

We recommend 5 to 6 meze tapas to share between two people

Vegetable		Meat & Fish	
GRILLED BREAD G, Se A basket of Turkish or Pitta bread	1	KANAT Grilled marinated chicken wings served with salad garnish	6.95
EZINE WHITE CHEESE D %100 cow milk and ripened 270 days full fat white cheese. Served w rocket garnish	6.95 ith	KIYMALI BOREK G, D Ottoman style spring roll, filled with minced lamb and mixed spiced	6.95
MIXED NUTS N VG Roasted & salted mix nuts	4.15	HUMMUS KAVURMA [G], Se Minced lamb served on hummus. Served with pitta bread	6.95
OLIVES [G],SD VG Served with pitta bread	4.15	SUCUK IZGARA [G] Grilled Turkish spicy sausages served with slice of bread and balsami	6.95
HUMMUS [G], Se, VG Chickpeas blended with tahini, olive oil, lemon juice and garlic. Serv with crispy chickpeas and pitta bread	5.95 ed	drizzle MITITE KOFTE Grilled minced lamb kofte served with salad garnish	7.95
CACIK [G], D Yoghurt with chopped cucumber, mint, and garlic. Served with pitta l ACILI EZME VG	5.95 bread 5.95	LAMB LIVER Finely diced lamb liver, seasoned and shallow fried served with salad	7.95
Finely chopped tomato, onion, red and green pepper, parsley, garlic, chilli flakes with olive oil and pomegranate dressing.	red	garnish SULTAN CHICKEN [D]	7.95
POTATO SALAD VG Potato salad mixed with chilli flakes, onion, herbs, olive oil and lemo		Grilled and marinated chicken on skewers served with fried p slices and cacik sauce	otato
Vine leaves stuffed with rice, onion and herbs served with touch of your state of the state of t	-	SULTAN LAMB [D] Grilled marinated lamb shoulder on skewers served fried pota	8.95 ito
ZEYTINYAGLI BAKLA [D] [VG] Broad beans cooked in olive oil and dill, served with yoghurt	6.95	slices and cacik sauce SARDALYA F	6.95
ATOM D Creamy yoghurt with dried birds eye chilli and garlic.	6.95	Deep fried sardines with garlic and lemon.	< 0.5
SALAD WITH CHEESE [D], Sd [VG] Diced mixed salad with feta cheese and olives	6.95	BUTTERFLY KING PRAWN G, C Deep fried breaded king prawns. Served with rocket and sweet chillist	6.95 sauce
KISIR (Lebanese Style) G, Ce, VG Crushed wheat mixed with onion, peppers, celery, tomato paste, herb lemon, and olive oil	6.95 s,	CALAMARI Mo D [E, Mu] Deep fried squid served with tartar sauce	6.95
AUBERGINE AND RED PEPPER VG Roasted aubergine and pepper with garlic and parsley, served with dr of olive oil and lemon juice. Served cold	6.95 rizzle	MEDITERRANEAN KING PRAWN C Charcoal grilled marinated king prawns served with salad garnish	7.95
BABA GANOUSH [G], D, Se Smoked aubergine puree, with tahini, garlic, yoghurt and lemon juice Drizzle with olive oil, served with dried olives and pitta bread.	6.95	WHITEBAIT G, F [E, Mu] Deep fried and served with tartar sauce	6.95
SOSLU PATLICAN VG Deep fried aubergine, peppers, onion, and courgette in tomato sauce. Served cold	6.95	Gallipoli Meze y ⊕D, G, Ce, Se 13.9	5
FALAFEL Se, Ce, VG Ground chickpeas, broad beans and vegetables seasoned with spiced and served with hummus	6.95	Mixed platter of Hummus, Kisir, Bakla, Cacik, Po Salad, Red Pepper & Aubergine Salad, Borek and	tato
PEYNIRLI BOREK G, D Filo pastry filled with feta cheese, parsley, dill and spring onion	6.95	Falafel. Served with Turkish bread	
HALLOUMI D Grilled halloumi cheese with rocket garnish	6.95		
PATLICAN KIZARTMA [D] [VG] Fried aubergine, and peppers in a tomato and yoghurt sauce	6.95		

