

Mezze

Olives , green & black olives, olive oil (vg)	5
Garlic Hummus , pickles, pink onion, olive oil (vg)	7
Shawarma Chicken Hummus , pickles, pink onion	10
Lamb Ragu Hummus , pink onion, pickles	10
Etl Hummus , steak, sujuk, pickles, pink onion	11
Tzatziki , yoghurt, cucumber, dill & garlic (v)	5
Baba Ganoush , pomegranate seeds, tahini (vg)	7

Small Plates

Shorba , seasonal soup of the day	7
Octopus & Sujuk Chorizo Skewer , courgette, garlic tahini yoghurt, walnut crumb	13
Beetroot, Pomegranate and Orange Salad , leaf salad, mediterranean citrus dressing (vg)	8
Halloumi & Aubergine Skewer , tahini yoghurt, molasses, honey, dried fruit, walnut crumb (v)	11
Aegean Fattoush Salad , feta, tomatoes, cucumbers, onion, olives, lavash (v, ask for vg)	9
Truffled Batatas , honey, grated halloumi, za'atar	9
Shell on Tiger Prawns , garlic, chilli oil	13
Croquetas , chef special of the day	8
Kofte Meatballs , smoked paprika, chilli, za'atar	10
Sesame Falafel , tahini garlic yoghurt & pink pickled onion (v, ask for vg)	8
Calamari , garlic turmeric aioli, sliced chilli	13
Tender-stem Broccoli , garlic butter, Aleppo pepper & sea salt, red chilli (v, ask for vg)	8

Freshly Baked Breads

Cheese Manakish , garlic butter & melted cheese (ask vg)	10
Onion bazlama , garlic, cheese, oregano & za'atar (v)	11
Za'atar , garlic butter & sea salt (v, ask for vg)	7
Fluffy Pita , signature levant dough (v)	4

Main Plates

Saffron Seafood Stew , creamy broth, white fish, mussels, tiger prawn, chilli, onion & a homemade pita bead	25
Beef Stifado , aromatic spices, shallots & rice pilaf	26
Cavatappi Pasta , lamb ragu or creamy mushroom, grated halloumi	17
Bejeweled Rice Pilaf , greek salad, lebanese slaw, tzatziki, nuts and dried fruit (Falafel, chicken or lamb kofte)	20
Shawarma Chicken , rice pilaf, slaw, tomatoes, harissa yoghurt, pink pickled onion, turkish chilli (Serves Two)	50

Homemade Dough

Steak & Cheese Lavash , ras el-hanout steak strips, diced sujuk beef chorizo, chilli, kasar cheese, crispy buttered lavash bread	26
Homemade Pita , tahini yoghurt, pickles, red cabbage za'atar, onion, chilli (Falafel or halloumi)	20
Lamb Lahmacun , tomatoes, onion, chilli, pomegranate seeds, red cabbage, slaw, tahini yoghurt	26
Çiftçi Pidesi , beef pepperoni, merguez sausage, turkey bacon, mozzarella, chilli, hot honey	22
Tomato Pizza , mozzarella, tomato sauce, hard cheese, buffalo mozzarella (v, ask for vg)	17
Chicken & Cheese Flatbread , tomato base, tahini yoghurt, chilli & pink onion	21



Scan

Before ordering, inform our team of any allergies as not all ingredients are listed, and we can't guarantee complete absence of allergens. We make our dough in house daily so we can not guarantee the absence of gluten. A 12.5% service charge will be added to your bill. *Our beef, lamb & chicken is halal.

v = vegetarian **vg = vegan**

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DRINKS MENU



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COCKTAILS



PINEAPPLE RIVIERA £12

Rum, aperol, lime & pineapple juice.
A taste of paradise in every sip
Citrus notes with a hint of tropical sweetness

CHERRY ORCHARD £10.50

Cherry, lemon, vodka & soda. Light & invigorating
Zesty notes with sweet tart cherry flavours



POSEIDON'S PUNCH £12.50

Three types of rum, lime, passionfruit & pineapple. A pretty island paradise
Complex & spicy from the rum with sweet & tart fruity flavours

