

CAPADOCIA SHARING PLATTER 1

SELECTION OF CHARCOAL GRILL

CHICKEN SHISH, LAMB SHISH, CHICKEN WINGS, MIX LAMB AND CHICKEN KOFTE

SALAD & RICE

Please ask a member of staff for further details

This offer is only valid for when 2 people to order

TO SHARE
£45.00

CAPADOCIA SHARING PLATTER 2

SELECTION OF HOT MEZE

HUMMUS, HALLOUMI, SUCUK, FILO BOREK, FALAFEL

SELECTION OF CHARCOAL GRILL

CHICKEN SHISH, LAMB SHISH, CHICKEN WINGS, MIX LAMB AND CHICKEN KOFTE

SALAD & RICE

Please ask a member of staff for further details

This offer is only valid for when 2 people to order

TO SHARE
£55.00

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.



CAPADOCIA

Mediterranean Turkish & Grill Restaurant



• MENU •

THECAPADOCIA.CO.UK

Hot Mezes (Hot Appetisers)

HALLOUMI Grilled Cypriot cheese served with garnish	8.25
SUCUK IZGARA Turkish garlic beef sausage served with garnish	8.25
CHICKEN LIVERS Freshly prepared pan fried chicken liver with onions & spices	7.95
MEDITERRANEAN HOT MEZE (To Share) Mixed hot meze for two to share – hummus, halloumi, filo borek, sucuk (sausage) & falafel	17.95
SAUTÉED KING PRAWNS Sautéed king prawns with chilli, butter, garlic & fresh vine tomatoes, onion	8.95
MITITE KOFTE Minced lamb meatballs served in chefs special tomato sauce	7.95
FILO BOREK Crispy filo pastry filled with feta cheese & finely chopped spinach, served with sweet chilli dip	8.25
MANTAR Mushrooms cooked in garlic & herbs	6.95
CALAMARI Fresh squid rings, coated in flour and deep fried, served with garnish and tartar sauce	9.25
FALAFEL Shaped and lightly fried balls of chick peas, parsley, onions, garlic & coriander served with hummus and garnish	7.95
GREEN LIPPED MUSSELS NEW Fresh chopped tomatoes, onion, garlic & special tomato sauce	9.25
HALLOUMI & SUCUK COMBO	8.95

Vegetarian Dishes

VEGETARIAN MUSAKKA Aubergine, potatoes, carrot, peppers, onions, topped with vegetarian sauce & cheddar cheese, served with rice	18.95
MEDITERRANEAN VEGETABLES Mediterranean vegetables, halloumi cheese, mushrooms, onion, courgettes, peppers & garlic served with rice	18.95

Sea Food Dishes

SEA FOOD CASSEROLE NEW Mussels, prawns, sea bass, mushrooms, peppers, onion, garlic and home made tomato sauce	20.95
SALMON Charcoal grilled fillet of salmon served with mixed herbs, sautéed potatoes on garlic butter sauce and tenderstem broccoli	23.95
SPIGOLA AL MARE (Sea Bass) NEW Pan fried butterfly sea bass seasoned in flour, mussels, prawns, served with baby potatoes, tenderstem broccoli and special tomato sauce	23.95

Cold Mezes (Cold Appetisers)

OLIVES Marinated Turkish olives	5.95
HUMMUS Purée chick peas, tahini, lemon juice & garlic	6.95
CACIK / TZATZIKI Chilled Greek yoghurt with cucumber, mint, hint of garlic and olive oil	6.25
SAKSUKA Grilled, skinned and chopped aubergine with green & red peppers, potatoes, in a special tomato sauce	6.25
YAPRAK SARMA Vine leaves stuffed with rice, onions, parsley in a lemon juice & olive oil dressing and Greek yoghurt	6.25
MEDITERRANEAN COLD MEZE A selection of cold mezés above hummus, cacik, saksuka, tarama	15.95
TARAMA NEW Freshly prepared whipped cod roe (fish roe pate)	6.95

Salads

GREEK FETA SALAD	8.95
CHICKEN CAESAR SALAD Salad garlic croutons cherry tomatoes, parmesan and Caesar dressing	17.95
HALLOUMI SALAD Grilled halloumi, mixed leaves, tomatoes, cucumber & garlic croutons in caesar dressing	£16.95

Kids Menu

Served with chips or rice

MINI CHICKEN KOFTE	6.95
MINI LAMB KOFTE	6.95
CHICKEN FILLET	6.95
FISH FINGERS	6.95

FALAFEL Shaped and lightly fried balls of chick peas, parsley, onions, garlic & coriander, served with salad	17.95
VEGETARIAN WARM MEZE PLATTER Mixed vegetables, halloumi, filo borek, falafel, served with salad	19.95
MANTRA DOLMA NEW Flat mushrooms stuffed with spinach, tomatoes, onions, topped with cheese, cooked in the oven & served with garnish salad and rice	18.95