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

Gallipoli

<u>Meat</u>	<u>Fish</u>
CHICKEN GUVEC [Ce, D] 17.50 Slow cooked chicken and vegetable stew. Served with rice	KING PRAWN C, [S, G, Mo] 18.50 Grilled marinated king prawns, served with stir-fried vegetables
KANAT [G, D, Ce] Grilled marinated chicken wings served with rice and salad	WHOLE SEABREAM F, [S, G, Mo] 19.95 Grilled whole seabream with stir-fried vegetables and mixed salad
LAMB GUVEC [Ce, D] 17.95 Slow cooked lamb and vegetable stew. Served with rice	CALAMARI Mo [E, Mu] Deep fried squid served with tartar sauce and mixed salad
KOFTE [G, D, Ce] Grilled minced lamb served with rice and salad	SALMON F, [S, G, Mo] Grilled salmon fillet served with stir-fried vegetables
BEYTI KEBAP [G, D, Ce] 17.95 Grilled minced lamb on skewers, wrapped in lavash and served with rice, yoghurt, and tomato sauce	WHOLE SEA BASS F, [G, S, Mo] Grilled whole sea bass with stir-fried vegetables
CHICKEN GALLIPOLI [G, Ce] D 17.95 Grilled chicken breast marinated with double cream, served with rice and salad.	<u>Vegetable</u>
ALI NAZIK D [Se] 21.00 Grilled lamb cubes bed of smoked aubergine and pepper puree with tomato sauce and served with salad	BOREK G, D, [Se] 17.50 Fried filo pastry filled with feta cheese, parsley, dill and spring onion. Served with cacik & hummus sauce and salad
TAVUK SHISH [G, D, Ce] 17.95 Grilled marinated chicken on skewers, served with rice and salad	PATLICAN KIZARTMA [D, Ce] [VG] 18.95 Fried aubergine, courgette and pepper with yoghurt and tomato sauce, served with rice and salad
ÇÖP SHISH [G, D, Ce] 19.95 Small cubes of lamb shoulder on mini skewer served with rice and salad. HAREM [G, D] 17.95	IMAM BAYILDI [Ce, D] [VG] 18.95 Aubergine fried and stuffed with mixed vegetables, served with rice and salad
Grilled chicken breast on pitta bread, served with yoghurt and tomato sauce	FALAFEL Se, Ce, [D] [VG] 17.50 Ground chickpeas, broad beans and vegetables seasoned with
120 UPPER STREET SPECIAL [G, D, Ce] 21.00 Grilled chicken skewer, lamb skewer and kofte, served with rice	spiced and served with hummus, cacik and salad MOUSSAKKA D, G, Ce 18.95
and salad LAMB SHISH (G, D, Ce) Premium cut middle neck lamb marinated for 48 hours and grilled on skewer, served with rice and salad	Fried potatoes and vegetables topped with cheddar cheese, bechamel and tomato sauce, served with salad
ISKENDER [G, D] 24.95 Grilled small cubes of lamb, served on pitta bread with yoghurt and tomato sauce	Sido Ordors 🕡
GALLIPOLI ISKENDER [G, D] 21.50 Grilled chicken, lamb and kofte, served on pitta bread with yoghurt and tomato sauce	Side Orders Rice D, C Stir-Fired Vegetables G, S, Mo Y Y Y Styoghurt D 3.95
GALLIPOLI SPECIAL GRILL [G, D, Ce] 24.95 Grilled marinated lamb, chicken, kofte, lamb chop and chicken wings, served with rice and salad	Mix Salad ♀ ∨3.95Chips ♀ ∨3.95Rocket Salad with Feta [D]3.95
INCIK (KLEFTIKO) [D, Ce] 24.95 Tender lamb knuckle on the bone cooked slowly in the oven with	Sweet Potato Fries $\ \ \ \ \ \ \ \ \ \ \ \ \ $

ALLERGENS

Tender lamb knuckle on the bone cooked slowly in the oven with

potato, carrots and peppers served with rice

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FULL MEZE

(Min Order 2 People) £17.95 per person

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

Can be vegetarian upon request

CHEF DELIGHT

(Min Order 2 People)
Maximum2 hours sitting period
£24.95 per person

Baba Ganoush, Humus, Kisir, Bakla, Cacik, Dolma, Borek, Falafel, Calamar, Butterfly King Prawn Sultan Chicken, Sultan Lamb

RAKI MENU

(Min Order 2 People) £65 Per person

COLDS; Haydari, Ezine, Kavun, Atom, Acili Ezme, Hummus and Zeytinyagli Bakla

HOTS; Lambs Liver & Calamari

GRILL; Adana Kebab, Cop Shish and Tavuk Shish

DRINKS TO SHARE between 2 people

35cl Yeni Raki / Yeni Seri or A bottle of Wine or Three Pints of Efes Beer per person

Complimentary Turkish tea

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