



Gallio

# CHRISTMAS BROCHURE

*Add Some Mediterranean Magic to your Festivities*



## About us

Located in the heart of Canary Wharf, Gallio offers a festive twist like no other. This Christmas, trade the traditional turkey dinner for a Mediterranean feast filled with holiday enchantment!

At Gallio, we're your go-to for a friendly and informal celebration. Choose from our delectable two or three-course menus, paired with diverse drink packages for both spirited and non-drinkers. With seating for 98 and standing room for 120, we can host cozy dinners or lively canapé parties, whatever your heart desires.

Our menu is not only delicious but inclusive, with halal, vegan, and vegetarian options to satisfy all dietary preferences. Because everyone deserves to enjoy the holiday magic! Escape the ordinary and savor a Mediterranean-inspired Christmas at Gallio. It's time to add a touch of enchantment to your festivities.





# Menu

2-courses: £34.50/person

3-courses: £40.00/person

## OFF-PEAK (SUN-WED)

2-courses: £27.00/person

3-courses: £32.50/person

We require a deposit of  
£10/person.

Please see our full bookings  
policy linked here.



## ON ARRIVAL

### Muhamarra with Flatbread Chips

Smokey roasted red pepper, walnut & pomegranate dip (vg)

### Roasted Garlic Hummus

Served with a freshly baked flatbread, ask for harissa (vg)

## SMALL PLATES

### Falafel

Freshly homemade with harissa yoghurt & a herby zhoug dressing (v)

### Sumac Smoked Salmon & Dill

Served with a mediterranean dressing & sumac onions

### Halloumi

Fried with Aleppo & pomegranate chilli jam (v)

### Truffled Patatas

Triple cooked with truffle oil, grated manchego, parmesan & Za'atar (v)

### Lamb Kofte

Topped with tomato ezme on tzatziki, mint & pomegranate.

### Calamari

Lightly coated squid with garlic aioli & red chilli

### Fire Roasted Tenderstem Broccoli

With smokey roasted red pepper & walnut sauce (vg)

### Tomato Salad

Heritage tomatoes, sumac onions & citrus dressing (vg, gf)

### Greek Salad

Lettuce, cucumber, feta, olives, red onion, tomato & mixed peppers in a light dressing (v, gf)

### Cured Beef Croquetas

Spanish style croquetas served with garlic aioli

## MAINS

### Tomáta Pizza

Roasted baby tomatoes, buffalo mozzarella, fresh basil & oregano (v, ask for vegan & gluten-free)

### Lamb Pizza

Harissa, guindilla peppers, red cabbage, tahini drizzle & mint

### Wild Mushroom Pizza

Olive oil, spinach, mozzarella, feta, pumpkin seeds & Aleppo pepper (v, ask for vegan & gluten-free)

### Tartufo

Prosciutto, buffalo mozzarella, rocket, truffle oil & hard cheese (ask for gluten-free)

### Chicken Pilaf Bowl

Rice pilaf with Greek salad, garlic hummus, lettuce & slaw

### Falafel Filled Pita

Freshly homemade pita bread served with garlic aioli, zhoug, pickled cabbage, za'atar, red onion & chilli.

### Chicken Filled Pita

Freshly homemade pita bread served with garlic aioli, zhoug, pickled cabbage, za'atar, red onion & chilli.

### Smokey Chickpea Flatbread

Harissa chickpeas, garlic yoghurt, spinach, feta & poached egg (v)

### Harissa Chicken Flatbread

Roast chicken with garlic yoghurt, pomegranate, chilli & parsley

### Wild Mushroom & Truffle Flatbread

With garlic yoghurt, poached egg, hard cheese & parsley (v)

### Braised Short Rib of Beef

On a celeriac & yoghurt puree, harissa oil, crispy onions & chilli, rice pilaf & roasted broccoli (Supplement £5)

## DESSERTS

### Caramel Cheesecake

Served with katafi pastry & a biscoff base

### Chocolate Brownie

Served with tahini drizzle & chocolate sorbet (vg,gf)

### Sicilian Lemon Cheesecake

Served with grated lemon peel (vg)

### Loukoumades

Greek doughnuts served with honey & pistachio

### Crema Catalana

Spanish crème brûlée, citrus & caramel crust (gf)







