

SEAFOOD

FISH DISHES

- SEABASS** 14.50
grilled on charcoal, served with salad and choice of naan or rice
- SALMON FILLET** 16.50
cooked on the charcoal, served with salad and choice of naan or rice



PIZZAS

12" ONLY

- MARGHERITA** 7.50
cheese and tomato
- VEGETARIAN** 11.00
onions, tomatoes, sweetcorn, olives and peppers
- CHICKEN SHAWARMA** 11.00
chicken shawarma, peppers and onions



FATAYER

- CHICKEN FATAYER** 9.50
- SHREDDED LAMB FATAYER** 9.50
- TURKISH LAHMACUN** 9.50



BURGERS

FRESHLY MADE

- CHEESE BURGER** 5.50
served with chips
- CHICKEN FILLET BURGER** 5.50
served with chips
- VEG BURGER** 4.50
served with chips



WRAPS

TURKISH STYLE

- CHICKEN SHAWARMA WRAP** 7.50
chicken shawarma, salad and hummous wrapped in a tortilla
- SHREDDED LAMB WRAP** 7.50
shredded lamb shawarma, salad, cheese, and hummous in a tortilla
- FALAFEL WRAP** 6.50
falafel, salad and hummous, served in a fresh naan bread
- CHICKEN MEGA** 6.50
freshly made chicken strips with salad served in a fresh naan bread



SIDE DISHES

- CHIPS** 2.90
- NAAN BREAD** 2.00
- QABULI RICE** 4.50
- MANDI RICE** 4.50
- SINGLE KOBEDA (JUST MEAT)** 6.50
- CHICKEN TIKKA (JUST MEAT)** 7.00
- LAMB SHISH TIKKA (JUST MEAT)** 7.50
- 4 LAMB CHOPS (JUST MEAT)** 9.50
- CHICKEN NUGGETS** 4.50



JUICE

- ORANGE JUICE** 2.90
- MANGO JUICE** 2.90
- PINEAPPLE JUICE** 2.90
- LEMON & MINT MOJITO** 4.50
- STRAWBERRY & MINT MOJITO** 4.50
- AYNAZ BLUE MOJITO** 4.50



DRINKS

- CANS** 1.90
- GLASS BOTTLES** 2.50
- APPLETISER** 3.00
- WATER** 1.50
- J20** 2.50
- GLASS OF AYRAN** 1.50
- JUG OF AYRAN** 5.00
- MINT TEA (KETTLE)** 6.50
- TURKISH COFFEE** 3.90



DESSERTS

- BAKLAWA** 8.50
a rich turkish desert made of thin flaky layers of pastry filled with chopped nuts, butter and soaked in sugar syrup with a scoop of ice cream
- KANAFA** 10.50
two layers of shredded phyllo dough combined with butter and sweet cheese inside, with pistachio powder and a scoop of ice cream



by Nadir Abdi



Naan Bae

ELAF
MIDDLE EAST & TURKISH CUISINE



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مطبخ الشرق الأوسط وتركيا



ELAF.CO.UK



01254 67 99 99

336-338 WHALLEY RANGE • BLACKBURN • BB1 6NN

*If you have any allergies or intolerances please ask a member of staff before ordering

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MEZZE

COLD STARTERS

HUMMOUS 7.50
blended chick peas, tahini, garlic, olive oil and salt, served with bread

TZATZIKI 6.50
yoghurt mixed with finely diced cucumber, crushed mint, salt and garlic, served with bread

VINE LEAVES (4PCS) 5.50
vine leaves stuffed with rice, fresh mint, dill, parsley, finely chopped onions, cooked in olive oil, served with salad

TABBOULEH 6.50
chopped parsley, spring onions, fresh lemon, red pepper, tomato and parsley

MUTABBAL 6.50
roasted aubergine, tahini, yoghurt, garlic, lemon and touch of salt

BABAGANOUSH 5.50
cooked aubergine mixed with peppers, tomatoes, garlic, onions, parsley, olive oil and various seasonings

