

GALLIPOLI BRUNCH

Served till 3 pm

HALLOUMI WRAP - G, D [Se] Halloumi cheese in tortilla with hummus, cacik and salad inside. Served with chips.	£9.95
FALAFEL WRAP - G, Se [D] Mediterranean speciality, vegetarian falafel in tortilla with hummus, cacik and salad inside. Served with chips.	£9.95
KOFTE WRAP - G [D, Se] Grilled minced lamb in tortilla with hummus, cacik and salad inside. Served with chips.	£9.95
CHICKEN WRAP - G [D, Se] Grilled chicken breast in tortilla with hummus, cacik and salad inside. Served with chips.	£9.95
SUCUK WRAP - G [D, Se] Grilled Turkish garlic sausages in tortilla with hummus, cacik and salad inside. Served with chips.	£9.95
HEALTHY LUNCH ME ZE - G, D, Se Mix platter of hummus, kisir, bakla, cacik, aubergine & red pepper, potato salad, borek and falafel.	£10
TRADITIONAL TURKISH BREAKFAST - G, D, E, Sd Boiled egg, tomato, cucumber, feta cheese, honey, butter & jam, melon, olives, cheese borek, Turkish sausage, halloumi cheese and bread.	£12.5
CHICKEN GUVEC - [D, Se] Slow cooked chicken and vegetable stew. Served with rice.	£13.5
CHICKEN SALAD Grilled chicken breast, sliced into cubes. Served on a bed of mixed salad.	£13.5
PATLICAN KIZARTMA - [D][VG] Fried aubergines, courgette and peppers with yogurt & tomato sauce. Served with rice and salad.	£13.5
BOREK - G, D [Se] Filo pastry filled with feta cheese, parsley, dill and spring onion. Served with cacik & hummus on a bed of salad.	£13.5
KOFTE - [G, D, Ce] Grilled minced lamb. Served with rice and salad.	£13.5

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 BEFORE ORDERING IF YOU HAVE ANY DIETARY REQUIREMENTS. A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL TO BE SHARED BETWEEN ALL STAFF. SERVICE CHARGE NOT OPTIONAL FOR GROUP OF 6 PEOPLE AND MORE

GALLIPOLI

DESSERT DRINKS

AFFOGATO	6
Vanilla ice cream topped with fresh espresso	
ESPRESSO MARTINI	13
Vodka, Kahlua, Fresh Espresso	



LIQUEUR COFFEES

FRENCH COFFEE	7.5
Americano, Brandy, Cream	
IRISH COFFEE	7.5
Americano, Whisky, Cream	
CALYPSO COFFEE	7.5
Americano, Tia Maria, Cream	
AMARETTO COFFEE	7.5
Americano, Amaretto, Cream	



FANCIES

Hot Chocolate	2.8
Mocha	3
Matcha Latte	3
Chai Latte	3

EXTRAS

Extra Shot	1
Honey	0.5
Syrups	0.5
<i>Gingerbread, Caramel, Vanilla, Hazelnut</i>	
Alternative Milk	0.5
<i>Oat, Soya, Almond, Coconut</i>	

COFFEE

Turkish Coffee	3.2
Espresso	2.5
Macchiato	2.5
Double Espresso	2.8
Double Macchiato	2.8
Americano	2.8
Cortado	2.8
Latte	2.8
Cappuccino	2.8
Flat White	2.8



TEA

Turkish Tea	1.8
Turkish Apple Tea	2.2
Breakfast Tea	2.2
Earl Grey	2.2
Peppermint	2.2
Rooibos	2.4
Organic Green Tea	2.5
Chamomile	2.2
Fresh Mint	2.8
Fresh Lemon and Ginger	3.0



SOFT DRINKS Still or

Sparkling Water 75cl	3.1
Ayran	2.95
Traditional Turkish yogurt	
Softzzy Drinks	3.5
Original coke, Diet, Zero, 7up & Rubican Mango	
San Pellegrino	3.5
Limonata or Aranciata	
Fresh Juices	5
Orange, Apple, Carrot & Ginger - Mix for an additional £1	

