

ELMA

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SMALLS

Eggplant fries, shanklish and harissa (V, nf, voa)	14
Elma's falafel and garlic yoghurt and za'atar (V, voa)	14
Lamb kibbeh with garlic yoghurt and urfa biber (2pcs)	14
Egg and herb chicken brik with zhoug red pepper (nf)	16
Manouri cheese and zucchini fritters (V, nf)	16
Boureka with Persian feta and bitter greens (nf)	22
Slow cooked octopus with lemon and muhammara (df)	22
Lamb merguez sausage (nf, df)	22
Deep fried calamari with Aleppo pepper, chilli oil and toum (nf, df)	28

DIPS

- Hummus (V, v, df, gf, nfoa)	14
- Baba ganoush (V, v, nf, df, gf)	14
- Walnut tarator (V)	14
All dips come with pita (V, v)	
Option: replace pita for malawah (V) or gluten free bread (V, gf) for additional	3

ADD ONS FOR DIPS

- Grilled vegetables and feta (V, nf, gf)	14
- Shawarma lamb and pine nuts (gf)	14
- Prawns and crustacean butter (nf, gf)	14

SUBSTANTIALS

Roasted cauliflower, sesame, chilli oil, crispy garlic and herbs (V, v, nf, df, gf)	18
Chargrilled prawns, urfa biber, burnt butter with pickled red onion salad (3pcs) (nf, gf)	32
Turkish style lamb dumplings, garlic yoghurt, beurre noisette, chilli and croutons (nf)	22 / 32
Whole or half chicken roasted with Aleppo pepper, preserved lemon and herbs (nf, df, gf)	28 / 40
Charred flathead in vine leaves, garlic yoghurt and herb oil (nf, gf)	38
Whole lamb shoulder cooked with spices, barberries and pistachios (gf, nfoa) (feeds 3-4)	79
Porterhouse on the bone (500g) served with toum, harissa, pickles and spiced pomegranate jus (nf, df, gf)	60

(V) Vegetarian (v) Vegan (voa) Vegan Option Available (nf) Nut Free (nfoa) Nut Free Option Available
(df) Dairy Free (dfoa) Dairy Free Option Available (gf) Gluten Free (gfoa) Gluten Free Option Available

SIDES

Jewelled Persian rice (V, v, df)	14
Roasted potatoes, labneh and Elma's spices (V, v, gf)	14
Chips with toum and spiced tomato jam (V, v, nf, gf)	9
Spinach and soft herb salad with preserved lemons, olives and chickpeas (V, voa, nf, df, gf)	14
Carrot and beetroot salad with soft boiled egg and pistachio (V, gf, voa, nfoa)	16
Fattoush salad with cucumber, tomato, capsicum and crispy pita (V, v, nf, gfoa)	20
Watermelon salad with Persian feta, roasted olives, parsley and dill (V, nf, gf, dfoa)	20

FEED ME

Our award winning chefs will produce a selection of Elma's favourite dishes for \$75 PP.
(minimum two guests)

SWEETS

Turkish coffee and chocolate brownie, sesame caramel, halva (gf, nf)	14
Ricotta knafeh, pistachios, pistachio rose and honey ice cream	14
Orange cake, ras al hanout, yoghurt sorbet (gf)	14

KIDS

Chips with toum and spiced tomato jam (V, v, nf, gf)	9
Zucchini fritters with manouri cheese (V, nf)	16
Egg and herb chicken brik (nf)	16

Thank you for dining at Elma!

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Please note:

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.

There is a 1.5% surcharge on all credit card transactions.
Sundays incur a 10% surcharge and public holidays incur a 15% surcharge.
We do not accept American Express.