

# BOTTOMLESS BRUNCH

## GALLIO FAVOURITES MENU

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40.00 per person

Select from our guest favourite selection of dishes in a two course menu & 90 minutes of bottomless drinks include prosecco or beer

add 10.00 per person

Upgrade for bottomless Aperol Spritz, Sangria, Pomegranate & Rose Spritz, or Cherry Vodka Soda

35.00 per person Zero-Proof Bottomless Brunch with Zero-Proof Cocktails or Soft Drinks

## STARTERS

### Roasted Garlic Hummus

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

### Handmade Falafel

Sesame seeds, tahini garlic yoghurt and pink onions (v ask for vg)

### Calamari

Lightly coated and served with garlic aioli, sliced chilli and parsley

### Homemade Moussaka

Lamb ragu and bechamel, in layers of aubergine and sliced potato

### Halloumi

Served with hot honey, za'atar, pumpkin seeds, sumac & chilli flakes (v)

### Beef Lavash

Thin crispy wrap filled with slow cooked beef, garlic tahini yogurt with dried fruits and pistachio nuts

## MAIN COURSE

### Cavatappi Pasta

Spiced lamb ragu, harissa oil, fresh chilli, Grana Padano cheese, garlic tahini yoghurt

### Saffron Seafood Stew

Creamy broth, white fish, mussels, prawns, garlic, chilli, onions, homemade pita bread

### Bejewelled Rice Pilaf

Tzatziki, pistachios and walnuts & dried fruit, greek style salad & lebanese slaw

### Beef Stifado

Slow cooked in a reduced tomato sauce, aromatic spices, shallots & rice pilaf

### Lamb Lahmacun

Flatbread, tomatoes, garlic, sumac, red cabbage and slaw, garlic tahini yoghurt

### Melon and Halloumi Salad

With giant croutons, sumac seasonal leaf & cabbage, lemon & extra virgin olive oil (v)

Select: Chicken, Lamb Kofte Meatballs, Falafel or Halloumi



Scan

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

v = vegetarian, vg = vegan, gf = gluten-free