



MEDITERRANEAN TAPAS & DIPS

FRIED HALLOUMI (V, GF) 8.00

Served on mixed leaf salad, dressed with reduced cherry glaze.

FETA STUFFED PEPPERS 7.50

Bell peppers stuffed with a combination of feta and soft Greek cheese.

SMOKED AUBERGINE BORANI (V, GF) 6.50

Smoked aubergine, Greek yogurt, garlic & olive oil.

BABA GANOUSH (V, GF, DF) 7.50

PERSIAN STYLE. Smoked aubergine puree with olive oil, strained yoghurt, mint, lemon and garlic.

TZATZIKI (V, GF) 6.00

Strained yoghurt with garlic, dill and cucumber.

BEETROOT BORANI (V, N GF) 6.00

A Persian yogurt dip with beetroot, strained yoghurt, olive oil and garlic topped with walnuts and feta cheese.

HUMMUS (V, N, DF) 6.00

Chick peas puree with tahini, lemon and garlic.

GRILLED KING PRAWNS (A, DF) 9.95

GRILLED HALLOUMI (V, GF) 8.00

Grilled Cypriot cheese served with caramelised onion.

HAZELNUT TOPPED GOAT'S CHEESE (V, N) 8.50

Served with caramelised onion and roasted pepper.

FALAFEL (V, N) 7.50

Chick peas, 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.

CALAMARI (A) 9.00

Crispy squid served with saffron aioli.

CRISPY KING PRAWNS (A) 9.50

Served with saffron aioli.

CRISPY BLANCHBAIT 7.50

Bread crumbed and served with saffron aioli.

STUFFED VINE LEAVES (V) 7.00

Vine leaves stuffed with rice and herbs, served with salad, tzatziki and a drizzle of Pomegranate molasses.

BOREK (V) 7.50

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

SPICY GRILLED (GF) 4 pieces 8.50

CHICKEN WINGS 8 pieces 11.50

DIPS BOARD 12.95


Selection of beetroot borani, hummus, baba ganoush and tzatziki.

MIXED MEDITERRANEAN OLIVES (V) un-pitted 5.50

BREAD, CHEESE AND OLIVES (V) 8.50

SHARING PLATTERS FOR 2

VEGETARIAN MEZE PLATTER (V) 17.95

Hummus, stuffed vine leaves, falafel, tzatziki, borek, feta stuffed pepper  and beetroot borani, served with a slice of bread.

MIXED MEZE PLATTER 18.95

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

VEGAN PLATTER (V) **NEW** 11.50

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

MEDITERRANEAN MEAT PLATTER 19.95

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

MIXED SEAFOOD PLATTER (A) 21.50

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

Food allergies and intolerances: Some of our food contains nuts and allergens, please speak to a member of staff for more information
(A) – allergy (N) – contains nuts (V) – vegetarian (GF) – gluten-free (DF) – dairy-free Extra 10% service charge for parties over 6 people

A percentage of your bill will be donated to **WaterAid**. Find out more at **wateraid.org**

MAIN MENU

FROM THE GRILL

All served with salad or home made chunky chips or rice

RIBEYE STEAK

27.00

350gm, 30 day matured Ribeye steak.
Served with home made chunky chips
and red peppercorn sauce on the side.

MIXED GRILL

20.50

A selection of marinated grilled meats.

MIXED GRILL FOR 2 TO SHARE

38.50

GRILLED SEAFOOD PLATTER FOR 2 TO SHARE (A)

54.00

Choice of grilled sea bass or grilled whole sea bream,
grilled king prawns and calamari.

LAMB SIS

21.00

Marinated cubed fillet of lamb.

LAMB CHOPS

21.00

Marinated Lamb chops.

GRILLED SEA BASS FILLET

19.95

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

GRILLED WHOLE SEA BREAM

20.95

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

ADANA KOFTE

18.50

Minced lamb with parsley and a hint of chilli flakes.

GRILLED SAFFRON CHICKEN SIS

18.00

GRILLED HALLOUMI AND SPICY SAUSAGE

16.95

Served with caramelised onion.



SALADS

GRILLED CHICKEN AND HALLOUMI SALAD

15.50

Served on a bed of green leaves with pomegranate,
cherry tomatoes and wine reduction glaze.

