

2 Course Menu £25

Starter + Main only throughout January & February

Available Sunday-Thursday from 4pm - 10pm



Cold Meze

Ezme

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

Tahini Sauce

Sesame oil with garlic and lemon

SakSuka

Vegetarian appetiser with aubergines, seasoned vegetables in tomato sauce

Yalanci Dolma

Homemade stuffed vine leaves

Biber Közleme

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

Patlican Tarator

Smoked aubergine purée with yoghurt, garlic and olive oil

Hummus

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

Ispanak Tarator

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

Cacik

Minted Turkish yoghurt dip with cucumber and garlic

Hot Meze

Soup of the Day

Ask your server for Today's Special

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

Kalamar

Roman-style, deep-fried homemade fresh calamari

Sucuk

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

Hellim

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

Sigara Boregi

Pan-fried pastry filled with feta cheese and herbs

Falafel

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

Tavuk Kanadi

Spicy chicken wings grilled on charcoal

Imam Bayild

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

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

Karni Yarik

Aubergine, lamb meat with Turkish peppers, served alongside onions, spices and mozzarella cheese

Charcoal Specials

Acili Tavuk

Boneless chicken thighs marinated with chilli, spices and rice

Izgara Kofte

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

Tavuk Sis

Marinated pieces of tender chicken breast cooked on a skewer and rice

Kuzu Sis

Marinated pieces of tender lamb cooked on a skewer and rice

Adana

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

Mixed Kebab

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

Beyti

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

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 rice

Tavuk Kavurma

Pan-fried chicken pieces, red and green bell pepper, onion and mushroom in Elif's signature sauce served with mashed potatoes and rice

Kuzu Kavurma

Pan-fried lamb pieces, red and green bell pepper, onion and mushroom in Elif's signature sauce served with mashed potatoes and rice

Izmir Kofte

Succulent meatballs slowly simmered in a rich tomato sauce, served with creamy mashed potatoes and rice

Seafood

Patlicanli

Lamb / Chicken / Mixed

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

Guvec

Lamb / Chicken / Prawns

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

Meat Moussaka

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

Kasarli Kofte

Grilled meatballs stuffed with melted cheese, served alongside mashed potatoes and rice

Sea Bass (Fish)

BBQ chargrilled served with new potatoes with a creamy sauce

Alinazik

Lamb / Chicken / Mixed

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

Sak Suka

Lamb / Chicken

Lamb or chicken, aubergines, seasoned vegetables and tomato sauce served with mashed potato and rice

Kremali Tavuk

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

Karni Yarik

Aubergine, lamb meat with Turkish peppers, served alongside onions, spices, mozzarella cheese and served with rice

Salmon

BBQ chargrilled served with new potatoes with a creamy sauce

Vegetarian

Imam Bayildi

Aubergines, onions, green peppers, tomatoes, parsley, chickpeas, mushrooms, olive oil served with rice

Veg Moussaka

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

Sebze Güveç

Potatoes, tomatoes, okra, aubergine, pepper and herbs cooked in the oven and served with rice

Sebze Kebabi

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

Falafel

Purèed deep-fried chickpeas, celery with spices, a very popular Middle Eastern dish served with rice

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.

This menu doesn't apply to VIP bookings. Terms and Conditions Apply - For more information on our terms and conditions, please visit our website www.elifcastle.co.uk



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