GALLIPOLI

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

Vegetarian

GRILLED BREAD G, Se	1
A basket of Turkish bread	
EZINE WHITE CHEESE D	6.95
%100 cow milk and ripened 270 days full fat white cheese. Served with rocket garnish	
OLIVES Sd VG	4.50
Mixed olives	
HUMMUS Se [G] VG	5.95
Chickpeas blended with tahini, olive oil, lemon juice and garlic. Served with crispy chickpeas and a Turkish bread	
CACIK [G], D	5.95
Yoghurt with chopped cucumber, mint, and garlic. Served with a Turkish bread	
ACILI EZME VG 	5.95
Finely chopped tomato, onion, red and green pepper, parsley, garlic, red chilli flakes with olive oil and pomegranate dressing.	
POTATO SALAD VG	5.95
Potato salad mixed with chilli flakes, dill, parsley, onion, olive oil and lemon	
DOLMA D VG	6.95
Vine leaves stuffed with rice, onion and herbs served with touch of yoghurt	
ZEYTINYAGLI BAKLA [D] [VG]	6.95
Broad beans cooked with olive oil, dill, coriander, and parsley. Served with yoghurt	
ATOM D 	6.95
Creamy yoghurt with dried birds eye chilli and garlic.	
SALAD WITH CHEESE [D] Sd [VG]	6.95
Diced mixed salad with feta cheese and olives	
KISIR G VG	6.95
Crushed wheat mixed with onion, peppers, tomato paste, herbs, lemon, and olive oil	
AUBERGINE AND RED PEPPER VG	6.95
Roasted aubergine and pepper with garlic and parsley, served with drizzle of olive oil and lemon juice. Served cold	
BABA GANOUSH [G] D, Se	6.95
Smoked aubergine puree, with tahini, garlic, yoghurt and lemon juice. Drizzle with olive oil and dried olive. Served with a Turkish bread	
FALAFEL Se VG	6.95
Ground chickpeas, broad beans and vegetables seasoned with spiced. Served with hummus	
PEYNIRLI BOREK G, D	7.5
Filo pastry filled with feta cheese, parsley, dill, and spring onion	
HALLOUMI D	7.5
Grilled halloumi cheese with rocket garnish	
PATLICAN KIZARTMA [D] [VG]	7.5
Fried aubergine, courgettes and peppers in yogurt with tomato sauce	

Meat & Fish

KANAT	6.95
Grilled marinated chicken wings. Served with salad garnish	
KIYMALI BOREK G, D	7.95
Ottoman style spring roll, filled with minced lamb and mixed spices	
HUMMUS KAVURMA Se [G]	7.5
Minced lamb served on hummus served with Turkish bread	
SUCUK IZGARA [G]	6.95
Grilled Turkish spicy sausage. Served with slice of bread & balsamic drizzle	
MITITE KOFTE	7.95
Grilled minced lamb kofte. Served with salad garnish	
LAMB LIVER	8.95
Finely diced lamb liver seasoned and shallow fried. Served with salad garnish	
SULTAN CHICKEN [D, G]	7.95
Grilled marinated chicken on skewers. Served with tortilla bread & cacik sauce	
SULTAN LAMB [D, G]	8.95
Grilled marinated lamb shoulder on skewers. Served with tortilla bread & cacik sauce	
BUTTERFLY KING PRAWN G	7.5
Deep fried breaded king prawns. Served with rocket and sweet chilli sauce	
CALAMARI Mo, D	7.5
Deep fried squid served with tartar sauce	
MEDITERRANEAN KING PRAWN C	7.95
Charcoal grilled marinated king prawns served with salad garnish	
WHITEBAIT G, F	7.5
Deep fried and served with tartar sauce	

Gallipoli Meze **V, D, G, Ce, Se**

15.95

Can be vegan upon request

Mixed platter of Hummus, Kisir, Bakla, Cacik, Potato Salad, Red Pepper & Aubergine, Borek and Falafel. Served with Turkish bread

Add an extra Falafel & Borek for an additional £3

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

We also serve 25ml measures on all spirits and 125ml measures on wines

Please advise a member of staff before ordering if you have any dietary requirements. A discretionary 12.5% service charge will be added to your bill to be shared between all staff. Service charge is not optional for groups 10 people and over

