



COLD MEZES		
MIXED OLIVES  	£ 5.00	Marinated large green and black olives accompanied with peppers, garlic cloves and pickles.
TABULE  	£ 5.50	Parsley, dill, fresh mint, spring onion, tomatoes, red peppers, red onion, crushed wheat dressing with olive oil, lemon and pomegranate juice.
HOUMOUS  	£ 5.50	Finely blended chickpeas, tahini (sesame seed paste) mixed with fresh garlic and lemon juice, topped with a drizzle of extra virgin olive oil.
VINE LEAVES  	£ 5.50	Filled with rice, mint, finely sliced peppers and onions in a rich homemade tomato sauce baked in oven.
AUBERGINE WITH TOMATO SAUCE 	£ 5.50	Deep fried aubergine, finely sliced peppers and onions, in a rich homemade tomato sauce baked in oven.
AVOCADO-PRAWN COCKTAIL	£ 7.00	Avocado prawns, lettuce, and our classic Marie Rose sauce.
CACIK 	£ 5.50	Creamy strained yogurt mixed with finely chopped cucumber, dill, crushed fresh mint, garlic and extra virgin olive oil. A refreshing dip.
TARAMA SALATA	£ 5.50	Smoked cod roe crushed with lump fish caviar, lemon juice, extra virgin olive oil, garlic and breadcrumbs.
HOT MEZES		
SOUP OF THE DAY	£ 6.00	
HOT PRAWN	£ 7.90	Sautéed prawns, tomato, peppers, enriched with tomato & seafood sauce.
CALAMARI	£ 6.50	Crispy and tasty calamari rings coaled in panko breadcrumbs and deep fried, served with tartar sauce.
GRILLED HALLOUMI 	£ 6.50	Finest slice halloumi cheese cooked on grill served with garnish.
TURKISH SAUSAGE	£ 6.50	Sliced grill spicy Turkish sausage cooked with peppers and tomato riched with tomato sauce served with garnish.
MEATBALL KOFTE	£ 6.50	Minced lamb meatballs cooked in oven riched with tomato sauce.
FALAFEL 	£ 6.50	Deep fried mashed chick peas, broad beans mixed with garlic, celery, carrot, peppers, coriander and dill, accompanied with a hummus dip.
HOUMOUS KAVURMA 	£ 7.90	Pan fried lamb, pine nuts and hummus.
SPINACH & CHEESE BOREK 	£ 6.50	Feta cheese, spinach and hand crafted into a filo pastry parcel and deep fried to perfection.
GARLIC MUSHROOM 	£ 6.50	Cooked with butter, garlic with spices.

MIX OF COLD MEZES	£ 17.50
Houmous, Cacik, Aubergine with Tomato Sauce, Tabule, Tarama.	
MIX OF HOT MEZES (FOR 2)	£ 18.50
Turkish Sausage, Halloumi, spinach, Falafel, Cheese Borek, Calamari.	

GRILLS

All grills served with bulgur or rice and mixed salad

CHICKEN SHISH	£ 17.00
Large cubes of premium chicken breast are marinated in our unique recipe for maximum flavour.	
LAMB SHISH	£ 22.95
Own special way marinated prime cuts rib-eye of lamb skewed chargrilled to perfection.	
LAMB CHOPS	£ 23.95
Marinated of best end chops, succulent and juicy, seasoned on chargrill served on the bone for maximum flavour.	
SHISH KOFTE	£ 17.00
Hand made lamb mince flavoured with herbs and peppers, a light dish that has been carefully marinated for maximum flavour.	
SPICY CHICKEN THIGHS	£ 17.00
Boneless chicken thighs marinated in garlic, onion and mild chilli, cooking on chargrill for perfection flavour.	
CHICKEN SHISH KOFTE	£ 16.50
Hand made chicken breast mince, peppers, onion, garlic combined with a clever blend of spices and seasoning, cooked on a long flat skewer.	
CHICKEN WINGS	£ 16.00
Marinated in our unique recipe cricken wings, cooking on charcoal grill Own special different way for extra juice and flavour.	
LAMB RIBS	£ 18.00
Perfectly seasoned chargrilled lamb spare ribs.	
MIX SHISH	£ 19.50
Any of your choice, two different meat shish.	
MIX GRILL	£ 26.00
Kofte shish, lamb shish, chicken shish, chicken wings.	
GALATA MIX GRILL	£ 50.00
Lamb shish, chicken shish, chicken wings, kofte shish & lamb ribs.	

FISH

All served with rice and salad

SEA BASS WITH BONES	£ 18.50
Chargrilled whole of sea bass.	
SALMON SHISH KEBAB	£ 21.50
Chunky cuts of salmon skewered	
KING PRAWN KEBAB	£ 23.00
Pan fried finest huge marinated king prawns full of flavour.	

