



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.



THECAPADOCIA

Turkish Meze & Grill Restaurant

• MENU •

OPENING HOURS
MONDAY CLOSED
TUESDAY - SATURDAY: 12NOON - 11PM
SUNDAY: 12NOON - 10PM

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

ADANA KOFTE Marinated spicy minced lamb, charcoal grilled on skewers	15.25
KUZU SIS Marinated large cubes of diced lamb (from middle neck), charcoal grilled on skewers	21.95
TAVUK SIS Diced breast of chicken seasoned & charcoal grilled on skewers	18.95
KARISIK SIS A selection of lamb and chicken cubes, charcoal grilled on skewers	21.95
SPECIAL MIXED GRILL A selection of kebabs, charcoal grilled on skewers	19.95
PIRZOLA Tenders lamb chops seasoned & charcoal grilled	21.95
KABURGA Charcoal grilled lamb spare ribs	18.95
TAVUK KANAT (Marinated Chicken Wings) Charcoal grilled chicken wings	15.95
TAVUK BIFTEK Butterfly chicken thighs, seasoned & charcoal grill	14.95
KUZU BEYTI 🌶️ Spicy ground mince lamb seasoned with garlic & parsley, served with salad and rice	15.95
TAVUK BEYTI 🌶️ Spicy ground mince chicken seasoned with garlic & parsley, served with salad and rice	14.95
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	20.95

House Specials

YOGURTLU ADANA Marinated spicy minced lamb charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice	16.95
YOGURTLU TAVUK SIS Diced breast of chicken charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice	16.95
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	18.95
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	16.95
ETLI MUSAKKA (Meat Moussaka) Minced lamb, potato, pepper, carrot, aubergine, onion covered with a bechamel sauce & topped with melted cheddar cheese, served with rice	18.95
KLEFTIKO (Lamb Shank) Tender lamb on the bone oven cooked infused with garlic, celery, carrots & onions, served with mashed potatoes	19.95
KREMALI TAVUK (CHICKEN A LA CREME) Tender chicken with mushroom, spinach and garlic served with rice, served with rice	16.95
ALI NAZIK LAMB Sautéed fillet of lamb (from middle neck) with aubergine, red peppers, yoghurt, herbs & garlic, served with rice	22.95
ALI NAZIK CHICKEN Sautéed fillet of chicken breast with aubergine, red peppers, yoghurt, herbs & garlic, served with rice	20.95
YOGURTLU KUZU BEYTI 🌶️ Spicy ground mince lamb charcoal grilled on skewers & croutons topped with yogurt, fresh tomato & butter sauce, served with rice	16.95
YOGURTLU TAVUK BEYTI 🌶️ Spicy ground mince chicken charcoal grilled on skewers & croutons topped with yogurt, fresh tomato & butter sauce, served with rice	15.95

All grill dishes are served with salad & rice

Vegetarian Dishes

VEGETARIAN MUSAKKA Aubergine, potatoes, carrot, peppers, onions, chick peas, topped with vegetarian sauce & cheddar cheese, served with rice & salad	17.95
MIXED VEGETARIAN GRILL Charcoal grilled aubergine, halloumi cheese, mushrooms, onions, peppers & garlic, served with rice	17.95
FALAFEL Shaped and lightly fried balls of chick peas, parsley, onions, garlic & coriander, served with salad	17.95
VEGETARIAN WARM MEZE PLATTER Mixture of Vegetables, Halloumi, Sigara Boregi, Falafel Served With Salad	17.95

Sea Food Dishes

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	19.95
SALMON Charcoal grilled fillet of salmon served with served with mixed herb sautéed potatoes on garlic butter sauce and salad	21.95
BUTTERFLY SEA BASS NEW Pan fried sea bass in flour, seasoned, served with mixed herb sautéed potatoes on garlic butter sauce and salad	20.95
KING PRAWNS Tiger prawns sautéed in onions, garlic with mushrooms, red and green peppers in herbs & butter, served with rice	18.95
ADD A PORTION OF CHIPS or MASHED POTATO	3.50

Kids Menu

BBQ GRILLED CHICKEN	Served with chips or rice £7.50
ADANA KOFTE	£7.50
TAVUK KANAT (Marinated Chicken Wings)	£7.50
LAMB MEATBALLS AND MASH POTATOES	£7.50

Side Dishes

(Something extra to enjoy)

GRILLED MIXED VEGETABLES

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

6.95

FRIES

3.95

CREAMY MASHED POTATO

3.95

HERB SAUTÉED POTATOES

3.95

SEHRIYELI PILAV

Special Turkish village rice

3.50

BULGUR PILAVI

Crushed wheat with onions, tomatoes and peppers

3.50

COBAN SALATA

Tomatoes, onions, parsley and cucumber

7.95

FETA CHEESE SALAD

8.95

CAPADOCIA SET MENU 1

SELECTION OF COLD MEZE

Hummus, tarama, cacik, saksuka

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

£26.95

CAPADOCIA SET MENU 2

SELECTION OF COLD & HOT MEZE

Hummus, tarama, cacik,
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

£29.95

Hot Mezes (Hot Appetisers)

HALLOUMI

Grilled Cypriot cheese served with salad

7.95

SUCUK IZGARA

Turkish garlic beef sausage served with salad

7.95

ARNAVUT CIGER

Freshly prepared chicken livers & onion

7.95

HUMMUS KAVURMA

Pureed chick peas with tahini, garlic & lemon topped with diced lamb

8.25

KARISIK SICAK MEZE

Mixed hot meze suitable for two to share, halloumi, sucuk, mitite kofte, sigara boregi, falafel, kalamar, whitebait

16.95

SAUTEED KING PRAWN

Sauteed king prawns with chilli, butter, garlic & fresh vine tomatoes, onion

8.25

MITITE KOFTE NEW

Minced lamb meatballs served in chefs special tomato sauce

7.95

SIGARA BOREGI

Crispy filo pastry filled with feta cheese & finely chopped spinach, served with salad

7.95

MANTAR

Mushrooms cooked in garlic & spices

6.50

CALAMARI NEW

Fresh squid rings, coated in flour and deep fried, served with salad and tartare sauce

8.25

FALAFEL

Shaped and lightly fried balls of chick peas, parsley, onions, garlic & coriander served with hummus

7.25

HALLOUMI & SUCUK COMBO

7.95

WHITEBAIT

Deep fried white bait served with salad and tartare sauce

7.95

Cold Mezes (Cold Appetisers)

OLIVES

Marinated black Turkish olives

5.95

HUMMUS

Pureed chick peas, tahini, lemon juice & garlic

6.25

TARAMA

Freshly prepared whipped cod roe (fish roe pate)

6.95

CACIK / TZATZIKI

Chilled Greek yoghurt with cucumber, mint, hint of garlic and olive oil

5.95

SAKSUKA

Grilled, skinned and chopped aubergine with green & red peppers, potatoes, in a special tomato sauce

5.95

YAPRAK SARMA

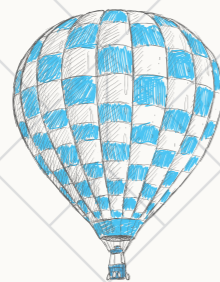
Vine leaves stuffed with rice, onions, parsley in a lemon juice & olive oil dressing and Greek yoghurt

5.95

KARISIK MEZE

A selection of cold mezés above hummus, tarama, cacik, saksuka, kisir

14.95



CAPADOCIA
Turkish Meze & Grill Restaurant

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