



Gallio

Cupid Menu



In the enchanting embrace of the Mediterranean, Cupid, born from sea foam, wove tales of love with his celestial arrows. Amidst olive groves and fragrant blooms, his whimsical escapades connected hearts, creating an eternal tapestry of romance across the sun-kissed landscapes. Like a gentle breeze, Cupid's legend continues to inspire affection through the ages.

£30 per person for 3-courses.

Add a glass of Prosecco for an extra £5 each.

STARTER

Roasted Garlic Hummus

Served with a freshly baked flatbread, ask for harissa (vg)

Padron Peppers

Blistered padron peppers with a sprinkle of aleppo & rosemary salt (v)

Cured Beef Croquetas

Spanish style croquetas served with garlic aioli*

Falafel

Freshly homemade with harissa yoghurt & a herby zough dressing (v)

MAIN

Tomáta

Roasted baby tomatoes, buffalo mozzarella, basil & oregano (v, ask for vg)

Lamb

Harissa, guindilla peppers, red cabbage, tahini drizzle & mint

Wild Mushroom

Olive oil base, spinach, mozzarella, feta, pumpkin seeds & aleppo pepper (v, ask for vg)

Tartufo

Prosciutto, buffalo mozzarella, rocket, truffle oil & hard cheese

Chicken

Padron peppers, sumac onions, harissa, mozzarella & chilli

Nduja

Salami, chorizo, honey drizzle, mozzarella & grilled chilli peppers

DESSERT

Caramel Cheesecake

Served with katafi pastry & biscoff base

Sicilian Lemon Cheesecake

Served with grated lemon peel

Loukoumades

Greek doughnuts served with honey & pistachio

Chocolate Brownie

Served with tahini drizzle & chocolate sorbet

Scan for allergy info

Before ordering, inform our team of any allergies as not all ingredients are listed, and we can't guarantee complete absence of allergens. A 12.5% service charge will be added to your bill. *Our beef, lamb & chicken is halal with exception of the cured beef croquetas.

v = vegetarian, vg = vegan, gf = gluten-free





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Aphrodite Menu



In the heart of the Mediterranean, Aphrodite, the goddess of love, emerged from the sea's embrace, casting an enchanting spell upon the azure waters. From the mythical birthplace in Cyprus to the shores of Greece, her presence infused the region with timeless tales of love and desire. The Mediterranean, a canvas for her divine influence, resonates with the eternal charm of Aphrodite's legacy.

£40 per person for 3-courses.

Add a glass of Prosecco for an extra £5 each.

STARTER

Baked King Scallop

King scallop roasted in the shell with garlic butter, ask for nduja (gf)

Fire Roasted Tenderstem Broccoli

With smokey roasted red pepper & walnut sauce (vg)

Tiger Prawns

Pan-fried shell-on in aleppo garlic butter, lemon, chilli & parsley (gf)

Calamari

Lightly coated squid with garlic aioli & sliced chilli

SIDES

Honey Truffled Patatas

Tossed in truffle oil, rosemary, hard cheese & za'atar (v)

Heritage Tomato Salad

Sumac onions & a citrus dressing (vg, gf)

Greek Salad

The traditional classic salad with feta, olives & a light dressing (v, gf)

Patatas Bravas

Crispy potatoes served with a smokey tomato sauce & garlic aioli (v)

MAINS

Braised Short Rib of Beef

On a celeriac & yoghurt puree, harissa oil, crispy onions & chilli

Turkish Eggs & Spiced Lamb

Garlic yoghurt, aleppo butter, spiced lamb & poached egg

Smokey Chickpeas Flatbread

Harissa chickpeas, garlic yoghurt, spinach, feta & poached egg (v)

Filled Falafel Pita

Served with garlic aioli, tahini, zhough, pickled cabbage, za'atar, red onion & chilli. (v)

Harissa Chicken

Roast chicken with garlic yoghurt, pomegranate, chilli & parsley

DESSERT

Baklava

Served with rose petals, pistachio & honey

Crema Catalana

Spanish crème brûlée, citrus & caramel crust

Loukoumades

Greek doughnuts served with honey & pistachio

Chocolate Brownie

Served with tahini drizzle & chocolate sorbet

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Venus Menu

Venus, the Roman goddess of love and beauty, unveiled her celestial tale against the captivating canvas of the Mediterranean. Born from sea foam after the castration of Uranus, she symbolized love, fertility, and victory. The azure waters mirrored her divine radiance, blending her essence with the region's cultural fabric.

In the Mediterranean, Venus became a revered figure, her influence shaping expressions of love. The picturesque shores where she emerged carry echoes of her timeless connection. This divine link resonates with the region's romantic allure and finds contemporary expression in traditions like Valentine's Day. The enduring image of Venus riding a shell encapsulates the eternal themes of love and beauty, captivating hearts along the Mediterranean and beyond.

£55 for 6x Sharing Plates
Add a glass of Prosecco for an extra £5 each.

Choose 4 plates from the below

Falafel

Freshly homemade with harissa yoghurt & a herby zhoug dressing (v)

Fire Roasted Tenderstem Broccoli

With smokey roasted red pepper & walnut sauce (vg)

Baked King Scallop

King scallop roasted in the shell with garlic butter, ask for nduja (gf)

Cured Beef Croquetas

Spanish style croquetas served with garlic aioli*

Tiger Prawns

Pan-fried shell-on in aleppo garlic butter, lemon, chilli & parsley (gf)

Halloumi

Fried with Aleppo & pomegranate chilli jam (v)

Lamb Kofte

Served on tzatziki with pomegranate, harissa oil & mint

Calamari

Lightly coated squid with garlic aioli & sliced chilli

SIDES

Choose 2 plates from the below

Greek Salad

The traditional classic salad with feta, olives & a light dressing (v, gf)

Heritage Tomato Salad

Sumac onions & a citrus dressing (vg, gf)

Patatas Bravas

Crispy potatoes served with a smokey tomato sauce & garlic aioli (v)

Honey Truffled Patatas

Tossed in truffle oil, rosemary, hard cheese & za'atar (v)

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