

Elma

Elma Restaurant is inspired by a broad East Mediterranean culture and spirit. We treated our guests to a unique experience of the traditional food, beverages and atmosphere of the region. All our food is freshly made in house from locally sourced ingredients and could be tailored to your liking. We pay extraordinary attention to detail and treat every person as a dear guest in our house.

Relax and enjoy your time with us

Dips

Served with bread

Dips Board 10.95 Selection of Beetroot Borani, Hummus, Baba Ganoush and Tzatziki	Tzatziki (V, GF) 5.50 Strained yoghurt with garlic, dill and cucumber
Baba Ganoush (V, GF, DF) Persian Style 5.50 Smoked aubergine puree with olive oil, strained yoghurt, mint, lemon and garlic	Beetroot Borani (V, N GF) 5.50 A Persian yogurt dip with beetroot, strained yoghurt, olive oil and garlic topped with walnuts and feta cheese
Mixed Mediterranean Olives (V) un-pitted 4.00	Hummus (V, N, DF) 5.50 Chick peas puree with tahini, lemon and garlic
	Bread, Cheese and Olives (V) 5.50

Starters

Grilled King Prawns (A, DF) 8.50	Crispy Crumbed Blanchbait 6.00 Served with saffron aioli
Grilled Halloumi (V, GF) 6.50 Grilled Cypriot cheese served with caramelised onion	Stuffed Vine Leaves (V) 6.00 Vine leaves stuffed with rice and herbs served with salad, tzatziki and a drizzle of Pomegranate molasses
Hazelnut Crusted Goat's Cheese (V, N) 6.50 Served with caramelised onion and roasted pepper	Tabbouleh (V) 6.00 Finely chopped parsley, tomato, cucumber, mint, couscous, seasoned with pomegranate molasses, lemon juice and olive oil
Falafel (V, N) 6.50 Chick peas, coriander, sesame seeds and garlic fritter served on a bed of hummus	Borek (V) 6.00 Filo pastry filled with feta cheese, sun dried tomatoes and parsley served with tzatziki
Sucuk 6.50 Grilled spicy Turkish sausage with feta cheese and a drizzle of pomegranate molasses served with tzatziki	Spicy Grilled Chicken Wings (GF) 4 pieces... 6.00 8 pieces... 8.50
Calamari (A) 6.50 Crispy squid served with saffron aioli	
Crispy King Prawns (A) 7.50 Served with saffron aioli	

Sharing Platters for 2

Vegetarian Meze Platter (V) 14.95 Tabbouleh, Hummus, Stuffed Vine Leaves, Falafel, Tzatziki, Borek and Beetroot Borani served with a slice of bread
Mixed Meze Platter 15.95 Tabbouleh, Hummus, Falafel, Grilled Halloumi, Baba Ganoush, Borek, Sucuk, Tzatziki, Feta Cheese and Beetroot Borani served with a slice of bread
Mediterranean Meat Platter 15.95 Selection of cured meats, Roast vegetables, Sucuk, Baby Mozzarella and Olives served with a slice of bread
Mixed Seafood Platter (A) 17.50 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

T-Bone Steak	27.00
28 days aged. Served with home made chunky chips and red peppercorn sauce on the side	
Mixed Grill	16.50
A selection of marinated grilled meats	
Mixed Grill for 2 to share	31.00
Grilled Seafood Platter for 2 to share (A)	39.95
Choice of grilled sea bass or grilled whole sea bream, grilled king prawns and calamari.	
Lamb Sis	17.95
Marinated cubed fillet of lamb	
Lamb Chops	17.95
Marinated Lamb chops	
Grilled Sea Bass Fillet	16.95
Served with dill rice and creamy Escabeche Piquillo sauce on the side	
Grilled Whole Sea Bream	17.95
Served with dill rice and creamy Escabeche Piquillo sauce on the side	
Adana Kofte	14.00
Minced lamb with parsley and a hint of chilli flakes	
Grilled Saffron Chicken Sis	14.50
Grilled Halloumi and Spicy Sausage	13.50
Served with caramelised onion	



Salads

Grilled Saffron Chicken Salad (GF, DF)	11.95
Served on a bed of green leaves with pomegranate, cherry tomatoes, olives and wine reduction glaze. Add Grilled Halloumi for ... 3.00	
Grilled Halloumi Salad (V, GF)	11.50
Served on a bed of green leaves with pomegranate, cherry tomatoes, olives and wine reduction glaze	
Falafel Salad (V, N, GF) Falafel on a bed of green leaves served with pomegranate, hummus and tzatziki	9.95
Mediterranean Salad (V, N)	8.95
Mixed salad with feta cheese, walnuts, cherry tomatoes, cucumber and olives, served with mint infused oil and olive oil	



