

Cold Mezes

TAHINI v of Sesame oil with garlic, lemon juice and vinegar.....	5.75
MIXED OLIVES v of.....	5.75
BIBER KOZLEME v of.....	6.75
Red peppers marinated with garlic served with feta cheese, oil and parsley	
PATLICAN TARATOR v of.....	6.75
Smoked aubergine puree with yogurt, garlic, tahini and olive oil	
CACIK v of Minted Turkish yogurt dip with cucumber, dill and garlic	6.75
HUMMUS v of.....	6.75
A classic middle eastern dish of chickpeas, tahini, olive oil, garlic and lemon juice	
YALANCI DOLMA v of Stuffed vine leaves	6.75
TARAMA SALATA A dish from our neighbours - fish pâté.....	6.75
PRAWN COCKTAIL of Served on a bed of mixed salad with special sauce	6.95
New EZME SALAD v of.....	6.95
Spicy and zingy refreshing salad made with chopped tomatoes, red and green peppers, onions, tomato paste, chilli flakes, pomegranate juice, parsley and olive oil	
FETA CHEESE SALAD v of.....	7.95
Turkish feta cheese served with cucumber, tomatoes, onions, red and green peppers	
COLD MEZE PLATTER	20.95
A mix platter of ezme, biber kozleme, cacik, hummus, patlican tarator and yalanci dolma	

Hot Mezes

LENTIL SOUP v of.....	6.95
Lentils, potatoes, carrots, onions, pepper paste, olive oil and dry mint	
KIYMALI BOREK Pan-fried pastry with lamb mince and spices.....	6.95
IZGARA KOFTE of Turkish BBQ meatballs served with rich chef's tomato sauce .	6.95
ARNAVUT CIGERI Pan-fried lambs liver with onions and hint of garlic	6.95
TAVUK KANADI of Spicy chicken wings chargrilled.....	6.95
SUCUK of Turkish beef sausage grilled on BBQ.....	6.95
HELLIM v of A much loved Cypriot cheese lightly grilled.....	6.95
SIGARA BOREGI v Pan-fried pastry with feta cheese, parsley and herbs.....	6.95
GARLIC MUSHROOMS v of.....	6.95
Panfried mushrooms with feta cheese, garlic, oregano, lemon and chilli flakes	
FALAFEL v	6.95
Sesame seeds, chickpeas, coriander powder, black pepper, dill, baking powder	
IMAM BAYILDI v of	6.95
Large aubergine filled with chickpeas, onion, red and green peppers,tomatoes, mushroom and olive oil	
New KIYMALI TARATOR	8.25
Lamb mince panfried with onions, tomato paste and seasoning served on a bed of Patlican Tarator	
New ETLI HUMMUS	8.95
Freshly pan-fried lamb pieces marinated with cumin, oregano, chilli flakes, black pepper and vegetables served on bed of hummus	
KALAMARI of Deep fried calamari.....	8.95
New SPECIAL PRAWNS	10.75
Panfried king prawns cooked in garlic, peppers and special sauce	
KARIDES of Chargrilled king prawns served with special garlic butter	10.95
New KARIDES WITH FETA	11.45
Chargrilled king prawns served with special garlic butter, feta cheese and Turkish peppers	
HOT MEZE PLATTER	24.95
Choose only one each from combo of 4 hot meze platter	

Traditional Turkish Mains

TAVUK GUVEC	16.55
Pieces of chicken cooked in an earthenware pot with tomatoes, aubergine, onions, mushrooms, peppers and garlic	
CIGER SOTE	16.95
Lambs liver pan fried with onions, tomatoes, peppers and garlic in a chef's special tomato sauce	
KUZU GUVEC	17.35
Pieces of lamb cooked in an earthenware pot with tomatoes, onions, aubergine, mushrooms, peppers and garlic	
MEAT MOUSSAKA.....	17.95
Traditional Turkish dish made with layers of potatoes, aubergine, courgette, carrots, lamb mince, onions topped with bechemel sauce and chef's special tomato sauce	
KARIDES GUVEC	18.55
King prawns cooked in an earthenware pot with tomatoes, onions, mushrooms, peppers, aubergine, okra, potatoes and garlic	
KREMALI TAVUK	18.65
Creamy chicken dish cooked with mushrooms, peppers, onions and spinach	
ALI NAZIK CHICKEN of.....	20.45
BBQ grilled pieces of chicken served on a bed of smoked aubergine and garlic yogurt puree	
PATLICANLI KEBAB CHICKEN of	20.45
BBQ grilled pieces of chicken served on a bed of aubergine and chef special sauce	
ALI NAZIK LAMB of.....	21.45
BBQ grilled pieces of lamb served on a bed of smoked aubergine and garlic yogurt puree	
PATLICANLI KEBAB LAMB of.....	21.45
BBQ grilled pieces of lamb served on a bed of aubergine and chef special sauce	

ALL OF THE ABOVE SERVED WITH RICE

Charcoal Specials

IZGARA KOFTE of	17.55
Meatballs served with a rich tomato and garlic sauce	
TAVUK KANADI of Spicy chicken wings.....	17.55
ADANA of	17.95
A special renowned lightly spiced dish from southern Turkey made from chopped prime lamb mince combined with peppers, parsley and chilli flakes	
TAVUK SIS/CHICKEN KEBAB of Pieces of tender chicken cooked on skewer	18.95
KABURGA of Lamb ribs lightly seasoned.....	19.55
ACILI TAVUK of Spicy boneless chicken thighs	19.75
BEYTI	19.95
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	
KUZU SIS/LAMB KEBAB of Pieces of tender lamb cooked on skewer	20.95
New ELIF SPECIAL of Mix of lamb chops and lamb ribs lightly seasoned	21.95
PIRZOLA of Grande lamb chops lightly seasoned.....	22.95
KARISIK of A mix grill of adana, chicken sis, lamb sis and lamb chop	23.95
KARISIK FOR 2 of	44.95
Generous mixed grill for 2 consisting of adana, lamb sis, chicken sis, lamb chops, lamb ribs and chicken wings	
KARISIK FOR 4 of.....	79.95
Generous mixed grill for 4 consisting of adana, lamb sis, chicken sis, lamb chops, lamb ribs, chicken wings, chicken thighs and meatballs	

