



Side Orders and Salads

Onion Rings

Chips

Coban Salatasi

Turkish Green Peppers, Onions, Cucumber and Tomatoes, finely chopped in an Olive Oil, Lemon and Pomegranate sauce

Rice

New Potatoes



Drinks

Fizzy Drinks (Can) *Coca-Cola, Fanta, 7Up, Diet Coke*

Still Mineral Water or Sparkling Mineral Water



Bottled Beers and Ciders

Efes 330ml

Peroni 330ml

Corona 330ml

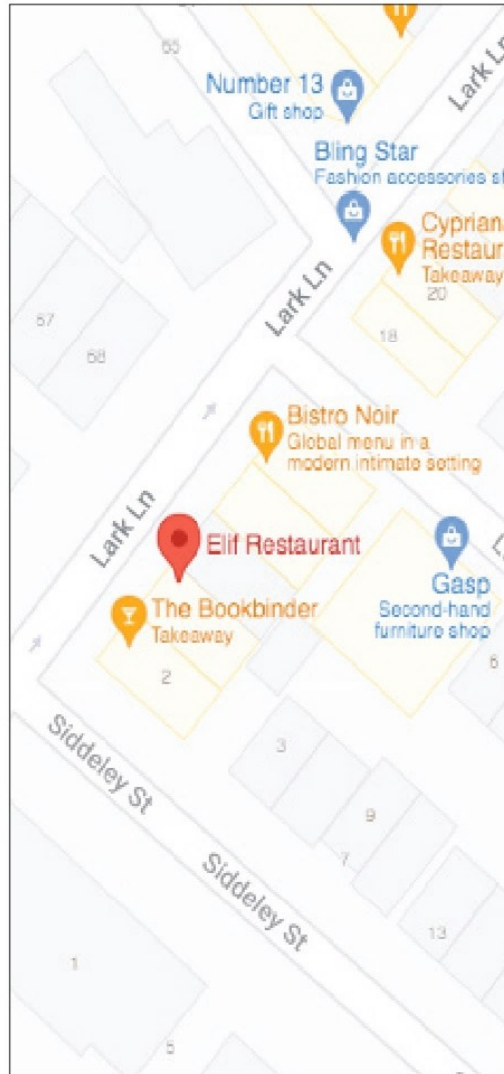
San Miguel 330ml

Efes Draft 500ml

Magners 500ml

Kopparberg (Fruit Mix) 500ml

Alcohol free Heineken 330ml



**TAKEAWAY
COLLECTION ONLY**

20% OFF COLLECTIONS

THIS OFFER EXCLUDES ALL BANK HOLIDAYS,
MOTHER'S DAY, FATHER'S DAY, CHRISTMAS EVE,
NEW YEARS' EVE AND VALENTINE'S DAY

Takeaway Times

Sunday - Thursday 12 noon - 10.00pm

Friday & Saturday 12 noon - 10.30pm

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
No American Express*

Mezes

Cold Mezes

Prawn Cocktail Served on a bed of lettuce with a special sauce

Ispanak Tarator (v)

Tender leaves of fresh spinach mixed with yoghurt, tahini, garlic and olive oil

Biber Kozleme (v)

Chargrilled red peppers topped with feta cheese, olive oil

Cacik (v) Mixed Turkish yoghurt dip with cucumber and garlic

Hummus (v)

A classic Middle Eastern dish of chickpeas, tahini, garlic, olive oil & lemon juice

Patlican Tarator (v)

Smoked aubergine puree with yoghurt, garlic, olive oil and tahini

Tahini Sauce (v) Sesame oil with garlic, lemon juice and vinegar

Olives (v)

Feta Cheese Salad (v)

Turkish feta cheese on a bed of peppers, onions, tomatoes and cucumber

Yalanci Dolma (v) Stuffed vine leaves

Tarama Salad (v) A dish from our neighbours, fish pâté

Cold Meze Platter

A mix of Ispanak Tarator, Biber Kozleme, Cacik, Hummus, Patlican Tarator and Yalanci Dolma

Hot Mezes

Soup of the Day Ask your server for today's Soup of the Day

Kiymali Borek Pan-fried pastry filled with lamb mince meat and spices

Kalamar Deep fried fresh calamari

Izgara Kofte BBQ Chargrilled **meatballs** served with a rich tomato, pepper and garlic sauce

Arnavut Cigeri

Pan-fried pieces of **lamb's liver** served with an onion salad

Tavuk Kanadi Spicy chicken wings grilled on charcoal

Sucuk Spicy Turkish Sausage grilled on charcoal

Hellim (v) A much loved Cypriot Cheese, lightly grilled

Sigara Boregi (v) Pan-fried pastry filled with feta cheese and herbs (Cheese Rolls)

Karides (Mangal'da)

Large Prawns, chargrilled and brushed with Garlic Butter

NEW Karides with Feta

King Prawns, chargrilled with Garlic Bread and topped with Feta Cheese and sliced Turkish Pepper

Garlic Mushrooms (v) Pan-fried mushrooms with oregano, lemon juice, feta cheese, seasoned with chilli flakes

Falafel (v) Pureed deep fried chickpeas, celery with spices, very popular Middle Eastern food served on a bed of hummus

NEW Imam Bayildi (v) Chickpeas, aubergine, onions, red peppers, green peppers, tomatoes, parsley, mushrooms and olive oil

Edi Hummus Freshly pan-fried pieces of Lamb, marinated with Cumin, Oregano, Chilli Flakes, Black Pepper and Vegeta and served on a bed of Hummus

Hot Meze Platter

Choose your own combo of any 4 starters. Please ask server.