CRIMSON COAST £11

Coconut, pineapple, lemon, orgeat, rum & topped with red wine. Blend of tropical flavours. Contains nuts.
Tropical notes of coconut & pineapple, hint of almond sweetness



POMEGRANATE SPRITZ £10

Pomegranate, rose & prosecco with soda. A fizzy, fragrant bouquet
Crisp, floral & fruity

PASSIONFRUIT MARTINI £11

Vodka, passionfruit, pineapple & prosecco. A delightful tropical escape
Sweet, tangy, exotic & elegant



VINEYARD BREEZE £10

White wine, peach, gin & soda.
Light & refreshing
Sweet, citrus & acidic taste

COFFEE

ESPRESSO/ CORTADO 2.75

AMERICANO 3.20

CAPPUCCINO 3.75

FRENCH PRESS 3.50

FLAT WHITE 3.75

MOCHA 4.00

TURKISH COFFEE 3.50

LATTE FROM 3.75

Ask for Vanilla or Hazelnut +£1.00

LIQUEUR COFFEE FROM 6.00

Choose a shot of rum, whiskey or baileys

LIQUEUR HOT CHOCOLATE 7.00

Choose a shot of rum, whiskey or baileys

TEA

ENGLISH BREAKFAST TEAPOT 3.25

EARL GREY CRÈME TEAPOT 3.25



TURKISH TEA

CAMOMILE, LAVENDER & ROSE 4.25

STRAWBERRY LEMONADE 4.25

LEMONELLO 3.50

PEACH SODA 3.95

SANGRIA 3.75

BLACKBERRY AND BLUEBERRY 3.50

ANKARA APPLE 3.95

ICED

ICED COFFEE 3.95
Espresso, milk with a touch of sweetness

ICED TEAS 3.95
Lemon, apricot, cherry & peach

DIGESTIF

OUZO	6.00
YENI RAKI	5.00
PEACH BOTTEGA	6.00
PISTACHIO BOTTEGA	6.00
LIMONCELLO	5.00
FRANGELICO	5.00
CHERRY KIRSCH	5.00
ROSE TEQUILA	5.50
DISARONNO AMARETTO	5.00
FLIGHT OF 6X SHOTS	25.00

SOFT DRINKS

GINGER LEMONADE	5.00
COLA/DIET COKE /ZERO	3.75
FANTA	3.75
7UP SUGAR FREE	3.75
STILL/SPARKLING WATER 330ML	3.25
750ML	5.25
JUICE Choice of Apple, Orange, Pineapple, Grapefruit, Pomegranate or Cranberry	3.50
FRESH ORANGE JUICE	4.95

BEER & CIDER

DRAUGHT PINT/HALF PINT

Mahou 5.1% ABV	7/3.75
Via Roma 4.5% ABV	6.85/3.50

BOTTLED 330ML BOTTLE

Birra Murano 4.6% ABV	5.75
Mythos Lager 5% ABV	5.95
Curious Session IPA 4.4% ABV	6.00
Curious Cider 5.2% ABV	6.00
Peroni Nastro Azzurro 0%	5.00

SUNSET SIPPER £10

Lager beer topped with tequila, triple sec, agave & lime. Tommy's margarita refreshing twist
Sweet & sour balanced with crisp lager smoothness



BERRY MARTINI £11

Strawberry, basil, lemon, campari, & gin. Quintessentially refreshing
Balance of fruity & bitter flavours

COSTA DEL SUNSET £11

Vodka, peach schnapps, orange juice & grenadine. A beautiful sunset in a glass
Tangy, sweet & fruity



AMALFI SPRITZ £10

Limoncello, prosecco & soda. A vibrant sunny drink
Bright & zesty with subtle floral & sweet notes

MEDITERRANEAN SEA £11

Rum, vodka, gin, tequila, lemon, blue curacao and lemonade. A Mediterranean twist on the long island ice tea
Mix of citrus, herbal & tropical notes



TIRAMISU MARTINI £10

Baileys, frangelico, vodka & espresso. Reminiscent of the classic Italian dessert
Rich, velvety, nutty & sweet with notes of vanilla & chocolate