GALLIPOLI

COCKTAILS

APEROL SPRITZ	Glass 11 / Jug 34
Aperol, Prosecco, Soda, Fresh Orange	
RED WINE SANGRIA	Glass 11 / Jug 34
SPICY CUCUMBER MARGARITA	13
Tequila, Cointreau, Agave, House Infused Spicy Tincture, Cucumber, Lime	
LYCHEE'S SECRET	12
Vodka, Fresh Ginger, Lychee Juice & Syrup, Lime	
NEGRONI	11
Gin, Martini Rosso, Campari, Orange Peel	
PORN STAR MARTINI	12
Vanilla Vodka, Passoa, Pineapple Juice, Simple Syrup, Passion Fruit, Lime	
FROZEN DAIQUIRI	12
<i>Strawberry, Raspberry or Mango</i>	
White Rum, Liqueur, Fresh Lime, Fruit of choice	
DARK N STORMY	12
Rum, Ginger, Lime, Angostura Bitters	
ESPRESSO MARTINI	12
Vodka, Kahlua, Cocoa Blanc, Espresso	
AMARETTO SOUR vg	12
Amaretto, Fresh Lemon Juice, Simple Sugar, Vegan Friendly Foaming	
OLD FASHION	12
Bourbon, Sugar, Orange Bitters and Fresh Orange Peel	

BEERS

Ephesus <i>Draught</i> Half/ Pint - 5.0%	4.10/7
Skopelos <i>Draught</i> Half/ Pint – 5.0%	3.75/6
Alcohol-Free 33cl Bottle/ Can	4
BrewDog IPA 33cl Bottle – 5.4%	5
Efes Lager 33cl Bottle – 5.0%	4.5
Inch's Apple Cider 50cl Bottle – 4.5%	6

MOCKTAILS

8

DENNIS THE MENACE
Strawberry Puree, Lychee Juice & Syrup, Fresh Lime
MANGO SUNSHINE
Mango Puree, Peach Juice & Syrup, Fresh Lime
ELDERFLOWER PRESSE
Elderflower Cordial, Lime, Fresh Mint, Soda

SOFT DRINKS

WATER	3.1
<i>Still & Sparkling 75cl</i>	
AYRAN	2.95
<i>Traditional Turkish yogurt drink</i>	
COCA COLA	3.5
<i>Original, Diet, Zero, 7up</i>	
SAN PELLEGRINO	3.5
<i>Limonata or Aranciata</i>	
RUBICAN SPARKLING MANGO	3.5
SALGAM	Glass/Jug 3.5/6
<i>Spicy Turnip Juice</i>	
FRESH JUICE – <u>Until 5pm</u>	5
<i>Orange, Apple, Carrot, Ginger</i>	
<u>Mix for an additional £1</u>	
JUICES	3
<i>Apple, Orange, Lychee, Pineapple, Cranberry, Peach Nectar</i>	
SODA WATER	2.5
<i>Ginger Beer & Ale, Lemonade, Elderflower Tonic, Tonic Water</i>	
SHOTS	6
Sambuca	
Olmeca Silver Tequila	
Tequila Rose	
Coffee Tequila	
Baby Guinness	

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GALLIPOLI

Meat

CHICKEN GUYEC [Ce, D]	19.95
Slow cooked chicken and vegetable stew. Served with rice	
LAMB GUYEC [Ce, D]	23.50
Slow cooked lamb and vegetable stew. Served with rice	
KANAT [G, D, Ce]	19.95
Grilled marinated chicken wings. Served with rice & salad	
KOFTE [G, D, Ce]	23.50
Grilled minced lamb. Served with rice and salad	
BEYTI KEBAP [G, D]	25.00
Grilled minced lamb, wrapped in tortilla bread. Served on a bed of yoghurt and tomato sauce	
CHICKEN GALLIPOLI [G, Ce] D	19.95
Marinated grilled chicken breast. Served with rice & salad.	
ALI NAZIK D [Se]	27.00
Grilled lamb cubes on a bed of smoked aubergine puree with tomato sauce. Served with salad	
TAVUK SHISH [G, D, Ce]	19.95
Grilled marinated chicken cubes. Served with rice and salad	
ÇÖP SHISH [G, D, Ce]	26.00
Small cubes of lamb on mini skewers. Served with rice and salad.	
HAREM [G, D]	22.95
Grilled marinated chicken breast on a bed of bread. Served with yoghurt and tomato sauce	
120 UPPER STREET SPECIAL [G, D, Ce]	25.95
Grilled chicken, lamb and kofte. Served with rice & salad	
LAMB SHISH [G, D, Ce]	28.50
Premium cut middle neck lamb marinated for 48 hours. Served with rice and salad	
ISKENDER [G, D]	28.50
Premium cut of lamb on bed of bread. Served with yoghurt, tomato sauce and hot butter.	
GALLIPOLI ISKENDER [G, D]	26.95
Grilled chicken, lamb and kofte Served on bed of bread with yoghurt, tomato sauce and hot butter.	
GALLIPOLI SPECIAL GRILL [G, D, Ce]	29.5
Grilled marinated lamb, chicken, kofte, lamb chop and chicken wings Served with rice and salad	

