

# Gallipoli

TURKISH AND MEDITERRANEAN SPECIALITIES

## VEGETARIAN MEZE

<b>GRILLED BREAD G Se</b>	<b>0.80</b>
A basket of Turkish or Pitta bread	
<b>OLIVES (G) VG</b>	<b>4.15</b>
Specially prepared olives, dressed with oregano, extra virgin oil served with Turkish bread	
<b>HUMMUS (G) Se VG</b>	<b>4.95</b>
Mashed chickpeas blended with tahini, olive oil, lemon juice and garlic served with pitta bread	
<b>CACIK (G) D</b>	<b>4.95</b>
Yogurt, prepared with chopped cucumber, mint and a hint of garlic served with pitta bread	
<b>DOLMA N VG</b>	<b>5.50</b>
Vine leaves stuffed with a delicious mixture of rice, onion, pine kernels and mixed herbs	
<b>ZEYTINYAGLI BAKLA (D)</b>	<b>5.25</b>
Fresh broad beans cooked in olive oil and dill, served with yogurt and a hint of garlic	
<b>SALAD WITH CHEESE (D)</b>	<b>5.50</b>
Diced mixed salad with feta cheese and olives	
<b>POTATO SALAD VG</b>	<b>5.25</b>
Spicy potato salad mixed with chilli flakes, onion, parsley, herbs, olive oil and lemon juice	
<b>KISIR G Ce VG</b>	<b>5.25</b>
Specially prepared crushed wheat, mixed with finely chopped onion, pepper, parsley, celery and tomato paste lemon juice & olive oil	
<b>BABA GANOUSH (G) D Se</b>	<b>5.50</b>
Smoked puree of aubergine, with tahini, garlic, yoghurt and lemon juice served with pitta bread	
<b>SOSLU PATLICAN VG</b>	<b>5.25</b>
Deep fried aubergine, peppers, onion and courgette with special tomato sauce, served cold	
<b>FALAFEL Se Ce VG</b>	<b>5.25</b>
A mixture of ground chickpeas, broad beans and vegetables seasoned with spices served with touch of humus	
<b>PEYNIRLI BOREK G D</b>	<b>5.25</b>
Freshly fried pastry filled with mixture of feta cheese, parsley, dill and spring onion	
<b>HALLOUMI (G) D</b>	<b>5.95</b>
Grilled cooked halloumi cheese served with salad and grilled sourdough bread	
<b>PATLICAN KIZARTMA (D) Ce</b>	<b>5.75</b>
Fried aubergine, peppers and courgette served with creamy yogurt and tomato sauce	

## MEAT & FISH MEZE

<b>KANAT (CHICKEN WINGS)</b>	<b>5.75</b>
Marinated chicken wings, grilled over charcoal	
<b>KIYMALI BOREK G N</b>	<b>5.75</b>
Ottoman style spring roll, filled with minced lamb, pine kernel and mix spices	
<b>HUMMUS KAVURMA G N Se</b>	<b>5.75</b>
Special preparation of minced lamb with pine kernels served on a bed of our famous hummus and pitta bread on the side	
<b>WHITE BAIT G E F</b>	<b>5.75</b>
Deep fried white bait served with tartar sauce	
<b>TARAMA G D F</b>	<b>5.25</b>
Fresh cod roe paste, smooth creamy flavour with olive oil served with pita bread.	
<b>SUCUK IZGARA</b>	<b>5.75</b>
Grilled Turkish spicy garlic sausages	
<b>MITITE KOFTE</b>	<b>5.75</b>
Minced lamb prepared with chopped onion, fresh herbs cooked over charcoal	
<b>LAMB'S LIVER</b>	<b>5.75</b>
Finely diced lamb's liver, seasoned and shallow fried	
<b>BUTTERFLY KING PRAWN G E C</b>	<b>5.75</b>
Deep Fried king prawns in breadcrumbs served with sweet chilli sauce lemon and rocket leaves	
<b>CALAMARI D Mo</b>	<b>5.95</b>
Battered calamari gently deep fried and served with tartar sauce	
<b>MEDITERRANEAN KING PRAWN C</b>	<b>6.25</b>
Marinated King Prawns grilled over charcoal served with salad	

