Mezze

Chicken Shawarma Hummus 15
garlic tahini yoghurt, guindilla peppers

Tiger Prawns 18
garlic, butter, biber pepper, sumac

Halloumi & Aubergine Skewer 12
pomegranate molasses, pistachio, dried fruit (v)

Aubergine Musbaha 10
chickpeas, preserved lemon, harissa (v)

Hibiscus Scallop Crudo 15
orange, dill, green chilli

Braised Ox Cheek 16
beef molasses jus, shoestring fries

Yellowfin Carpaccio 15
lemon, Parmesan, spring onion, pistachio

Blanched Cherry Tomatoes 10
caperberries, balsamic, sheep's cheese labneh (v)

Beetroot & Pickled Grapes 10
whipped ricotta, pickled walnuts, green oil (v)

Octopus & Sucuk Skewer 15
garlic tahini yoghurt, pistachio, dried fruit

Sea

Sea Bream 34
cauliflower, brown butter, green oil, tabbouleh

Saffron Seafood Stew 30
white fish, mussels, prawns, chilli, onion

Lobster Tail Orzo 36
prawns, tomato, chilli, buffalo mozzarella

Land

Lamb Rump Shish 30
sumac onion, ezme, mint, parsley, zhough

Preserved Lemon Chicken 29
bone-in chicken, couscous tabbouleh, lemon jus

Slow-Cooked Beef Short Rib 32
garlic tahini yoghurt, triple-cooked batata

Flatbreads

Chicken Shawarma 27
tahini yoghurt, sumac onion, ezme

Braised Lamb Shoulder 26
labneh, sumac onion, Turkish chilli, fresh mint

Harlequin Squash & Sheep's Cheese 24
wild garlic pesto, chicory, pistachio, walnut (v)

Bread

Fluffy Pita 4
Simit 4
Za'atar 6
Lavash 3

Dips

Garlic Hummus (vg) 8
Sheep's Cheese Labneh (v) 9
Muhammara (vg) 9
Tzatziki (v) 7

Sides

Honey Truffled Batata 8
Couscous Tabbouleh 8
Beetroot & Squash Salad 7
Sweet Potato Fries 7

gallio

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 bone and shell. Ask our staff about vegetarian or vegan options. A discretionary service charge will be added to your bill.