Fish

KING PRAWN C	22.95
Grilled marinated king prawns. Served with baby potatoes and mixed salad	
WHOLE SEABREAM F	24.50
Grilled whole seabream. Served with baby potatoes and mixed salad	
CALAMARI Mo, D	21.95
Deep fried squid served with tartar sauce and mixed salad	
SALMON F	24.50
Grilled salmon fillet served with baby potatoes and mixed salad	
WHOLE SEA BASS F	24.50
Grilled whole sea bass served with baby potatoes and mixed salad	

Vegetarian

BOREK G, D, [Se, Sd]	19.95
Fried filo pastry filled with feta cheese, parsley, dill and spring onion. Served with cacik, hummus and salad	
PATLICAN KIZARTMA [D, Ce] [VG]	21.95
Fried aubergine, courgette and pepper with yoghurt and tomato sauce, served with rice and salad	
IMAM BAYILDI [Ce, D] [VG]	21.95
Aubergine fried and stuffed with mixed vegetables, served with rice and salad	
FALAFEL Se [D, Sd] [VG]	19.95
Falafel served with mix olives, hummus, cacik and salad	
MOUSSAKKA D, G	21.95
Fried potatoes, aubergines and vegetables topped with cheddar cheese, bechamel and tomato sauce. Served with salad	

Side Orders

Baby Potatoes	5.90
Chips VG	4.95
Rice D, Ce, V	3.95
Yoghurt D, V	4.25
Mix Salad Sd, VG	3.95

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GALLIPOLI

SPIRITS Mixers are on us

GIN

	Single	Double
Gordon's	8	11
Gordon's Pink	8	11
Tanqueray Sevilla	9	12
Edinburgh Elderflower	9	12
Edinburgh Raspberry	9	12
Edinburgh Rhubarb & Ginger	9	12
Hendrick's	10	13
Monkey 47	10	14

VODKA

Absolut Vodka	8	11
Absolut Vanilla	8	11
Grey Goose	9.5	13

RUM

Malibu Coconut	8	11
Havana Club 3 Anos	8	11
Captain Morgan's Spiced	8	11
Captain Morgan's Dark	8	11
Diplomatico	9.5	13

WHISKY

Jack Daniels	8	11
Jameson	8	11
Makers Mark	8	11
Monkey Shoulder	9	12
Bulleit Bourbon	9	12
Woodford Reserve Rye	9	13
Balvenie 12 Single Malt	10	14

BRANDY

Courvoisier	9	12
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AMARETTO

Disaronno	8	11
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RAKI

50ml/20cl/35cl/70cl

Yeni Raki 7.5 / 25 / 38 / 68

Made from carefully selected Anatolian grapes and Aniseeds

Yeni Raki Yeni Seri 8.5 / - / 40 / 75

Increased mastery and specificity since 1937

Efe Gobek 9 / - / 50 / 90

Distilled five times in copper alembics.

Tekirdag Gold 9 / 30 / 50 / 90

Two times distilled in matured oak barrels and copper stills

Efe Gold 9 / - / 40 / -

Distilled in copper alembics and matured in oak barrels. No added sugar

Efe Sari Zeybek Fresh Grape - / - / 85

Distilled in traditional copper apparatus and is aged in oak barrels.

Efe Sari Zeybek Original - / - / 85

%100 Fresh Grapes. Distilled twice in copper alembics.

Kulup Raki - / - / 90

Two times distilled in copper stills. 50 % Volume

Tekirdag Gobek - / 55 / 95

The most vibrant Anatolian fresh grapes distilled in copper pots.

Yeni Raki Ala - / - / 95

Distilled in copper alembics, matured in oak barrels, culmination in a unique and distinctive flavour.