Main Menu



Main Course

Lamb Shank Slow roasted lamb shank served with rice	16.95
Lamb Stew Slow cooked pulled shoulder of lamb, cooked with tomato, courgette and aubergine served with rice	14.50
Spicy Lamb Meatballs Served with rice Served with rice	13.50
Mediterranean Style Roasted Duck Leg Slow cooked duck leg cooked with vegetables and pomegranate molasses, served with rice	15.50
Saffron Chicken Stew NEW Chicken thighs stewed with saffron, baby potatoes and barberry, served with rice	13.50
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	11.95
Georgian Style King Prawns Stew (A) King prawns cooked in a creamy romano pepper, garlic, dill and white wine sauce, served with dill rice	16.50
Karniyarik Aubergine stuffed with minced lamb, tomatoes, onions, red peppers and garlic, topped with yogurt	14.50
Moussaka (GF) Layers of sautéed vegetables with minced meat, béchamel sauce and cheese	13.50
Imam Bayildi (V) Aubergine stuffed with roasted vegetables topped with goat's cheese and basil oil	13.50
Vegetarian Moussaka (V, N, GF) Layers of sautéed vegetables with béchamel sauce and cheese	12.50

Side Dishes

Grilled Vegetables (V, DF, GF) Grilled Vegetables	4.50	Mixed Mediterranean Olives un-pitted..... Mixed Mediterranean Olives	4.00
Side Salad (V, DF, GF) Side Salad	3.50	Garlic Bread (V) Garlic Bread	4.00
Homemade Chips (V, DF, GF) Homemade Chips	4.00	Garlic Bread with Cheese (V) Garlic Bread with Cheese	4.50
Dill Rice (V) Dill Rice	4.50	Bread (V) Bread	3.00
Rice (V) Rice	4.00	One slice of Bread (V) One slice of Bread	1.50



Set Menu One

£26 per person

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

Starters

Hot and Cold Meze Platter to share

Tabbouleh, Hummus, Falafel, Grilled Halloumi, Baba Ganoush, Borek, Sucuk, Tzatziki, Feta Cheese, Beetroot Borani

Choice of one Main

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

Saffron Chicken Stew

Chicken thighs stewed with saffron, baby potatoes and barberry, served with 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

£36 per person

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

Starters

Hot and Cold Meze Platter to share

Tabbouleh, 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

Choice of one Main

T-Bone Steak

Served with home made chunky chips and red peppercorn sauce on the side

Grilled Marinated Lamb Fillet

Marinated cubed fillet of lamb served with home made chunky chips or 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	Selection of Baklava, Ice creams and saffron candy floss	11.95
Baklava (N)	A rich sweet pastry with chopped pistachios and sweetened with honey syrup served with pistachio ice cream	6.95
Kadayif (N)	A rich noodle pastry with pistachio and honey served with pistachio ice cream	6.95
Salted Caramel Cheese Cake		6.50
Chocolate Soufflé	Served with vanilla ice cream	6.50
Almond Tart (GF)	Served with pistachio ice cream	5.95
Afoggella (N)	Truffle shaped hazelnut and coffee ice cream, rolled in crushed meringue topped with melted Nutella	5.95
Selection of fine Italian Ice Creams	(2 scoops) Chocolate, Pistachio, Hazelnut, Vanilla	4.95
Lemon Sorbet	(2 scoops)	4.95

Digestive & Liqueurs

Raki	25ml Turkish grape brandy flavored with anise	4.00
Limoncello	50ml	3.95
Grappa	25ml	3.00
Sherry	25ml Matusalem Sherry	3.00

Dessert & Fortified Wine

	75ml	1/2 Bottl
'Essensia' Orange Muscat, Quady Winery (V)	5.50	27.00
<i>USA 15% - Luscious sweet oranges and apricots on the palate with bittersweet orange marmalade notes which balance well with the fresh lemony finish.</i>		
Ruby Port, Barros	4.60	21.00
<i>Portugal 19.5% - Elegant and intense with heaps of black fruit on the nose. Strong and exuberant but with remarkable fresh fruit flavours.</i>		
20 Year Old Tawny Port, Barros (V)	8.10	48.00
<i>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.</i>		

Tea & Coffee

Decaf coffee is available on request

Turkish Coffee	2.00	
Cinnamon Turkish Coffee	2.00	
Turkish Tea	2.00	
Tea	2.50	
<i>Apple, Mint, Cinnamon, Chamomile, English Breakfast, Earl Grey</i>		
Espresso/Double	2.00/ 2.20	
Americano	2.50	
Macchiato	2.00/ 2.20	
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Liqueur Coffees		
Whisky • Tia Maria • Brandy • Amaretto • Baileys		
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Cappuccino	2.80	
Latte	2.80	
Hot Chocolate	3.00	
Mocha	3.00	

