



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: 5:00PM - 11:00PM
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 B.C. 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	10.95
KUZU SIS Marinated large cubes of diced lamb (from middle neck), charcoal grilled on skewers	13.95
TAVUK SIS Diced breast of chicken seasoned & charcoal grilled on skewers	12.95
KARISIK SIS A selection of lamb and chicken cubes, charcoal grilled on skewers	13.95
SPECIAL MIXED GRILL A selection of kebabs, charcoal grilled on skewers	15.95
PIRZOLA Tenders lamb chops seasoned & charcoal grilled	14.95
KABURGA Charcoal grilled lamb spare ribs	12.00
COP SIS Marinated small cubes of diced lamb, charcoal grilled on skewers	11.95
TAVUK KANAT (Marinated Chicken Wings) Charcoal grilled chicken wings	10.95
TAVUK BIFTEK <i>NEW</i> Butterfly chicken thighs, seasoned & charcoal grill	12.50
KUZU BEYTI  Spicy ground lamb seasoned with garlic & parsley, served with salad and rice	11.95
TAVUK BEYTI  Spicy ground chicken seasoned with garlic & parsley, served with salad and rice	11.95
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	15.95

House Specials

YOGURTLU ADANA Marinated spicy minced lamb charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice & salad	12.50
YOGURTLU TAVUK SIS Diced breast of chicken charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce, served with rice & salad	12.95
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 & salad	13.95
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 & salad	13.95
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 & salad	11.95
ETLI MUSAKKA (Meat Moussaka) Minced lamb, potato, pepper, carrot, aubergine, onion covered with a bechamel sauce & topped with melted cheddar cheese, served with rice and salad	13.95
KLEFTIKO (Lamb Shank) Tender lamb on the bone oven cooked infused with garlic, celery, carrots & onions, served with mashed potatoes	14.95
BIBER DOLMA Stuffed peppers with minced lamb, rice, finely chopped tomatoes, herbs, spices, served with yoghurt & salad	11.95
KREMALI TAVUK (CHICKEN A LA CREME) Tender chicken with mushroom, spinach and garlic served with rice, served with rice & salad	11.50
VEZIR PARMAGI (EMPIRE FINGER) Sliced aubergines wrapped on mince lamb and mixed herbs served with mashed potatoes and house special tomato sauce	12.50
ISLIM TAVA <i>NEW</i> Finely chopped diced lamb with aubergine, onion, green and red peppers, rice, served with homemade special tomato sauce and salad	13.95
KARNIYARIK Aubergine stuffed with minced lamb, fried onions, peppers, tomatoes, baked in a light tomato sauce served with salad	10.50
ALI NAZIK LAMB Sautéed fillet of lamb (from middle neck) with aubergine, red peppers, yoghurt, herbs & garlic, served with rice & salad	13.95
ALI NAZIK CHICKEN Sautéed fillet of chicken breast with aubergine, red peppers, yoghurt, herbs & garlic, served with rice & salad	12.95
YOGURTLU KUZU BEYTI  <i>NEW</i> Spicy ground lamb charcoal grilled on skewers & croutons topped with yogurt, fresh tomato & butter sauce, served with rice & salad	13.95
YOGURTLU TAVUK BEYTI  <i>NEW</i> Spicy ground chicken charcoal grilled on skewers & croutons topped with yogurt, fresh tomato & butter sauce, served with rice & salad	12.95

Steaks

All steaks served with choice of chips or mixed herb sautéed potatoes finished with mixed salad

SIRLOIN STEAK (8oz) <i>NEW</i> Fresh herb olive oil marinade chargrilled	17.95
T-BONE STEAK (8oz) <i>NEW</i> Fresh herb olive oil marinade chargrilled	21.95
CHOICE OF SAUCE Peppercorn, Mushroom sauce	extra 2.00

Spicy Dishes

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 & salad	13.95
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 & salad	11.95
SPICY KING PRAWNS  Tiger prawns sautéed in onions, garlic with mushrooms, red and green peppers in herbs & butter, served with rice & salad	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	10.95
VEGETARIAN MUSAKKA Aubergine, potatoes, carrot, peppers, onions, chick peas, topped with vegetarian sauce & cheddar cheese, served with rice & salad	12.95
MIXED VEGETARIAN GRILL Charcoal grilled aubergine, halloumi cheese, mushrooms, onions, peppers & garlic, served with rice	12.95
FALAFEL Shaped and lightly fried balls of chick peas, parsley, onions, garlic & coriander, served with salad	10.45
VEGETARIAN WARM MEZE PLATTER Mixture of Vegetables, Halloumi, Sigara Boregi, Falafel Served With Salad	11.95