Yeni Raki Uzun Demleme - / - / 95

Distilled five times in copper alembics.

Beylerbeyi Gobek - / 60 / 100

Triple distilled using Aniseed and virgin suma only.

Prototip Raki - / - / 100

Triple distilled in copper alembic and rest in oak and steel alembics.

Tekirdag No.10 - / - / 110

Triple distilled in the historic hand-crafted award-winning copper alembic No10

Giz - / - / 175

Triple distilled 100 % raisin raki matured in oak barrels. 68% Volume

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GALLIPOLI

FULL MEZE

D, G, Ce, Se, Sd

Min Order 2 People

£23.00 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

D, G, Ce, Se, Sd, Mo, C, [Mu, E]

Min Order 2 People

£32 per person

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

RAKI MENU

D, G, Ce, Se, Sd, Mo, [E, Mu]

Min Order 2 People

£85 Per person

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

HOTS: Lambs Liver and Calamari

GRILL: Kofte, 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

SET MENU

Min Order 2 People

£42.00 Per person

Vegetarian set meze selection: Including 5 cold 2 hot dishes to share and a main course per person

Please ask your server for our set menu

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GALLIPOLI

SPARKLING WINES

125 ml/Bottle

- Joseph Perrier 'Cuvée Royale' Brut** France **VG** **70**
Classic Champagne House founded 1824
- Dea Del Mare Extra Dry, Prosecco** Italy **VG** **11/36**
Very refreshing, crispy and fruity

WHITE WINES

175ml / 250ml/Bottle

- Les Ottomans** Turkiye **8.5/10.5/ 27**
Dry, crispy & clean on the palate with fruit flavours.
- Saporito Garganega Chardonnay** Italy **9/11/30**
Bright fruits on the nose, many tropical influences on the palate with a dash of Mediterranean sunshine.
- Hutton Ridge Chenin Blanc** South Africa **9.5/11.5/31**
Zesty, zingy refreshing which fruity and just off dry
- Indesio Pinot Grigio** Italy **VG** **10/12/34**
Dry, with spicy pear aromas and a light, clean
- Cankaya Narince** Turkiye **10/12/34**
Elegant, structured and harmonious.
- La Rodetta Verdejo** Spain **10.5/12.25/36**
Bright acidity taste with crips and lively on the palate
- Stoneburn Sauvignon Blanc** New Zealand **VG** **12/14/38**
Mouth-watering crispy fruity Marlborough Sauvignon with a bone-dry finish
- Trajarinho Vinho Verde** Portugal **38**
Dry with crisp Lemon citrus flavour with a light youthful spritz.
- Les Muriers Picpoul De Pinet** France **40**
Bone dry with elegant stone fruit flavours. Perfect with seafood.
- Petit Chablis** France **50**
Clean, crisp, classic style. Bone dry with rounded orchard fruit.

ROSE WINES

175ml/ 250ml/Bottle

- Les Betes Rousses Rose** France **8.5/10.5/27**
Dry, fruity, full of ripe summer berries flavour.
- Indesio Pinot Grigio Rose** Italy **VG** **10/12/34**
Light, refreshing, just off dry and pale.
- Bestue Garnacha Rose** Spain **VG** **11/13/37**
Medium body , Vibrant and fresh finish with strawberry and raspberry aromas.

RED WINE

175ml/ 250ml/Bottle

- Les Ottomans** Turkiye **8.7/10.7/28**
Fruity taste from local varieties from Turkiye.
- Relato Garnacha Tempranillo** Spain **8.8/10.8/29**
Noticeably fruity and semi-sweet, yet well-balanced with a soft, silky mouthfeel.
- Vigneti del Sole Sangiovese** Italy **9/11/32**
Medium bodied fresh Sangiovese packed with ripe black cherry flavours.
- Marques De Reinosia Rioja** Spain **10/12/34**
Warm rounded, smooth Rioja made from Tempranillo with touch of oak spice.
- Yakut Okuz Gozu** Turkiye **10/12/34**
Ruby red in appearance with definitive cherry and strawberry aromas on the nose. Velvety finish
- Bestue Garnacha** Spain **10.5/12.5/35**
Expressive and creamy on the palate. Ideal pairing with red meats, grill meats.
- Puente La Carolina, Crianza** Spain **36**
Cherry pit flavour. Dried fruits, prunes, chocolate and tobacco aroma.
- Grenache Noir-Mourverde** South Africa **VG** **36**
New world elegance, medium bodied with nice balanced fruit.
- Saporito Merlot Raboso** Italy **37**
Attractive aromas of blueberries, cherries and blackberries. Fruity and generous in flavour.
- Les Muriers Pinot Noir** France **38**
Easy drinking ripe dark cherry flavours, very smooth and fruity.
- Maipu Malbec** Argentina **40**
Ripe blueberry and plum are balanced with hints of dark chocolate, sweet tobacco, and toasted oak
- Chateauneuf Du Pape** France **65**
High quality, full bodied yet elegant red. Full of oak spice and concentrated dark fruit flavours.

