

# CAPADOCIA

Turkish Meze & Grill Restaurant

## • MENU •

### OPENING HOURS

MONDAY: 5:00PM - 11:00PM

TUESDAY - SATURDAY: 12 NOON - 11:00PM

SUNDAY: 12 NOON - 10.30 PM

4 THE GALLERIES, OLNEY, MK46 4DX | 01234 240 842 | [THECAPADOCIA.CO.UK](http://THECAPADOCIA.CO.UK)



## Cappadocia Fairy Chimneys

In the upper Myosen period in the Cappadocia region as a result of the vulcanic eruptions occurred in Erciyes, Hasandag and Gulludag, in the region was formed a large tableland from the vulcanic tufas and together with the erosion of the Kizilirmak river and wind over ten of thousands years there appeared the chimney rocks which are a wonder of the nature. In the old Bronze Age the Cappadocia which was the population zone of the Assyrian civilization later has hosted the Hittite, Frig, Pers, Byzantine, Seljuk and Ottoman civilizations. The first Christians escaped from the persecution of the Roman Empire in the 2nd century A.D. came to the Cappadocia over the Antakya and Kayseri and they have settled here. The first Christians finding the underground cities from Cappadocia have been hidden in these underground cities which gates were made in such way in which they couldn't be easily observed and they have escaped from the persecution of the Roman soldiers. Due to that they had lived in the underground cities for long duration without being able to go out they have developed these underground cities by making provisions rooms, ventilation chimneys, wine production places, churches, abbeys, water wells, toilets and meeting rooms.

In the prehistoric periods the first human settlements have begun and the humans have constructed the underground cities in the volcanic rocks in form of tufa due to protect themselves from the wild animals and they lived for a long time in these underground cities. There are so many underground cities in the Cappadocia area of Turkey but the biggest is Derinkuyu Underground City.

In these cities made in form of rooms connected to each others some of the rooms were connected to each other only with the tunnels tight and permitting passing of just a person. At the access gates of these tunnels there were huge stone rollers used for closing the tunnels for security reasons.



## Hot Mezes (Hot Appetisers)

<b>HALLOUMI</b> Grilled Cypriot cheese served with salad	6.50
<b>SUCUK IZGARA</b> Turkish garlic beef sausage served with salad	5.50
<b>ARNAVUT CIGER</b> Freshly prepared chicken livers & onion	5.95
<b>HUMMUS KAVURMA</b> Pureed chick peas with tahini, garlic & lemon topped with diced lamb	6.25
<b>KARISIK SICAK MEZE</b> Mixed hot meze suitable for two to share, halloumi, sucuk, mitite kofte, sigara boregi, falafel, kalamar, whitebait	13.95
<b>SAUTEED KING PRAWN</b> Sauted king prawns with chilli, butter, garlic & fresh vine tomatoes	6.95
<b>MITITE KOFTE</b> Minced lamb meatballs served in chefs special tomato sauce	5.95
<b>SIGARA BOREGI</b> Crispy filo pastry filled with feta cheese & finely chopped spinach, served with salad	6.25
<b>MANTAR</b> Mushrooms cooked in garlic & spices	5.25
<b>CALAMARI</b> <b>NEW</b> Fresh squid rings, coated in flour and deep fried, served with salad and tartare sauce	6.55
<b>FALAFEL</b> Shaped and lightly fried balls of chick peas, parsley, onions, garlic & coriander served with hummus	5.25
<b>HALLOUMI &amp; SUCUK COMBO</b>	6.55
<b>WHITEBAIT</b> Deep fried white bait served with salad and tartare sauce	6.55
<b>MUSSELS</b> Mussels cooked with tomato, peppers, onions & garlic in a tomato sauce	5.55
<b>CORBA</b> Soup of the day (Please ask a member of staff for today's special)	4.95
<b>GRILLED ONIONS</b> With pomegranate juice	3.95