Sea Food Dishes

WHOLE SEA BREAM (CUPRA) Charcoal grilled, served with salad	15.95
WHOLE SEA BASS (LEVREK) Charcoal grilled, served with salad	15.95
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 & salad	15.95
SALMON Charcoal grilled fillet of salmon served with mixed herb and sautéed potatoes	14.95
BUTTERFLY SEA BASS <i>NEW</i> Pan fried sea bass in flour, seasoned, served with mixed herb sautéed potatoes and salad	15.95
KING PRAWNS Tiger prawns sautéed in onions, garlic with mushrooms, red and green peppers in herbs & butter, served with rice	14.95
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	10.95
HAREM SALAD Grilled halloumi on a bed of mixed leaves & garlic croutons	10.95

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
KIDS MEZE PLATTER Meatballs, sigara böregi, sucuk and halloumi	£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

FRIES

CREAMY MASHED POTATO

HERB SAUTÉED POTATOES

SEHRIYELI PILAV

Special Turkish village rice

BULGUR PILAVI

Crushed wheat with onions, tomatoes and peppers

EZME SALATA

Finely chopped tomatoes onions and parsley with spices

COBAN SALATA

Tomatoes, onions, parsley and cucumber

FETA CHEESE SALAD

Tomatoes, onions, cucumber, parsley and feta cheese

5.95

3.50

3.50

3.95

3.25

3.25

4.75

4.45

4.75

CAPADOCIA SET MENU 1

SELECTION OF COLD MEZE

Hummus, tarama, cacik, saksuka,
cali fasulye, ispanak tarator

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

£21.95

CAPADOCIA SET MENU 2

SELECTION OF COLD & HOT MEZE

Hummus, tarama, cacik, saksuka, cali fasulye,
ispanak tarator, 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

£24.95

Hot Mezes (Hot Appetisers)

HALLOUMI

Grilled Cypriot cheese served with salad

SUCUK IZGARA

Turkish garlic beef sausage served with salad

ARNAVUT CIGER

Freshly prepared chicken livers & onion

HUMMUS KAVURMA

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

KARISIK SICAK MEZE

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

SAUTEED KING PRAWN

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

MITITE KOFTE

Minced lamb meatballs served in chefs special tomato sauce

SIGARA BOREGI

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

MANTAR

Mushrooms cooked in garlic & spices

CALAMARI **NEW**

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

FALAFEL

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

HALLOUMI & SUCUK COMBO

WHITEBAIT

Deep fried white bait served with salad and tartare sauce

MUSSELS

Mussels cooked with tomato, peppers, onions & garlic in a tomato sauce

CORBA

Soup of the day (Please ask a member of staff for today's special)

GRILLED ONIONS

With pomegranate juice

6.25

5.25

5.95

5.95

13.95

6.95

5.95

5.95

4.75

6.50

4.95

6.50

6.50

5.25

4.95

3.95

Cold Mezes (Cold Appetisers)

OLIVES

Marinated black Turkish olives

HUMMUS

Pureed chick peas, tahini, lemon juice & garlic

TARAMA

Freshly prepared whipped cod roe (fish roe pate)

CACIK / TZATZIKI

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

SAKSUKA

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

CALI FASULYE

Green French beans in a special olive oil sauce

ISPANAK TARATOR

Chilled fresh spinach in a creamy yoghurt sauce & a hint of garlic

YAPRAK SARMA

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

KISIR

A blend of crushed wheat, celery, parsley, peppers, mint & herbs in a dry tomato sauce

KARISIK MEZE

A selection of cold mezes above hummus, tarama, cacik, saksuka, cali fasulye, ispanak tarator

3.95

4.50

4.25

3.95

4.95

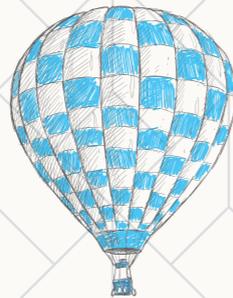
4.55

4.75

4.45

4.95

10.95



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