



# EVENTS & VENUE HIRE

MEDITERRANEAN INSPIRED



# ABOUT US

## FRESH, FEEL GOOD FOOD INSPIRED BY THE MEDITERRANEAN

We are Gallio, Mediterranean-inspired catering from a team of passionate cooks and food lovers keen to bring the best of the Mediterranean way of life and the Mediterranean diet to busy Londoners who need a feel-good pause in their day. Food should both refuel and nourish but also be a social occasion.

Our menu uses the best seasonal, vibrant and colourful ingredients with the best natural flavours. Our food is prepared and made fresh daily for uncompromisingly good quality taste. From light mezze plates to more indulgent, filling wraps, we can cater for any occasion and all different levels of food requirements.

Our chicken and lamb are halal certified, and we have great options for vegan and vegetarian eaters. In addition, our menu has various gluten-free, nut-free and dairy-free options, so you can rest assured that most, if not all, dietary requirements will be catered for.

# OUR STORY

Gallio is a London-based restaurant embodying the spirit of the Mediterranean. Our journey began with a quest to craft a better-tasting pizza, leading us to explore flatbreads' history. We uncovered stories of Persian soldiers baking flatbreads on their shields and topping them with fresh local ingredients. Drawing inspiration from these stories, we've developed a unique, delectable, and nutrient-rich dough using ancient grains. Our menu includes homemade flatbreads, breadsticks, filled pittas, and pizzas. We celebrate the Mediterranean's culinary diversity while giving classic dishes an innovative twist.

The Mediterranean is more than a diverse collection of countries connected by water. To us, it symbolises freshly prepared food, the vivid hues of ripe ingredients, and a lifestyle that cherishes sharing meals with loved ones in an atmosphere of laughter and delight.

# OUR NAME

*"True Happiness Is To Enjoy The Present, Without Anxious Dependence Upon The Future"*  
Our name is inspired by Seneca's letter to his brother Gallio, which emphasises the importance of living in the moment. We embrace the Mediterranean lifestyle, enjoying fresh, flavourful meals in a social dining setting with loved ones. Our philosophy revolves around simplicity, cherishing life's pleasures, and laughter. At Gallio, we celebrate the Mediterranean spirit, inviting you to savour each moment and create lasting memories with those who matter most.





# OUR SPACE

Capacity: 120 people seated & standing

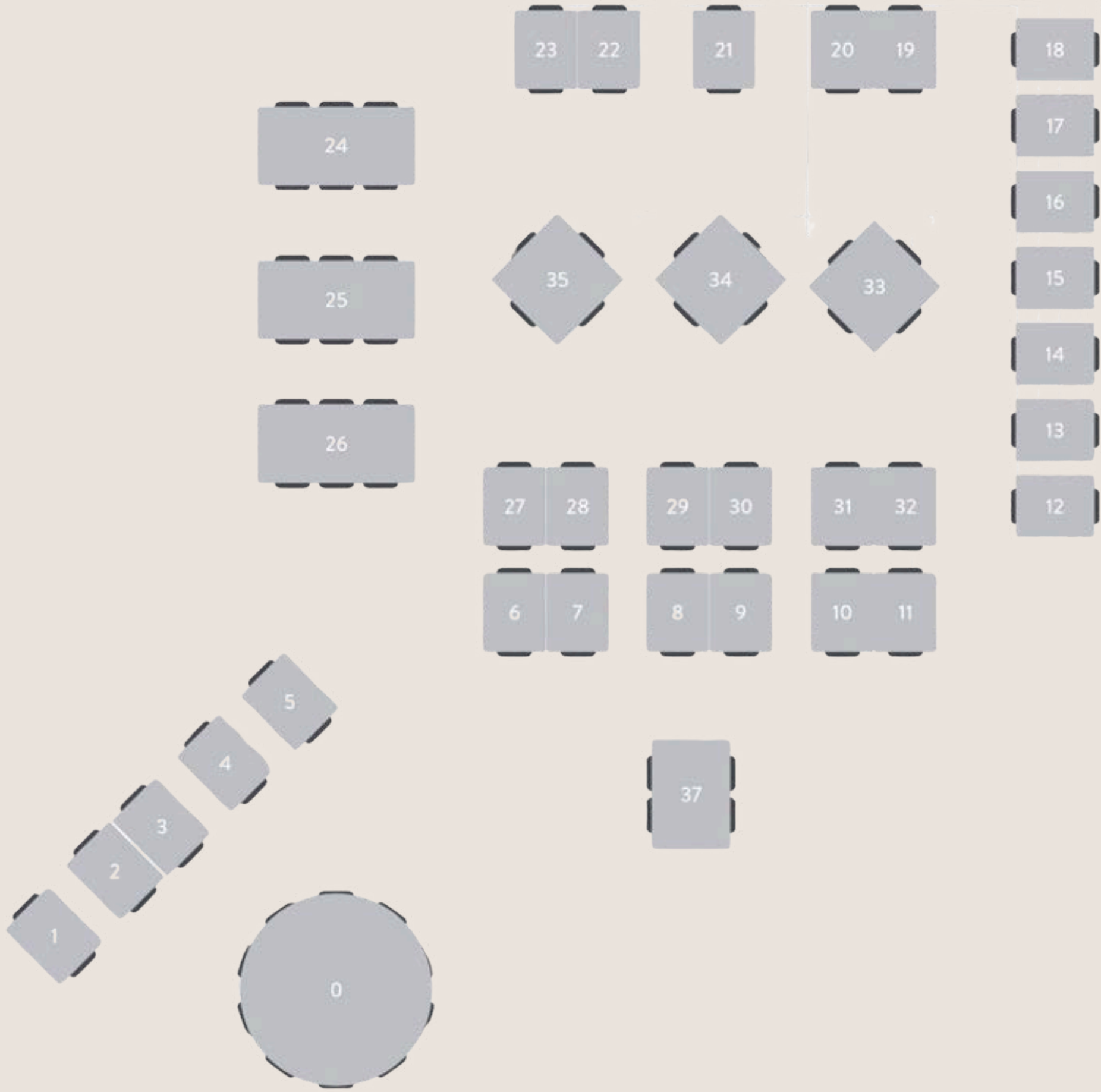
Great for birthdays, corporate events, graduation and all other celebratory events.

