

Group Set Menu

£30 for Starter/Main / £36 for 3-courses

For groups of 10 people or more.

Starters

- Sesame Falafel**, tahini garlic yoghurt & pink pickled onion (v)
- Roasted Broccoli & Cashew 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
- Tiger Prawns**, sautéed in garlic parsley, butter & biber pepper & sumac seasoning (+£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 Stifado**, 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)



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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