



## Hot Tapas

<b>Calamari Tentacles</b> <sup>g</sup>	<b>10.90</b>
<i>Lightly flour-dusted squid, crisp and golden served with tartare sauce &amp; a fresh lemon wedge.</i>	
<b>White Bait</b> <sup>g</sup>	<b>7.50</b>
<i>Lightly flour-dusted white bait, served with a lemon wedge and tartare sauce.</i>	
<b>Sigara Boregi</b> <sup>g d</sup>	<b>8.90</b>
<i>Hand-rolled crispy filo pastry cigars filled with baby spinach, parsley and feta cheese.</i>	
<b>Baked Camembert</b> <sup>g d</sup>	<b>13.90</b>
<i>A molten, gooey wheel of Camembert infused with garlic. Served warm with toasted sourdough and chutney for dipping.</i>	
<b>BBQ Chicken Wings</b> <sup>s</sup>	<b>10.50</b>
<i>Sticky BBQ wings glazed in a smoky sweet sauce finished with toasted sesame seeds &amp; fresh spring onions.</i>	
<b>Sucuk</b>	<b>8.50</b>
<i>Pan-seared Turkish-style beef sausage.</i>	
<b>Halloumi</b> <sup>d</sup>	<b>8.50</b>
<i>Grilled Cypriot halloumi cheese served on mixed leaves.</i>	
<b>Falafel</b> <sup>g s</sup>	<b>8.50</b>
<i>Herb-infused deep-fried crispy falafel balls served on a rich bed of hummus with a drizzle of olive oil.</i>	
<b>Panko King Prawns</b> <sup>g e</sup>	<b>10.50</b>
<i>Succulent king prawns in a golden panko crust served with a tangy sweet chilli dipping sauce.</i>	
<b>Fresh Scallops</b> <sup>d</sup>	<b>14.50</b>
<i>Perfectly seared golden scallops on a bed of crisp samphire grass, sautéed with zesty lemon &amp; toasted garlic butter.</i>	
<b>Edirne Tava Veal Liver</b>	<b>10.90</b>
<i>Authentic, paper-thin liver sautéed to a golden crisp in sunflower oil. Served with its signature accompaniment of spiced onions and a touch of pomegranate molasses.</i>	
<b>Grilled Octopus Tapas</b> <sup>d</sup>	<b>12.90</b>
<i>Tender charred octopus basted in a rich roasted garlic butter. Served over a silky, vibrant carrot emulsion and an earthy roasted beetroot purée.</i>	
<b>Padrón Peppers</b>	<b>8.50</b>
<i>Lightly charred Spanish peppers with garlic olive oil and pomegranate molasses.</i>	
<b>Creamy Garlic Mushroom</b> <sup>d</sup>	<b>9.50</b>
<i>Sautéed mushrooms in a rich, garlic-infused cream sauce with fresh herbs.</i>	
<b>Pachanga Boregi</b> <sup>d g</sup>	<b>10.50</b>
<i>Crispy Anatolian filo pastry rolls stuffed with thinly sliced pastrami (cured beef), melted cheddar cheese sautéed peppers and tomatoes.</i>	
<b>Mixed Hot Tapas for Two</b>	<b>21.90</b>
<i>Selection of sucuk, sigara boregi, falafel halloumi and calamari.</i>	

## Nibbles

<b>Trio Set Of Olives</b> <sup>g</sup>	<b>8.90</b>
<i>Hibesh and sun-kissed tomatoes Served with sourdough bread.</i>	

## Cold Tapas

<b>Hibesh</b> <sup>s</sup>	<b>7.50</b>
<i>A velvety Antalya-style tahini emulsion with zesty lemon, roasted cumin and garlic. Silky, bold, and Mediterranean.</i>	
<b>Hummus</b> <sup>s</sup>	<b>7.50</b>
<i>Silky smooth chickpea purée blended with tahini, fresh lemon juice, garlic and olive oil.</i>	
<i>*Add sautéed lamb or pastirma (a highly seasoned, air-dried cured beef) for £4.50</i>	
<b>Shakshuka</b>	<b>7.50</b>
<i>Lightly fried aubergines, mixed peppers onions and garlic in a rich tomato sauce and olive oil.</i>	
<b>Tzatziki</b> <sup>d</sup>	<b>7.50</b>
<i>Finely grated cucumber, fresh mint, dill fresh garlic, a touch of olive oil mixed with strained yoghurt.</i>	
<b>Samphire Grass</b>	<b>7.50</b>
<i>Boiled samphire grass mixed with garlic lemon juice and olive oil.</i>	
<b>Imam Bayildi</b>	<b>9.50</b>
<i>Whole aubergine stuffed with onion garlic and tomatoes, simmered in olive oil.</i>	
<b>Pink Sultan</b> <sup>d</sup>	<b>7.50</b>
<i>Beetroot purée mixed with yoghurt mayonnaise, garlic, dill, honey and olive oil.</i>	
<b>Baba Ganoush</b> <sup>d</sup>	<b>8.50</b>
<i>Grilled aubergines with garlic tahini and yoghurt.</i>	
<b>Mixed Cold Tapas for Two</b>	<b>19.90</b>
<i>Selection of hummus, shakshuka, tzatziki, pink sultan and baba ganoush. Served with Turkish bread.</i>	

