



Festive Feast Menu

From £48 for Starter & Main. Served sharing style.

For groups of 10 people or more

Bread & Garlic Hummus

Starters

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

Roasted Broccoli & Casheh Labneh, Aleppo pepper flakes, lemon infused 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

Winter Fattah, shawarma chicken, tahini garlic yoghurt, chickpeas & toasted almonds

Main Courses

Chicken Shawarma, garlic toum, slaw, bulgur, salad, sumac onion, pickles and lavash wraps

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

Lamb Shoulder Flatbread, onion, chilli, lamb jus, Aleppo flakes, Turkish pepper

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

Saffron Seafood, creamy broth, white fish, mussels, shell-on langoustines, butter, chilli, onion

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

Desserts (+£4pp)

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

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

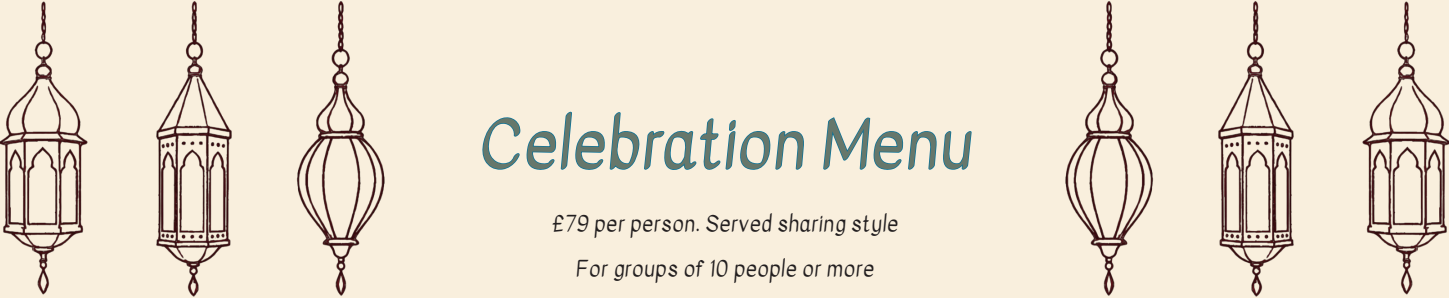
Cheesecake, chocolate, tahini, caramel (v)

Please note: some dishes may vary slightly subject to seasonal ingredient availability.



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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Celebration Menu

£79 per person. Served sharing style

For groups of 10 people or more

Bread & Dips

Garlic Hummus, pickles, pink onion, olive oil (vg)

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

Baba Ganoush, roasted aubergine, tahini (vg)

Baked Feta, tomatoes, halloumi, garlic, peppers (vg)

Warm pita & za'atar flatbread

Starters

Roasted Broccoli & Casheh Labneh, Aleppo pepper flakes, lemon infused olive oil, tahini (vg)

Tiger Prawns, sautéed in garlic, parsley, butter, biber pepper & sumac seasoning

Steak Shish, marinated in aromatic seasoning, muhammara, crispy fried onion

Halloumi & Aubergine Skewer, tahini garlic yoghurt, molasses, honey, pistachio, walnut crumb (v)

Octopus & Sujuk Skewer, garlic tahini yoghurt, pistachio, walnut & dried fruit crumb,

Main Courses

Chicken Shawarma, garlic toum, slaw, bulgur, salad, sumac onion, pickles and lavash wraps

Steak Lavash, spicy seasoned steak strips, sujuk, Turkish peppers, onions, kasar cheese

Slow Roasted Lamb Shoulder Flatbread, onion, chilli, lamb jus, Aleppo flakes, Turkish pepper

Lobster & Prawn Orzo, harissa, chilli, cherry tomatoes, buffalo mozzarella, Aleppo pepper

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

Desserts

Date Pudding, sticky brown sugar sponge, caramel sauce, majool dates & vanilla custard (v)

Baklava & Ice Cream, sweet honey, crushed nuts, with vanilla ice cream (v)

Chocolate & Tahini Cheesecake, vanilla cheesecake with caramel drizzle & sesame seeds (v)

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