



Beers

Efes Beer	3.00
Peroni	3.00
Corona	3.00

Wines

White

Chardonnay Turi, Central Valley Vineyards (Chile)

An un-oaked Chardonnay displaying superb fruity characteristics both on the bouquet and palate. Juicy and mouth-watering with a soft crisp and rounded finish.

125mm glass - 2.50 175ml glass - 3.55 bottle - 13.50

Pinot Grigio Ca'Solare (Italy)

Piedmont is located in the north west of Italy and these higher altitude vineyards, with their long ripening period, produce wines of deep flavour and fine balance.

This Pinot Grigio is no exception - a lovely wine with notes of almonds and spice on the finish

15.95

Red

Merlot Turi, Central Valley Vineyards (Chile)

Medium bodied with lovely flavours of sweet plum fruit and a mellow, soothing finish

125mm glass - 2.50 175ml glass - 3.55 bottle - 13.50

Cabernet Sauvignon El Picador, Central Vineyards (Chile)

Intense blackcurrant aromas pervade the nose. Lovely forest fruits on the palate with a rich, smooth finish

15.95

Champagnes and Sparkling

Prosecco Vetrano Adria Vini (Italy)

A delicious sparkling wine made with the delicate and aromatic Prosecco Grapes. Fragrant and lively with flavours of apple and pear with a soft, mouth-watering finish

16.50

Alcoholic Drinks not available for Takeaway



TAKEAWAY AND DELIVERY

Takeaway Times

4.00pm - 10.00pm

Whatever the weather, we are having a BARBECUE

6 LARK LANE
LIVERPOOL L17 8US

Tel: 0151 728 7362

www.eliflarklane.com

All Major Debit and Credit Cards Accepted

Mezes

Cold Mezes	
Prawn Cocktail Served on a bed of lettuce with a special sauce	4.95
Ispanak Tarator (v) Tender leaves of fresh spinach mixed with yoghurt, tahini and garlic	4.65
Biber Kozleme (v) Char-grilled peppers topped with feta cheese, olive oil and a hint of garlic	4.55
Cacik (v) Minted Turkish yoghurt dip with cucumber and garlic	4.65
Hummus (v) A classic Middle Eastern dish of chickpeas, tahini, garlic, olive oil & lemon juice	4.65
Patlican Tarator (v) Smoked aubergine puree with yoghurt, garlic and olive oil	4.85
Tahini Sauce (v) Sesame oil with garlic and lemon juice	3.95
Olives (v)	3.55
Feta Cheese Salad (v)	5.95
Talanci Dolma (v) Homemade stuffed vine leaves	4.25
Cold Meze Platter	13.95

Hot Mezes

Soup of the Day Ask your server for today's Soup of the Day	4.95
Kiymali Borek Pan-fried pastry filled with mince meat and spices	4.85
Kalamar Roman style, deep fried home-made fresh calamari	6.35
Izgara Kofte BBQ Char-grilled meat balls served with a rich tomato, pepper and garlic sauce	4.95
Arnavut Cigeri Pan-fried pieces of lamb's liver served with an onion salad	4.95
Tavuk Kanadi Spicy chicken wings grilled on charcoal	4.95
Sucuk Spicy Turkish Sausage grilled on charcoal, served on a bed of lettuce	4.85
Hellim (v) A much loved Cypriot Cheese, lightly grilled and served on a bed of lettuce	4.95
Sigara Boregi (v) Pan-fried pastry filled with feta cheese and herbs	4.95
Karides (Mangal'da) Large Prawns, char-grilled and brushed with Garlic Butter	7.95
Garlic Mushrooms (v) Pan-fried mushrooms with oregano, lemon juice, feta cheese, seasoned with chilli flakes	4.95
Falafel (v) Pureed deep-fried chickpeas, celery with spices, very popular Middle Eastern food	7.95
Hot Meze Choose from 4 Hot Mezes	14.50

Main Courses

Ali Nazik BBQ Char-grilled small pieces of chicken or lamb served on a bed of smoked aubergine puree and garlic yoghurt	15.50
Patlicanli Kebab BBQ char-grilled pieces of chicken or lamb served on a bed of fried aubergine puree with our special sauce	15.50
Tavuk Guvec Pieces of chicken or lamb or king prawns cooked in an earthenware pot with tomatoes, onions, mushrooms, peppers and garlic	12.85
Kuzu Guvec Pieces of lamb cooked in an earthenware pot with tomatoes, onions, aubergines, peppers and garlic	12.85
Karides Guvec King prawns cooked in an earthenware pot with tomatoes, onions, aubergine, peppers, okra potatoes, mushrooms and garlic	13.75
Sebze Guvec Potatoes, tomatoes, okra, aubergine, pepper, garlic and herbs cooked in the oven and topped with feta cheese	15.75
Ciger Sote Lambs liver pan-fried, onions, tomatoes, garlic and peppers	13.45

All of the above dishes are served with rice and complementary sharing salad

**This Menu has been
abbreviated and will be
fully restored
when open again.**

Charcoal Specials

Adana A renowned dish from Southern Turkey which is made from chopped prime Lamb combined with Peppers, Flat Leaf Parsley and Flaked Chilli	12.85
Kuzu Sis / Lamb Kebab BBQ char-grilled marinated pieces of tender lamb cooked on a skewer	15.55
Tavuk Sis / Chicken Kebab BBQ char-grilled marinated pieces of tender chicken breast cooked on a skewer	13.95
Pirzola Lamb chops lightly seasoned	15.95
Acili Tavuk Boneless chicken thighs marinated with chilli and spices	14.65
Izara Kofte BBQ char-grilled meatballs served with a rich tomato, pepper and garlic sauce (not spicy)	12.85
Tavuk Kanadi Spicy chicken wings grilled on charcoal	12.85
Kaburga Ribs, char-grilled and lightly seasoned	12.85
Beyti Charcoaled lamb mince, wrapped with tortilla bread with cheese, served with garlic yoghurt and Chef's special tomato sauce	13.95
Karides King prawns BBQ char-grilled and brushed with garlic and butter sauce, served with rice	15.85
Karisik If you are finding it difficult to choose, why not try this generous mixture of Adana, Kuzu Sis, Tavuk Sis and Lamb Chops? - What a feast!	16.95
Karisik for 2 persons If you are finding it difficult to choose, why not try this generous mixture of Adana, Lamb Sis, Chicken Sis, Lamb Chop, Chicken Wings and Lamb Ribs? - What a feast!	30.95
Karisik for 3 persons If you are finding it difficult to choose, why not try this generous mixture of Adana, Lamb Sis, Chicken Sis, Lamb Chop, Chicken Wings, Lamb Ribs and Chicken Thighs? - What a feast!	43.95
Karisik for 4 persons If you are finding it difficult to choose, why not try this generous mixture of Adana, Lamb Sis, Chicken Sis, Lamb Chop, Chicken Wings, Lamb Ribs, Chicken Thighs and Meatballs? - What a feast!	52.95

All of the above dishes are served with rice and complementary sharing salad