

Lunch

Available from 12pm - 4pm



Cold Meze

Ezme ^{V VG GF}

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

Tahini Sauce ^{V VG GF}

Sesame oil with garlic and lemon

SakSuka ^{V VG GF}

Vegetarian appetiser with aubergines, seasoned vegetables in tomato sauce

Yalanci Dolma ^{V VG GF}

Homemade stuffed vine leaves

Havuc Tarator ^{V GF}

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

Biber Közleme ^{V GF}

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

Patlican Tarator ^{V GF}

Smoked aubergine purée with yoghurt, garlic and olive oil

Hummus ^{V GF}

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

Ispanak Tarator ^{V GF}

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

Cacik ^{V GF}

Minted Turkish yoghurt dip with cucumber and garlic

Hot Meze

Soup of the Day ^{GFO}

Ask your server for Today's Special

Kiymali Borek

Pan-fried pastry filled with mince meat and spices

Izgara Fofte ^{GF}

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

Kalamar

Roman-style, deep-fried homemade fresh calamari

Sucuk

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

Hellim ^V

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

Sigara Boregi ^V

Pan-fried pastry filled with feta cheese and herbs

Falafel ^{V GF}

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

Tavuk Kanadi ^{GF}

Spicy chicken wings grilled on charcoal

Imam Bayildi ^{V GF}

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

Garlic Mushrooms ^V

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

Kremali Mantar ^V

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

Charcoal Specials

Acili Tavuk ^{GFO}

Boneless chicken thighs marinated with chilli and spices

Mixed Kebab

Finding it difficult to choose? Why not try this generous mixture of Kuzu Siş and Tavuk Siş? What a feast!

Kuzu Siş ^{GFO}

Marinated pieces of tender lamb cooked on a skewer

Adana ^{GFO}

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

Beyti

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

Izgara Kofte ^{GFO}

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

Main Courses

Tatli Tavuk

Chicken cubes, red and green bell pepper, onion and chive in a sweet chilli and sesame sauce served with mashed potatoes and a side of fresh vegetables

Tavuk Kavurma

Pan-fried chicken pieces, red and green bell pepper, onion and mushroom in Elif's signature sauce served with mashed potatoes and a side of fresh vegetables

Kuzu Kavurma

Pan-fried lamb pieces, red and green bell pepper, onion and mushroom in Elif's signature sauce served with mashed potatoes and a side of fresh vegetables

Izmir Kofte ^{GFO}

Succulent meatballs slowly simmered in a rich tomato sauce, served with creamy mashed potatoes and a side of fresh vegetables

Seafood

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

Meat Moussaka

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

Kasarli Kofte ^{GFO}

Grilled meatballs stuffed with melted cheese, served alongside mashed potatoes and a medley of seasonal vegetables

Sea Bass

(Whole Fish)
BBQ chargrilled and served with new potatoes

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

Kremali Tavuk

Chicken breast, onions, green peppers, red peppers, spinach and mushrooms finished with a creamy sauce

Beşamel Soslu Tavuk

Tender chicken topped with a creamy bechamel sauce, complemented by green peas, carrots, and onions, all crowned with melted mozzarella and wrapped in filo pastry

Salmon

BBQ chargrilled and served with new potatoes

Vegetarian

Imam Bayildi ^V

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

Veg Moussaka ^V

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

Sebze Güveç ^V

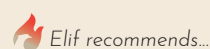
Potatoes, tomatoes, okra, aubergine, pepper and herbs cooked in the oven and topped with feta cheese

Sebze Kebabi ^V

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

Falafel ^V

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



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.

Please note: The following days are excluded from our regular offers and promotions: Christmas Eve and Day, Boxing Day, New Year's Eve and Day, Father's Day, Mother's Day, Valentine's Day, and all Bank Holidays.

Terms and Conditions Apply - For more information on our terms and conditions, please visit our website www.elifcastlest.co.uk