Semi-Private Hire available. Our restaurant back has a capacity of up to 70 seated & standing.

No venue hire fees. Just minimum spends to apply



# TABLE PLAN





# GROUP MENU

2 COURSES FOR £30

3 COURSES FOR £35

FOR GROUPS OF 10  
PEOPLE OR MORE

# DRINKS PACKAGE

Welcome Drink for £5/person\*

2x glasses of wine or beers for £14/person\*

Welcome Drink: Prosecco, Mimosa or Zero-Proof Cocktail

4x Bottles of House Wine for £90

8x Bottles of Beer for £40

2x Bottles of Prosecco for £60

(\*must be selected for the entire group)

## GROUP SET MENU

30 for 2-courses (starter & main)

35 for 3-courses

\*for groups of 10 people or more, pre-order required

### ON ARRIVAL

#### Signature Hummus

Served with a freshly baked flatbread (vg)

### STARTER

#### Sesame Coated Falafel

Served with garlic yoghurt tahini & pink pickled onions (v, ask for vg)

#### Levantine Pulpo (+2)

Octopus with red pepper romesco, sumac, fresh chillies, onions, & herbs

#### Baked Halloumi

Halloumi with honey, za'atar, red pepper & chilli flakes, pumpkin seeds (v)

#### Lamb Kofte Meatballs

Cooked in a smoked paparika & tomato sauce

#### Calamari

Lightly coated squid with garlic aioli & sliced chilli

#### King Prawns with Garlic & Chilli

Pan-fried in Aleppo garlic butter, lemon, chilli & parsley

#### Roasted Tenderstem Broccoli

On smokey red pepper garlic romesco sauce, sumac, fresh chillies, onions & herbs (vg)

#### Slow-Cooked Beef Turnover

4-hour slow-cooked beef in a folded bread wrap with yoghurt, tahini, nuts & dried fruit

### MAIN

#### Lamb Lahmucan

Spiced lamb mince with tomatoes, garlic, & sumac, topped with slaw, onions, chillies, red cabbage, & tahini garlic yoghurt

#### Mushroom Shawarma Skewer

Served on flatbread with tomatoes, sumac, & topped with slaw, chillies, red cabbage, & tahini garlic yoghurt (v, ask for vg)

#### Chicken & Jewelled Pilaf

Harissa chicken thighs with garlic hummus, pilaf rice with nuts, served with salad, & slaw

#### Peach & Feta Salad

Peach, blueberry, feta, rocket, walnut, red chicory, lettuce, & pomegranate salad with citrus vinaigrette in a flatbread basket (v, ask for vg)

#### Beef Stifado

Tender beef stewed in a rich tomato sauce infused with aromatic spices inspired by Greek stifado

