

STARTERS served with bread

V Vegetarian | Ve Vegan | GF Gluten-Free | GFO Gluten-Free Optional | Elif Recommends 

Cold Mezze Platter **23**

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

Olives V VG GF **6**

Havuç Tarator V GF **8**

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

Hummus V GF **8**

Classic Turkish dish, with chickpeas, garlic, tahini and olive oil

Patlican Tarator V GF **8**

Smoked aubergine purée with yoghurt, garlic and olive oil

Tahini Sauce V VG GF **8**

Sesame oil with garlic and lemon

Cacik V GF **8**

Minted yoghurt dip with cucumber and garlic

Biber Közleme V GF **8**

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

Yalanci Dolma V VG GF **8**

Homemade stuffed vine leaves

Saksuka V VG GF **8**

Sautéed aubergines, vegetables in a garlicky tomato sauce

Ispanak Tarator V GF **8**

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

Atom V GF **8**

Strained yoghurt, dried cayenne peppers with garlic butter sauce

HOT MEZZES

Elif Mezze Special Platter **26**

Choose any four from the Hot Mezzes

Soup of the Day GFO **7**

Ask your server for Today's Special

Kalamar **9**

Roman-style, deep-fried homemade fresh calamari

Arnavut Ciğeri **10**

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

Hellim V **8**

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

Karides (Mangal'da) **10**

Large prawns, chargrilled and brushed with garlic butter

Falafel V GF **8**

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

Imam Bayildi V GF **8**

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

Hummus Kavurma **9**

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

Kiymali Borek **8**

Pan-fried pastry filled with mince meat and spices

Izgara Kofte GF **9**

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

Sucuk **8**

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

Sigara Boregi V **8**

Pan-fried pastry filled with feta cheese and herbs

Tavuk Kanadi GF **9**

Spicy chicken wings grilled on charcoal

Garlic Mushrooms V **8**

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

Kremali Mantar V **8**

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

SALADS

Coban V VG GF **8**

Tomatoes, cucumber, onions, parsley and peppers with dressing

Caesar **10**

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

Feta Cheese **9**

Feta cheese, tomatoes, cucumber, onions, parsley and peppers with dressing

Cevizli Kaşık V VG GF **9**

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

Hellim **9**

Tomatoes, cucumber, parsley, lettuce with halloumi cheese

CHARCOAL SPECIALS

all main dishes come served with rice

Alan's Special GFO **25** Lamb chops and lamb ribs, slightly seasoned

Adana GFO **21**

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

Karisik GFO **26**

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

Beyti GFO **22**

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

Kuzu Şiş GFO **23**

Marinated pieces of tender lamb cooked on a skewer

Acili Tavuk GFO **21**

Boneless chicken thighs marinated with chilli and spices

Tavuk Şiş GFO **21**

Marinated pieces of tender chicken breast cooked on a skewer

Pirzola GFO **24**

Lamb chops lightly seasoned

Kaburga GFO **23**

Lamb ribs lightly seasoned

Tavuk Kanadi GFO **21**

Spicy chicken wings grilled on charcoal

Karisik (for two) GFO **49**

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

Izgara Kofte GFO **21**

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

Mixed Kebab GFO **23**

Barbecued chargrilled chicken and lamb pieces

MAIN COURSES

Alinazik

Lamb **23** / Chicken **22** / Mixed **23**
BBQ chargrilled small pieces of chicken or lamb served on a bed of smoked aubergine and garlic yoghurt

Güveç

Lamb **20** / Chicken **19** / Prawns **21**
Pieces of chicken or lamb or king prawns cooked in an earthenware pot with tomatoes, onions, mushrooms, aubergine, peppers and garlic

Patlicanli Kebab

Lamb **23** / Chicken **22** / Mixed **23**
BBQ chargrilled pieces of chicken or lamb served on a bed of smoked aubergine with our special sauce

Meat Moussaka **21**

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

Kremali Tavuk **22**

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

Kuzu Incik **23**

Lamb shank, slow-cooked with vegetables, Chef's special Sauce

Iskender

Lamb **23** / Chicken **22** / Mixed **24**
Traditional Turkish feast, grilled lamb or chicken pieces, with bread, yoghurt and tomato butter sauce

Saksuka

Lamb **22** / Chicken **21**
Lamb, aubergines, seasoned vegetables and tomato sauce

Kuzu Kavurma **22**

Pan-fried lamb pieces, red and green bell pepper, onion and mushroom in Elif's signature sauce

Tavuk Kavurma **21**

Pan-fried chicken pieces, red and green bell pepper, onion and mushroom in Elif's signature sauce

Tatli Tavuk **21**

Chicken cubes, red and green bell pepper, onion and chive in a sweet chilli and sesame sauce

SEAFOOD

Seabass (Whole Fish) **23**

BBQ chargrilled and served with new potatoes

Salmon **23**

BBQ chargrilled and served with new potatoes

Kremali Salmon **24**

Salmon, onion, green peppers, red peppers, spinach and mushrooms in a creamy sauce

Karides (King Prawn) **23**

Chargrilled and served with garlic butter

VEGETARIAN

Saksuka V **19**

Aubergines, seasoned vegetables, tomato sauce and salad

Sebze Kebabi V **19**

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

Imam Bayildi V **19**

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

Sebze Güveç V **19**

Potatoes, tomatoes, okra, aubergine, pepper and herbs with feta cheese

Falafel V **19**

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

Veg Moussaka V **19**

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

Helim Kebabi V **20**

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

SIDES Cheesy Onion Rings V **4** / Chips V **4** / New Potatoes V **5** / Vegetables V **5** / Rice V **4** / Mashed Potato V **4**

Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.