GRILLED SAFFRON CHICKEN SALAD (GF, DF)

14.50

Served on a bed of green leaves with pomegranate,
cherry tomatoes and wine reduction glaze.

GRILLED HALLOUMI SALAD (V, GF)

13.00

Served on a bed of green leaves with pomegranate,
cherry tomatoes and wine reduction glaze.

FALAFEL SALAD (V, N, GF)

12.95

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

STUFFED VINE LEAVE SALAD

11.50

Served with tzatziki.

MEDITERRANEAN SALAD (V, N)

10.50

Mixed salad with feta cheese, walnuts, cherry tomatoes
and cucumber, served with mint infused oil and olive oil.



MAIN MENU

MAIN COURSE

LAMB SHANK

Slow roasted lamb shank served with rice.

20.50

LAMB STEW

Slow cooked pulled shoulder of lamb, cooked with tomato, courgette and aubergine served with rice.

18.50

SPICY LAMB MEATBALLS

Served with rice.

17.50

MEDITERRANEAN STYLE ROASTED DUCK LEG

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

18.50

VEGGIE STEW (V, GF, DF)

Sun dried chana dal cooked with cherry tomatoes, mushrooms, potatoes, aubergine and coriander. Topped with almond and fried onion and served with rice.

14.00

GEORGIAN STYLE

KING PRAWNS STEW (A)

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

18.50

KARNIYARIK

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

17.50

MOUSSAKA (GF)

Layers of sautéed vegetables with minced meat, béchamel sauce and cheese.

17.50

IMAM BAYILDI (V)

Aubergine stuffed with roasted vegetables topped with goat's cheese and basil oil.

17.00

VEGETARIAN MOUSSAKA (V, N, GF)

Layers of sautéed vegetables with béchamel sauce and cheese.

15.00



SIDE DISHES

GRILLED VEGETABLES (V, DF, GF)

6.00

SIDE SALAD (V, DF, GF)

6.00

HOMEMADE CHIPS (V, DF, GF)

5.50

DILL RICE (V)

5.50

RICE (V)

5.50

MIXED MEDITERRANEAN OLIVES un-pitted

5.50

GARLIC BREAD (V)

5.00

GARLIC BREAD WITH CHEESE (V)

5.50

BREAD (V)

4.00

SET MENUS

SET MENU ONE

£35 per person

For parties over 6 people
an extra 10% service charge will be added



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 homemade chips.

LAMB STEW

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

MOUSSAKA

(N, GF)

Layers of sautéed vegetables with mince meat,
béchamel 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.

IMAM BAYILDI

(V)

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

DESSERT

ELMA'S DESSERT PLATTER

Selection of –
baklava, kadayif, candy floss and ice-creams

SET MENU TWO

£47 per person

For parties over 6 people
an extra 10% service charge will be added



STARTERS

HOT AND COLD MEZE PLATTER TO SHARE

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

ELMA'S LUXURY MIXED SEAFOOD PLATTER

(A)

Crispy squid, king prawns, crispy crumbed blanchbait 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.

IMAM BAYILDI

(V)

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

GRILLED SAFFRON CHICKEN SIS

DESSERT

ELMA'S DESSERT PLATTER

Selection of –
baklava, kadayif, candy floss and ice-creams

DESSERT MENU

DESSERTS & DIGESTIVES

ELMA'S DESSERT PLATTER FOR 2 14.95

Selection of baklava, ice creams and saffron candy floss.

HOMEMADE RASPBERRY & PISTACHIO TIRAMISU (N) 8.50

The traditional layered mascarpone and ladyfinger desert with a great raspberries and pistachio twist. Subject to availability

BAKLAVA (N) 8.50

A rich sweet pastry with chopped pistachios and sweetened with honey syrup served with pistachio ice cream.

CHOCOLATE SOUFFLÉ 8.50

Served with vanilla ice cream.

SALTED CARAMEL CHEESE CAKE 8.50

AFOGTELLA (N) 8.50

Truffle shaped hazelnut and coffee ice cream, rolled in crushed meringue topped with melted Nutella.