## CHEF'S PAN SPECIALTIES

*(All served with house salad and couscous)*

<b>Lamb Casserole</b>	<b>24.50</b>
<i>Tender lamb sautéed with garlic, mixed peppers &amp; onions, simmered in our chef's special tomato sauce for a rich, pan-cooked authentic flavour.</i>	
<b>Chicken Casserole</b>	<b>23.90</b>
<i>Tender chicken pieces sautéed with garlic, mixed peppers and onions, simmered in our chef's special tomato sauce for a rich pan-cooked authentic flavour.</i>	
<b>King Prawn Casserole</b>	<b>24.90</b>
<i>Succulent king prawns sautéed with garlic, mixed peppers, and onions, simmered in our chef's special tomato sauce for a rich pan-cooked authentic flavour.</i>	

## PASTA SPECIALTIES

<b>Mixed Seafood Pasta</b>	<b>23.90</b>
<i>In a vibrant Neapolitan tomato sauce with garlic and fresh herbs.</i>	
<b>Chicken Tagliatelle</b> <sup>d</sup>	<b>22.90</b>
<i>Tender chicken and sautéed mushrooms in a rich, creamy sauce, served over silky tagliatelle finished with parmesan shavings.</i>	
<b>Spaghetti Napoletana</b> <sup>d</sup>	<b>18.90</b>
<i>Al dente spaghetti tossed in a vibrant slow-simmered tomato sauce with garlic &amp; fresh basil finished with parmesan shavings.</i>	

## STEAKS

*(Accompanied by peppercorn, bbq sauce & dijon mustard)*

<b>Sirloin Steak 10oz</b> <sup>m</sup>	<b>32.50</b>
<i>A prime-aged 10oz sirloin, flame-grilled to your liking &amp; served with herb-roasted baby potatoes grilled mushrooms and blistered cherry tomatoes.</i>	
<b>Rib-Eye Steak 10oz</b> <sup>m</sup>	<b>35.95</b>
<i>A richly marbled, prime-aged rib-eye, flame-grilled to your liking and served with herb-roasted baby potatoes, grilled mushrooms &amp; blistered cherry tomatoes.</i>	
<b>T-Bone Steak 16oz</b> <sup>m</sup>	<b>42.95</b>
<i>28-day dry-aged premium bone-in cut of fillet &amp; sirloin, flame-grilled to your liking &amp; served with herb-roasted baby potatoes, grilled mushrooms &amp; blistered cherry tomatoes.</i>	
<b>* Make it Surf &amp; Turf</b> <sup>m</sup>	<b>7.00</b>
<i>Enhance your experience with grilled jumbo king prawn.</i>	

## FROM THE SEA

*(Served with herb-roasted baby potatoes, grilled mushrooms and blistered cherry tomatoes)*

<b>Grilled Octopus Main</b> <sup>d</sup>	<b>24.90</b>
<i>Tender charred octopus basted in a rich roasted garlic butter. Served over a silky, vibrant carrot emulsion and an earthy roasted beetroot purée.</i>	
<b>Mango Glazed Salmon</b> <sup>d</sup>	<b>23.90</b>
<i>Flaky salmon fillet flame-grilled and finished with a vibrant, creamy mango glaze. Served with crisp asparagus for a perfect balance.</i>	
<b>Baby Squid with Lemon Sauce</b> <sup>d</sup>	<b>23.90</b>
<i>Tender fresh calamari, delicately seasoned and seared to perfection. Dressed in garlic butter fresh-squeezed lemon and a drizzle of olive oil.</i>	
<b>Swordfish Steak</b> <sup>d</sup>	<b>25.90</b>
<i>Char-grilled swordfish steak with a luxurious garlic butter glaze, paired with charred asparagus and a touch of sea salt.</i>	
<b>Wild Sea Bass</b> <sup>d</sup>	<b>25.90</b>
<i>Freshly grilled sea bass topped with a bright lemon butter glaze, paired with charred asparagus and a wedge of grilled lemon.</i>	
<b>Grilled Tiger Prawns</b> <sup>d</sup>	<b>24.90</b>
<i>Flame-grilled shell-on prawns finished with a rich, velvety soy-butter glaze.</i>	

