



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.



THE CAPADOCIA

Turkish Meze & Grill Restaurant

• MENU •

OPENING HOURS

MONDAY CLOSED

TUESDAY - THURSDAY: 12NOON - 9PM

FRIDAY - SATURDAY: 12NOON - 11PM

SUNDAY: 12NOON - 9PM

4 THE GALLERIES, OLNEY, MK46 4DX | 01234 240 842 | THECAPADOCIA.CO.UK



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	13.95
KUZU SIS	Marinated large cubes of diced lamb (from middle neck), charcoal grilled on skewers	17.95
TAVUK SIS	Diced breast of chicken seasoned & charcoal grilled on skewers	15.95
KARISIK SIS	A selection of lamb and chicken cubes, charcoal grilled on skewers	16.95
SPECIAL MIXED GRILL	A selection of kebabs, charcoal grilled on skewers	17.95
PIRZOLA	Tenders lamb chops seasoned & charcoal grilled	17.95
KABURGA	Charcoal grilled lamb spare ribs	15.95
TAVUK KANAT (Marinated Chicken Wings)	Charcoal grilled chicken wings	13.95
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	14.95
TAVUK BEYTI 🌶️	Spicy ground mince chicken seasoned with garlic & parsley, served with salad and rice	13.95
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	18.95

House Specials

YOGURTLU ADANA	Marinated spicy minced lamb charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice	13.95
YOGURTLU TAVUK SIS	Diced breast of chicken charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice	15.95
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	17.95
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	16.95
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	15.95
ETLI MUSAKKA (Meat Moussaka)	Minced lamb, potato, pepper, carrot, aubergine, onion covered with a bechamel sauce & topped with melted cheddar cheese, served with rice	15.95
KLEFTIKO (Lamb Shank)	Tender lamb on the bone oven cooked infused with garlic, celery, carrots & onions, served with mashed potatoes	16.95
KREMALI TAVUK (CHICKEN A LA CREME)	Tender chicken with mushroom, spinach and garlic served with rice, served with rice	13.95
ALI NAZIK LAMB	Sautéed fillet of lamb (from middle neck) with aubergine, red peppers, yoghurt, herbs & garlic, served with rice	17.95
ALI NAZIK CHICKEN	Sautéed fillet of chicken breast with aubergine, red peppers, yoghurt, herbs & garlic, served with rice	15.95
YOGURTLU KUZU BEYTI 🌶️	Spicy ground mince lamb charcoal grilled on skewers & croutons topped with yogurt, fresh tomato & butter sauce, served with rice	15.95
YOGURTLU TAVUK BEYTI 🌶️	Spicy ground mince chicken charcoal grilled on skewers & croutons topped with yogurt,fresh tomato & butter sauce, served with rice	14.95

Vegetarian Dishes

MANTAR DOLMA	Flat mushrooms stuffed with spinach, tomato, onion topped with cheddar cheese, cooked in the oven & served with rice & salad	13.95
VEGETARIAN MUSAKKA	Aubergine, potatoes, carrot, peppers, onions, chick peas, topped with vegetarian sauce & cheddar cheese, served with rice & salad	14.95
MIXED VEGETARIAN GRILL	Charcoal grilled aubergine, halloumi cheese, mushrooms, onions, peppers & garlic, served with rice	15.95
FALAFEL	Shaped and lightly fried balls of chick peas, parsley, onions, garlic & coriander, served with salad	14.95
VEGETARIAN WARM MEZE PLATTER	Mixture of Vegetables, Halloumi, Sigara Boregi, Falafel Served With Salad	15.95

Sea Food Dishes

WHOLE SEA BREAM (CUPRA)	Charcoal grilled, served with rice	17.95
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	17.95
SALMON	Charcoal grilled fillet of salmon served with served with mixed herb sautéed potatoes on garlic butter sauce and salad	18.95
BUTTERFLY SEA BASS NEW	Pan fried sea bass in flour, seasoned, served with mixed herb sautéed potatoes on garlic butter sauce and salad	17.95
KING PRAWNS	Tiger prawns sautéed in onions, garlic with mushrooms, red and green peppers in herbs & butter, served with rice	16.95
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	13.95
HALLOUMI SALAD	Grilled halloumi on a bed of mixed leaves & garlic croutons	13.25
FETA CHEESE SALAD	Tomatoes, onions, cucumber, parsley and feta cheese	5.95

