

Dips (served with bread) 6

BEETROOT BORANI [N][GF]

HUMMUS [V][GF][N]

BABA GANOUSH [V][GF]

TZATZIKI [V][GF]

TO START

CRISPY AUBERGINE & TOMATO [V] 7.50

GRILLED HALLOUMI [V][GF] 8.50

served with caramelised onion.

STUFFED VINE LEAVES [V] 8.50

Vine leaves stuffed with rice and herbs, serves with salad, tzatziki and a drizzle of pomegranate molasses.

BOREK [V] 8.50

Home made Filo pastry filled with feta cheese, sun dried tomatoes and parsley, served with tzatziki.

FALAFEL [N][V] 7.50

Chickpeas, coriander, sesame seeds and garlic fritter served on a bed of hummus.

SUCUK 8.50

Grilled spicy Turkish sausage with feta cheese and a drizzle of pomegranate molasses, served with tzatziki.

GRILLED SPICY CHICKEN WINGS (6pc) 7.50 (12pc) 14.00

CRISPY CALAMARI 8.95

served with saffron aioli.

GARLIC & CHILLI CORIANDER PRAWNS 9.50

GRILLED KING PRAWNS (4PC) 9.50 (8PC) 17.00

CRISPY KING PRAWNS 8.95

Served with saffron aioli.

CRISPY BLANCHBAIT 6.50

Bread crumbed and served with saffron aioli.

HAZELNUT TOPPED GOAT'S CHEESE 8.50

Served with caramelised onion and roasted pepper.

Sharing platters for 2

VEGETARIAN MEZE PLATTER [V] 22.00

Hummus, stuffed vine leaves, falafel, tzatziki, break and beetroot borani, served with slice of bread.

MIXED MEZE PLATTER 24.00

Hummus, falafel, grilled halloumi, baba ganoush, borek, sucuk, tzatziki, feta cheese and beetroot borani, served with a slice of bread.

MEDITERRANEAN MEAT PLATTER 24.00

Selection of cured meats, roast vegetables, sucuk, baby mozzarella and olives, served with a slice of bread.

MIXED SEAFOOD PLATTER [A] 25.00

Crispy squid, king prawns, grilled king prawns and crispy crumbed blanchbait served with baba ganoush, beetroot hummus, saffron aioli and sweet chilli sauce.

VEGAN PLATTER [V] 14.50

Vine leaves, falafel, hummus, baba ganoush and olives, served with bread.

FOOD ALLERGIES AND INTOLERANCE: Some of our food contains nuts and allergens, please speak to a member of staff for more information

[A]-Allergy [N]-contain Nuts [V]-Vegetarian [GF]-Gluten-Free [DF]-Dairy-free

FROM THE GRILL

SPICY LAMB BURGER 14.95

Served with grilled halloumi and caramelised onion.

GRILLED SAFFRON CHICKEN BREAST 19.50

RIBEYE STEAK-230gm 30 DAY MATURED 19.50

Served with home made chunky chips and a wild mushroom and rosemary sauce on the side.

LAMB FILLET CUBES 24.00

Marinated cubed fillet of lamb.

LAMB CHOPS 25.00

ADANA KOFTE 19.50

Minced lamb with parsley, red pepper and a hint of chilli flakes.

MIXED GRILL 23.50

A selection of marinated grilled meats.

MIXED GRILL-FOR 2 TO SHARE 45.00

GRILLED SEA BASS FILLET 19.85

Served with dill rice and creamy Escabeche Piquillo sauce on the side.

GRILLED SEAFOOD PLATTER-FOR 2 TO SHARE 52.00

Grilled sea bass, grilled king prawns and calamari.

GRILLED OCTOPUS AND KING PRAWNS-FOR 2 TO SHARE [A] 52.00

Served with chunky chips and dill rice.

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of staff for more information.

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Main Course

ROASTED CHICKEN LEG 13.95

Roasted chicken cooked in rich tomato and saffron sauce served with barberries and pistachio rice.

LAMB STEW 14.95

Slow cooked lamb, cooked with tomatoes, courgette and aubergine served with rice.