SELECTION OF FINE ITALIAN ICE CREAMS (2 scoops) 6.50

Chocolate, Pistachio, Hazelnut, Vanilla

LEMON SORBET (2 scoops) 6.50

DIGESTIVE & LIQUORS

RAKI Turkish grape brandy flavoured with anise 25ml 5.50

LIMONCELLO 50ml 5.50

GRAPPA 25ml 5.50

SHERRY Matusalem Sherry 25ml 5.00

DESSERT & FORTIFIED WINE

'ESSENSIA' ORANGE MUSCAT, QUADY WINERY (V)

USA 15% - Luscious sweet oranges and apricots on the palate with bitter-sweet orange marmalade notes which balance well with the fresh lemony finish.

RUBY PORT, BARROS 6.50

Portugal 19.5% - Elegant and intense with heaps of black fruit on the nose. Strong and exuberant but with remarkable fresh fruit flavours.

20 YEAR OLD TAWNY PORT, BARROS (V) 9.50

Douro Valley - A rich and complex combination of dried fruit aromas, with spice and subtle hints of wood. Elegant and full-bodied, with a long, engaging finish.

1/2 BOTTLE 75ML

32.00 7.50

TEA & COFFEE

Decaf coffee is available on request

TURKISH COFFEE 3.00

CINNAMON TURKISH COFFEE 3.00

TURKISH TEA 3.00

TEA 3.00

Apple, Mint, Cinnamon, Chamomile, English Breakfast, Earl Grey

ESPRESSO/DOUBLE 2.50 / 3.60

AMERICANO 3.00

MACCHIATO 2.50 / 3.00

LIQUEUR COFFEES 6.95

AMARETTO • BAILEYS • BRANDY
TIA MARIA • WHISKY

CAPPUCCINO 3.50

LATTE 3.50

HOT CHOCOLATE 3.50

MOCHA 3.50

DRINKS MENU

BEERS & CIDERS

EFES DRAFT	PINT	6.50
Premium Turkish Lager	HALF PINT	3.70

HOGAN'S MEDIUM CIDER	500ml	5.90
-----------------------------	-------	-------------

PERONI	330ml	4.80
PURITY GOLD ALE	500ml	6.50
ERDINGER	500ml	6.50
HEINEKEN 0.0% Alcohol-free Beer	330ml	3.50

LIQUEURS & SPIRITS

BAILEYS	25ml	5.00
TIA MARIA	25ml	5.00
SOUTHERN COMFORT	25ml	5.00
SAMBUCA	25ml	5.00
DRUMSHANBO GUNPOWDER IRISH GIN	25ml	6.50
MALFY ROSA PINK GRAPEFRUIT GIN	25ml	6.50
HENDRICK'S GIN	25ml	6.50
TANQUERAY NO. TEN GIN	25ml	6.50
CUCUMBER GIN	25ml	6.50
POMEGRANATE GIN	25ml	6.50
ROKU JAPANESE CRAFT GIN	25ml	6.50
BOMBAY SAPPHIRE GIN	25ml	6.50
WARNER EDWARDS RHUBARB GIN	25ml	6.50
BRANDY	25ml	5.50

TURKISH RAKI	200ml BOTTLE	32.00
	25ml	5.50

MALIBU RUM	25ml	5.00
BACARDI RUM	25ml	5.00
HAVANA CLUB RUM	25ml	5.00
JACK DANIELS WHISKEY	25ml	5.50
JAMESON IRISH WHISKEY	25ml	5.00
JOHNNIE WALKER RED LABEL WHISKEY		5.00
RUSSIAN STANDARD VODKA	25ml	5.00
MARTINI	25ml	5.00
DISARONNO AMARETTO	25ml	5.00
TEQUILA	25ml	5.00

SOFT DRINKS

HOMEMADE LEMONADE	Glass	5.50
	Jug	10.95
POMEGRANATE LEMONADE	Glass	5.50
	Jug	10.95
AYRAN Cold Yogurt Drink	Glass	3.50
	Jug	9.50

COKE	Glass	3.50
DIET COKE	Glass	3.50
COKE ZERO	Glass	3.50

FEVER-TREE TONIC WATER	200ml	2.60
FEVER-TREE SODA WATER	200ml	2.60
FEVER-TREE LEMONADE	200ml	2.60
ROSE LEMONADE	Glass	3.20
DIET 7UP	Glass	3.20
SPARKLING WATER	500ml	3.50
SPARKLING WATER	750ml	5.00
STILL WATER	500ml	3.50
TOMATO JUICE	200ml	3.00
JUICE Orange / Apple / Cranberry	Glass	3.70

Wines are available in 125ml

WHITE WINES

DOLUCA ANTIK NARINCE EMIR

Turkey 13% - Invokes the aromas of blackberry, damson, raspberry and toasted bread.