Kids Menu

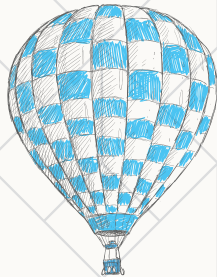
Served with chips or rice

BBQ GRILLED CHICKEN	£6.95
ADANA KOFTE	£6.95
TAVUK KANAT (Marinated Chicken Wings)	£6.95
LAMB MEATBALLS AND MASH POTATOES	£6.95

Side Dishes

GRILLED MIXED VEGETABLES	6.25
Grilled aubergine, mushrooms, onions, red and green peppers, served with a touch of pomegranate juice	
FRIES	3.95
CREAMY MASHED POTATO	3.50
HERB SAUTÉED POTATOES	3.95
SEHRIYELI PILAV	3.25
Special Turkish village rice	
BULGUR PILAVI	3.25
Crushed wheat with onions, tomatoes and peppers	
COBAN SALATA	5.25
Tomatoes, onions, parsley and cucumber	

CAPADOCIA SET MENU 1	CAPADOCIA SET MENU 2
SELECTION OF COLD MEZE	SELECTION OF COLD & HOT MEZE
Hummus, tarama, cacik, saksuka, kisir	Hummus, tarama, cacik, halloumi, sucuk, mitite kofte, sigara böregi, falafel, kalamar
CAPADOCIA SPECIAL MIXED GRILL	CAPADOCIA SPECIAL MIXED GRILL
SALAD & RICE	SALAD, RICE & DESSERT
(Vegetarian or Fish options available)	(Vegetarian or Fish options available)
Please ask a member of staff for further details	Please ask a member of staff for further details
This offer is only valid for when 2 people to order	This offer is only valid for when 2 people to order
PRICE PER PERSON	PRICE PER PERSON
£24.95	£27.95



CAPADOCIA
Turkish Meze & Grill Restaurant

Hot Mezes (Hot Appetisers)

HALLOUMI	7.50
Grilled Cypriot cheese served with salad	
SUCUK IZGARA	7.25
Turkish garlic beef sausage served with salad	
ARNAVUT CIGER	6.95
Freshly prepared chicken livers & onion	
HUMMUS KAVURMA	7.25
Pureed chick peas with tahini, garlic & lemon topped with diced lamb	
KARISIK SICAK MEZE	14.95
Mixed hot meze suitable for two to share, halloumi, sucuk, mitite kofte, sigara boregi, falafel, kalamar, whitebait	
SAUTEED KING PRAWN	7.95
Sauted king prawns with chilli, butter, garlic & fresh vine tomatoes, onion	
MITITE KOFTE NEW	7.25
Minced lamb meatballs served in chefs special tomato sauce	
SIGARA BOREGI	6.95
Crispy filo pastry filled with feta cheese & finely chopped spinach, served with salad	
MANTAR	5.95
Mushrooms cooked in garlic & spices	
CALAMARI NEW	7.25
Fresh squid rings, coated in flour and deep fried, served with salad and tartare sauce	
FALAFEL	6.95
Shaped and lightly fried balls of chick peas, parsley, onions, garlic & coriander served with hummus	
HALLOUMI & SUCUK COMBO	7.25
WHITEBAIT	7.25
Deep fried white bait served with salad and tartare sauce	

Cold Mezes (Cold Appetisers)

OLIVES	3.95
Marinated black Turkish olives	
HUMMUS	5.55
Puréed chick peas, tahini, lemon juice & garlic	
TARAMA	5.25
Freshly prepared whipped cod roe (fish roe pate)	
CACIK / TZATZIKI	5.55
Chilled Greek yoghurt with cucumber, mint, hint of garlic and olive oil	
SAKSUKA	5.55
Grilled, skinned and chopped aubergine with green & red peppers, potatoes, in a special tomato sauce	
YAPRAK SARMA	5.25
Vine leaves stuffed with rice, onions, parsley in a lemon juice & olive oil dressing and Greek yoghurt	
KISIR	5.25
A blend of crushed wheat, celery, parsley, peppers, mint & herbs in a dry tomato sauce	
KARISIK MEZE	13.95
A selection of cold mezes above hummus, tarama, cacik, saksuka, kisir	

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