ALL OF THE ABOVE SERVED WITH RICE

Seafood Dishes

SEABASS of Grilled whole seabass served with potatoes and mix salad	21.75
SALMON of Grilled salmon served with potatoes and mix salad	21.75
KREMALI SALMON	21.95
Creamy salmon cooked with mushrooms, peppers, onions served with potatoes and mix salad	
KING PRAWNS of	22.25
King prawns cooked with a chef's special sauce of butter, garlic and white wine served with rice	
New KREMALI PRAWNS	22.55
Creamy prawns cooked with mushrooms, peppers, onions and garlic served with rice	

Vegetarian Mains

SEBZE GUVEC v of.....	16.55
Tomatoes, onions, mushrooms, peppers, aubergine, okra, potatoes and garlic cooked in an earthenware pot in the oven topped with feta cheese	
SEBZE KEBAB v of	16.55
Skewer of mushrooms, peppers, onions and aubergine cooked on grill and topped with chef's special tomato sauce	
FALAFEL v	17.35
Sesame seeds, chickpeas, coriander powder, black pepper, dill, baking powder	
VEGETARIAN MOUSSAKA v	17.55
Traditional Turkish dish; layers of aubergine, potatoes, carrots and courgettes cooked with bechemel sauce and topped with chef's special tomato sauce	
IMAM BAYILDI v of	17.45
Large aubergine filled with chickpeas, onions, red and green peppers, tomatoes and mushrooms	
HELLIM KEBAB v of.....	17.65
Skewer of mushrooms, peppers, onions and aubergine cooked on grill and topped with Hellim cheese and chef's special tomato sauce	
New SWEET CHILLI HELLIM v.....	17.65
Fried hellim pieces cooked with onions and mix peppers in a sweet chilli sauce	

ALL OF THE ABOVE SERVED WITH RICE

Sides

RICE	3.15
NEW POTATOES	3.45
FETA CHEESE	3.50
CHIPS	4.25
ONION RINGS	4.95
COBAN SALAD	6.95
Finely chopped Turkish peppers, onions, cucumber and tomatoes marinated with pomegranate juice, olive oil and sumac topped with olives	
New HELLIM FRIES Halloumi fries.....	7.65

Desserts

BAKLAVA	6.95
Traditional Turkish dessert; flaky pastry, nuts and syrup	
CHEESECAKE	6.95
Ask your server for today's cheesecake	
CHOCOLATE FUDGE CAKE	6.95
Warm chocolate fudge cake	

Kids Meals

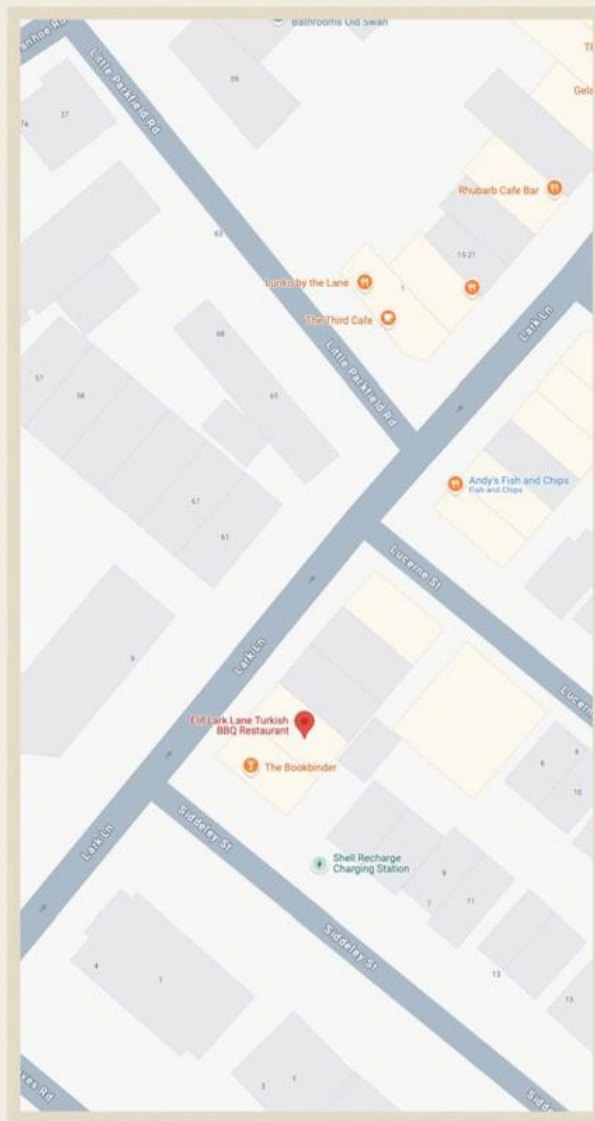
UNDER 10'S ONLY

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	

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.



Elif

TURKISH BBQ
RESTAURANT

TAKEAWAY
COLLECTION ONLY

15% OFF COLLECTIONS

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

TAKEAWAY TIMES

SUNDAY - THURSDAY | 12NOON - 10:00PM
FRIDAY - SATURDAY | 12NOON - 10:30PM

**6 LARK LANE
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www.eliflarklane.com

All major debit and credit cards accepted
No American Express

