

gallio

EVENTS & VENUE HIRE

Mediterranean Inspired



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ABOUT US

Fresh, Feel Good Food Inspired by the Mediterranean

We are Gallio, Mediterranean-inspired catering from a team of passionate cooks and food lovers keen to bring the best of the Mediterranean way of life and the Mediterranean diet to busy Londoners who need a feel-good pause in their day. Food should both refuel and nourish but also be a social occasion.

Our menu uses the best seasonal, vibrant and colourful ingredients with the best natural flavours. Our food is prepared and made fresh daily for uncompromisingly good quality taste. From light mezze plates to more indulgent, filling wraps, we can cater for any occasion and all different levels of food requirements.

Our chicken and lamb are halal certified, and we have great options for vegan and vegetarian eaters. In addition, our menu has various gluten-free, nut-free and dairy-free options, so you can rest assured that most, if not all, dietary requirements will be catered for.

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OUR STORY

Gallio is a London-based restaurant embodying the spirit of the Mediterranean. Our journey began with a quest to craft a better-tasting pizza, leading us to explore flatbreads' history. We uncovered stories of Persian soldiers baking flatbreads on their shields and topping them with fresh local ingredients. Drawing inspiration from these stories, we've developed a unique, delectable, and nutrient-rich dough using ancient grains. Our menu includes homemade flatbreads, breadsticks, filled pittas, and pizzas. We celebrate the Mediterranean's culinary diversity while giving classic dishes an innovative twist.

The Mediterranean is more than a diverse collection of countries connected by water. To us, it symbolises freshly prepared food, the vivid hues of ripe ingredients, and a lifestyle that cherishes sharing meals with loved ones in an atmosphere of laughter and delight.

OUR NAME

"True Happiness Is To Enjoy The Present, Without Anxious Dependence Upon The Future"

Our name is inspired by Seneca's letter to his brother Gallio, which emphasises the importance of living in the moment. We embrace the Mediterranean lifestyle, enjoying fresh, flavourful meals in a social dining setting with loved ones. Our philosophy revolves around simplicity, cherishing life's pleasures, and laughter. At Gallio, we celebrate the Mediterranean spirit, inviting you to savour each moment and create lasting memories with those who matter most.



OUR SPACES - FITZROVIA

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FIRST FLOOR

Capacity: 40 seated & 50 standing

Own bathrooms, drinks bar & great natural light from large windows looking on to Charlotte Street.

No venue hire fees. Just minimum spends to apply

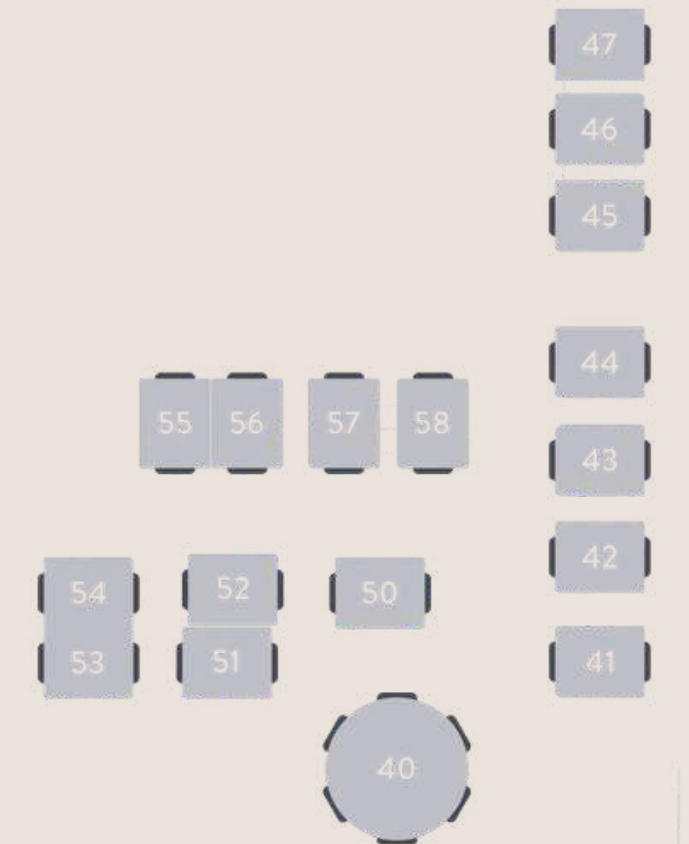


THE HIDEAWAY

Capacity: 10-12 seated

Semi-private. Great view of the open kitchen & natural light from the skylight.

