










Cold Meze

Sharing Platter  	£22.50
Humus, olives, tzatziki, stuffed vine leaves, beetroot tarator & smoked aubergine	
Humus   	£6.50
Blended with tahini, olive oil, lemon & garlic	
Tzatziki  	£6.50
Yoghurt with cucumber, garlic, mint & olive oil	
Vine Leaves   	£6.50
Grape vine leaves stuffed with rice & drizzled in pomegranate molasses	
Smoked Aubergine  	£6.50
Blended with yoghurt, tahini, garlic, lemon & mayonnaise	
Mixed Olives  	£6.00
Served with garlic butter	
Beetroot Tarator  	£6.50
Shredded beetroot with spinach, tahini, garlic yoghurt & lemon juice	

Hot Meze

Sharing Platter	£25.00
Turkish sausage, halloumi fries, falafel, muska boregi, mince boregi & olives with garlic & sweet chilli dip	
Garlic King Prawns 	£12.00
Four pan-fried prawns with garlic butter & lemon	
Turkish Sausage 	£7.00
Grilled spiced Turkish sausage with garlic dip	
Calamari	£9.00
Deep fried squid served with tartare sauce & lemon	
Hummus Kavurma 	£8.00
Lamb bites on a bed of humus	
Pan-fried Mussels 	£8.00
Served without shells in a spicy tomato sauce, onion & drizzled with pesto oil	
Lamb Liver 	£8.00
Slow-cooked lamb liver with pepper, onions, herbs & butter	
Mince Boregi	£6.50
Filo pastry filled with minced lamb & mozzarella & cheddar cheese served with garlic dip	

Hot Meze (Veg)

Falafel  	£7.00
Deep fried served on a bed of humus & fresh tomato	
Halloumi Fries  	£7.00
Deep fried halloumi with sweet chilli dip	
Goats Cheese  	£7.50
Pan sealed goats cheese on a bed of mixed salad beetroot, topped with caramelised onion & drizzled pomegranate molasses	
Garlic Mushroom  	£6.50
Pan-fried mushroom with creamy garlic sauce	
Muska Boregi 	£6.50
Filo pastry filled with feta cheese & spinach & parsley with sweet chilli sauce	

Charcoal Grill

All our grilled dishes are cooked over hot charcoal & served with fresh salad, rice & chilli & garlic sauces. Gluten-free alternatives for rice & bread are available upon request




Mega Grill	£60.00
Sharing platter for two with adana, lamb ribs, chicken, lamb chops, kofte & chicken wings on a bed of rice, with salad, Turkish bread & chilli & garlic dip	
Adana Kebab	£18.00
Minced lamb with fresh parsley, pepper, onion & garlic	
Surf & Turf Lamb	£22.00
3 chunks of marinated lamb with 3 grilled garlic king prawns, garlic butter & chargrilled lemon	
Surf & Turf Chicken	£20.00
3 chunks of marinated chicken & 3 grilled garlic king prawns served with garlic butter & chargrilled lemon	
Elif Special Grill	£26.00
Adana, lamb, chicken & lamb chops	
Lamb Shish	£23.00
Marinated & chargrilled lamb chunks	
Chicken Shish	£19.00
Marinated & chargrilled chicken chunks	
Mixed Shish	£21.00
3 chunks of lamb and 3 chunks of chicken	
Lamb Chops	£25.00
4 marinated lamb chops	

Specials











For Gluten & Dairy free please speak to a member of staff

Elif Casserole	£18.50
Choice of lamb or chicken served in an authentic clay dish with vegetables in a rich tomato sauce, rice & two slice of bread	
Ali Nazik	£23.00
Choice of lamb, chicken or adana on a bed of smoked aubergine with garlic, yoghurt & tahini served with rice	
Pan-fried Chicken Breast	£17.50
Served in a creamy garlic & mushroom sauce with rice	
Beyti Sarma	£23.00
Minced lamb, onion, tomato, pepper, and garlic, wrapped in tortilla with cheese. Served with tomato sauce, garlic yogurt, & rice	
Elif Kofte	£20.00
On a bed of onions, mushrooms, peppers. Topped with melted cheese & tomato sauce served with rice & two slice of bread	
Iskender	£22.00
Chicken, lamb or adana, served on Turkish bread with tomato sauce, yoghurt, grilled pepper, tomato & a drizzle of hot butter	
Lamb Liver	£18.00
Slow cooked in clay dish with onion, peppers butter & herbs served with tortilla bread, rice & lemon	
Beef Mussaka	£17.50
Aubergine, courgettes, peppers, onion, garlic & potato with herbs, béchamel, & cheese, in tomato sauce with basil oil & rice	

















Seafood

Seabass Fillet 	£22.00
Pan-fried seabass with onion, mushrooms, baby potatoes & a garlic butter sauce. Served with fresh salad & chargrilled lemon	
King Prawn Casserole 	£23.00
Baked in a creamy tomato sauce with mushrooms, peppers, & onions. Served with rice & Turkish bread in a authentic clay dish	
Grilled King Prawns 	£22.00
Served in garlic butter with rice, fresh salad & chargrilled lemon	

Vegan / Vegetarian

Mixed Platter  	£19.00
Hummus, beetroot, tzatziki, halloumi fries, falafel & muska boregi served with Turkish bread	
Imam Bayildi  	£16.00
Stuffed aubergine with onion pepper, tomato, garlic & herbs served rice & tomato sauce with drizzle basil oil	
Vegetarian Casserole  	£17.00
Mushrooms, onions, courgette, aubergine & peppers in a tomato sauce. Served in an authentic clay dish with rice & two slice of bread	
Grilled Halloumi  	£16.50
Bed of mushroom, onion & baby potato with garlic butter, fresh salad & sweet chilli	
Pan-Fried Veg & Goats Cheese  	£17.00
Pan-fried vegetables topped with goats cheese, caramelised onion & drizzled pomegranate molasses	

Salads & Side Dishes

Goats cheese & Avocado Salad  	£9.00
Mixed leaves, carrots, cucumber, onions, tomatoes, topped with goats cheese & Avocado	
Feta Salad  	£9.00
Feta cheese, tomato, cucumber, peppers, onions & olives	
3 Garlic King Prawns 	£9.00
Spicy Chicken Wings 	£5.00
Grilled Lamb Ribs  	£6.00
Chips  	£4.00
Sauteed Creamy Potato  	£3.00
Pilav Rice	£2.50
Gluten & Dairy free option available	
Turkish Bread	£3.00
Gluten free option available	
Garlic Mushrooms  	£2.50
Chilli or Garlic Sauce  	£2.00

Food Allergies & Intolerances

Please note that all dishes at Elif are freshly prepared and may contain nuts, allergens, or other intolerances. If you have dietary concerns, kindly consult our staff before placing your order