VERDECA 'TALÒ', SAN MARZANO (V)

Italy 12.5% - Exotic flavours of ripe melon, spice and botanicals enhanced by lime and jasmine notes with a creamy texture. Vibrant and expressive.

SAUVIGNON BLANC, CÔTES DE GASCogne, DOMAINE DE JOÿ

France 12% - Intensely aromatic and refreshing with notes of exotic fruits and zesty hint of lemon. Beautifully balanced with lovely pure fruit flavours and a long vibrant finish.

PINOT GRIGIO, ANDREA DI PEC

Italy 12.5% - A vibrant Pinot Grigio bursting with delicate fruit flavours of citrus, fennel and pear with a refreshing finish.

CHENIN BLANC, 'STEEN OP HOUT', MULDERBOSCH (V)

South Africa 12.5% - Aromas of fresh pear, ripe apricot and subtle oak spice lead to a fine, crisp palate with vibrant flavours of ripe Granny Smith apples and cinnamon spice.

SAUVIGNON BLANC, THE NEST, LAKE CHALICE

New Zealand 12.5% - Deliciously crisp and vibrant with lifted aromas of exotic fruit, fresh passionfruit and a refreshing, zesty finish

VOSKEHAT, ARMAS

Armenia 13.5% - Produced from the Voskehat variety this native grape delivers intense and complex aromas of white melon, green apple, fresh rosemary and lime, complemented by subtle spice undertones.

CARMINUCCI, BELATO OFFIDA PECORINO

Italy 13% - Fresh and richly flavoured with inviting floral aromas followed by lifted notes of green apple and pineapple with a tangy, fresh finish

GAIA 'MONOGRAPH ASSYRTIKO' PELOPONNESE

Greece 12.5% - Flinty and concentrated with intense lime zest. Precise and zesty with a mineral backbone and lovely long finish

SANCERRE, DOMAINE GÉRARD MILLET (V)

France 12.5% - An elegant Sancerre, with vibrant Sauvignon notes of grapefruit and lemon, good weight and a clean crisp finish

RED WINES

DOLUCA ANTIK SHIRAZ CABERNET SAUVIGNON

Turkey 14.5% - A dry wine, with a rich, full body. Produced from specially selected Sémillon and Emir grapes of Marmara and Central Antolian regions, and aged in French Oak.

SHIRAZ CABERNET, OPAL RIDGE

Australia 13.5% - A juicy Australian red showing warm flavours of black fruits and vanilla. Soft and smooth.

PINOT NOIR, VIÑA EDMARA (V)

Chile 13.5% - A complex combination of black cherry and raspberry aromas, rose petals and violets, mixed with a soft touch of vanilla and coconut.

MALBEC 'ALTO MOLINO', PIATTELLI VINEYARDS

Argentina 14.5% - Vibrant and fruity with a mix of dark, brambly fruits, plum notes combined with dark chocolate and a richly flavoured finish.

MALVASIA NERA 'TALÒ', SAN MARZANO (V)

Italy 13.5% - Delicious dense flavours of vanilla and baked orange with a touch of thyme. Warm and spicy on the finish.

TIME WAITS FOR NO ONE, 'STONE ELEPHANT', FINCA BACARA (V)

Spain 14% - Powerful and intense nose of ripe black fruits supported by subtle hints of oak spice and black pepper. Balanced and warm with a lovely savoury note on the palate.

SHIRAZ 'THE LODGE HILL', JIM BARRY WINES

Australia 14% - Lifted aromas of violet florals, clove spice and mixed garden herbs that are followed with vibrant, juicy red and black fruits on the palate and sweet spice to finish.

RIOJA RESERVA, ONDARRE (V)

Spain 14% - Leather, vanilla and spice of traditionally made Rioja enveloped in an elegant and textured palate.

MERLOT GRAN RESERVA, VIÑA ECHEVERRIA (V)

Chile 14% - A savoury and earthy style of Merlot showing eucalyptus and red plums on the palate complemented by herbal and coffee tones.