No venue hire fees. Just minimum spends to apply



OUR SPACES - CANARY WHARF

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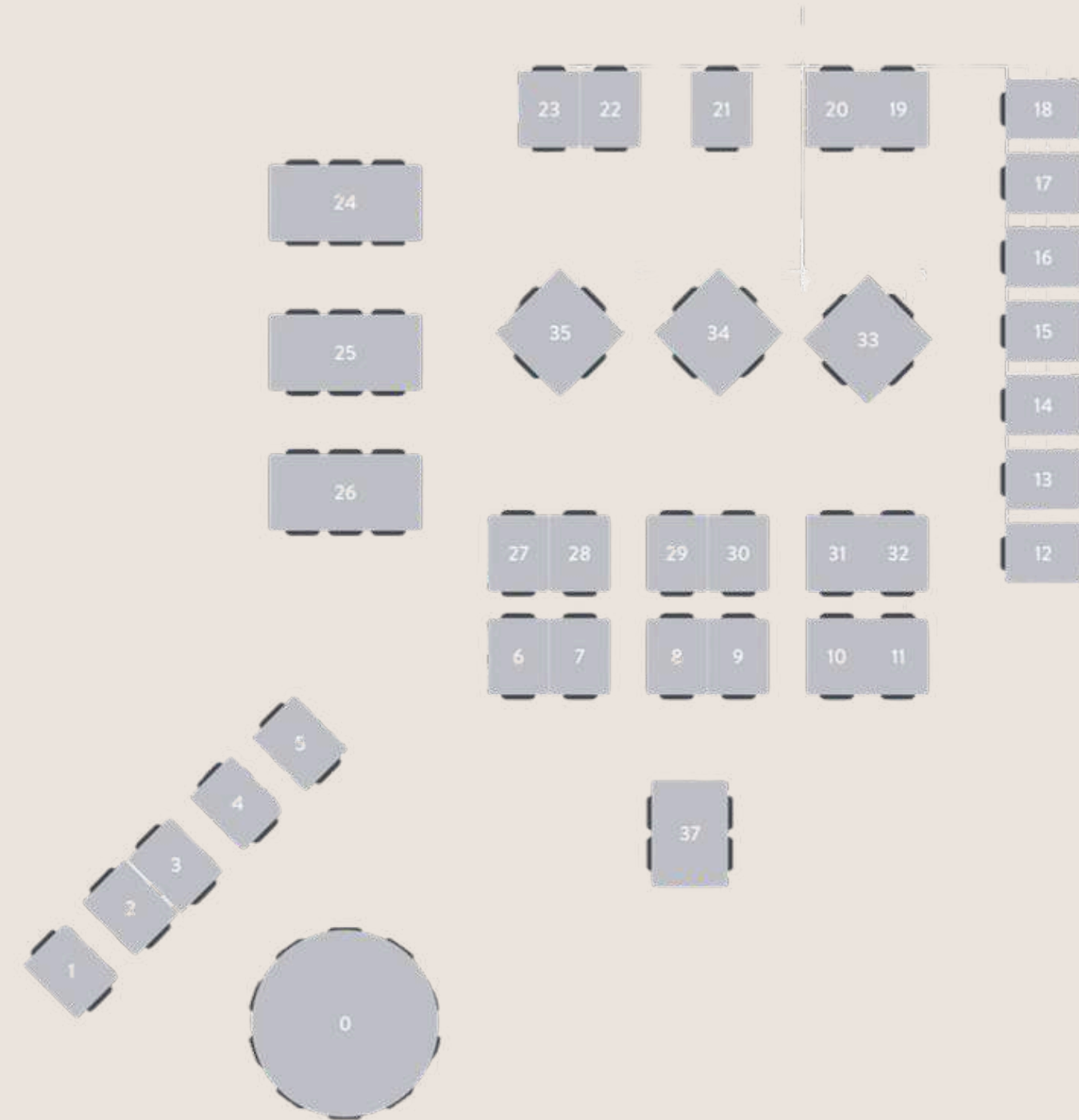


Capacity: 120 people seated & standing

Great for birthdays, corporate events, graduation & all other celebratory events.

Semi-Private Hire available. Our restaurant back has a capacity of up to 70 seated & standing.