KING PRAWNS Tiger prawns sautéed in onions, garlic with mushrooms, red and green peppers in herbs & butter, served with rice	19.95
WHOLE SEA BREAM NEW Charcoal cooked whole sea bream, seasoned and served with house salad	22.95
ADD A PORTION OF CHIPS or MASHED POTATO	3.50

Charcoal Grill

LAMB KOFTE Marinated minced lamb, charcoal grilled on skewers served with rice and salad	16.95
CHICKEN KOFTE NEW Marinated minced chicken, charcoal grilled on skewers served with rice and salad	15.95
KUZU SIS Marinated large cubes of diced lamb, charcoal grilled on skewers served with rice and salad	23.95
TAVUK SIS Diced breast of chicken seasoned & charcoal grilled on skewers served with rice and salad	18.95
MIXED SIS A selection of lamb and chicken cubes, charcoal grilled on skewers served with rice and salad	23.95
MIXED GRILL A selection of kebabs, charcoal grilled on skewers served with rice and salad	23.95
KABURGA Charcoal grilled lamb spare ribs served with rice and salad	23.95
LAMB CHOPS Charcoal-grilled to perfection and served with Mediterranean vegetables, baby potatoes and tenderstem broccoli	25.95

Traditional House Specials

YOGURTLU ADANA Marinated minced lamb charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice	17.95
YOGURTLU TAVUK SIS Diced breast of chicken charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice	19.95
YOGURTLU LAMB SIS Diced cubes of lamb charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice	23.95
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	17.95
TAVUK GUYEC (Chicken Casserole) A traditional slow cooked casserole containing diced cubes of chicken with mushrooms, peppers, cooked in an authentic tomato sauce, served with rice	16.95
LAMB MOUSSAKA Minced lamb layered with potatoes, peppers, carrots, aubergine, courgette & onion, topped with béchamel cheese sauce & served with salad	18.95

Side Dishes

GRILLED MIXED VEGETABLES Grilled courgette, mushrooms, onions, red and green peppers, served with a touch of pomegranate juice	6.95
FRIES	3.95
CREAMY MASHED POTATO	3.95

TAVUK KANAT (Marinated Chicken Wings) Charcoal grilled chicken wings served with rice and salad	16.95
TAVUK BIFTEK Butterfly chicken thighs, seasoned & charcoal grill served with rice and salad	16.95
CHICKEN SARMA BEYTI Minced chicken kofte, wrapped in Tortilla bread, cheese, yoghurt, drizzled with melted butter and tomato sauce & served with rice	18.95
LAMB SARMA BEYTI Minced lamb kofte, wrapped in Tortilla bread, cheese, yoghurt, drizzled with melted butter and tomato sauce & served with rice	19.95
SEA FOOD MIXED GRILL Salmon, king prawn, sea bass, sweet peppers, courgette, served with mixed herb sautéed potatoes and tenderstem broccoli, finished with homemade chilli and butter tomato sauce, cooked on charcoal grill	23.95
CAPADOCIA SPECIAL Mix of chicken and lamb shish, chicken wing, lamb kofte, lamb chop, lamb rib, served with chips and tenderstem broccoli	25.95

SLOW-COOKED LAMB SHANK Slow-cooked lamb shank on the bone with garlic, onions, carrots & peppers, in special sauce, served with mashed potatoes	23.95
ALI NAZIK LAMB Sautéed fillet of lamb with aubergine, red peppers, yoghurt, herbs & garlic, served with rice	23.95
ALI NAZIK CHICKEN Sautéed fillet of chicken breast with aubergine, red peppers, yoghurt, herbs & garlic, served with rice	19.95
CHICKEN ALFREDO NEW Chicken breast, cherry tomatoes, baby potatoes, spinach and mushroom cream sauce	18.95
CHICKEN PARMIGIANA Oven baked Chicken fillet topped with breadcrumbs, pizza cheese, cheddar cheese, béchamel sauce, served with chips and tenderstem broccoli	18.95
CHEFS SPECIAL Choice of chicken or lamb Chilled yogurt base topped with chips, mix peppers, onions, special authentic butter sauce	Chicken £16.95 Lamb £18.95

(Something extra to enjoy)

HERB SAUTÉED POTATOES	3.95
HALLOUMI FRIES	7.95
SEHRIYELI PILAV Special Turkish village rice	3.50
VILLAGE SALAD	6.95

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