ELAF MIX MEZZE 9.00
a mixture of all salads in nine turkish bowls

HOT STARTERS

TURKISH LENTIL SOUP 3.50
cooked with lentils

HALLOUMI CHEESE 6.50
grilled halloumi cheese served with salad

FALAFEL (4PCS) 7.50
mixture of chick peas and broad beans mixed with vegetables and herbs served with hummous

KIBBEH (4PCS) 8.50
a bulgur shell cooked with minced meat, onions, garlic and spices, deep fried

ELAF HUMMOUS 8.50
hummous topped with chicken shawarma, served with bread

SHREDDED LAMB HUMMOUS 9.50
hummous topped with shredded lamb, served with bread

SALADS

HOUSE SALAD 3.50
a mixture of all freshly cut salads

SHAWARMA SALAD 9.00
chicken shawarma served with our freshly made house salad, served with hummous and bread



TURKISH CUISINE

All dishes are served with salad and choice fresh naan bread or rice or chips

LAMB SHISH 10.50
marinated cubes of lamb grilled on skewer

CHICKEN SHISH 10.00
marinated chicken cubes grilled on skewer

CHICKEN WINGS (4PCS) 8.50
marinated grilled chicken wings

ADANA KEBAB 9.50
lamb kofte grilled on skewer

LAMB CHOPS (4PCS) 12.50
lamb chops seasoned and grilled

CHICKEN AL FAHAM (FULL CHICKEN) 11.50
grilled chicken with elaf spices

SHREDDED LAMB 7.00
shredded lamb with cheese

CHICKEN SHAWARMA 8.50
served with salad

MIX SHAWARMA 13.50
shredded lamb and chicken shawarma

LAMB SHANK (1PC) 16.50
marinated lamb shank, with brown rice

PLATTERS

All platters are served in a turkish style tray with fresh naan bread and salad

AYNAZ PLATTER 45.00
• 1 x kobeda kebab
• 1 x chicken tikka
• 1 x lamb shish tikka
• large chips • brown rice

MIX PLATTER 75.00
• 1 x lamb and chicken shish
• 1 x adana kebab
• 4 grilled chicken wings
• chicken shawarma
• large chips • brown rice

FAMILY PLATTER 110.00
• 2 x lamb and chicken shish
• 1 x adana kebab
• 1 x kobeda kebab
• 8 grilled chicken wings
• 8pcs lamb chops
• chicken shawarma
• large chips • brown rice

GRAND ELAF PLATTER 195.00
• 3 x lamb and chicken shish
• 2 x adana kebab
• 2 x kobeda kebab
• 12 grilled chicken wings
• 8pcs lamb chops
• chicken shawarma
• mix grilled veg
• large chips
• brown rice and mandi rice



MIDDLE EAST CUISINE

Cooked in an authentic clay oven, served with salad and choice of sauce

KOBEDA KEBAB (SINGLE)
naan 7.50 chips 8.50 rice 9.50

KOBEDA KEBAB (DOUBLE)
naan 13.00 chips 13.50 rice 14.50

CHICKEN TIKKA
naan 8.50 chips 9.50 rice 10.50

LAMB SHISH TIKKA
naan 9.50 chips 10.50 rice 11.50

LAMB CHOPS
naan 11.50 chips 12.50 rice 13.50

SPECIAL MIX 1
kobeda and chicken tikka
naan 14.50 chips 15.50 rice 16.00

SPECIAL MIX 2
kobeda and lamb shish tikka
naan 15.50 chips 16.00 rice 16.50

SPECIAL MIX 3
chicken tikka and lamb shish tikka
naan 15.00 chips 15.50 rice 16.50

SPECIAL MIX 4
lamb chops and kobeda
naan 15.50 chips 16.50 rice 17.50

SPECIAL MIX 5
lamb chops and chicken tikka
naan 17.50 chips 18.50 rice 19.50

ELAF MIX GRILL
kobeda, chicken tikka and lamb shish tikka
naan 18.50 chips 19.50 rice 20.50

CURRY MIDDLE EASTERN STYLE

Served with fresh naan bread and salad

CHICKEN CURRY 7.50
LAMB CURRY 9.50

RICE

QABULI PILAU 11.50
brown rice cooked with carrots, sultanas and meat, with lentil soup

MANDI RICE 10.50
steamed basmati rice cooked with elaf spices and mandi sauce