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GALLIPOLI

SET MENU

2 COURSES FEAST £42 PP

To Start

Hummus, Cacik, Kisir, Bakla, Potato Salad, Borek & Falafel

MEAT

BEYTI KEBAP - [G, D]

Grilled minced lamb wrapped in tortilla bread.
Served yoghurt and tomato sauce

KANAT - [G, D, Ce]

Grilled marinated chicken wings. Served with rice & salad

CHICKEN GUVEC - [D,Ce]

Slow cooked chicken and vegetable stew. Served with rice

KOFTE - [G, D, Ce]

Grilled minced lamb. Served with rice and salad

CHICKEN GALLIPOLI - [G, Ce] D

Marinated grilled chicken breast. Served with rice & salad.

TAVUK SHISH - [G, D, CE]

Grilled marinated chicken cubes. Served with rice and salad

HAREM - [G, D]

Grilled marinated chicken breast on a bed of bread.
Served with yoghurt and tomato sauce

LAMB GUVEC - [D,Ce]

Slow cooked lamb and vegetable stew.
Served with rice

ÇÖP SHISH - [G, D, Ce]

Small cubes of lamb on mini skewer.
Served with rice and salad.

ALI NAZIK D - [Se]

Grilled lamb cubes bed of smoked aubergine
puree with tomato sauce. Served with salad.

ISKENDER - [G, D]

Premium cut of lamb on bed of bread.
Served with yoghurt, tomato sauce and hot butter.

UPPER STREET SPECIAL - [G, D, Ce]

Grilled chicken, lamb and kofte.
Served with rice & salad

VEGETABLE

BOREK - G, D, [Se, Sd]

Fried filo pastry filled with feta cheese, parsley, dill and spring
onion. Served with cacik sauce and salad

PATLICAN KIZARTMA - [D, Ce], [VG]

Fried aubergine, courgette and pepper with yoghurt & tomato
sauce. Served with rice and salad.

IMAM BAYILDI - [Ce, D], [VG]

Aubergine fried and stuffed with mixed vegetables.
Served with rice and salad.

FALAFEL - Se [D, Sd] [VG]

Ground chickpeas, broad beans and vegetables seasoned with
spiced. Served with hummus, cacik and salad

MOUSSAKKA - D, G, Ce

Fried potatoes and vegetables topped with cheddar cheese,
bechamel & tomato sauce. Served with salad

FISH

KING PRAWN - C

Grilled marinated king prawns.
Served with baby potatoes and mixed salad

CALAMARI - Mo, D

Deep fried calamari served with tartar sauce and mixed salad

SALMON - F

Grilled salmon fillet.
Served with baby potatoes and mixed salad

WHOLE SEA BASS - F

Grilled whole Seabass.
Served with baby potatoes and mixed salad

WHOLE SEABREAM - F

Grilled whole Seabream.
Served with baby potatoes and mixed salad

ALLERGENS

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GALLIPOLI

SPARKLING WINES

Joseph Perrier 'Cuvée Royale' Brut France VG	125 ml/Bottle	70
Classic Champagne House founded I 1824		
Dea Del Mare Extra Dry, Prosecco Italy VG	11/35	
Very refreshing, crispy and fruity		