## ELYSE'S SIGNATURE DISHES

*(All served with house salad and couscous)*

<b>Beef Chokertme Kebab</b> <sup>d</sup>	<b>24.90</b>
<i>Tender, marinated sautéed beef served over a bed of crispy matchstick fries. It is finished with garlic yoghurt, a vibrant tomato sauce, and melted butter.</i>	
<b>Lamb Mousakka</b> <sup>d g</sup>	<b>23.90</b>
<i>A classic oven-baked casserole of layered aubergine, minced lamb and potato, slow-cooked with garden vegetables in a rich, spiced sauce. Topped with creamy béchamel and baked until golden.</i>	
<b>Islim Kebab</b> <sup>d</sup>	<b>23.90</b>
<i>Succulent cubes of tender lamb wrapped in thinly sliced, fried aubergine parcels, topped with peppers and a velvety tomato sauce, all served on a bed of mashed potatoes.</i>	
<b>Lamb Ali Nazik</b> <sup>d</sup>	<b>23.90</b>
<i>Classic Turkish kebab featuring tender, sautéed lamb served over a smoky, charred aubergine &amp; garlic yoghurt purée. It is a luxurious, comforting dish that balances smoky, tangy and savoury flavours.</i>	
<b>Chicken Ali Nazik</b> <sup>d</sup>	<b>23.50</b>
<i>This version features succulent, sautéed chicken served over a smoky, charred aubergine &amp; garlic yoghurt purée. It remains a luxurious, comforting dish, perfectly balances smoky, tangy, &amp; savoury flavours.</i>	
<b>Lamb Beyti Sarma</b> <sup>g d</sup>	<b>23.90</b>
<i>A premium Turkish dish featuring seasoned minced lamb, expertly grilled on skewers &amp; then wrapped in thin tortilla and sliced into rolls. Finished with rich tomato sauce, melted butter &amp; creamy garlic yoghurt.</i>	
<b>Spinach &amp; Feta Stuffed Chicken</b> <sup>d</sup>	<b>23.90</b>
<i>Indulge in a tender, pan-seared chicken breast filled with a creamy feta cheese and fresh baby spinach. Our signature dish is slow-simmered in a rich, velvety tomato cream sauce and finished with a sprinkle of parmesan cheese.</i>	
<b>Beef Stroganof</b> <sup>d</sup>	<b>24.90</b>
<i>Succulent sautéed beef bathed in a rich, tangy sauce of sour cream, mushrooms &amp; caramelised onions. Perfectly complemented by crispy matchstick potatoes &amp; gherkins.</i>	
<b>Kleftiko</b> <sup>c</sup>	<b>24.90</b>
<i>Slow-roasted tender lamb shank cooked in a rich homemade tomato sauce with carrots onions, celery, garlic, served on a bed of mashed potato and gravy sauce.</i>	

## Classic Charcoals

*(All served with house salad and couscous)*

<b>Lamb Sish</b>	<b>24.50</b>
<i>Prime cubes of tender lamb, expertly marinated in aromatic spices and flame-grilled over charcoal for a rich, smoky &amp; irresistible flavour.</i>	
<b>Adana Kebab</b>	<b>23.90</b>
<i>Prime minced lamb seasoned with aromatic spices &amp; flame-grilled over charcoal for a juicy smoky and irresistibly bold finish.</i>	
<b>Lamb Chops</b>	<b>27.90</b>
<i>Best end lamb cuts, delicately seasoned &amp; seared over glowing charcoal for a tender, smoky &amp; mouthwatering finish.</i>	
<b>Mixed Grill</b>	<b>29.90</b>
<i>A feast of our favorites: one skewer of chicken shish one lamb shish and one adana kebab.</i>	
<b>Regular Platter (Serves 2 People)</b>	<b>85.00</b>
<i>A generous selection of our house favourites, including mixed cold tapas, a skewer of marinated chicken wings, two tender lamb chops, and a skewer each of lamb shish, chicken shish, and adana kebab.</i>	
<b>Chicken Wings</b>	<b>22.90</b>
<i>Beautifully marinated, succulent wings flame-seared over glowing charcoal for a smoky finger-licking finish.</i>	
<b>Chicken Sish</b>	<b>24.50</b>
<i>Lean chunks of chicken breast, marinated in Mediterranean herbs, skewered and cooked over an authentic charcoal barbecue.</i>	