## Cold Mezes (Cold Appetisers)

<b>OLIVES</b> Marinated black Turkish olives	3.95
<b>HUMMUS</b> Purée'd chick peas, tahini, lemon juice & garlic	4.95
<b>TARAMA</b> Freshly prepared whipped cod roe (fish roe pate)	4.55
<b>CACIK / TZATZIKI</b> Chilled Greek yoghurt with cucumber, mint, hint of garlic and olive oil	4.25
<b>SAKSUKA</b> Grilled, skinned and chopped aubergine with green & red peppers, in a special tomato sauce	4.95
<b>CALI FASULYE</b> Green French beans in a special olive oil sauce	4.55
<b>ISPANAK TARATOR</b> Chilled fresh spinach in a creamy yoghurt sauce & a hint of garlic	4.75
<b>YAPRAK SARMA</b> Vine leaves stuffed with rice, onions, parsley in a lemon juice & olive oil dressing and Greek yoghurt	4.95
<b>KISIR</b> A blend of crushed wheat, celery, parsley, peppers, mint & herbs in a dry tomato sauce	4.95
<b>KARISIK MEZE</b> A selection of cold mezes above hummus, tarama, cacik, saksuka, cali fasulye, ispanak tarator	12.55

## The Grill

All grill dishes are served with salad, rice & bread

<b>ADANA KOFTE</b> Marinated spicy minced lamb, charcoal grilled on skewers	<b>11.95</b>
<b>KUZU SIS</b> Marinated large cubes of diced lamb (from middle neck), charcoal grilled on skewers	<b>14.95</b>
<b>TAVUK SIS</b> Diced breast of chicken seasoned & charcoal grilled on skewers	<b>13.95</b>
<b>KARISIK SIS</b> A selection of lamb and chicken cubes, charcoal grilled on skewers	<b>13.95</b>
<b>SPECIAL MIXED GRILL</b> A selection of kebabs, charcoal grilled on skewers	<b>16.55</b>
<b>PIRZOLA</b> Tenders lamb chops seasoned & charcoal grilled	<b>16.25</b>
<b>KABURGA</b> Charcoal grilled lamb spare ribs	<b>13.25</b>
<b>COP SIS</b> Marinated small cubes of diced lamb, charcoal grilled on skewers	<b>12.95</b>
<b>TAVUK KANAT (Marinated Chicken Wings)</b> Charcoal grilled chicken wings	<b>11.95</b>
<b>TAVUK BIFTEK</b> <b>NEW</b> Butterfly chicken thighs, seasoned & charcoal grill	<b>12.95</b>
<b>KUZU BEYTI</b>  Spicy ground mince lamb seasoned with garlic & parsley, served with salad and rice	<b>12.95</b>
<b>TAVUK BEYTI</b>  Spicy ground mince chicken seasoned with garlic & parsley, served with salad and rice	<b>12.55</b>
<b>SEA FOOD MIXED GRILL</b> Salmon, king prawn, sea bass, sweet peppers, courgette, served with salad and mixed herb sautéed potatoes, finished with homemade chilli and butter tomato sauce, cooked on charcoal grill	<b>16.95</b>

