

Seasonal Set Menu

Two courses £28 - Three courses £33

Available Monday all-day, Tuesday to Friday until 6.00pm. Available for tables of 10 or below

Signature Breads & Mezze

a selection of pita, simit, fatteh chips

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

Shawarma Chicken Hummus, garlic, harissa, pickles, pink onion, olive oil

Baba Ganoush, roasted aubergine, tahini (vg)

Cashew Labneh, lemon oil, chickpea salad, za'atar (vg)

Our Favourites

Beef Stifado, slow cooked stew, aromatic spices, shallots, tomatoes, tahini garlic yoghurt

Saffron Seafood Pasta, white fish, mussels, prawns, butter, chilli, onion, orzo pasta

Chicken Bulgur Bowl, tahini garlic yoghurt, tzatziki, bulgur, chickpeas, peppers, onion, cucumber

Tomato Orzo, harissa, chilli, cherry tomatoes, buffalo mozzarella, aleppo pepper (v ask vg)

Halloumi Salad, chickpeas & bulgur, onions, peppers, pea shoots, lemon oil, harissa (v)

Something Sweet

Leila Cake, milk cake, whipped cream, honey, pistachios, walnuts, & dried fruits (v)

Chocolate Tahini Cheesecake, chocolate, caramel, sesame seeds & tahini (v)

Greek Doughnuts, honey, crumbled pistachios, walnuts & dried fruits (v)



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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