## Drinks Packages

### **Welcome Drink - £5 per person**

Includes a Prosecco, Mimosa or Mocktail per person on arrival

### **Welcome Drink & Cocktails Package - £30 per person**

Includes a welcome drink, 2x cocktails, 2x wine or 2x beers

### **Welcome Drink, Wine & Beer Package - £30 per person**

Includes a welcome drink, 2x cocktails, 2x wine or 2x beers

### **4x Bottles of Wine - £80**

Choice of White, Red or Rosé

### **Bottle of Red, White or Rosé Wine - £80**

Choice of White, Red or Rosé

### **8x Bottles of Beer - £30**

Choice of Birra Moretti, Mythos Lager, Peroni Capri, Madri Excepcional, Curious Cider, (Ask for 0%)

### **2x Bottles of Prosecco - £60**

Choice of Prosecco Brut Itinera or Ca'Del Console Prosecco Rosé



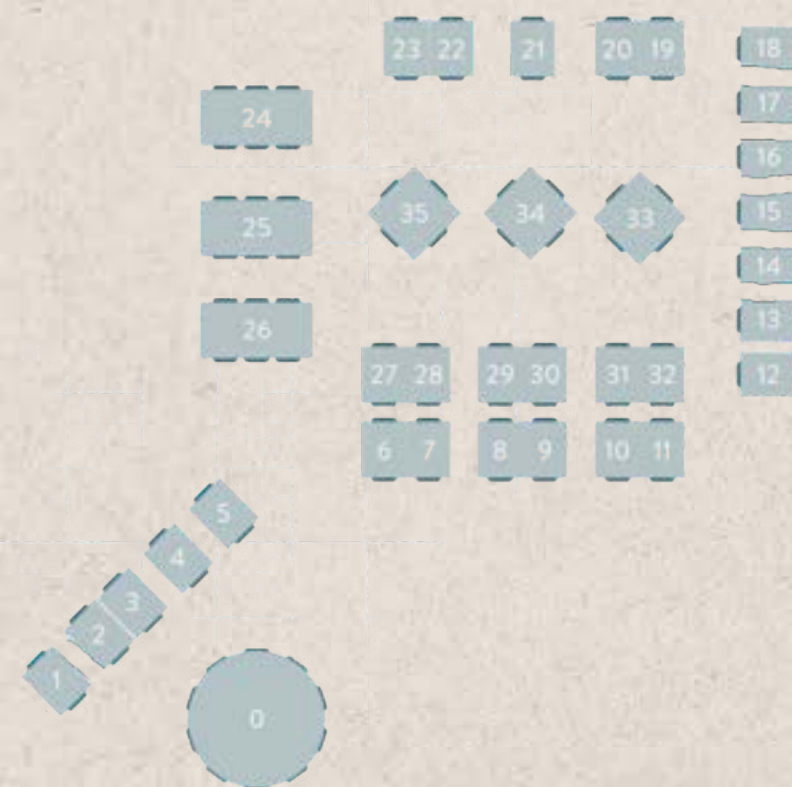
# Our Space

## CAPACITY:

Full Venue 98 Seated & 120 Standing

Front Restaurant 32 Seated & 50 Standing

Back Restaurant 66 Seated & 80 Standing



Front Restaurant



Back Restaurant



## Extras

### Pizza Making Class: £35/person

Discover the art of pizza making - a must-have skill and the perfect activity for team building. Join us in our open kitchen and learn how to create delicious pizzas. Our classes can accommodate up to 10 people per hour. Don't miss out on this fun and educational experience that will keep on giving!

### Photographer: £200

Capture your unforgettable night with stunning photos and lasting memories. Our talented photographer will be there to capture every special moment, while we'll provide playful props to make your photos even more fun.

### Close Up Magician: £395

Elevate your evening with the enchantment of a close up magician. Experience the surprise and charm of a truly personable magician. Our recommended duration of 2 hours is ideal for gatherings of 35 to 150 guests.

### Caricature: £395

Inject some fun into your event with a hilarious caricature! Experience the whimsy of a Mediterranean vacation as our talented artist captures your best side. Our caricatures are expertly crafted in black and white on quality paper. On average, our artist can draw 12-15 people per hour. Get ready to laugh and cherish a one-of-a-kind keepsake!







*We can't wait to celebrate with you and make your party as memorable and magical as possible*

**GET IN TOUCH WITH [EVENTS@GALLIO.UK](mailto:EVENTS@GALLIO.UK) FOR MORE DETAILS**