

# gallio

*Fresh, feel good food inspired by the Mediterranean*

## ABOUT US

Gallio is a Mediterranean-inspired restaurant bringing a touch of sunshine to busy Londoners. A place to slow down, connect, and share great food together.

At the heart of our menu is our signature dough, made fresh by hand each day and baked into our breads, alongside vibrant, Mediterranean-inspired dishes crafted from scratch with fresh ingredients.

Our light-filled, welcoming space captures the spirit of a relaxed neighbourhood restaurant — warm, lively, and made for coming together, whatever the occasion.



## OUR SPACES



### FIRST FLOOR

Capacity: 40 seated | 50 standing

A light-filled space made for bringing people together. With large windows overlooking Charlotte Street, your own private bar, and dedicated bathrooms, it's perfectly set up for everything from relaxed celebrations to lively gatherings.

No venue hire fee — just a minimum spend.



### THE NOOK

Capacity: 10–12 seated

Tucked beside our open kitchen, The Nook offers a semi-private setting with a front-row view of the action. Natural light pours in from above, creating an easy, intimate space for smaller get-togethers.

No venue hire fee — just a minimum spend.

[020 8153 0995](tel:02081530995) [Bookings@gallio.uk](mailto:Bookings@gallio.uk)

7 Charlotte Street, London, W1T 1RF

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## GROUP 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)
- Romanesco Cauliflower, Aleppo pepper, cashew labneh, 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
- Langoustines, garlic butter, served with harissa and sumac (+£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 Güveç 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)



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## SHARING MENU

£40 for Starter/Main / £44 for 3-courses  
For groups of 10 people or more

### Starters

- Sesame Falafel, tahini garlic yoghurt & pink pickled onion (v)
- Lamb Köfte, tzatziki, harissa, pomegranate seeds, sumac onion, red chilli
- Garlic Hummus, pickles, pink onion, olive oil (vg)
- Truffled Batatas, honey, grated halloumi, za'atar, spiced Aleppo pepper flakes (v)
- Muhammara, pita chips, roasted pepper, walnuts, warm spices (vg)
- Baba Ganoush, roasted aubergine, tahini (vg)
- Calamari, lightly coated squid, garlic and turmeric aioli, grilled lemon
- Za'atar Flatbread, warm flatbread, wild thyme, sesame, sumac (ask for vg or gf)
- Sweet Potato, Beetroot & Orange Salad, seasonal leaf, feta, pomegranate seeds (ask for vg)
- Fatteh Chicken, tahini garlic yoghurt, hummus, pomegranate seeds, chickpeas

### Main Courses

- Shawarma Chicken, garlic toum, slaw, bulgur, salad, sumac onion, pickles and lavash wraps
- Prawn Orzo, harissa, chilli, cherry tomatoes, buffalo mozzarella, Aleppo pepper
- Lamb Shoulder Flatbread, onion, chilli, lamb Jus, Aleppo flakes, Turkish pepper
- Beef Güveç, slow cooked stew, aromatic spices, shallots, tomatoes, tahini garlic yoghurt
- Saffron Seafood, creamy broth, white fish, mussels, shell-on langoustines, butter, chilli, onion
- Chicken Shish Pide, shredded harissa chicken, cheese, chilli, onion, tahini garlic yoghurt
- Tomato Flatbread, buffalo mozzarella, grated halloumi, oregano, basil (v ask vg)

### 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)