#### Saffron Seafood Stew

Saffron-infused creamy broth with mussels, clams, prawns, garlic, chilli slices, & onions, served with buttered za'atar bread

#### Flame Baked Cauliflower

Roasted cauliflower on homemade flatbread, topped with tahini, garlic yoghurt, harissa, chillies, red onions, & pomegranate (v, ask for vg)

### DESSERT

#### Chocolate & Sesame Cake

With caramel, chocolate & tahini sauce (ask for vg)

#### Berry Cheesecake

Vanilla with a berry coulis & fresh berries

#### Crema Catalana

Spanish Crème Brûlée, Citrus & Caramel Crust

#### Greek Style Doughnuts

Our take on Greek loukoumades with honey, crumbled pistachios, walnuts, & dried fruits (v)



Scan

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.

v = vegetarian vg = vegan

# SHARING MENU

2 COURSES FOR £30

3 COURSES FOR £35

FOR GROUPS OF 10  
PEOPLE OR MORE

# DRINKS PACKAGE

Welcome Drink for £5/person\*

Welcome Drink, plus either 2x glasses of wine or beers for £20/person\*

Welcome Drink: Prosecco, Mimosa or Zero-Proof Cocktail

4x Bottles of House Wine for £90

8x Bottles of Beer for £40

2x Bottles of Prosecco for £60

(\*must be selected for the entire group)

## SHARING MENU

32 for 2-courses

\*for groups of 10 people or more, served sharing style

### STARTERS

#### Sesame Coated Falafel

Served with garlic yoghurt tahini & pink pickled onions (v, ask for vg)

#### Lamb Kofte Meatballs

Cooked in a smoked paprika & tomato sauce

#### Signature Hummus

Topped with choice of shawarma-style chicken or roasted chickpeas. Served with mini pickles & pink onion

#### Fatteh Pita Chips

Crispy pita chips layered with spiced chickpeas, hummus, pomegranate, & drizzled with tahini yoghurt sauce (v, ask for vg)

#### Calamari

Lightly coated squid with garlic aioli & sliced chilli

#### Homemade Za'atar Flatbread

Freshly made flatbread seasoned with butter, garlic, & za'atar

### MAINS

Select three for your group

#### Chicken Shawarma Platter

Chicken shawarma served with a large chilli, pilaf rice, Lebanese style slaw, roasted cherry tomatoes, garlic yoghurt, pink onions & mini pickles

#### Lamb Lahmucan

Spiced lamb mince with tomatoes, garlic, & sumac, topped with slaw, onions, chillies, red cabbage, & tahini garlic yoghurt

#### Mushroom Shawarma Skewer

Served on flatbread with tomatoes, sumac, & topped with slaw, chillies, red cabbage, & tahini garlic yoghurt (v, ask for vg)

#### Beef Stifado

Tender beef stewed in a rich tomato sauce infused with aromatic spices inspired by Greek stifado

#### Saffron Seafood Stew

Saffron-infused creamy broth with mussels, clams, prawns, garlic, chilli slices, & onions

#### Margherita

Grated mozzarella, basil & oregano (v, ask for vg)

### SIDES

Rice Pilaf

Greek Salad

Quinoa Tabbouleh

Za'atar Bread

### DESSERT

Plus £4 per person

#### Chocolate & Sesame Cake

With caramel, chocolate & tahini sauce (ask for vg)

#### Berry Cheesecake

Vanilla with a berry coulis & fresh berries

#### Greek Style Doughnuts

Our take on Greek loukoumades with honey, crumbled pistachios, walnuts, & dried fruits (v)



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# PRIVATE PIZZA MAKING

Embark on a delicious journey with our pizza making classes, perfect for team building or a delightful outing with friends.

Delve into the art of pizza crafting with our private sessions starting from just £300 for 6-9 participants. Enjoy a 90-minute immersive class, culminating in savouring your freshly-made pizza.

For an elevated experience, opt for our premium pizza making package at £450 for 6-9 people. Indulge in a welcome drink, delectable nibbles, the 90-minute class, a sumptuous pizza, and a tempting dessert.

Availability is limited, with pizza making slots offered daily at 11am or between 2pm-4pm, excluding Saturdays.





# A LITTLE MORE ABOUT US

We have a best in class rating on Google from over 1,000x reviews and 5 stars on TripAdvisor from over 200 reviews. This is replicated on all of our public metrics.



4.7 Google



5.0 TripAdvisor

# THANK YOU

We look forward to hearing from you, get in touch at  
[events@gallio.uk](mailto:events@gallio.uk)

