Vanilla Vodka, Passoa, Passion fruit, Lime, Pineapple	
Frozen Daiquiri	12
Strawberry or Raspberry or Mango White Rum, Liqueur, Fresh Lime, Fruit of choice	
Dark n Stormy	12
Rum, Ginger, Lime, Angostura Bitters	
Espresso Martini	12
Vodka, Tia Maria, Espresso	

ROSE WINES

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 WINE

Atavilla Montepulciano - Italy - Dry, medium bodied and smooth. Blackberry, black cherry and a hint of vanilla.	7.5/25
Les Ottomomans -Turkiye - Fruity taste from local varieties from Turkiye.	7.7/26
Paraje de Paniza Cabernet-Tempranillo - Spain - Fuller bodied with dark fruit flavours and generous style.	7.8/27
Chiringuito Cove Merlot - Chile - Bright, fruity, full of plums and dark rounded fruit flavours.	8/29
Vigneti del Sole Sangiovese - Italy - Medium bodied fresh Sangiovese packed with ripe black cherry flavours.	8/30
Marques De Reinosa Rioja - Spain - Warm rounded, smooth Rioja made from Tempranillo with touch of oak.	9/32
Yakut, Okuz Gozu - Turkiye - Ruby red in appearance with definitive cherry and strawberry aromas on the nose.	9/32
Bestue Garnacha - Spain - expressive & cream on the plate. Ideal paring with red and grilled meats	9.25/33
Puente Le Carolina Crianza - Spain - Cherry pit flavour. Dried fruits, prunes, chocolate and tabacco aroma.	34
Grenache Noir-Mourverde - South Africa VG - New world elegance, medium bodied with nice a balanced.	34
Saporito Merlot Raboso - Italy - Attractive aromas of blueberries, cherries and blackberries	35
Les Muriers Pinot Noir - France - Easy drinking ripe dark cherry flavours, very smooth and fruity.	36
Reserva Malbec - Argentina - Full-bodied from the foothills of the Andes with a velvety finish.	36
Chateaufneuf Du Pape, France	62
High quality, full bodied yet elegant red. Full of oak spice and concentrated dark fruit flavours.	

MOCKTAILS

Dennis The Manace Passion Fruit Puree, Strawberry Puree, Lychee Juice, Fresh Lime	8
Mango Sunshine	
Mango Puree, Fresh Lemon, Peach, Lychee	
Elderflower Presse	
Elderflower Cordial, Lime, Soda	

BEERS

Efes Pilsner Draught	3.8/6.5
Camden Hells Draught Lager	4/7
Brewdog IPA 33cl Bottle	5
Kopparberg Strawberry & Lime Cider 50cl Bottle	6
Inch's Medium Apple Cider 50cl Bottle	6
Efes Pilsner 33cl Bottle	4.5
Alcohol-Free 33cl Bottle	4

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