

LUNCH MENU

CHOOSE 1 STARTER AND 1 MAIN COURSE - £11.95

STARTERS

HOT STARTERS

CORBA V,VE,GF

Soup of a day

GARLIC MUSHROOM V,GF

Fried garlic mushroom with white wine creamy sauce

FALAFEL V,VE

Deep fried chickpeas and herb patties served with houmous

HELLIM V,GF

Chargrilled halloumi

SIGARA BOREK V

Filo pastry rolls stuffed with feta cheese and parsley

KIYMALI BOREK

Filo pastry rolls stuffed with minced lamb, onion and parsley

SOMON BOREK

Filo pastry rolls stuffed with salmon

IZGARA KOFTE GF

Traditional lamb meatballs served with tomato sauce

TAVUK KOFTE

Chicken meatballs served with tomato sauce

COP SIS GF

Lightly spiced grilled chicken dices

SUCUK GF

Chargrilled Turkish spicy sausages

KARIDES GF

Grilled king prawns served with garlic butter creamy sauce

CIGERI GF

Pan-fried pieces of Lamb's Liver

TAVUK KANAT GF

Chargrilled marinated chicken wings

IMAM BAYILDI V,VE,GF

Baked aubergine stuffed with vegetables

KALAMAR

Lightly battered, crispy fried squid

COLD STARTERS

HOUMOUS V,VE,GF

Homemade traditional chickpeas houmous

CACIK V,GF

Yoghurt dip with cucumber, garlic and fresh herbs

EZME SALAD

Traditional Turkish fresh vegetables, chilli and herbs salad (salsa)

TAHINI V,VE,GF

Toasted ground sesame seeds dip

ISPANAK TARATOR V,GF

Fresh spinach, garlic and yoghurt dip

PATLICAN TARATOR V,GF

Smoked aubergine, tahini and yoghurt dip

ABUGANNUS V,VE,GF

Smoked aubergine puree with fresh herbs and olive oil

PRAWN COCKTAIL GF

Traditiona prawn salsa served on green leaves

BIBER KOZLEME V,CVE,GF

Grilled peppers and feta cheese served with olive oil and lemon juice dressing

PIYAZ V,GF

A Butter Bean salad with boiled Egg, Olives, Tomatoes and Onions with an Olive Oil dressing

DOLMA V,VE,GF

Traditional Turkish vine leaves stuffed with rice and herbs

FETA SALAD

Feta cheese on mixed salad leaves, cucumber, tomatoes, olives, red onions and Ella's special olive oil dressing.

STEAK SALAD

Diced lamb fillet on mixed salad leaves, cucumber, tomatoes, olives, red onions and Ella's special olive oil dressing.

CHICKEN SALAD

Chargrilled chicken breast on mixed salad leaves, cucumber, tomatoes, olives, red onions and Ella's special olive oil dressing.

CHICKEN AND HELLIM SALAD

Chargrilled chicken and halloumi on mixed salad leaves, cucumber, tomatoes, olives, red onions and Ella's special olive oil dressing.

SALMON AND AVOCADO SALAD

Chargrilled salmon and avocado on mixed salad leaves, cucumber, tomatoes, olives, red onions and Ella's special olive oil dressing.

BETROOT AND FETA SALAD

Baked beetroot and feta cheese on mixed salad leaves, cucumber, tomatoes, olives, red onions and Ella's special olive oil dressing.

MAIN COURSES

CHARCOAL SPECIALS

TAVUK SIS (CHICKEN SKEWERS)

Marinated, skewered chicken breast served with rice or chips

KUZU SIS (LAMB SKEWERS)

Traditional chargrilled tender diced lamb served with rice or chips

ADANA

Lightly spiced minced lamb with red peppers, onion and parsley, served with rice or chips

ACILI TAVUK (CHICKEN THIGHS)

Chargrilled spiced marinated chicken thighs, served with rice or chips

TAVUK KANAT (CHICKEN WINGS)

Chargrilled marinated chicken wings served with rice or chips

IZGARA KOFTE (LAMB MEATBALLS)

Lightly spiced marinated lamb meatballs, served with homemade tomato sauce and rice or chips

CIGERI KEBAB(LAMB LIVER)

Chargrilled lamb liver served with rice or chips

TURKISH SPECIALS

ISKENDER

Thinly sliced lamb or chicken on bread topped with Ella's special tomato sauce and yoghurt, served with rice or chips

PATLICAN KEBAB

Chargrilled lamb or chicken with aubergine, topped with Ella's special sauce served with rice or chips

ALI NAZIK

Marinated barbecued diced chicken or lamb, with smoked aubergine puree and garlic yoghurt, served with rice or chips

BEYTI

Chargrilled minced lamb or chicken in a flat bread with cheese, topped with tomato sauce and yoghurt

KARNIYARIK

Oven baked stuffed aubergine with ground lamb meat, onions and tomatoes. Served with rice or chips

TANDIR KEBAB

Boneless lamb marinated with spices and herbs, slowcooked in the oven, topped our special tomato sauce

LAMB MOUSSAKA

Oven baked dish of layered minced lamb, aubergine,mixed vegetables,topped with bechamel sauce and cheese

GUVEC

Chicken or lamb slowly casseroleed with vegetables in tomato sauce

CREAMY CHICKEN

Chicken breast cooked in homemade creamy sauce, served with rice or chips

SPINACH CREAMY CHICKEN

Chicken breast cooked in creamy spinach sauce, served with rice or chips

VEGETARIAN

FALAFEL V,CVE

Deep fried chickpeas and herbs patties served with houmous, rice or chips

VEGETABLE MOUSSAKA V

Oven baked dish of layered aubergine, mixed vegetables, topped with bechamel sauce and cheese served with rice or chips

VEGETABLE GUVEC V,CVE

A traditional Turkish stew with aubergine, courgette, potatoes and mushrooms in tomato sauce, served with rice or chips

HELLIM KEBAB V

Chargrilled halloumi and mixed vegetables, topped with special tomato sauce, served with rice or chips

IMAM BAYILDI V,CVE

Baked aubergine stuffed with vegetables, served with rice or chips

SEAFOOD MAINS

SEABASS FILLET

Chargrilled seabass fillet, served with garlic butter sauce and rice or chips

SALMON

Chargrilled salmon, served with garlic butter sauce and rice or chips

All starters are served with bread (gluten free bread available). All main courses are served with mixed salad and rice(V) or chips (GF,V,VE). £1 extra for rice and chips mix

- V=vegetarian
- VE=vegan
- CVE=can be made vegan
- GF=gluten free
- CGF=can be made gluten free

If you have any food allergy or would like to know more about the ingredients in our dishes, please ask a member of our team.