WHITE WINE

Les Ottomans Turkiye	175ml / 250ml/Bottle	8.5 / 10.5 / 26
Dry, crispy and clean on the palate with decent fruit flavours.		
Saporito Garganega Chardonnay Italy	9 / 11 / 29	
Bright fruits on the nose, many tropical influences on the palate.		
Hutton Ridge, Chenin Blanc South Africa	9.5/11.5/30	
Zesty, zingy refreshing which is fruity and just off-dry		
Indesio Pinot Grigio Italy VG	10/12/33	
Dry, with spicy pear aromas and a light, clean fruity style		
Cankaya Narince Turkey	10/12/33	
Elegant, structured and harmonious.		
La Rodetta Verdejo Spain	10.5/12.25/35	
Bright acidity taste with crisp and lively on palate.		
Stoneburn Sauvignon Blanc New Zealand VG	12/14/37	
Mouth watering crispy fruity Marlborough Sauvignon with a bone-dry finish		
Trajarinho Vinho Verde, Portugal	37	
Dry with crisp Lemon citrus flavour with a light youthful spritz		
Les Muriers Picpoul De Pinet France	39	
Bone dry with elegant stone fruit flavours. Perfect with seafood.		
Petit Chablis France	49	
Clean, crisp, classic style. Bone dry with rounded orchard fruit.		

COCKTAILS

APEROL SPRITZ	Glass 11 / Jug 34	
Aperol, Prosecco, Soda, Fresh Orange		
RED WINE SANGRIA	Glass 11 / Jug 34	
SPICY CUCUMBER MARGARITA	13	
Tequila, Cointreau, Agave, House Infused Spicy Tincture, Cucumber, Lime		
LYCHEE'S SECRET	12	
Vodka, Fresh Ginger, Lychee Juice & Syrup, Lime		
NEGRONI	11	
Gin, Martini Rosso, Campari, Orange Peel		
PORN STAR MARTINI	12	
Vanilla Vodka, Passoa, Pineapple Juice, Simple Syrup, Passion Fruit, Lime		
FROZEN DAIQUIRI	12	
Strawberry, Raspberry or Mango		
White Rum, Liqueur, Fresh Lime, Fruit of choice		
DARK N STORMY	12	
Rum, Ginger, Lime, Angostura Bitters		
ESPRESSO MARTINI	12	
Vodka, Kahlua, Cocoa Blanc, Espresso		
AMARETTO SOUR VG	12	
Amaretto, Fresh Lemon Juice, Simple Sugar, Vegan Friendly Foaming		
OLD FASHION	12	
Bourbon, Sugar, Orange Bitters and Fresh Orange Peel		

WROSE WINES

Les Betes Rousses Rose France	175ml/ 250ml/Bottle	8.5/10.5/26
Dry, fruity, full of ripe summer berries flavour.		
Indesio Pinot Grigio Rose Italy VG	10/12/33	
Light, refreshing, just off dry and pale.		
Bestue Garnacha Rose Spain VG	11/13/36	
Medium body, Vibrant and fresh finish with strawberry and raspberry aromas.		

RED WINE

Les Ottomans Turkiye	175ml / 250 / Bottle	8.7/10.7/27
Fruity taste from local varieties from Turkiye.		
Parajes de Paniza Tempranillo Spain	8.8/10.8/28	
Fuller bodied with dark fruit flavours & generous style.		
Vigneti del Sole Sangiovese Italy	9/11/31	
Medium bodied fresh Sangiovese packed with ripe black cherry flavours.		
Marques De Reinosa Rioja Spain	10/12/33	
Warm rounded, smooth Rioja made from Tempranillo with touch of oak spice.		
Yakut Okuz Gozu Turkiye	10/12/33	
Ruby red in appearance with definitive cherry and strawberry aromas on the nose. Velvety finish		
Bestue Garnacha Spain	10.5/12.5/34	
Expressive and creamy on the palate. Ideal pairing with red meats, grill meats.		
Puente La Carolina, Crianza Spain	35	
Cherry pit flavour. Dried fruits, prunes, chocolate and tobacco aroma.		
Grenache Noir-Mourverde South Africa VG	35	
New world elegance, medium bodied with nice balanced fruit.		
Saporito Merlot Raboso Italy	36	
Attractive aromas of blueberries, cherries and blackberries. Fruity and generous in flavour.		
Les Muriers Pinot Noir France	37	
Easy drinking ripe dark cherry flavours, very smooth and fruity.		
Reserva Malbec Argentina	39	
Full bodied from the foothills of the Andes with a velvety finish. Superb with our chargrilled meats.		
Chateauneuf Du Pape France	63	
High quality, full bodied yet elegant red. Full of oak spice and concentrated dark fruit flavours.		