KARMRAHYUT, ARMAS (V)

Armenia 13% - Vibrant aromas of lavender, rose petals and fresh herbs lead to an opulent and well-flavoured palate with ripe red fruits complemented by chocolate notes and a dry, fresh finish.

APOSTROPHE POSSESSIVE RED, LARRY CHERUBINO

Western Australia 13.5% - Delicious and fleshy with fresh cranberry, blackberry and herbal and smoke notes. Rhone style with an Aussie twist.

SYRAH, CHÂTEAU OUMSIYAT (V)

Lebanon 14% - An intense and concentrated wine displaying a depth of black fruits complemented by notes of dark chocolate.

BUZBAG, REZERVE, ÖKÜZGÖZÜ BOGAZKERE, KAYRA

Turkey 13% - Big brooding and sturdy with lashings of baked cherry fruit with leather and chocolate notes and a long dry balsamic finish.

MALBEC 'ALTITUD', UCO VALLEY, MENDOZA, ANDELUNA

Argentina 14.5% - Full and bold with plum, blackberry and vanilla oaky flavours. Robust and intense with hints of liquorice.



SPARKLING WINES

BOTTLE
33.00

APROSECCO EXTRA DRY, CANAL GRANDO (V)

Italy 11% - An aromatic bouquet of vibrant citrus fruits combined with subtle floral characters. Crisp and refreshing with an irresistibly fruity finish.

CARPENÈ MALVOLTI PROSÉCCO DI CONEGLIANO 1868

200ml 10.50

Italy 11% - Extra Dry. Fruity and appealing with a floral and fresh fruit bouquet and a lemony finish.

CHAMPAGNE COLLET, BRUT (V)

56.00

France 12% - Aromas of white flowers, lemon zest, quince and white peach, are combined with delicate hints of spice and anise. Refreshing and complex.

CHAMPAGNE VEUVE CLICQUOT, BRUT 'YELLOW LABEL' (V)

83.00

France 12% - This fine Champagne displays raisins, vanilla and brioche together with toasty aromas from ageing in bottle.

CHAMPAGNE BOLLINGER, SPECIAL CUVÉE (V)

93.00

France 12% - This is a full-flavoured, classic Champagne with lovely weight.

ROSÉ WINES

175ML 250ML BOTTLE
6.80 8.90 27.00

PINOT GRIGIO BLUSH, SACCHETTO VINI (V)

Italy 12% - Pale pink in colour, this is a fresh and fruity off-dry rosé with a soft finish.

ZINFANDEL BLUSH, MISTY PEAK (V)

7.30 9.60 28.00

USA 10.5% - Off dry in style. Flavours of watermelon, strawberry and white nectarine, with a silky texture and a soft finish.

BEYAZ KALECIK KARASI ROSÉ, KAYRA

31.00

Turkey 11.5% - A delicate pale pink colour is mirrored in the strawberry and pink grapefruit flavours of this spicy and refreshing wine.

COCKTAILS

PORN STAR MARTINI

12.95

Vanilla Vodka, passion fruit liquor, passion fruit syrup. Served with 200ml Prosecco on the side

APEROL SPRITZ

10.95

Aperol, Prosecco, soda and a slice of orange

POMEGRANATE MOJITO

9.50

White rum, fresh pomegranate, mint, soda water, fresh lime and sugar

MOJITO

9.50

White rum, mint, soda water, fresh lime and sugar

CAIPIRINHA

9.50

Cachaça, fresh lime, and sugar, served over crushed ice

KIR ROYAL

9.50

Prosecco and Crème de Cassis

ESPRESSO MARTINI

9.50

Vodka, Kahlua, sugar and a shot of Espresso

MARGARITA

9.50

Tequila, Cointreau and fresh lime juice

COSMOPOLITAN

9.50

Vodka, Cointreau, cranberry juice and fresh lime

BLOODY MARY

9.50

Vodka, tomato juice, Worcestershire sauce, Tabasco sauce, fresh lemon juice and celery

