



Set Menu One

£38.00 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

£44.00 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 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 FILLET

Dessert

ELMA'S DESSERT PLATTER
Selection of –
baklava, kadayif, candy floss and ice-creams

(A) – Allergy (N) – Contains Nuts (V) – Vegetarian (GF) – Gluten-Free (DF) – Dairy-Free



Mediterranean Tapas & Dips

FRIED HALLOUMI (V) (GF) £8.90
Served on mixed leaf salad, dressed with reduced cherry glaze.

FETA STUFFED PEPPERS (V) £7.50
Bell peppers stuffed with a combination of feta and soft Greek cheese.

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.

BETROOT BORANI (V) (N) (GF) £7.50
A Persian yogurt dip with beetroot, strained yoghurt, olive oil and garlic topped with walnuts and feta cheese.

HUMMUS (V) (N) (GF) £6.50
Chick peas puree with tahini, lemon and garlic.

BURRATA AND BETROOT BORANI £10.50
Extra creamy Buffalo Mozzarella, Served with beetroot borani and crushed pistachio

GRILLED KING PRAWNS (A) (DF) £9.95

GRILLED HALLOUMI (V) (GF) £8.50
Grilled Cypriot cheese served with caramelised onion.

GOATS CHEESE TOPPED WITH HAZELNUT £8.50
Served with caramelised onion and roasted pepper. (V) (N)

FALAFEL (V) (N) £7.50
Chick peas, coriander, sesame seeds and garlic fritter

Sharing Platters for 2

VEGETARIAN MEZE PLATTER (V) £22.00
Hummus, stuffed vine leaves, falafel, tzatziki, borek, feta stuffed pepper and beetroot borani, served with a slice of bread.

MIXED MEZE PLATTER £24.00
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 £14.50
Vine leaves, falafel, hummus, baba ganoush and olives, served with bread.

SUCUK £9.95
Grilled spicy Turkish sausage with feta cheese and a drizzle of pomegranate molasses, served with tzatziki.

CALAMARI (A) £9.95
Crispy squid served with saffron aioli.

CRISPY KING PRAWNS (A) £10.00
Served with saffron aioli.

CRISPY BLANCHBAIT £8.50
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.

HOMEMADE BOREK (V) £8.50
Filo pastry filled with feta cheese, sun dried tomatoes and parsley, served with tzatziki.

SPICY GRILLED (GF) 4 pieces £9.50

CHICKEN WINGS (V) 8 pieces £14.00

Dips Board TO SHARE £14.00
Selection of beetroot borani, hummus, baba ganoush & tzatziki.

MIXED MEDITERRANEAN OLIVES (V) Un-pitted £5.50

BREAD, FETA CHEESE AND OLIVES (V) £9.50

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, 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**



Elma

From the Grill

All served with salad or home made chunky chips or rice.

RIBEYE STEAK - 350gm, 30 Day Matured £36.00 Served with home made chunky chips and a wild mushroom and rosemary sauce on the side.	GRILLED SEA BASS FILLET £23.00 Served with dill rice and creamy Escabeche Piquillo sauce on the side.
MIXED GRILL £23.50 A selection of marinated grilled meats.	ADANA KOFTE £22.00 Minced lamb with parsley and a hint of chilli flakes.
MIXED GRILL FOR 2 TO SHARE £45.00	GRILLED SAFFRON CHICKEN FILLET £21.00
GRILLED SEAFOOD PLATTER FOR 2 TO SHARE (A) £62.00 Choice of grilled sea bass or grilled whole sea bream, grilled king prawns and calamari.	GRILLED HALLOUMI AND SPICY SAUSAGE £19.00 Served with caramelised onion.
GRILLED OCTOPUS AND KING PRAWNS FOR 2 TO SHARE (A) £62.00 Served with home made chunky chips and dill rice.	LAMB FILLET CUBES £24.00 Marinated cubed fillet of lamb.
	LAMB CHOPS £25.00 Marinated Lamb chops.

Salads

GRILLED CHICKEN AND HALLOUMI SALAD £18.00 Served on a bed of green leaves with pomegranate, cherry tomatoes and wine reduction glaze.	FALAFEL SALAD (Y) (N) (GF) £16.00 Falafel on a bed of green leaves, served with pomegranate, hummus and tzatziki.
GRILLED SAFFRON CHICKEN SALAD (GF) (DF) £17.00 Served on a bed of green leaves with pomegranate, cherry tomatoes and wine reduction glaze.	MEDITERRANEAN SALAD (Y) (N) £13.00 Mixed salad with feta cheese, walnuts, cherry tomatoes and cucumber, served with mint infused oil and olive oil.
GRILLED HALLOUMI SALAD (Y) (GF) £16.00 Served on a bed of green leaves with pomegranate, cherry tomatoes and wine reduction glaze.	BURRATA, BEETROOT & PINE NUT SALAD £18.00



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Main Course

LAMB SHANK £26.00 Slow roasted lamb shank served with rice.	GEORGIAN STYLE KING PRAWNS STEW £20.50 King prawns cooked in a creamy romano pepper, (Y) garlic, dill and white wine sauce, served with dill rice.
LAMB STEW £21.50 Slow cooked pulled shoulder of lamb, cooked with tomato, courgette and aubergine served with rice.	KARNIYARIK £20.50 Aubergine stuffed with minced lamb, tomatoes, onions, red peppers and garlic, topped with yogurt.
SPICY LAMB MEATBALLS £20.00 Served with rice.	MOUSSAKA (GF) £20.50 Layers of sautéed vegetables with minced meat, béchamel sauce and cheese.
MEDITERRANEAN STYLE ROASTED DUCK LEG £21.00 Slow cooked duck leg cooked with vegetables and pomegranate molasses, served with rice.	IMAM BAYILDI (V) £18.50 Aubergine stuffed with roasted vegetables topped with goat's cheese and basil oil.
VEGGIE STEW (Y) (GF) (DF) £16.50 Sun dried chana dal cooked with cherry tomatoes, mushrooms, potatoes, aubergine and coriander. Topped with almond and fried onion and served with rice.	ANATOLIAN STYLE VEGI MOUSSAKA (Y) (N) (GF) £17.50 Layers of sautéed vegetables with béchamel sauce and cheese.

Side Dishes

GRILLED VEGETABLES (Y) (GF) (DF) £6.00	MIXED MEDITERRANEAN OLIVES £5.50 Un-pitted
SIDE SALAD (Y) (GF) (DF) £6.00	GARLIC BREAD (Y) £5.00
HOMEMADE CHIPS (Y) (GF) (DF) £5.50	GARLIC BREAD WITH CHEESE (Y) £5.50
DILL RICE (Y) £5.50	BREAD (Y) £4.00
RICE (Y) £5.50	

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