

ELMA

DINNER

5.30pm — Close



SNACKS

Dips with pita —

- Toum – gf, v, nf 12
- Hummus – v, nf 14
- Baba ganoush – v, nf 14
- Walnut tarator 14

— swap pita for malawah 3

Add on —

- Grilled vegetables and feta – gf 10
- Shawarma lamb and pine nuts – gf 12
- Prawns and crustacean butter – gf 12

Eggplant fries, shanklish and harissa – nf, voa 14

Elma's falafel and garlic yoghurt and za'atar – voa 14

Persian feta and bitter green boureka – nf 20

Deep fried calamari with Aleppo pepper, chilli oil and toum 28

SUBSTANTIAL

Roasted cauliflower, sesame, chilli oil, crispy garlic and herbs – v, gf, nf 18

Chargrilled prawns, urfa biber, burnt butter with pickled red onion salad (3 pieces) – gf, nf 32

Turkish style lamb dumplings, garlic yoghurt, beurre noisette, chilli and croutons 22 / 32

Whole or half of chicken roasted with Aleppo pepper, preserved lemon and herbs – gf, nf 28 / 40

Charred Flathead in vine leaves, garlic yoghurt and herb oil – gf, nf 32

Whole lamb shoulder cooked with spices, barberries and pistachios (suitable for 3 to 4 people) – gf 79

Rib eye (400g) served with toum, harissa, pickles and spiced pomegranate jus – gf, nf 60

gf – gluten free nf – nut free v – vegan voa – vegan option available

FEED ME

Let the chef's decide!

\$75 per person

We'll serve a selection of Elma's favourite dishes

Minimum 2 guests

SIDES

Roasted potatoes, labneh and Elma's spices – gf 14

Hand cut chips with toum and spiced tomato jam – v, gf, nf 14

Carrot and beetroot salad with soft boiled egg and pistachio – v, voa, gf 16

Fattoush salad with cucumber, tomato, capsicum and crispy pita – v, nf 20

Jeweled Persian rice – v 14

Watermelon, Persian feta, roasted olives, parsley and dill – gf, nf 20

SWEETS

Turkish coffee and chocolate brownie, sesame caramel, halva – gf, nf 14

Ricotta knafeh, pistachios, saffron icecream 14

Orange cake, ras al hanout, yoghurt sorbet – gf 14

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Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. We request that all guests with dietary requirements inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs, however cannot be responsible for traces of allergens. Please note, there is a 1.5% surcharge on all credit card transactions.