

# Lunch

Available from 12pm - 4pm



## Cold Meze

### Soup of the Day <sup>GFO</sup>

Ask your server for Today's Special



### Cacik <sup>V GF</sup>

Minted Turkish yoghurt dip with cucumber and garlic

### Havuc Tarator <sup>V GF</sup>

Yoghurt-based dip, sautéed grated carrot, crushed walnuts, lemon juice, pul biber, olive oil and a hint of garlic

### Biber Közleme <sup>V GF</sup>

Chargrilled peppers topped with feta cheese, olive oil and a hint of garlic

### Ispanak Tarator <sup>V GF</sup>

Tender leaves of fresh spinach mixed with yoghurt, tahini and garlic

### Tahini Sauce <sup>V VG GF</sup>

Sesame oil with garlic and lemon

### SakSuka <sup>V VG GF</sup>

Vegetarian appetiser with aubergines, seasoned vegetables in tomato sauce

### Patlican Tarator <sup>V GF</sup>

Smoked aubergine purée with yoghurt, garlic and olive oil

### Hummus <sup>V GF</sup>

A classic Middle Eastern dish of chickpeas, tahini, garlic, olive oil and lemon juice

### Yalanci Dolma <sup>V VG GF</sup>

Homemade stuffed vine leaves

## Hot Meze

### Kiymali Borek

Pan-fried pastry filled with mince meat and spices

### Sucuk

Spicy Turkish sausage grilled on charcoal, served on a bed of lettuce

### Sigara Boregi <sup>V</sup>

Pan-fried pastry filled with feta cheese and herbs

### Tavuk Kanadi <sup>GF</sup>

Spicy chicken wings grilled on charcoal

### Garlic Mushrooms <sup>V</sup>

Pan-fried mushrooms with oregano, lemon juice, feta cheese, seasoned with chilli flakes

### Kalamar

Roman-style, deep-fried homemade fresh calamari

### Hellim <sup>V</sup>

A much loved Cypriot cheese lightly grilled and served on a bed of lettuce



### Falafel <sup>V GF</sup>

Puréed deep-fried chickpeas, celery with spices, a very popular Middle Eastern dish

### Imam Bayildi <sup>V GF</sup>

Aubergine, onion, green peppers, chickpeas, mushrooms, tomatoes, parsley and olive oil

### Kremali Mantar <sup>V</sup>

Pan-fried mushrooms with cream, garlic, salt and pepper

## Salads

### Ezme <sup>V VG GF</sup>

Spicy and zingy refreshing salad, made with tomatoes, red pepper flakes, onions and olive oil dressing

### Coban <sup>V VG GF</sup>

Tomatoes, cucumber, onions, parsley and peppers with dressing

### Caesar

Chicken, lettuce, croutons, black pepper, Caesar sauce and finished with parmesan cheese

### Feta Cheese

Chicken, lettuce, croutons, black pepper, Caesar sauce and finished with parmesan cheese



### Cevizli Kaşık <sup>V VG GF</sup>

Diced tomato, cucumber, onion, parsley, Turkish peppers, walnuts and pomegranate seeds with sumac, pomegranate reduction

### Hellim

Tomatoes, cucumber, parsley, lettuce with halloumi cheese

## Charcoal Specials

### Adana <sup>GFO</sup>

Renowned dish from Southern Turkey made from chopped prime lamb with peppers, flat leaf parsley and flaked chilli

### Kuzu Siş <sup>GFO</sup>

Marinated pieces of tender lamb cooked on a skewer



### Tavuk Siş <sup>GFO</sup>

Marinated pieces of tender chicken breast cooked on a skewer

### Izgara Kofte <sup>GFO</sup>

BBQ chargrilled meatballs served with a rich tomato, pepper and garlic sauce (not spicy)

### Tavuk Kanadi <sup>GFO</sup>

Spicy chicken wings grilled on charcoal

## Main Courses

### Alinazik

#### Lamb / Chicken / Mixed

BBQ chargrilled small pieces of chicken or lamb served on a bed of smoked aubergine and garlic yoghurt

### Meat Moussaka

Traditional Turkish dish, lamb mince, aubergine, courgettes and carrots, cooked in a tomato sauce and finished with bechamel sauce

### Guvec <sup>GFO</sup>

#### Lamb / Chicken / Prawns

Pieces of chicken or lamb or king prawns cooked in an earthenware pot with tomatoes, onions, mushrooms, aubergine, peppers and garlic

### Patlicanli Kebab

#### Lamb / Chicken / Mixed

BBQ chargrilled pieces of chicken or lamb served on a bed of smoked aubergine with our special sauce

### Sak Suka

#### Lamb / Chicken

Lamb or chicken, aubergines, seasoned vegetables and tomato sauce

## Seafood

### Sea Bass (Whole Fish)

BBQ chargrilled and served with new potatoes

### Salmon

BBQ chargrilled and served with new potatoes

## Vegetarian

### Sebze Güveç <sup>V</sup>

Potatoes, tomatoes, okra, aubergine, pepper and herbs cooked in the oven and topped with feta cheese

### Sebze Kebabi <sup>V</sup>

Mushroom, onions, pepper and aubergine charcoal grilled in Elif's own special way

Elif recommends...

V - vegetarian / VG - vegan / GF - gluten-free / GFO - gluten-free option

If you have a food allergy or special dietary requirement, please inform a member of our serving team. Thank you.

**Falafel <sup>V</sup>**  
Puréed deep-fried chickpeas, celery with spices, a very popular Middle Eastern dish