OLD FASHIONED £10

Bourbon, sugar, bitters, & an orange twist
Smooth, bold, and balanced, with warm caramel notes and a hint of spice



NEGRONI £10

Gin, campari, & sweet vermouth
Bold, bitter, & perfectly balanced with citrus & herbal warmth

NON-ALCOHOLIC



PASSIONFRUIT COOLER £6

Passionfruit, lemon & orange. A lively & refreshing burst of flavours
Zesty, tart & tropical

THE BEACH BAR £6.50

Grenadine, pineapple, orange & passionfruit. A tropical burst.
Sweet, tangy & thirst-quenching



PEACH BREEZE £5.50

Peach, grapefruit juice & soda. Reminiscent of a peachy sunset
Tangy, acidic & sweet

CHERRY COOLER £5.50

Cherry, lemon & soda. A harmonious blend
Sweet, tart & zesty



ESPRESSO MOCKTINI £5

Fresh espresso with vanilla syrup. Shaken to perfection.
Bitter & sweet

VIRGIN PINA COLADA £6

Pineapple & coconut cream. A tropical coconut paradise
Rich, smooth & creamy



VERY BERRY FIZZ £5.50

Raspberry, elderflower, lemon & soda. Elegant, pretty & refreshing
Sweet, tart & floral notes

STRAWBERRY & LIME £6

Strawberry, lime & soda. A summery garden in a cup.
Bright & fruity



WINE

WHITE

175ML/250ML/BOTTLE

Terre del Noce Pinot Grigio delle Dolomiti - Italy **7.50/ 9/ 27**

Vilana/Vidiano, Karavitakis, Crete - Greece **8.50/ 10 / 30**

Blanc de l'Observatoire, Château Ksara-Lebanon **9/ 10.50/ 32**

Albariño Sobre Lías, Casal Cacirola - Spain **40**

Gavi di Gavi La Meirana, Broglio - Italy **42**

Chablis, Domaine Jean-Marc Brocard - France **48**

RED

175ML/250ML/BOTTLE

Ortiz Tempranillo - Spain **7.50/ 9/ 27**

A Punto Malbec - Spain **8.50/ 10/ 30**

Château Terrefort-Lescalle, Bordeaux - France **9/ 10.50/ 32**

Nativus Kalecik Karasi, Sevilen - Turkey **32**

Xinomavro, Thymiopoulos - Greece **38**

Fleurie, Domaine des Quatre Vents- France **40**

ROSÉ

175ML/250ML/BOTTLE

Pinot Grigio Rose, Poggio Alto- Italy **7.50/ 9/ 27**

Theone Moschofilero Rosé, Kintonis - Greece **8/ 9.50/ 29**

Saint-Roch Les Vignes Rosé - France **33**

SPARKLING

125ML/BOTTLE

Serena 1881 Prosecco - Italy **6.50/30**

Ca' del Console Prosecco Rose- Italy **7/32**

Duc de Breux Blanc de Blancs - France **8/34**

Champagne Testulat Carte d'Or Brut Blanc de Noirs- France **55**

ALL WINES ARE AVAILABLE IN MEASURE OF 125ML

DESSERT MENU

LEILA CAKE

5

Homemade vanilla sponge milk cake, topped with sweet whipped cream and honey, crumbled pistachios, walnuts & dried fruits (v)

CHOCOLATE TAHINI CHEESECAKE

7

Vanilla cheesecake with chocolate & caramel drizzle, topped with caramelised sesame seeds & tahini (v)

GREEK STYLE DOUGHNUTS

6

Our take on Greek loukoumades with honey, crumbled pistachios, walnuts & dried fruits (v)

BAKLAVA & ICE CREAM

5

Classic sweet honey, crushed nuts in filo pastry served with vanilla ice cream (v)

BERRY CHEESECAKE

7

Vanilla cheesecake with seasonal berries, berry coulis (v)

STICKY DATE PUDDING

6

Soft sticky brown sugar sponge with caramel date sauce, majool dates & topped with vanilla custard (vg)

GELATO & SORBET

5

2 Scoops. Ask for flavours (v, ask for vg)