



**Elif**  
TURKISH BBQ  
RESTAURANT

PER  
PERSON  
ONLY

# LUNCH MENU\*

**MONDAY-THURSDAY 12-6PM**  
**FRIDAY-SUNDAY 12-5PM**

**TWO  
COURSES £15.95**

## CHOOSE ONE STARTER

### Cold Mezes

**BIBER KOZLEME** v GF  
Red peppers marinated with garlic served with feta cheese, oil and parsley

**PATLICAN TARATOR** v GF  
Smoked aubergine puree with yogurt, garlic, tahini and olive oil

**CACIK** v GF  
Minted Turkish yogurt dip with cucumber, dill and garlic

**HUMMUS** v GF  
A classic middle eastern dish of chickpeas, tahini, olive oil, garlic and lemon juice

**TAHINI** v GF  
Sesame oil with garlic, lemon juice and vinegar

**MIXED OLIVES** v GF

**FETA CHEESE SALAD** v GF  
Turkish feta cheese served with cucumber, tomatoes, onions, red and green peppers

**YALANCI DOLMA** v GF  
Stuffed vine leaves

**EZME SALAD** v GF  
Spicy and zingy refreshing salad made with chopped tomatoes, red and green peppers, onions, tomato paste, chilli flakes, pomegranate juice, parsley and olive oil

**TARAMA SALATA**  
A dish from our neighbours - fish pâté

### Hot Mezes

**LENTIL SOUP** v GF  
Lentils, potatoes, carrots, onions, pepper paste, olive oil and dry mint

**KIYMALI BOREK** GF  
Pan-fried pastry with lamb mince and spices

**IZGARA KOFTE** GF  
Turkish BBQ meatballs served with rich chef's tomato sauce

**ARNAVUT CIGERI**  
Pan-fried lambs liver with onions and hint of garlic

**TAVUK KANADI** GF  
Spicy chicken wings chargrilled

**SUCUK** GF  
Turkish beef sausage grilled on BBQ

**HELLIM** v GF  
A much loved Cypriot cheese lightly grilled

**SIGARA BOREGI** v  
Pan-fried pastry with feta cheese, parsley and herbs

**GARLIC MUSHROOMS** v GF  
Panfried mushrooms with feta cheese, garlic, oregano, lemon and chilli flakes

**FALAFEL** v  
Sesame seeds, chickpeas, coriander powder, black pepper, dill, baking powder

**KIYMALI TARATOR**  
Lamb mince panfried with onions, tomato paste and seasoning served on a bed of Patlican Tarator

**IMAM BAYILDI** v GF  
Large aubergine filled with chickpeas, onion, red and green peppers, tomatoes, mushroom and olive oil

## CHOOSE ONE MAIN

### Traditional Turkish Mains

**ALI NAZIK LAMB**  
BBQ grilled pieces of lamb served on a bed of smoked aubergine and garlic yogurt puree

**ALI NAZIK CHICKEN** GF  
BBQ grilled pieces of chicken served on a bed of smoked aubergine and garlic yogurt puree

**PATLICANLI KEBAB LAMB** GF  
BBQ grilled pieces of lamb served on a bed of aubergine and chef special sauce

**PATLICANLI KEBAB CHICKEN** GF  
BBQ grilled pieces of chicken served on a bed of aubergine and chef special sauce

**TAVUK GUVEC**  
Pieces of chicken cooked in an earthenware pot with tomatoes, aubergine, onions, mushrooms, peppers and garlic

**KUZU GUVEC**  
Pieces of lamb cooked in an earthenware pot with tomatoes, onions, aubergine, mushrooms, peppers and garlic

**KUZU INCIK** GF + **SUPPLEMENTARY £2.00**  
Lamb shank slowly cooked in vegetables and chef's special sauce

**CIGER SOTE**  
Lamb's liver pan fried with onions, tomatoes, peppers and garlic in a chef's special tomato sauce

ALL OF THE ABOVE SERVED WITH RICE

### Charcoal Specials

**ADANA** GF  
A special renowned lightly spiced dish from southern Turkey made from chopped prime lamb mince combined with peppers, parsley and chilli flakes

**KUZU SIS/LAMB KEBAB** GF  
Pieces of tender lamb cooked on skewer

**TAVUK SIS/CHICKEN KEBAB** GF  
Pieces of tender chicken cooked on skewer

**ACILI TAVUK** GF  
Spicy boneless chicken thighs

**IZGARA KOFTE** GF  
Meatballs served with a rich tomato and garlic sauce

**TAVUK KANADI** GF  
Spicy chicken wings

**BEYTI**  
Lightly spiced adana wrapped in a tortilla bread with mozzarella cheese, cooked on grill and served with garlic yogurt, chef's special tomato sauce and melted butter

ALL OF THE ABOVE SERVED WITH RICE

### Seafood Dishes

**SEABASS** GF + **SUPPLEMENTARY £1.00**  
Grilled whole seabass served with potatoes and mix salad

**SALMON** GF + **SUPPLEMENTARY £1.00**  
Grilled salmon served with potatoes and mix salad

### Vegetarian Mains

**SEBZE GUVEC** v GF  
Tomatoes, onions, mushrooms, peppers, aubergine, okra, potatoes and garlic cooked in an earthenware pot in the oven topped with feta cheese

**HELLIM KEBAB** v GF  
Skewer of mushrooms, peppers, onions and aubergine cooked on grill and topped with Hellim cheese and chef's special tomato sauce

**SEBZE KEBAB** v GF  
Skewer of mushrooms, peppers, onions and aubergine cooked on grill and topped with chef's special tomato sauce

**VEGETARIAN MOUSSAKA** v  
Traditional Turkish dish; layers of aubergine, potatoes, carrots and courgettes cooked with bechamel sauce and topped with chef's special tomato sauce

**IMAM BAYILDI** v GF  
Large aubergine filled with chickpeas, onions, red and green peppers, tomatoes and mushrooms

**FALAFEL** v  
Sesame seeds, chickpeas, coriander powder, black pepper, dill, baking powder

ALL OF THE ABOVE SERVED WITH RICE

### Kids Meals UNDER 10'S ONLY

**POPCORN CHICKEN** ..... **8.95**  
With chips or rice

**CHICKEN KEBAB** ..... **8.95**  
With chips or rice

**FISH FINGERS** ..... **8.95**  
With chips or rice

**MEATBALLS** ..... **8.95**  
With chips or rice

**CHICKEN NUGGETS** ..... **8.95**  
With chips or rice

\*THIS OFFER EXCLUDES ALL BANK HOLIDAYS, MOTHER'S DAY, FATHER'S DAY, CHRISTMAS EVE, NEW YEARS' EVE AND VALENTINE'S DAY

V Vegetarian GF Gluten Free

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order. Thank you.

10% service charge on parties of over 6 people

