

£20 Set Menu

Two courses: starter and main

Available Monday all-day, Tuesday - Friday until 6.30pm

Starter

Garlic Hummus, pickles, pink onion, olive oil, za'atar bread (v ask vg)

Muhammara, pita chips, roasted pepper, walnuts, warm spices (vg)

Sweet Potato, Beetroot & Orange Salad, seasonal leaf, feta, pomegranate seeds (ask for vg)

Sesame Falafel, tahini garlic yoghurt & pink pickled onion (v)

Truffled Batatas, honey, grated halloumi, za'atar, spiced Aleppo pepper flakes (v)

Lamb Köfte, tzatziki, harissa, pomegranate seeds, sumac onion, red chilli

Main Course

Chicken Wrap, garlic toum, slaw, onions, chilli, guindilla peppers

Halloumi Salad, bulgur, onions, peppers, tomato, cucumber, chickpeas, lemon oil, harissa butter (ask vg)

Lamb Köfte Grain Bowl, bulgur, tomato sauce, za'atar, peppers, onion, cucumber

Beef Salami Flatbread, spicy cured beef, red chilli, mozzarella

Shakshuka, poached egg, feta, piquillo pepper, harissa, merguez lamb sausage, pita bread (ask for v)

Falafel Pita, tahini garlic yoghurt, slaw, chilli, onion (v)

Prawn Orzo, harissa, chilli, cherry tomatoes, buffalo mozzarella, aleppo pepper

Tomato Flatbread, buffalo mozzarella, grated halloumi, oregano, basil (v ask vg)

Dessert (add £3)

Greek Style Doughnuts, topped with pistachio, walnuts & honey (v)

Lella Cake, milk soaked sponge, layered with cream, honey, topped with nuts & dried fruits (v)

Gelato / Sorbet, ask staff for our selection of flavours (ask vg)

Sides

Fries £5

Harissa Orzo Pasta £4

Turkish Bulgur £5

Lebanese Slaw £4



Scan the QR code to see the menu and our allergen information. Please inform our team of any allergies, we can't guarantee complete absence of allergens, not all ingredients are listed. Gluten and sesame seeds are present in our kitchen. All meat is certified halal. Caution, some dishes may contain shells. Ask our staff about vegetarian or vegan options. A discretionary service charge will be added to your bill.

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