

## Starters

V - vegetarian / VG - vegan / GF - gluten-free / GFO - gluten-free option *Elif recommends...*



**Soup of the Day** <sup>GFO</sup>  
Ask your server for Today's Special

**Olives** <sup>V VG GF</sup>

**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

**Hummus** <sup>V GF</sup>  
A classic Middle Eastern dish of chickpeas, tahini, garlic, olive oil and lemon juice

**Patlican Tarator** <sup>V GF</sup>  
Smoked aubergine purée with yoghurt, garlic and olive oil

**Cacik** <sup>V GF</sup>  
Minted Turkish yoghurt dip with cucumber and garlic

**Biber Közleme** <sup>V GF</sup>  
Chargrilled peppers topped with feta cheese, olive oil and a hint of garlic

**SakSuka** <sup>V VG GF</sup>  
Vegetarian appetiser with aubergines, seasoned vegetables in tomato sauce

**Atom** <sup>V GF</sup>  
Strained yogurt, dried cayenne peppers with garlic butter sauce

**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

**Yalanci Dolma** <sup>V VG GF</sup>  
Homemade stuffed vine leaves

## Seafood

*Wine suggestion:*  
2023 Pinot Grigio, Via Nova

**Sea Bass (Whole Fish)**  
BBQ chargrilled and served with new potatoes

## Salmon

BBQ chargrilled and served with new potatoes

## Karides (King Prawn)

Chargrilled and served with garlic butter



## Kremali Salmon

Salmon, onion, green peppers, red peppers, spinach, mushrooms, salt, pepper and finished with a creamy sauce

## Vegetarian

*Wine suggestion:*  
2023 The FMC, Chenin, Ken Forrester Wines

## Sebze Güveç

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

## Sebze Kebabi

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

## Imam Bayildi

Aubergines, onions, green peppers, tomatoes, parsley, chickpeas, mushrooms and olive oil

## SakSuka

Aubergines, seasoned vegetables and tomato sauce salads

## Helim Kebabi

Helim, mushroom, onions, pepper and aubergine charcoal-grilled in Elif's own special way



## Moussaka

Traditional Turkish dish, aubergine, courgettes and carrots, cooked in tomato sauce, finished with bechemel sauce

## Falafel

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

## Cold Meze

Ispanak Tarator, Biber Közleme, Cacik, Hummus, Patlican Tarator, Yalanci Dolma

## Hot Mezes

### Kiymali Borek

Pan-fried pastry filled with mince meat and spices

### Izgara Kofte

BBQ chargrilled meatballs served with a rich tomato, pepper and garlic sauce

### Sucuk

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

### Sigara Boregi

Pan-fried pastry filled with feta cheese and herbs

### Tavuk Kanadi

Spicy chicken wings grilled on charcoal

### Garlic Mushrooms

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

### Kremali Mantar

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

### Kalamar

Roman-style, deep-fried homemade fresh calamari

### Arnavut Ciğeri

Pan-fried pieces of lamb's liver served with an onion salad

### Hellim

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

### Karides (Mangal'da)

Large prawns, chargrilled and brushed with garlic butter

### Falafel

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

### Imam Bayildi

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



### Hummus Kavurma

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

## Elif Meze Special

Choose any four from the Hot Meze Specials

*Wine suggestion:* 2021 Estacion 1883 Cabernet Franc, Trapiche

## Sides

Crispy Onion Rings <sup>v</sup> / Chips <sup>v</sup> / New Potatoes <sup>v</sup>  
Vegetables <sup>v</sup> / Rice <sup>v</sup> / Mashed Potato <sup>v</sup>

## Salads

### Ezme

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

### Coban

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

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

*Wine suggestions:* 2021 Hillside Cabernet Sauvignon, Juggernaut or 2018 Terroir Series SV Malbec Finca Ambrosia, Trapiche

### Adana

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

### Kuzu Şiş

Marinated pieces of tender lamb cooked on a skewer

### Pirzola

Lamb chops lightly seasoned

### Karisik (for two)

Adana, lamb şiş, chicken şiş, lamb chops, chicken wings and lamb ribs

### Karisik

Finding it difficult to choose -why not try this generous mixture of Adana, Kuzu Şiş, Tavuk Şiş and lamb chops? - "What a Feast!"

### Acili Tavuk

Boneless chicken thighs marinated with chilli and spices

### Kaburga

Lamb ribs lightly seasoned

### Izgara Kofte

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

### Betyi

Charcoal-grilled lamb mince, wrapped with tortilla bread, with garlic yoghurt, mozzarella cheese and Chef's Special tomato sauce

### Tavuk Sis

Marinated pieces of tender chicken breast cooked on a skewer

### Tavuk Kanadi

Spicy chicken wings grilled on charcoal



### Alan's Special

Lamb chops and lamb ribs, slightly seasoned

## Main courses

### Alinazik

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



### Guvec

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

*Wine suggestions:* 2022 Chilean Merlot, Los Tortolitos or 2022 Primitivo Salento, Boheme

### Meat Moussaka

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

### Kremali Tavuk

Chicken breast, onions, green peppers, red peppers, spinach, mushrooms, salt, white pepper, black pepper and finished with creamy sauce

*Wine suggestion:* 2022 Primitivo Salento, Boheme

### Kuzu Incik

Lamb shank, slow cooked with vegetables, Chef's Special Sauce

### Iskender

Lamb / Chicken  
Traditional Turkish feast, grilled lamb or chicken pieces, with bread, yoghurt and tomato butter sauce

### Sak Suka

Lamb / Chicken  
Lamb or chicken, aubergines, seasoned vegetables and tomato sauce