 Vegetarian •  Vegan •  Contain Nuts

SIGNATURE DISHES

LAMB CASSEROLE	£ 18.00
Lamb cubes cooked with onions, peppers, aubergine, potatoes, pepper puree, cooked in a clay pot. Served with rice.	
CHICKEN CASSEROLE	£ 17.00
Chicken cubes cooked with onions, peppers, aubergine, potatoes, pepper puree, cooked in a clay pot. Served with rice.	
LAMB SHANK	£ 18.50
Lamb shank cooked in the oven until tender, rosemary and served with bed of mashed potatoes	
MEAT MOUSAKKA	£ 17.00
Lamb moussaka, sautéed Minced lamb, onion, peppers, layered with aubergine, potatoes and courgette, topped with a cheesy bechamel and oven baked served salad	
LAMB TENDER	£ 19.00
Boneless tender of lamb, riched with gravy and red wine, mixed herbs and mushrooms, served with rice.	
LAMB KOFTE ISKENDER	£ 17.00
Char-grilled lamb meat resting on a bed of toasted pide bread with a rich roasted tomato sauce dressed with yogurt and melted butter.	
LAMB SHISH ISKENDER	£ 22.00
Char-grilled lamb meal resting on a bed of toasted pide bread with a rich roasted tomato sauce dressed with yogurt and melted butter.	
CHICKEN SHISH ISKENDER	£ 17.50
Char-grilled chicken resting on a bed of toasted pide bread with a rich roasted tomato sauce dressed with yogurt and melted butter.	
SARMA CHICKEN KOFTE BEYTI	£ 18.50
Ground chicken breast with garlic, peppers and parsley cooked over the mangal wrapped in lavash bread toasted and served on a bed of yogurt, tomato sauce and a drizzle of butter	
SARMA LAMB KOFTE BEYTI	£ 18.50
Ground lamb minced with garlic peppers and parsley cooked over the mangal wrapped in lavash bread toasted and served on a bed of yogurt, tomato sauce and a drizzle of butter	
CREAMY CHICKEN MUSHROOM	£ 17.00
Chicken fillets grilled, riched with white vine then cooked with mushrooms in a creamy sauce, flavoured with a hint of garlic and mixed herbs.	
CENTIK KEBAB	£ 19.50
Char-grilled lamb & chicken resting on a bed of crispy potatoes, dressed with yogurt & melted butter with herbs.	

VEGETABLE DISHES

VEGETABLE MOUSAKKA 	£ 16.00
Layered potatoes, aubergines, courgettes, mixed peppers, carrots and onions in a tomatoes sauce, topped with a cheesy bechamel served with salad.	
VEGATABLE SHISH KEBAB  	£ 13.00
Skewed aubergine, pepper, onion, mushroom, zucchini and tomato cooked on chargrill, enriched with tomato sauce, served with rice or bulgur.	
FALAFEL & HOUMOUS SALAD 	£ 13.00
Falafel, hummus and mixed salad.	
FALAFEL & HALLOUMI 	£ 14.00
Falafel, halloumi, hummus and mixed salad.	

SALADS

FETA CHEESE & MIXED OLIVES 	£ 7.00
Feta cheese, mixed olives, mixed salad, olive oil & pomegranate sauce	
AVOCADO & MIXED OLIVE SALAD  	£ 11.00
Avocado, mixed olives, mixed salad, olive oil & pomegranate sauce	
HALLOUMI & AVOCADO SALAD 	£ 11.00
Grilled halloumi, sliced avocado, mixed salad, olive oil & pomegranate sauce	
CHICKEN SALAD	£ 15.00
Grilled chicken mixed salad, olive oil & pomegranate sauce	
SALMON SALAD	£ 16.50
Grilled Salmon mixed salad, olive oil and pomegranate sauce	

KIDS

CHICKEN NUGGET & CHIPS	£ 6.50
CHICKEN SHISH & CHIPS	£ 8.00
FISH FINGER & CHIPS	£ 6.50
LAMB KOFTE & CHIPS	£ 8.00

SIDE DISHES

MOZZARELA STICK	£ 4.90
YOGHURT	£ 2.00
CHIPS	£ 4.20
BATTERED ONION RINGS	£ 4.50
HOME MADE COLESLAW 	£ 3.00
SIDE SALAD  	£ 3.00
MIX PICKLE  	£ 3.00
TURKISH BREAD	£ 2.00
MASH POTATO 	£ 3.00
RICE OR BULGUR 	£ 3.50
TURKISH GRILLED CHILLI PEPPER  	£ 2.50

DESSERTS

HOME MADE BAKLAVA with ice-cream	£ 7.00
CHEESECAKE OF THE WEEK with ice-cream	£ 6.50
VEGAN CHEESECAKE  	£ 6.50
CHOCOLATE CAKE with ice-cream	£ 6.50
RICE PUDDING	£ 5.50
ICE CREAM	£ 5.50
Vanilla, Chocolate, Strawberry Mango Sorbet, Lemon Sorbet	

ALWAYS FRESH.
Never Frozen is the Quality difference in our Food. All foods delivered Fresh Daily. Fresh Beef, Lambs and Vegetables. We make all our food to order so that we can prepare it just the way you like.

TAKEAWAY COLLECTION

ORDER AVAILABLE

INSTAGRAM @GALATAMEZZE	FACEBOOK FB.ME/GALATAMEZZE
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ALLERGY ADVICE:
Please check with your server as our foods may contain 14 allergens: gluten, crustaceans, egg, fish, soya beans, milk, peanuts, celery (and celeriac) nuts, mustard, sesame, sulphur dioxide, molluscs & Lupin.