## House Specials




<b>YOGURTLU ADANA</b> Marinated spicy minced lamb charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice & salad	<b>12.95</b>
<b>YOGURTLU TAVUK SIS</b> Diced breast of chicken charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice & salad	<b>13.50</b>
<b>YOGURTLU KUZU SIS</b> Marinated large cubes of diced lamb (from middle neck) charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice & salad	<b>14.50</b>
<b>KUZU GUVEC (Lamb Casserole)</b> A traditional slow cooked casserole containing diced cubes of lamb with mushrooms, peppers, cooked in a authentic tomato sauce, served with rice & salad	<b>14.5</b>
<b>TAVUK GUVEC (Chicken Casserole)</b> A traditional slow cooked casserole containing diced cubes of chicken with mushrooms, peppers, cooked in a authentic tomato sauce, served with rice & salad	<b>13.95</b>
<b>ETLI MUSAKKA (Meat Moussaka)</b> Minced lamb, potato, pepper, carrot, aubergine, onion covered with a bechamel sauce & topped with melted cheddar cheese, served with rice and salad	<b>14.25</b>
<b>KLEFTIKO (Lamb Shank)</b> Tender lamb on the bone oven cooked infused with garlic, celery, carrots & onions, served with mashed potatoes	<b>15.25</b>
<b>BIBER DOLMA</b> Stuffed peppers with minced lamb, rice, finely chopped tomatoes, herbs, spices, served with yoghurt & salad	<b>12.95</b>
<b>KREMALI TAVUK (CHICKEN A LA CREME)</b> Tender chicken with mushroom, spinach and garlic served with rice, served with rice & salad	<b>12.55</b>
<b>VEZIR PARMAGI (EMPIRE FINGER)</b> Sliced aubergines wrapped on mince lamb and mixed herbs served with mashed potatoes and house special tomato sauce	<b>12.95</b>
<b>ISLIM TAVA</b> <b>NEW</b> Finely chopped diced lamb with aubergine, onion, green and red peppers, rice, served with homemade special tomato sauce and salad	<b>13.95</b>
<b>KARNIYARIK</b> Aubergine stuffed with minced lamb, fried onions, peppers, tomatoes, baked in a light tomato sauce served with salad	<b>11.95</b>
<b>ALI NAZIK LAMB</b> Sautéed fillet of lamb (from middle neck) with aubergine, red peppers, yoghurt, herbs & garlic, served with rice & salad	<b>14.55</b>
<b>ALI NAZIK CHICKEN</b> Sautéed fillet of chicken breast with aubergine, red peppers, yoghurt, herbs & garlic, served with rice & salad	<b>13.95</b>
<b>YOGURTLU KUZU BEYTI</b>  <b>NEW</b> Spicy ground mince lamb charcoal grilled on skewers & croutons topped with yogurt, fresh tomato & butter sauce, served with rice & salad	<b>14.25</b>
<b>YOGURTLU TAVUK BEYTI</b>  <b>NEW</b> Spicy ground mince chicken charcoal grilled on skewers & croutons topped with yogurt, fresh tomato & butter sauce, served with rice & salad	<b>13.25</b>

## Steaks

All steaks served with choice of chips or mixed herb  
sautéed potatoes finished with mixed salad

<b>SIRLOIN STEAK (8oz)</b> <b>NEW</b> Fresh herb olive oil marinade chargrilled	<b>18.95</b>
<b>FILLET STEAK (8oz)</b> <b>NEW</b> Fresh herb olive oil marinade chargrilled	<b>21.95</b>
<b>CHOICE OF SAUCE</b> Peppercorn, Mushroom sauce	extra <b>2.00</b>

## Spicy Dishes

<b>KUZU GUYEC (Lamb Casserole)</b>  A traditional slow cooked casserole containing diced cubes of lamb with mushrooms, peppers, cooked in a authentic tomato sauce, served with rice & salad	<b>13.95</b>
<b>TAVUK GUYEC (Chicken Casserole)</b>  A traditional slow cooked casserole containing diced cubes of chicken with mushrooms, peppers, cooked in a authentic tomato sauce, served with rice & salad	<b>12.95</b>
<b>SPICY KING PRAWNS</b>  Tiger prawns sautéed in onions, garlic with mushrooms, red and green peppers in herbs & butter, served with rice & salad	<b>15.25</b>

## Vegetarian Dishes

<b>MANTAR DOLMA</b> Flat mushrooms stuffed with spinach, tomato, onion topped with cheddar cheese, cooked in the oven & served with rice & salad	<b>11.95</b>
<b>VEGETARIAN MUSAKKA</b> Aubergine, potatoes, carrot, peppers, onions, chick peas, topped with vegetarian sauce & cheddar cheese, served with rice & salad	<b>13.25</b>
<b>MIXED VEGETARIAN GRILL</b> Charcoal grilled aubergine, halloumi cheese, mushrooms, onions, peppers & garlic, served with rice	<b>13.95</b>
<b>FALAFEL</b> Shaped and lightly fried balls of chick peas, parsley, onions, garlic & coriander, served with salad	<b>12.55</b>
<b>VEGETARIAN WARM MEZE PLATTER</b> Mixture of Vegetables, Halloumi, Sigara Boregi, Falafel Served With Salad	<b>12.95</b>

