


# GALLIPOLI

## SET MENU

### 2 COURSE FEAST £35 PP

Gallipoli Meze (5 Cold 2 Hot Vegetarian Mix Starters To Share)     G, D Ce, Se

Any Main Course from The Below List

**Add dessert or first house wine/prosecco with only £4.95**

#### TRADITIONAL DISHES

##### **BEYTI KEBAB (G D Ce)**

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

##### **KANAT (G D Ce)**

Grilled marinated Chicken Wings served with rice & salad

##### **KOFTE (G D Ce)**

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

##### **CHICKEN GALLIPOLI (G Ce D)**

Grilled chicken breast marinated with double cream, served with rice and salad.

##### **CHICKEN GUVVEC (Ce, D)**

Slow cooked chicken and vegetable stew. Served with rice

##### **TAVUK SHISH (G D Ce)**

Grilled marinated cubes of chicken on skewer served with rice and salad

##### **HAREM KEBAB (D G)**

Special preparation of chicken breast, laid on bread, creamy yoghurt and tomato sauce and touch of sizzling butter

##### **UPPER STREET SPECIAL (G D Ce)**

Grilled cubes of Chicken and Lamb on skewer and kofte served with rice and salad

##### **YOGURTLU KEBAB (G) D Ce**

Grilled lamb kofte, laid on bread, creamy yoghurt and tomato sauce served with grilled tomato and pepper

##### **LAMB GUVVEC (Ce D)**

Slow cooked lamb and vegetable stew. Served with rice

##### **ALI NAZIK (D Se)**

Grilled diced lamb cubes on the bed of smoked creamy aubergine garlic mixture served with salad

##### **LAMB SHISH \* (G D Ce)**

Grilled cubes of lamb on skewer, served with rice and salad

##### **ISKENDER \* (G D)**

A special preparation of tender lamb, laid on bread, creamy yoghurt and tomato sauce final touch of butter

##### **GALLIPOLI SPECIAL GRILL \* (G D Ce)**

Grilled marinated lamb, chicken, kofte, lamb chop and chicken wing served with rice and salad

\* Surcharge £2.00

#### VEGAN & VEGETARIAN DISHES

##### **IMAM BAYILDI (Ce D)**

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, courgette and peppers, creamy yoghurt and tomato sauce, served with rice and salad.

##### **BOREK G D (Se)**

Filo pastry filled with feta cheese, parsley, onion and dill served with hummus, cacik sauce and salad

##### **FALAFEL (D) Se Ce**

A mixture of ground chickpeas, broad beans and vegetable seasoned with spices served with humus and cacik sauce & salad

##### **VEGETERIAN MOUSSAKKA G D Ce**

Fried potatoes, carrots, aubergine, and courgettes topped with cheddar cheese, béchamel and tomato sauce served with salad.

#### SEA FOODS

##### **KING PRAWN (G S Mo) C**

Grilled marinated King Prawns served with salad and stir-fried vegetables.

##### **WHOLE SEABREAM F (G S Mo)**

Grilled whole Seabream served with stir fried vegetables and salad

##### **CALAMARI (SQUID) Mo (E Mu)**

Fried Squid served with mix salad and tartar sauce

##### **SALMON F (G S Mo)**

Slowly grilled salmon served with stir-fried vegetables and salad

##### **WHOLE SEA BASS F (G S Mo)**

Grilled whole Seabass served with stir fried vegetables and salad

#### DESSERTS

##### **BAKLAVA G, E, D, N**

A traditional Turkish dessert.  
Pastry filled with honey and nuts served warm.

##### **APPLE PIE G, D, E, S, (N)**

Served warm with an ice cream

##### **ICE CREAM D (N) (S) (2 scoops)**

Vanilla or Chocolate or Strawberry

#### **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

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

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 groups 10 people and over

# GALLIPOLI

## SPARKLING WINE

125 ml / Bottle	
Joseph Perrier 'Cuvée Royale' Brut <small>France</small> <b>VG</b>	70
Classic Champagne House founded 1824	
Dea Del Mare Extra Dry, Prosecco <small>Italy</small> <b>VG</b>	10/34
Very refreshing, crisp and fruity.	