### **GALLIPOLI MEZE (V)**

**£11.50**

Mix platter of; Humus, kisir, bakla, cacik, saksuka, potato salad, borek and falafel

### **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.

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**Mo:** Molluscs **Mu-**Mustard, **P-**Peanuts, **Se-**Sesame Seeds, **S-**Soya, **Sd-**Shulphur 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!*

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TURKISH AND MEDITERRANEAN SPECIALITIES

## GRILLS AND TRADITIONALS

- CHICKEN GUYEC (Ce)** £9.50  
Turkish style slow cooked chicken and vegetable stew, served with rice and salad
- KANAT (G) (Ce)** 10.95  
Marinated chicken wings, grilled over charcoal, served with rice and salad
- LAMB GUYEC (Ce)** 10.95  
Turkish style slow cooked lamb and vegetable stew, served with rice and salad
- KOFTE (G) (Ce)** 12.50  
Grilled minced lamb mixed with fresh parsley and herbs served with rice and salad
- BEYTI KEBAP (G) (D) (Ce)** 13.50  
Anatolian speciality grilled minced lamb on skewer wrapped in lavash and served with rice, yogurt and tomato sauce dressed with melted butter
- CHICKEN GALLIPOLI (G) (Ce)** 12.50  
Marinated grilled chicken breast, served with rice and salad
- ADANA KEBAB (Ce)** 12.50  
Grilled spicy minced lamb on skewer served with rice and salad
- ALI NAZIK D (Se)** 13.50  
Grilled diced chicken cubes on the bed of smoked creamy aubergine garlic mixture served with salad
- TAVUK SHISH (G) (Ce)** 12.50  
Marinated cubes of chicken on skewer, cooked over charcoal served with rice and salad
- HAREM G D Ce** 13.50  
Grilled chicken breast, laid on pitta, creamy yoghurt and secret recipe sauce final of touch butter
- 120 UPPER STREETS SPECIAL (G) (Ce)** 14.95  
Cubes of chicken, cubes of lamb on skewer and kofte cooked over charcoal served with rice and salad
- LAMB SHISH (G) (Ce)** 15.95  
Cubes of lamb on skewer, cooked over charcoal served with rice and salad
- ISKENDER G D Ce** 15.95  
A special preparation of tender lamb, laid on pitta, creamy yoghurt and secret recipe sauce final of touch butter
- GALLIPOLI SPECIAL GRILL (G) (Ce)** 17.50  
Marinated lamb, chicken, kofte, lamb chop and chicken wing cooked over charcoal served with rice and salad

### SIDE ORDERS £2.95

Rice, Stir-Fired Vegetables, Yoghurt, Mix Salad, Chips, Roasted Vegetables

## VEGETARIANS

*(Some Vegetarian Dishes Can Be Vegan Upon Request)*

- BOREK G D** £11.50  
Freshly fried pastry filled with feta cheese and parsley served with cacik sauce and salad
- PATLICAN KIZARTMA D Ce** £11.50  
Fried aubergines, courgette and peppers, creamy yoghurt and tomato sauce, served with rice and salad
- IMAM BAYILDI** £11.95  
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
- FALAFEL Se Ce Vg** £11.50  
A mixture of ground chickpeas, broad beans and vegetables seasoned with spiced served with touch of humus, served with salad and cacik
- VEGETERIAN MOUSSAKKA D G Ce** £11.50  
Fried potatoes, carrots, aubergine and courgettes topped with cheddar cheese, béchamel and tomato sauce served with salad
- KING PRAWN C G S D** 13.65  
Marinated King Prawns grilled over charcoal served with stir-fried vegetables
- WHOLE SEABREAM F D** 15.95  
Grilled whole sea bream gently touched with garlic butter, served with mix salad.
- CALAMARI (SQUID) Mo** 13.50  
Fried Squid served with mix salad and tartar sauce
- SALMON F G S** 13.95  
Slowly grilled salmon served with stir-fried vegetables
- WHOLE SEA BASS F G S** 13.65  
Grilled whole sea bass gently touched with garlic butter served with stir-fried vegetables.