## Sea Food Dishes

<b>WHOLE SEA BREAM (CUPRA)</b> Charcoal grilled, served with salad	<b>16.95</b>
<b>WHOLE SEA BASS (LEVREK)</b> Charcoal grilled, served with salad	<b>16.95</b>
<b>SEA FOOD CASSEROLE</b> Tiger prawns, sea bass, mussels & salmon sautéed in onions, garlic with mushrooms, red and green peppers in herbs & butter, served with rice & salad	<b>16.25</b>
<b>SALMON</b> Charcoal grilled fillet of salmon served with mixed herb and sautéed potatoes	<b>15.95</b>
<b>BUTTERFLY SEA BASS</b> <b>NEW</b> Pan fried sea bass in flour, seasoned, served with mixed herb sautéed potatoes and salad	<b>16.25</b>
<b>KING PRAWNS</b> Tiger prawns sautéed in onions, garlic with mushrooms, red and green peppers in herbs & butter, served with rice	<b>15.25</b>
<b>ADD A PORTION OF CHIPS or MASHED POTATO</b>	<b>3.50</b>

## Salads

Freshly chopped, seasoned & dressed

<b>CHICKEN CAESAR SALAD</b> Warm chicken breast with mixed leaves, garlic croutons & caesar dressing	<b>11.95</b>
<b>HAREM SALAD</b> Grilled halloumi on a bed of mixed leaves & garlic croutons	<b>11.95</b>

## Kids Menu

Served with chips or rice

<b>BBQ GRILLED CHICKEN</b>	<b>£5.95</b>
<b>ADANA KOFTE</b>	<b>£5.95</b>
<b>TAVUK KANAT (Marinated Chicken Wings)</b>	<b>£5.95</b>
<b>LAMB MEATBALLS AND MASH POTATOES</b>	<b>£5.95</b>
<b>KIDS MEZE PLATTER</b> Meatballs, sigara böregi, sucuk and halloumi	<b>£5.95</b>



## Side Dishes

(Something extra to enjoy)

### GRILLED MIXED VEGETABLES

Grilled aubergine, mushrooms, onions, red and green peppers, served with a touch of pomegranate juice

5.95

### FRIES

3.50

### CREAMY MASHED POTATO

3.50

### HERB SAUTÉED POTATOES

3.95

### SEHRIYELI PILAV

Special Turkish village rice

3.25

### BULGUR PILAVI

Crushed wheat with onions, tomatoes and peppers

3.25

### EZME SALATA

Finely chopped tomatoes onions and parsley with spices

4.75

### COBAN SALATA

Tomatoes, onions, parsley and cucumber

4.45

### FETA CHEESE SALAD

Tomatoes, onions, cucumber, parsley and feta cheese

4.75

## CAPADOCIA SET MENU 1

### SELECTION OF COLD MEZE

Hummus, tarama, cacık, saksuka,  
cali fasulye, ispanak tarator

### CAPADOCIA SPECIAL MIXED GRILL

### SALAD & RICE

(Vegetarian or Fish options available)

Please ask a member of staff for further details

This offer is only valid for when 2 people to order

PRICE PER PERSON

£22.95

## CAPADOCIA SET MENU 2

### SELECTION OF COLD & HOT MEZE

Hummus, tarama, cacık, saksuka, cali fasulye,  
ispanak tarator, halloumi, sucuk, mitite kofte,  
sigara böregi, falafel, kalamar

### CAPADOCIA SPECIAL MIXED GRILL

### SALAD, RICE & DESSERT

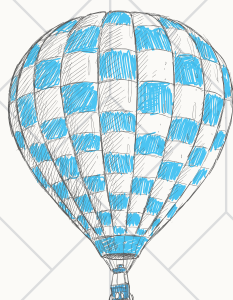
(Vegetarian or Fish options available)

Please ask a member of staff for further details

This offer is only valid for when 2 people to order

PRICE PER PERSON

£25.95



# CAPADOCIA

Turkish Meze & Grill Restaurant







## CAPADOCIA

Capadocia which is unique in the world and is a miraculous natural wonder is the common name of the field covered by the provinces of Aksaray, Nevsehir, Nigde, Kayseri and Kirsehir in the Central Anatolian region.