VIRGIN POMEGRANATE MOJITO

6.50

Fresh pomegranate, mint, soda water, fresh lime and sugar

MOCKTAIL

6.50

Cranberry juice, orange juice, fresh lime and mint

VIRGIN MARY

6.00

Tomato juice, pepper, Tabasco sauce



Liqueur Coffees

6.95 each

Whisky • Tia Maria • Brandy • Amaretto • Baileys

Digestive & Liquors

Raki 25ml Turkish grape brandy flavored with anise	5.50
Limoncello 50ml	5.50
Grappa 25ml	5.50
Sherry 25ml Matusalem Sherry	5.00

Tea & Coffee

Turkish Coffee	3.00
Cinnamon Turkish Coffee	3.00
Turkish Tea	3.00
Tea Apple, Mint, Cinnamon, Chamomile, English Breakfast, Earl Grey	3.00
Espresso/Double	2.50 / 3.60
Americano	3.00
Macchiato	2.50 / 3.00
Cappuccino	3.50
Latte	3.50
Hot Chocolate	3.50
Mocha	3.50

• Decaf coffee is available on request •

FOOD ALLERGIES AND INTOLERANCES

Some of our food contains nuts and allergens, please speak to a member of staff for more information

Drinks Gin & Desserts

Gin

Drumshanbo		Malfy Rosa Pink Grapefruit ..	6.50
Gunpowder Irish	6.50	Pomegranate	6.50
Hendrick's	6.50	Roku Japanese Craft	6.50
Tanqueray No. Ten	6.50	Bombay Sapphire	6.50
Cucumber	6.50	Warner Edwards Rhubarb ..	6.50



Cocktails

Porn Star Martini 12.95
Vanilla Vodka, passion fruit liquor, passion fruit syrup.
Served with 200ml Prosecco on the side

Aperol Spritz 10.95
Aperol, Proccoco, soda and a slice of orange



Kir Royal	9.50	Margarita	9.50
Proccoco and Crème de Cassis		Tequila, Cointreau and fresh lime juice	
Espresso Martini	9.50	Caipirinha	9.50
Vodka, Kahlua, sugar and a shot of Espresso		Cachaça, fresh lime, and sugar, served over crushed ice	
Cosmopolitan	9.50	Mojito	9.50
Vodka, Cointreau, cranberry juice and fresh lime		White rum, mint, soda water, fresh lime and sugar	
Bloody Mary	9.50	Pomegranate Mojito	9.50
Vodka, tomato juice, Worcestershire sauce, Tabasco, fresh lemon juice and celery		White rum, fresh pomegranate, mint, soda water, fresh lime and sugar	



Virgin Pomegranate Mojito 6.50
Fresh pomegranate, mint, soda water, fresh lime and sugar

Virgin Mary 6.50
Tomato juice, pepper, Tabasco sauce

Mocktail 6.00
Cranberry juice, orange juice, fresh lime and mint



Desserts & Digestives

Elma's Dessert Platter for 2 14.95
Selection of Baklava, Ice creams and saffron candy floss

Homemade Raspberry & Pistachio Tiramisu 8.50
The traditional layered mascarpone and ladyfinger desert
with a great raspberries and pistachio twist. Subject to availability (N)

Baklava 8.50
A rich sweet pastry with chopped pistachios and sweetened
with honey syrup served with pistachio ice cream (N)

Salted Caramel Cheese Cake 8.50

Chocolate Soufflé 8.50
Served with vanilla ice cream

Afogetella 8.50
Truffle shaped hazelnut and coffee ice cream,
rolled in crushed meringue topped with melted Nutella (N)

Selection of fine Italian Ice Creams 2 scoops 6.50
Chocolate, Pistachio (N), Hazelnut (N) or Vanilla

Lemon Sorbet 2 scoops 6.50



Dessert & Fortified Wine

	75ml	1/2 Bottle
'Essensia' Orange Muscat, Quady Winery	7.50	32.00

USA 15% - Luscious sweet oranges and apricots on the palate with bittersweet orange marmalade notes which balance well with the fresh lemony finish. (V)

Ruby Port, Barros 6.50
Portugal 19.5% - Elegant and intense with heaps of black fruit on the nose.
Strong and exuberant but with remarkable fresh fruit flavors.

20 Year Old Tawny Port, Barros 9.50
Douro Valley - A rich and complex combination of dried fruit aromas, with spice and subtle hints of wood. Elegant and full-bodied, with a long, engaging finish. (V)