



CAPADOCIA

Cappadocia 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.



THE CAPADOCIA

Turkish Meze & Grill Restaurant

• MENU •

OPENING HOURS

MONDAY CLOSED

TUESDAY - SATURDAY: 12 NOON - 11:00PM

SUNDAY: 12 NOON - 10.30 PM

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Capadocia Fairy Chimneys

In the upper Myosen period in the Capadocia 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 Capadocia 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 Capadocia over the Antakya and Kayseri and they have settled here. The first Christians finding the underground cities from Capadocia 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 Capadocia 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.



The Grill

All grill dishes are served with salad & rice

ADANA KOFTE	Marinated spicy minced lamb, charcoal grilled on skewers	12.95
KUZU SIS	Marinated large cubes of diced lamb (from middle neck), charcoal grilled on skewers	16.95
TAVUK SIS	Diced breast of chicken seasoned & charcoal grilled on skewers	14.95
KARISIK SIS	A selection of lamb and chicken cubes, charcoal grilled on skewers	15.25
SPECIAL MIXED GRILL	A selection of kebabs, charcoal grilled on skewers	16.95
PIRZOLA	Tenders lamb chops seasoned & charcoal grilled	16.95
KABURGA	Charcoal grilled lamb spare ribs	13.95
TAVUK KANAT (Marinated Chicken Wings)	Charcoal grilled chicken wings	12.95
TAVUK BIFTEK	Butterfly chicken thighs, seasoned & charcoal grill	12.95
KUZU BEYTI	Spicy ground mince lamb seasoned with garlic & parsley, served with salad and rice	13.95
TAVUK BEYTI	Spicy ground mince chicken seasoned with garlic & parsley, served with salad and rice	12.95
SEA FOOD MIXED GRILL	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	16.95
BEBEK TAVUK	NEW Spatchcock (Whole corn fed poussin chicken) seasoned & charcoal grilled served with onions and rice	16.95

House Specials

YOGURTLU ADANA	Marinated spicy minced lamb charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice	12.95
YOGURTLU TAVUK SIS	Diced breast of chicken charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice	14.95
YOGURTLU KUZU SIS	Marinated large cubes of diced lamb (from middle neck) charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice	15.95
KUZU GUVEC (Lamb Casserole)	A traditional slow cooked casserole containing diced cubes of lamb with mushrooms, peppers, cooked in a authentic tomato sauce, served with rice	15.95
TAVUK GUVEC (Chicken Casserole)	A traditional slow cooked casserole containing diced cubes of chicken with mushrooms, peppers, cooked in a authentic tomato sauce, served with rice	14.95
ETLI MUSAKKA (Meat Moussaka)	Minced lamb, potato, pepper, carrot, aubergine, onion covered with a bechamel sauce & topped with melted cheddar cheese, served with rice	14.95
KLEFTIKO (Lamb Shank)	Tender lamb on the bone oven cooked infused with garlic, celery, carrots & onions, served with mashed potatoes	15.95
BIBER DOLMA	Stuffed peppers with minced lamb, rice, finely chopped tomatoes, herbs, spices, served with yoghurt	12.95
KREMALI TAVUK (CHICKEN A LA CREME)	Tender chicken with mushroom, spinach and garlic served with rice, served with rice	12.95
ISLIM TAVA	NEW Finely chopped diced lamb with aubergine, onion, green and red peppers, rice, served with homemade special tomato sauce	13.95
ALI NAZIK LAMB	Sautéed fillet of lamb (from middle neck) with aubergine, red peppers, yoghurt, herbs & garlic, served with rice	16.95
ALI NAZIK CHICKEN	Sautéed fillet of chicken breast with aubergine, red peppers, yoghurt, herbs & garlic, served with rice	14.95
YOGURTLU KUZU BEYTI	Spicy ground mince lamb charcoal grilled on skewers & croutons topped with yogurt, fresh tomato & butter sauce, served with rice	14.95
YOGURTLU TAVUK BEYTI	Spicy ground mince chicken charcoal grilled on skewers & croutons topped with yogurt,fresh tomato & butter sauce, served with rice	13.95

Spicy Dishes

KUZU GUVEC (Lamb Casserole)	A traditional slow cooked casserole containing diced cubes of lamb with mushrooms, peppers, cooked in a authentic tomato sauce, served with rice	15.95
TAVUK GUVEC (Chicken Casserole)	A traditional slow cooked casserole containing diced cubes of chicken with mushrooms, peppers, cooked in a authentic tomato sauce, served with rice	14.95
SPICY KING PRAWNS	Tiger prawns sautéed in onions, garlic with mushrooms, red and green peppers in herbs & butter, served with rice	15.95

