



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 lavash 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 GUVEC (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 pitta 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 pitta, creamy yoghurt and tomato sauce served with grilled tomato and pepper

LAMB GUVEC (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 pitta, 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 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

VEGETARIAN 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.

DARK & DEADLY CHOCOLATE CAKE G, D, E, S, (N)

Served warm

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

Vanilla or Chocolate or Honeycomb

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 if you have any dietary requirements)

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

Gallipoli

COCKTAILS

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	13
Vodka, Crème de Cacao, Coffee Liqueur, Fresh Espresso	
NEGRONI	11
Gin, Martini Fiero, Campari, Orange	
PORN STAR MARTINI	12
Vanilla Vodka, Passoa, Passion fruit Puree, Lime, Pineapple	
FROZEN DAIQUIRI	12
(Strawberry, Raspberry or Mango)	
White Rum, Lime, Fruit of choice	
DARK N STORMY	12
Rum, Ginger, Lime, Angostura Bitters	
1923	12
Raki, Mint, Fresh Lemon, Green Apple	
UNRUSH	12
Raki, Fresh Melon, Pineapple Juice	

SPARKLING WINE Glass / Bottle

Dea Del Mare Extra Dry, Prosecco Italy	10/34
Paladin Prosecco, Prosecco Italy	11/36

ROSE WINE 175ml / Bottle

Pinot Grigio Rose Italy	9/32
Les Ottoman Turkey	7.5/25

WHITE WINE 175ml / Bottle

Les Betes Roussess Blanc France	7.8/27
Hutton Ridge, Chenin Blanc South Africa	8/29
Dea Del Mare Pinot Grigio Italy VG	9/32
Quebradas Chardonnay Chile	9/32
Cape Town Sauvignon Blanc South Africa	10/34
Les Muriers Picpoul De Pinet France	34
Petit Chablis France	39

RED WINE 175ml / Bottle

Basiano Tempranillo Spain	7.8/27
Montepulciano D'abruzzo Italy VG	8/29
Marques De Reinosa Rioja Spain	9/32
Quebradas Merlot Chile	9/32
Belmonde Cabernet-Syrah France	32
Les Muriers Pinot Noir France	34
Reserva Malbec Argentina	35

BEERS

Efes Pilsner Draught	3.8/6.5
Asahi Draught Extra Dry	4/7
Brewdog IPA 33cl Bottle	5
Kopparberg Strawberry & Lime 50cl Bottle	6
Bomonti Unfiltered 50cl Bottle	6
Efes Pilsner 33cl Bottle	4.5
Alcohol-Free Beer 33cl Bottle	4

GIN 50ml, mixers are on us

Gordon's	11
Gordon's Pink	11
Tanqueray Sevilla	12
Edinburgh Elderflower	12
Edinburgh Raspberry.	12
Edinburgh Rhubarb & Ginger	12
Hendrick's	13
Monkey 47	14
Pink Pepper	14

VODKA

Absolut Vodka	11
Absolut Vanilla	11
Grey Goose	13

RUM

Malibu Coconut	11
Havana Club 3 Anos	11
Captain Morgan's Spiced	11
Captain Morgan's Dark	11
Diplomatico	12

WHISKY

Jack Daniels	11
Jameson	11
Makers Mark	11
Bulleit Bourbon	12
Woodford Reserve Rye	12
Balvine 12 Single Malt	14

BRANDY

Courvoisier	12
-------------	----

AMARETTO

Disaronno	11
-----------	----

SHOTS £4.5 each if ordered more than 10

Sambuca	6
Olmecca Silver Tequila	6
Tequila Rose	6
Coffee Tequila	6
Baby Guinness	6
Skittle Bomb	6
Jager Bomb	6

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 if you have any dietary requirements)

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