

GALLIPOLI

SET MENU

2 COURSES FEAST £35 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.

ALI NAZIK 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 and salad
SOME DISHES CAN BE ADAPTED 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	125 ml /Bottle	70
Classic Champagne House founded I 1824		
Dea Del Mare Extra Dry, Prosecco Italy VG	10/34	
Very refreshing, crisp and fruity.		

WHITE WINES

House White	175ml / Bottle	7.5/25
Dry, crispy and clean on the palate with decent fruit flavours.		
Paraje 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	
Mounthwatering 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.		

COCKTAILS

Aperol Spritz	Glass 12 / Jug 38
Aperol, Prosecco, Soda, Orange	
Red Wine Sangria	Glass 11 / Jug 38
Aperol, Prosecco, Soda, Orange	
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
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	175ml / Bottle	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

House Red, Turkey	175ml / Bottle	7.5/25
Fruity taste from local varieties from Turkey.		
Paraje 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 Reinoso 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.		

MOCKTAILS

Dennis The Manace	8
Passion Fruit Puree, Strawberry Puree, Lychee Juice, Fresh Lime	
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
Bomonti Unfiltered 50cl Bottle	6
Efes Pilsner 33cl Bottle	4.5
Stella Alcohol-Free 33cl Bottle	4

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.