Main Courses

Ali Nazik BBQ Chargrilled small pieces of **chicken or lamb** served on a bed of smoked aubergine puree and garlic yoghurt

Patlicanli Kebab BBQ chargrilled pieces of **chicken or lamb** served on a bed of smoked aubergine with our special sauce

Tavuk Guvec Pieces of chicken cooked in an earthenware pot with tomatoes, onions, mushrooms, peppers and garlic

Kuzu Guvec Pieces of lamb cooked in an earthenware pot with tomatoes, onions, aubergines, peppers and garlic

Karides Guvec King prawns cooked in an earthenware pot with tomatoes, onions, aubergines, courgettes, peppers, okra, potatoes, mushrooms and garlic

Ciger Sote **Lamb's liver** pan-fried, onions, tomatoes, garlic and peppers

NEW Meat Moussaka Traditional Turkish Dish with potatoes, aubergine, courgettes, carrots, lamb mince, tomatoes, onions, topped with bechamel sauce and Chef's special sauce

NEW Kremali Tavuk Chicken pieces cooked with red and green peppers, mushrooms, onions, spinach and Chef's special **cream sauce**

All of the above meals are served with rice

Charcoal Specials

Adana A renowned spicy dish from Southern Turkey which is made from chopped prime **lamb mince** combined with peppers, flat leaf parsley and flaked chilli

Kuzu Sis / Lamb Kebab BBQ chargrilled pieces of tender **lamb** cooked on a skewer

Tavuk Sis / Chicken Kebab BBQ chargrilled pieces of tender **chicken** cooked on a skewer

Pirzola Lamb chops lightly seasoned

Acili Tavuk Boneless chicken thighs marinated with chilli and spices

Izgara Kofte BBQ chargrilled **lamb meatballs** served with a rich tomato, pepper and garlic sauce (not spicy)

Tavuk Kanadi Spicy chicken wings grilled on charcoal

Kaburga Lamb ribs chargrilled and lightly seasoned

Beyti Charcoaled lamb mince, wrapped with tortilla bread and mozzarella cheese, served with garlic yoghurt and Chef's special tomato sauce

Karisik If you are finding it difficult to choose, why not try this generous mixed grill of Adana, Kuzu Sis, Tavuk Sis and Lamb Chop - "What a Feast!"

Karisik for 2 people If you are finding it difficult to choose, why not try this generous mixed grill Adana, Lamb Sis, Chicken Sis, Lamb Chops, Chicken Wings, and Lamb Ribs - "What a Feast!"

Karisik for 3 people If you are finding it difficult to choose, why not try this generous mixed grill Adana, Lamb Sis, Chicken Sis, Lamb Chops, Chicken Wings, Lamb Ribs and Chicken Thighs - "What a Feast!"

Karisik for 4 people If you are finding it difficult to choose, why not try this generous mixed grill Adana, Lamb Sis, Chicken Sis, Lamb Chops, Chicken Wings, Lamb Ribs, Chicken Thighs and Meatballs - "What a Feast!"

Seafood

Sea Bass (Whole Fish) BBQ chargrilled and served with **new potatoes and salad**

Salmon BBQ chargrilled and served with **new potatoes and salad**

Karides King Prawns, BBQ chargrilled and brushed with garlic butter sauce, served with **rice**

NEW Kremali Salmon BBQ chargrilled salmon cooked with red and green peppers, mushrooms, onions and spinach, topped with Chef's special **creamy sauce** served with **new potatoes and salad**

Vegetarian Main Courses

Sebbe Guvec (v) Potatoes, tomatoes, okra, aubergine, courgettes, mushroom, pepper, garlic and herbs cooked in the oven and topped with feta cheese

Hellim Kebabi (v) Mushroom, onions, peppers and aubergines, hellim charcoal grilled with Elif's special tomato sauce

Sebbe Kebabi (v) Mushroom, onions, peppers and aubergines, grilled with Elif's special tomato sauce

Vegetarian Moussaka (v) Traditional Turkish dish, aubergines, courgettes, carrots, potatoes cooked with Bechamel sauce

Imam Bayildi (v) Chickpeas, aubergines, onions, red peppers, green peppers, tomatoes, mushrooms, parsley and olive oil

NEW Falafel Main (v) Pureed deep fried chickpeas, celery with spices, very popular Middle Eastern dish, served on a bed of hummus with rice on the side

All of the above meals are served with rice

Desserts

Baklava Traditional Turkish flaky pastry with nuts in syrup

Cheesecake Ask your server for today's Cheesecake

Chocolate Fudge Cake

Some of our desserts may contain nuts or nut oils

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.
Thank you.