LAMB SHANK 21.00

Slow roasted lamb shank served with rice.

SPICY LAMB MEATBALLS 14.95

Served with rice.

MEDITERRANEAN STYLE ROASTED DUCK LEG 19.50

Slow cooked duck leg cooked with vegetables and pomegranate molasses, served with rice.

GEORGIAN STYLE KING PRAWNS STEW [A] 19.50

King prawns cooked in creamy Romano pepper, garlic, dill and white wine sauce, served with dill rice.

KARNIYARIK 15.50

Roasted aubergine stuffed with lamb minced, tomatoes, onions, red peppers and garlic topped with yogurt.

MOUSSAKA [GF] 18.50

Layers of sauteed vegetables with minced meat, bechamel sauce and cheese.

VEGI MOUSSAKA [GF][V][N] 17.50

Layers of sautéed vegetables with bechamel sauce and cheese.

IMAM BAYAILDI [GF][V][N] 15.50

Roasted aubergine stuffed with roasted vegetable topped with goat's cheese, basil oil..

Sides

GRILLED VEGETABLES 6.00

MIXED OLIVES 5.50

SIDE SALAD [V][DF][GF] 5.00

HOMEMADE CHIPS [V][DF] 4.00

DILL RICE [V] 5.00

RICE [V] 4.50

GARLIC BREAD [V] 5.00

GARLIC BREAD WITH CHEESE [V] 5.50

BREAD [V] 4.00

Salads

GREEK SALAD [V][N] 13.00

Feta cheese, walnut, cherry tomatoes and cucumber, served with mint infused oil and olive oil.

GRILLED SAFFRON CHICKEN SALAD 13.50 Add halloumi 16.00

Served on the bed of green leaves with pomegranate, cherry tomato and wine reduction glaze.

GRILLED HALLOUMI SALAD [V][GF] 12.50

Served on the bed of green leaves with pomegranate, cherry tomato and wine reduction glaze.

FALAFEL SALAD 12.00

Falafel on a bed of green leaves, served with pomegranate, hummus and tzatziki.

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SET MENU ONE

38.00 per person

Starters

HOT AND COLD MEZE PLATTER TO SHARE

Hummus, falafel, grilled halloumi, baba ganoush, borek, sucuk, tzatziki, feta cheese, beetroot borani.

MAIN

Choice of one

MIXED GRILL

Selection of grilled meats, served with rice or home made chips.

LAMB STEW

Slow cooked lamb, cooked with tomatoes, courgette and aubergine served with rice.

MOUSSAKA[N][GF]

Layers of sautéed vegetables with mince meat, bechamel sauce and cheese.

GEORGIAN STYLE KING PRAWNS STEW[A]

King prawns cooked in a creamy Romano pepper, garlic, dill and white wine sauce, served with dill rice.

DESSERT

ELMA'S DESSERT PLATTER

Selection of Baklava, candy floss and ice cream.

**YOU CAN HIRE ELMA FOR YOUR
PARTIES/EVENTS.NO ROOM
CHARGE REQUIRED**

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Extra 10% service charge for parties over 6 people .

SET MENI TWO

42.00per person

Starters

Choice of one

HOT AND COLD MEZE PLATTER TO SHARE

Hummus, falafel, grilled halloumi, baba ganoush, borek, sucuk, tzatziki, feta cheese, beetroot borani.

ELMA'S MIXED SEAFOOD PLATTER[A]

Crispy squid, king prawns, crispy crumbed blanch bait and smoked salmon served with baba ganoush, beetroot borani, saffron aioli and sweet chilli sauce.

MAIN

Choice of one

GRILLED MARINATED LAMB FILLET

Marinated cubed fillet of lamb, served with home made chunky chips or rice.

LAMB SHANK

Slow roasted lamb shank served with rice.

GRILLED SEA BASS

Served with dill rice and Escabeche Piquillo sauce.

MOUSSAKA[V]

Aubergine stuffed with roasted vegetables, topped with goat's cheese.

GRILLED SAFFRON CHICKEN FILLET

DESSERT

ELMA'S DESSERT PLATTER

Selection of Baklava, candy floss and ice cream.