## VEGETARIAN

*(Served with house salad and couscous)*

<b>Vegetarian Mousakka</b> <sup>d g</sup>	<b>19.50</b>
<i>A classic oven-baked casserole of layered aubergine, potato, slow-cooked with garden vegetables in a rich, spiced sauce. Topped with creamy béchamel &amp; baked until golden.</i>	
<b>Falafel Main</b> <sup>g s</sup>	<b>18.50</b>
<i>Herb-infused deep-fried crispy falafel balls served on a rich bed of hummus with a drizzle of olive oil.</i>	
<b>Sautéed Veggies With Yoghurt</b> <sup>d</sup>	<b>19.50</b>
<i>Pan-fried seasonal vegetables topped with yoghurt.</i>	
<b>Grilled Halloumi Kebab</b> <sup>d</sup>	<b>18.50</b>
<i>Golden char-grilled halloumi and peppers served with a crisp side salad.</i>	
<b>Imam Bayildi Main</b>	<b>18.90</b>
<i>Whole aubergine stuffed with onion, garlic &amp; tomatoes, simmered in olive oil.</i>	

## Salads

<b>Chicken Caesar</b> <sup>d</sup>	<b>14.50</b>
<i>Grilled chicken, crisp romaine lettuce &amp; golden croutons tossed in a rich Caesar dressing finished with fresh Parmesan shavings.</i>	
<b>Roasted Fig &amp; Goat's Cheese</b> <sup>d</sup>	<b>14.50</b>
<i>Warm honey-roasted figs and creamy goat's cheese served on a bed of fresh mix salad red onions and mixed leaves topped with pomegranate-balsamic dressing.</i>	
<b>Pan-Seared Salmon</b>	<b>16.90</b>
<i>Flaked salmon fillet served on a bed of fresh mixed leaves, tomatoes, cucumber &amp; red onion finished with a signature balsamic cherry glaze.</i>	

## Kids Meals

*(Served with chips.)*

<b>Fish Fingers</b>	<b>9.90</b>	<b>Chips</b>	<b>4.90</b>
<b>Chicken Nuggets</b>	<b>9.90</b>	<b>Bread Basket</b>	<b>3.90</b>
<b>Mini Chicken Wings</b>	<b>9.90</b>	<b>Home-made Chilli &amp; Garlic Sauce</b>	<b>4.50</b>
<b>Kids Spaghetti</b>	<b>9.90</b>	<b>Couscous</b>	<b>4.50</b>
		<b>Asparagus</b>	<b>5.50</b>
		<b>Baby Potatoes</b>	<b>6.50</b>

## Desserts

<b>Triangle Baklava</b> <sup>n d g</sup>	<b>9.90</b>
<i>Layers of crisp, golden filo pastry filled with finely crushed pistachios and soaked in a sweet honey syrup. Served with a scoop of vanilla ice cream.</i>	
<b>Golden Fried Ice Cream</b> <sup>n d g</sup>	<b>9.90</b>
<i>A unique dessert of warm, crispy pistachio coated vanilla ice cream on a bed of digestive biscuit crumble, finished with a duo of honey and chocolate sauce.</i>	
<b>Tartufo Classico</b> <sup>n d g</sup>	<b>8.50</b>
<i>A luxurious Italian dessert featuring a creamy zabaione centre, encased in rich chocolate gelato and crunchy caramelised hazelnuts, finished with a dusting of cocoa powder.</i>	
<b>Tartufo al Limoncello</b> <sup>d g</sup>	<b>8.50</b>
<i>A refreshing lemon semifreddo with a zesty liquid limoncello heart, coated in crisp crushed meringue. Crafted using authentic Italian lemons.</i>	
<b>Coppa Mascarpone e Amaretto</b> <sup>d g</sup>	<b>9.50</b>
<i>An indulgent glass layered with rich chocolate cream and smooth mascarpone, topped with crunchy Amaretto biscuit crumbs and delicate chocolate curls.</i>	
<b>Churros</b> <sup>d g</sup>	<b>9.50</b>
<i>Golden, crispy churros coated in a fragrant blend of sugar and cinnamon, served with a rich, velvety melted chocolate dipping sauce.</i>	
<b>Kids Ice Cream</b> <sup>d g</sup>	<b>6.90</b>
<i>Kuaky chocolate, Punky vanilla and Friky strawberry.</i>	