MOCKTAILS

DENNIS THE MENACE	8	
Strawberry Puree, Lychee Juice & Syrup, Fresh Lime		
MANGO SUNSHINE		
Mango Puree, Peach Juice & Syrup, Fresh Lime		
ELDERFLOWER PRESSE		
Elderflower Cordial, Lime, Fresh Mint, Soda		

BEERS

Ephesus Draught Half/ Pint - 5.0%	4.10/7	
Skopelos Draught Half/ Pint - 5.0%	3.75/6	
Alcohol-Free 33cl Bottle/ Can	4	
BrewDog IPA 33cl Bottle - 5.4%	5	
Efes Lager 33cl Bottle - 5.0%	4.5	
Inch's Medium Apple Cider 50cl Bottle - 4.5%	6	

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GALLIPOLI BREAKFAST

Served till 2pm

- TRADITIONAL TURKISH BREAKFAST** - G, D, E, SD **12.5**
Boiled egg, tomato, cucumber, feta cheese, honey, butter & jam, melon, olives, cheese borek, Turkish sausage, halloumi cheese and bread.
- MENEMEN** - [G] E **12.5**
Traditional Turkish dish with eggs, tomato, onion, peppers. Served with Turkish bread. (Add Turkish Sausage 1.50)
- SHAKSUKA** - [G] D, E **12.5**
Shakshuka, pepper-tomato-onion, bakes with two runny eggs, parsley, feta. Served with Turkish bread. (Add Turkish Sausage 1.50)
- SUCUKLU YUMURTA** - [G] D, E **12.5**
Traditional Turkish dish with Turkish sausage and eggs. Served with Turkish bread.
- 3 EGGS** - [G] D, E **12.5**
Omelette, Boiled or Scrambled eggs. Served with sourdough bread and salad
- VEGETARIAN BREAKFAST** - [G, D] E **12.5**
Grilled tomato, portobello mushroom, baked beans, vegetarian sausage, halloumi and fried eggs. Served with fries and sourdough bread
- ENGLISH BREAKFAST** - [G, D] E **12.5**
Real thick cut bacon, sausage, with fried eggs, grilled tomato, portobello mushroom, fries, baked beans. Served with sourdough bread

MINIMUM FOR TWO PEOPLE, £19 PERPERSON
GALLIPOLI BREAKFAST (SERPME KAHVALTI) - G, D, E, SE

Turkish bread, Gallipoli gozleme, simit & pogaca, honey, butter, Turkish sausage, borek, selection of cheeses, jam, tomato, cucumber, padron pepper, ajvar, tahin & pekmez served with boiled eggs along with first two Turkish teas.

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GALLIPOLI BRUNCH

Served till 3pm

HALLOUMI WRAP - G, D [SE] Halloumi cheese in tortilla with hummus, cacik and salad inside. Served with chips.	£9.95
FALAFEL WRAP - G, SE, CE [D] Mediterranean speciality, vegetarian falafel in tortilla with hummus, cacik and salad inside. Served with chips.	£9.95
KOFTE WRAP - G [D, SE] Grilled minced lamb in tortilla with hummus, cacik and salad inside. Served with chips.	£9.95
CHICKEN WRAP - G [D, SE] Grilled chicken breast in tortilla with hummus, cacik and salad inside. Served with chips.	£9.95
SUCUK WRAP - G [D, SE] Grilled Turkish garlic sausages in tortilla with hummus, cacik and salad inside. Served with chips.	£9.95
HEALTHY LUNCH ME ZE - G, D, CE, SE Mix platter of hummus, kisir, bakla, cacik, aubergine & red pepper, potato salad, borek and falafel.	£12.5
CHICKEN GUVEC - [D, CE] Slow cooked chicken and vegetable stew. Served with rice.	£13.5
CHICKEN SALAD Grilled chicken breast, sliced into cubes. Served on a bed of mixed salad.	£13.5
PATLICAN KIZARTMA - [D, CE][VG] Fried aubergines, courgette and peppers with yogurt & tomato sauce. Served with rice and salad.	£13.5
BOREK - G, D [SE] Filo pastry filled with feta cheese, parsley, dill and spring onion. Served with cacik & hummus on a bed of salad.	£13.5
KOFTE - [G, D, CE] Grilled minced lamb. Served with rice and salad.	£13.5

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