

# Gallipoli

## PARTY MENU

### 3 COURSE FEAST

£21.00 Per Person

Gallipoli Meze (5 Cold 2 Hot Vegetarian Mix Starters To Share)

Any Main Course From The Below List

Any Desert or Hot Drinks From The Selection

#### TRADITIONAL DISHES

##### BEYTI KEBAB (G) (D)

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

##### KANAT (G)

Succulent Chicken Wings, grilled over charcoal served with rice & salad

##### KOFTE (G)

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

##### CHICKEN GALLIPOLI (G)

Marinated grilled chicken breast, cooked over charcoal served with rice and salad

##### TAVUK SHISH (G)

Marinated cubes of chicken on skewer cooked over charcoal served with rice and salad

##### HAREM KEBAB G D Ce

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

##### UPPER STREET SPECIAL (G)

Cubes of Chicken and Lamb on skewer and kofte cooked over charcoal served with rice and salad

##### YOGURTLU KEBAB (G) D

Char grilled lamb kofte, laid on pitta, creamy yoghurt and secret recipe sauce served with grilled tomato and pepper

##### ALI NAZIK D (Se)

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

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

Cubes of lamb on skewer, cooked over charcoal served with rice and salad

##### ISKENDER \* G D Ce

A special preparation of tender lamb, laid on pitta, creamy yoghurt and secret recipe sauce final touch of butter

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

Marinated lamb, chicken, kofte, lamb chop and chicken wing cooked over charcoal served with rice and salad

\* Surcharge £2.00

#### TAGINES & COUSCOUS DISHES

##### TAGINE LAMB or CHICKEN DRIED FRUITS & ALMOND N Ce Se Sd

Tender lamb/chicken stew slowly cooked with saffron, ginger and dried fruits served with prunes, apricots and almond flakes

##### TAGINE LAMB or CHICKEN WITH CARROTS, GREEN OLIVES AND LEMON

Slow cooked lamb/chicken with saffron and ginger, carrots green olives and lemon

#### VEGAN & VEGETARIAN DISHES

##### KEREVIZ Ce G VG

Celeriac cooked with samphire, carrot, quinoa, bulgur and orange sauce served with mix salad.

##### ZEYTINYAGLI NOHUT (D) (VG)

Chickpeas cooked with olive oil, garlic, tomato, spinach and onion topped with parmesan cheese served with rice.

##### IMAM BAYILDI VG (Ce)

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

##### FELLAH KOFTE G D

Mixture of bulgur, flour and semolina gently seasoned than cooked with tomato sauce and garlic served with yoghurt and spinach mixture.

##### PIRASA (D) (VG)

Leek cooked in olive oil, garlic and lemon topped with carrot and rice served with creamy Turkish yoghurt.

##### YESIL MERCIMEK (D) (VG)

Lentil cooked with seasonal vegetables and olive oil served with rice and drizzle of yoghurt

##### KARNABAHAH E G D

Fried cauliflower mixed with eggs, bulgur, pepper, and parsley gently seasoned with herbs and cooked with bread crumb, laid on vegetable noodles and topped with touch of creamy yoghurt

##### VEGETERIAN MOUSSAKKA D G Ce

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

#### SEA FOODS

##### KING PRAWN C G S D

Pan-Fried prawns sautéed with garlic, mushroom, tomato, olive oil and peppers served with fresh rocket salad and melted cheddar cheese.

##### WHOLE SEABREAM F D

Grilled whole sea bream gently touched with garlic butter, served with mix salad.

##### CALAMARI (SQUID) Mo

Fried Squid served with mix salad and tartar sauce

##### SALMON F G S

Slowly grilled salmon served with stir-fried vegetables

##### SEA BASS F G S

Pan-fried sea bass with white wine sauce served with giant couscous.

**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 if you have any particular dietary requirements}*

*A discretionary 12.5% service charge will be added to your bill. \* Service Charge is Shared by All the Staff!*

# Gallipoli

## DESSERTS OR HOT DRINKS

**BAKLAVA G D E N**  
Traditional Turkish dessert, pastry filled with honey and nuts, highly recommended with Turkish coffee.

**HOME MADE VEGAN BROWNIE WITH ICE CREAM (D) N**  
Deliciously rich & moist chocolate cream, lightly baked in a brownie style with nuts

**ICE CREAM (2 scoops) D (N) (S)**  
Vanilla, chocolate or strawberry ice cream.

**FUNKY PIE D N G**  
A biscuit cup filled with vanilla ice cream and topped with a rich toffee sauce and chopped caramelised hazelnut and almond

**HOME MADE VEGAN RICE PUDDING**  
Coconut milk based rice pudding served with touch of cinnamon.

Americano	£2.35
Flat White	£2.50
Latte or Cappuccino	£2.60
Espresso	£2.20
Turkish Coffee	£2.50
Turkish Delight Hot Chocolate	£3.10
Mocha	£2.80
Hot Chocolate	£2.70
Matcha Latte	£2.85
Chai Latte	£2.85
Tumeric Latte	£2.85
Turkish Sahlep	£2.85
Turkish Tea	£1.25
Breakfast Tea	£1.95
Earl Grey Tea	£2.10
Turkish Apple Tea	£1.95
Fresh Mint Tea	£2.20
Organic Green Tea	£2.10

## PARTY SHOOTERS

£3.95

(If you order more than 10 each £2.95)

Jagermeister

Sambuca

Tequila

Cheese Cake  
(Apple or Raspberry or Cacao)

B52

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