Vegetarian Dishes

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

Sea Food Dishes

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

Salads

Freshly chopped, seasoned & dressed

CHICKEN CAESAR SALAD	Warm chicken breast with mixed leaves, garlic croutons & caesar dressing	11.95
HALLOUMI SALAD	Grilled halloumi on a bed of mixed leaves & garlic croutons	11.95
THE SALMON SALAD	Cucumber, carrots, red peppers, onions, tomatoes, served with sweet chilli sauce	£16.95

Kids Menu

Served with chips or rice

BBQ GRILLED CHICKEN	£5.95
ADANA KOFTE	£5.95
TAVUK KANAT (Marinated Chicken Wings)	£5.95
LAMB MEATBALLS AND MASH POTATOES	£5.95

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
GRILLED ONIONS With pomegranate juice	3.95

<div><div>CAPADOCIA SET MENU 1</div><div><div>SELECTION OF COLD MEZE</div><div>Hummus, tarama, cacik, saksuka, kisir</div><div>CAPADOCIA SPECIAL MIXED GRILL</div><div>SALAD & RICE</div><div>(Vegetarian or Fish options available) Please ask a member of staff for further details</div><div>This offer is only valid for when 2 people to order</div><div>PRICE PER PERSON</div><div>£23.95</div></div></div>	<div><div>CAPADOCIA SET MENU 2</div><div><div>SELECTION OF COLD & HOT MEZE</div><div>Hummus, tarama, cacik, white bait halloumi, sucuk, mitite kofte, sigara böregi, falafel, kalamar</div><div>CAPADOCIA SPECIAL MIXED GRILL</div><div>SALAD, RICE & DESSERT</div><div>(Vegetarian or Fish options available) Please ask a member of staff for further details</div><div>This offer is only valid for when 2 people to order</div><div>PRICE PER PERSON</div><div>£26.95</div></div></div>
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CAPADOCIA
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Hot Mezes (Hot Appetisers)

HALLOUMI Grilled Cypriot cheese served with salad	6.95
SUCUK IZGARA Turkish garlic beef sausage served with salad	6.95
ARNAVUT CIGER Freshly prepared chicken livers & onion	5.95
HUMMUS KAVURMA Pureed chick peas with tahini, garlic & lemon topped with diced lamb	6.95
KARISIK SICAK MEZE Mixed hot meze suitable for two to share, halloumi, sucuk, mitite kofte, sigara boregi, falafel, kalamar, whitebait	13.95
SAUTEED KING PRAWN Sauted king prawns with chilli, butter, garlic & fresh vine tomatoes, onion	6.95
MITITE KOFTE <small>NEW</small> Minced lamb meatballs served in chefs special tomato sauce	6.95
SIGARA BOREGI Crispy filo pastry filled with feta cheese & finely chopped spinach, served with salad	6.95
MANTAR Mushrooms cooked in garlic & spices	5.95
CALAMARI <small>NEW</small> Fresh squid rings, coated in flour and deep fried, served with salad and tartare sauce	6.95
FALAFEL Shaped and lightly fried balls of chick peas, parsley, onions, garlic & coriander served with hummus	5.95
HALLOUMI & SUCUK COMBO	6.95
WHITEBAIT Deep fried white bait served with salad and tartare sauce	6.95
SEAFOOD BASKET Selection of prawns, calamari and Cod	7.95
CORBA Soup of the day (Please ask a member of staff for today's special)	4.95

Cold Mezes (Cold Appetisers)

OLIVES Marinated black Turkish olives	3.95
HUMMUS Puréed chick peas, tahini, lemon juice & garlic	5.25
TARAMA Freshly prepared whipped cod roe (fish roe pate)	4.95
CACIK / TZATZIKI Chilled Greek yoghurt with cucumber, mint, hint of garlic and olive oil	4.95
SAKSUKA Grilled, skinned and chopped aubergine with green & red peppers, in a special tomato sauce	5.25
YAPRAK SARMA Vine leaves stuffed with rice, onions, parsley in a lemon juice & olive oil dressing and Greek yoghurt	4.95
KISIR A blend of crushed wheat, celery, parsley, peppers, mint & herbs in a dry tomato sauce	4.95
KARISIK MEZE A selection of cold mezes above hummus, tarama, cacik, saksuka, kisir	12.95

Should you have any dietary requirements or allergies, please make your server aware at the time of ordering.