## SEA FOODS

### **FULL MEZE**

**(Min Order 2 People)**

**13.00 Per Person**

Humus, Kisir, Bakla, Cacik, Potato salad, Borek, Falafel, Dolma, Chicken Guvec, Lamb Guvec, Mitite Kofte,

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## CHAMPAGNE & PROSECCO

Bottle

**Dea Del Mare Extra Dry, Prosecco, Italy 28.25**

**Glass: £6.50** (125ml)

*Delightful, light fresh fruity fizz.*

**Laurent Perrier 'La Cuvée' Brut . VG 53.50**

*Deliciously fresh and elegant, perfect for celebration.*

## WHITE WINE

**Pamukkale Senfoni White, Turkey 18.95**

**Glass: £4.80** (175ml)

*Dry, crispy and clean on the palate with decent fruit flavours. Best served with vegan food, salads & fishes.*

**Klippenkop Chenin Blanc, South Africa 19.95**

**Glass: £5.10** (175ml)

*Easy drinking, fruity Chenin Blanc with plenty of zingy fruit and mouthwatering freshness.*

**Dea del Mare Pinot Grigio, Sicily, Italy, VG 20.95**

**Glass: £5.30** (175ml)

*Light, refreshing, fruity Pinot Grigio from Sicily, where the warm climate gives added ripeness and flavour.*

**Cankaya, Turkey 21.95**

**Glass: £5.65** (175ml)

*Elegant, structured and harmonious. Matches perfectly with grilled fish, sea food salads, chicken.*

**Quebradas Unoaked Chardonnay, Chile 22.95**

**Glass: £5.95** (175ml)

*Clean, ripe Chardonnay with a lovely citrus edge. Ideal with our chicken and seafood dishes.*

**De Chansac Sauvignon Blanc, France 23.95**

**Glass: £6.10** (175ml)

*Beautiful, crisp, fruity Sauvignon from Gascony in South West France made in the New World style.*

**Vinho Verde, Quinta de Lourosa, Portugal 27.85**

*Fresh, elegant dry white with fruity tropical and exotic flavours from Northern Portugal. A must with seafood.*

**Hunter's Sauvignon Blanc, New Zealand 30.95**

*One of New Zealand's finest Sauvignon Blanc.*

*Bone dry, with ripe fruit flavours and so refreshing.*

**Pouilly Fumé, Domaine de Riaux, France 35.65**

*Beautifully elegant classic Loire Valley Sauvignon.*

*Rich, textural and crisp with great balance of ripe fruits.*

## ROSE WINE

Bottle

**Pamukkale Senfoni Rose, Turkey 18.95**

**Glass: £5.30** (175ml)

*Dry, fruity rose with rich, fruity flavours. Best served with spicy & grilled meat.*

## RED WINE

Bottle

**Pamukkale Senfoni Red, Turkey 18.95**

**Glass: £4.80** (175ml)

*Fruity taste from local varieties from Okuzgozu. Best served with beefm lab and kebab.*

**Montepulciano d'Abruzzo, Italy 19.95**

**Glass: £5.10** (175ml)

*The bouquet and plate are both rich in blackberry flavours, with hint of spices.*

**Rioja, Marques de Reinosa, Spain 20.95**

**Glass: £5.30** (175ml)

*Mellow rounded youthful Rioja with hint of oak spice. Perfect with all our lamb and chargrilled meats.*

**Yakut, Turkey 21.95**

**Glass: £5.65** (175ml)

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

**Quebradas Merlot, Chile 22.95**

**Glass: £5.95** (175ml)

*Easy drinking Merlot full of plummy aromas with hints of blackcurrant and a rounded smooth flavour.*

**Valdevina Malbec, Argentina 23.95**

**Glass: £6.10** (175ml)

*Warm, juicy and filled with generous smooth flavours.. Ideal with our chargrilled meats.*

**Passitivo Primitivo, Italy , VG 27.85**

*From Puglia on the heel of Italy. Rich and full bodied, with sweet fruit flavours and a lovely ripe finish.*

**Xenysel, 'Pie Franco' Monastrell, Spain 29.50**

*Full bodied, like Malbec. Dark black fruit and lots of flavour. From a top estate in Jumilla in southern Spain.*

**Chateau Lacoste-Chatain, France 35.65**

*Refined Bordeaux from St. Emilion, Lovely weight and style. Full of rounded elegant plummy fruit flavours.*

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