## WHITE WINES

175ml / Bottle	
House White	7.5/25
Paraje Chardonnay-Garnacha Blanca, <small>Spain</small>	7.8/27
Rounded, fruity Chardonnay blend from Aragon	
Hutton Ridge, Chenin Blanc <small>South Africa</small>	8.5/29
Zesty, zingy refreshing which fruity and just off-dry	
Indesio Pinot Grigio <small>Italy</small> <b>VG</b>	9/32
Dry, with spicy pear aromas and a light, clean fruity style	
Cankaya Narince <small>Turkey</small>	9/32
Elegant, structured and harmonious.	
Stoneburn Sauvignon Blanc <small>New Zealand</small> <b>VG</b>	10/36
Mouthwatering crispy fruity Marlborough Sauvignon with a bone-dry finish	
Trajarinho Vinho Verde, <small>Portugal</small>	36
Dry with crisp Lemon citrus flavour with a light youthful spritz	
Les Muriers Picpoul De Pinet <small>France</small>	38
Bone dry with elegant stone fruit flavours. Perfect with seafood	
Petit Chablis <small>France</small>	48
Clean, crisp, classic style. Bone dry with rounded orchard fruit.	

## COCKTAILS

RED WINE SANGRIA	Glass 12 / Jug 38
SPICY CUCUMBER MARGARITA	13
Tequila, Cucumber, Cointreau, Lime, Agave, House Infused Spicy Tincture	
LYCHEE'S SECRET	12
Vodka, Ginger, Lychee, Lime	
APEROL SPRITZ	12
Aperol, Prosecco, Soda, Orange	
ESPRESSO MARTINI	12
Vodka, Tia Maria, Fresh Espresso	
NEGRONI	11
Gin, Martini Fiero, 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
<i>Strawberry, Raspberry or Mango</i>	
White Rum, Liqueur, Fresh Lime, Fruit of choice	

## ROSE WINES

175ml / Bottle	
Les Betes Rousses Rose <small>France</small>	7.5/25
Dry, fruity, full of ripe summer berries flavour.	
Indesio Pinot Grigio Rose <small>Italy</small> <b>VG</b>	9/32
Light, refreshing, just off-dry and pale.	

## RED WINES

175ml / Bottle	
House Red	7.5/25
Paraje de Paniza Cabernet-Tempranillo, <small>Spain</small>	7.8/27
Fuller bodied with dark fruit flavours and generous style.	
Chiringuito Cove Merlot <small>Chile</small>	8/29
Bright, fruity, full of plums and dark rounded fruit flavours.	
Vigneti del Sole Sangiovese <small>Italy</small>	8/30
Medium bodied fresh Sangiovese packed with ripe black cherry flavours.	
Marques De Reinosa Rioja <small>Spain</small>	9/32
Warm rounded, smooth Rioja made from Tempranillo with touch of oak spice.	
Yakut, Okuz Gozu <small>Turkey</small>	9/32
Ruby red in appearance with definitive cherry and strawberry aromas on the nose. Velvety finish	
Les Muriers Pinot Noir <small>France</small>	36
Easy drinking ripe dark cherry flavours, very smooth and fruity.	
Reserva Malbec <small>Argentina</small>	38
Full-bodied from the foothills of the Andes with a velvety finish. Superb with our chargrilled meats.	
Chateaneuf Du Pape <small>France</small>	62
High quality, full bodied yet elegant red. Full of oak spice and concentrated dark fruit flavours.	

## BEERS

Efes Pilsner <i>Draught</i>	3.8/6.5
Asahi <i>Draught</i>	4/7
Bomonti Unfiltered <i>50cl Bottle</i>	6
Kopparberg Strawberry & Lime Cider <i>50cl Bottle</i>	6
Efes Pilsner <i>33cl Bottle</i>	4.5
Brewdog IPA <i>33cl Bottle</i>	4.5
<i>Alcohol-Free 33cl Bottle</i>	4

## SHOTS *£4.50 each if ordered 10+*

Tequila	6
Tequila Rose	
Coffee Tequila	
Sambuca	
Baby Guinness	
Skittle Bomb	

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