No venue hire fees. Just minimum spends to apply



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GROUP SET MENU

2 courses for £30 | 3 courses for £36
For groups of 10 people or more

Starters

Sesame Falafel, tahini garlic yoghurt & pink pickled onion (v)
Romanesco Cauliflower, Aleppo pepper, cashew labneh, olive oil, tahini (vg)
Lamb Köfte, tzatziki, harissa, pomegranate seeds, sumac onion, red chilli
Sweet Potato, Beetroot & Orange Salad, seasonal leaf, feta, pomegranate seeds (ask for vg)
Calamari, lightly coated squid, garlic and turmeric aioli, grilled lemon
Langoustines, garlic butter, served with harissa and sumac (+£2)
Steak Shish, marinated in aromatic seasoning, muhammara, crispy fried onion (+£2)
Fatteh Chicken, tahini garlic yoghurt, hummus, pomegranate seeds, chickpeas

Main Courses

Lamb Köfte Grain Bowl, bulgur, tomato sauce, za'atar, peppers, onion, cucumber
Falafel Pita, tahini garlic yoghurt, slaw, chilli, onion (v)
Prawn Orzo, harissa, chilli, cherry tomatoes, buffalo mozzarella, Aleppo pepper
Steak Lavash, spicy seasoned steak strips, sujuk, Turkish peppers, onion, kasar cheese
Lamb Shoulder Flatbread, onion, chilli, lamb jus, Aleppo flakes, Turkish pepper (+£3)
Beef Güveç, slow cooked stew, aromatic spices, shallots, tomatoes, tahini garlic yoghurt
Saffron Seafood, creamy broth, white fish, mussels, shell-on langoustines, butter, chilli, onion (+2)
Halloumi Salad, bulgur, onions, peppers, tomato, cucumber, chickpeas, lemon oil, harissa butter (ask vg)
Chicken Shish Pide, shredded harissa chicken, cheese, chilli, onion, tahini garlic yoghurt

Dessert

Greek Style Doughnuts, topped with pistachio, walnuts & honey (v)
Leila Cake, milk soaked sponge, layered with cream, honey, topped with nuts & dried fruits (v)
Cheesecake, chocolate, tahini, caramel (v)

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GROUP SHARING MENU

2 courses for £40 | 3 courses for £44
For groups of 10 people or more

Starters

Sesame Falafel, tahini garlic yoghurt & pink pickled onion (v)
Lamb Köfte, tzatziki, harissa, pomegranate seeds, sumac onion, red chilli
Garlic Hummus, pickles, pink onion, olive oil (vg)
Truffled Batatas, honey, grated halloumi, za'atar, spiced Aleppo pepper flakes (v)
Muhammara, pita chips, roasted pepper, walnuts, warm spices (vg)
Baba Ganoush, roasted aubergine, tahini (vg)
Calamari, lightly coated squid, garlic and turmeric aioli, grilled lemon
Za'atar Flatbread, warm flatbread, wild thyme, sesame, sumac (ask for vg or gf)
Sweet Potato, Beetroot & Orange Salad, seasonal leaf, feta, pomegranate seeds (ask for vg)
Fatteh Chicken, tahini garlic yoghurt, hummus, pomegranate seeds, chickpeas

Main Courses *Select 3 for the group*

Shawarma Chicken, garlic toum, slaw, bulgur, salad, sumac onion, pickles and lavash wraps
Prawn Orzo, harissa, chilli, cherry tomatoes, buffalo mozzarella, Aleppo pepper
Lamb Shoulder Flatbread, onion, chilli, lamb jus, Aleppo flakes, Turkish pepper
Beef Güveç, slow cooked stew, aromatic spices, shallots, tomatoes, tahini garlic yoghurt
Saffron Seafood, creamy broth, white fish, mussels, shell-on langoustines, butter, chilli, onion
Chicken Shish Pide, shredded harissa chicken, cheese, chilli, onion, tahini garlic yoghurt
Tomato Flatbread, buffalo mozzarella, grated halloumi, oregano, basil (v ask vg)

Dessert

Greek Style Doughnuts, topped with pistachio, walnuts & honey (v)
Leila Cake, milk soaked sponge, layered with cream, honey, topped with nuts & dried fruits (v)
Cheesecake, chocolate, tahini, caramel (v)

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DRINKS PACKAGE

Welcome Drink for £5/person*
2x glasses of wine or beers for £14/person*

Welcome Drink: Prosecco, Mimosa or Zero-Proof Cocktail

4x Bottles of House Wine for £90
8x Bottles of Beer for £40
2x Bottles of Prosecco for £60

(*must be selected for the entire group)

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A LITTLE MORE ABOUT US

We have a best in class rating on Google from over 1,000x reviews and 5 stars on TripAdvisor from over 200 reviews. This is replicated on all of our public metrics.



4.9 Google



5.0 TripAdvisor

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THANK YOU

We look forward to hearing from you, get in touch at

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