

CAPADOCIA SET MENU 1

SELECTION OF COLD MEZE

Hummus, beetroot pink sultan, 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, beetroot pink sultan, 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

SEAFOOD PLATTER

FOR 2 TO SHARE

Selection of
Sea Bass Fillet,
Salmon,
King Prawns in
garlic sauce,
Seafood Mix Grill,
Calamari, Whitebait

£69.95



CAPADOCIA

Turkish Meze & Grill Restaurant

• MENU •

OPENING HOURS

MONDAY CLOSED

TUESDAY - SATURDAY: 12NOON - 11PM

SUNDAY: 12NOON - 10PM

THECAPADOCIA.CO.UK



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.

Hot Mezes (Hot Appetisers)

HALLOUMI Grilled Cypriot cheese served with salad	7.95
SUCUK IZGARA Turkish garlic beef sausage served with salad	7.95
LAMB LIVERS <small>NEW</small> Pan fried lamb livers coated in flour with onions, potatoes, parsley, cumin & butter sauce	8.95
HUMMUS KAVURMA Pureed chick peas with tahini, garlic & lemon topped with diced lamb	8.95
KARISIK SICAK MEZE Mixed hot meze suitable for two to share, halloumi, sucuk, mitite kofte, sigara boregi, falafel, kalamar, whitebait	17.95
SAUTEED KING PRAWN Sauted king prawns with chilli, butter, garlic & fresh vine tomatoes, onion	8.55
MITITE KOFTE <small>NEW</small> 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	6.55
CALAMARI <small>NEW</small> Fresh squid rings, coated in flour and deep fried, served with salad and tartare sauce	8.95
GAMBERI (Butterfly King Prawn With Shell On) <small>NEW</small> In chilli and garlic butter sauce	8.95
FALAFEL Shaped and lightly fried balls of chick peas, parsley, onions, garlic & coriander served with hummus	7.55
GREEN LIPPED MUSSELS <small>NEW</small> Fresh chopped tomatoes, onion, garlic & special tomato sauce	8.95
CHICKEN WINGS <small>NEW</small> Option with Sweet chilli sauce, BBQ sauce or hot spicy sauce	7.25
HALLOUMI & SUCUK COMBO	8.25
WHITEBAIT Deep fried white bait served with salad and tartare sauce	8.25

Vegetarian Dishes

VEGETARIAN MUSAKKA Aubergine, potatoes, carrot, peppers, onions, topped with vegetarian sauce & cheddar cheese, served with rice & salad	18.95
MIXED VEGETARIAN GRILL Charcoal grilled aubergine, halloumi cheese, mushrooms, onions, peppers & garlic, served with rice	18.95
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	19.95

Kids Menu

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

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

Cold Mezes (Cold Appetisers)

OLIVES Marinated black Turkish olives	5.95
HUMMUS Purée chick peas, tahini, lemon juice & garlic	6.55
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
ACILI EZME <small>NEW</small> Finely chopped fresh tomato, onion, red and green pepper, parsley	7.25
BEETROOT PINK SULTAN <small>NEW</small> Fresh beetroot, garlic, yoghurt	5.95
VEGETABLE TARATOR <small>NEW</small> Yoghurt, carrot, potato, spinach, garlic	6.55
KARISIK MEZE A selection of cold mezes above hummus, vegetable tarator, cacik, saksuka, pink sultan	15.95

Salads

COBAN SALATA Tomatoes, onions, parsley and cucumber	7.95
FETA CHEESE SALAD	8.95
BEETROOT & GOAT CHEESE SALAD Beetroot, salad leaves, rocket, peppers, pomegranate, goat cheese, walnuts and balsamic glaze	14.95

The Grill

All grill dishes are served with salad & rice

ADANA KOFTE Marinated spicy minced lamb, charcoal grilled on skewers	15.95	TAVUK KANAT (Marinated Chicken Wings) Charcoal grilled chicken wings	15.95
KUZU SIS Marinated large cubes of diced lamb, charcoal grilled on skewers	22.95	TAVUK BIFTEK Butterfly chicken thighs, seasoned & charcoal grill	15.95
TAVUK SIS Diced breast of chicken seasoned & charcoal grilled on skewers	18.95	CHICKEN SARMA BEYTI <small>NEW</small> Minced chicken kofte, wrapped in Tortilla bread, cheese, yogurt, drizzled with melted butter and tomato sauce & served with rice	17.95
KARISIK SIS A selection of lamb and chicken cubes, charcoal grilled on skewers	22.95	LAMB SARMA BEYTI <small>NEW</small> Minced lamb kofte, wrapped in Tortilla bread, cheese, yogurt, drizzled with melted butter and tomato sauce & served with rice	18.95
SPECIAL MIXED GRILL A selection of kebabs, charcoal grilled on skewers	21.95	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	21.95
PIRZOLA Tenders lamb chops seasoned & charcoal grilled	22.95		
KABURGA Charcoal grilled lamb spare ribs	19.95		

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	TANDIR (BEEF STEW) <small>NEW</small> Slow cooked beef coated in flour, carrot, charlotte onion, celery, mushrooms and garlic. Served with mashed potatoes and green beans	19.95
YOGURTLU TAVUK SIS Diced breast of chicken charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice	17.95	KREMALI TAVUK (CHICKEN A LA CREME) Tender chicken with mushroom, spinach and garlic, served with rice	16.95
YOGURTLU LAMB SIS Diced cubes of lamb charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice	22.95	KASALALI TAVUK <small>NEW</small> Mini chicken fillet stuffed with cheese, spinach, cooked with cream and special tomato sauce, served with rice	17.95
KUZU GUYEC (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	ALI NAZIK LAMB Sautéed fillet of lamb with aubergine, red peppers, yoghurt, herbs & garlic, served with rice	22.95
TAVUK GUYEC (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	ALI NAZIK CHICKEN Sautéed fillet of chicken breast with aubergine, red peppers, yoghurt, herbs & garlic, served with rice	20.95
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	YOGURTLU KUZU BEYTI Spicy ground mince lamb charcoal grilled on skewers & croutons topped with yogurt, fresh tomato & butter sauce, served with rice	16.95
KLEFTIKO (Lamb Shank) Tender lamb on the bone oven cooked infused with garlic, carrots & onions, served with mashed potatoes	20.95	YOGURTLU TAVUK BEYTI Spicy ground mince chicken charcoal grilled on skewers & rountons topped with yogurt, fresh tomato & butter sauce, served with rice	15.95

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, green beans on garlic butter sauce and salad	22.95
SEA BASS FILLET <small>NEW</small> Pan fried sea bass fillet in flour, seasoned, served with mixed herb sautéed potatoes, green beans on garlic butter sauce and salad garnish	17.95
KING PRAWNS Tiger prawns sautéed in onions, garlic with mushrooms, red and green peppers in herbs & butter, served with rice	19.95
ADD A PORTION OF CHIPS or MASHED POTATO	3.50

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	HERB SAUTÉED POTATOES	3.95
FRIES	3.95	HALLOUMI FRIES	5.95
CREAMY MASHED POTATO	3.95	SEHRIYELI PILAV Special Turkish village rice	3.50
		BULGUR PILAVI Crushed wheat with onions, tomatoes and peppers	3.50