

CAPPADOCIA

Traditional Turkish Cooking

HOT STARTERS

LENTIL SOUP: Homemade lentil soup with homemade bread	£4.70
CHEESE GARLIC BREAD: Homemade bread, buttered with garlic & parsley, topped with cheese	£3.50
LAHMACUN (TURKISH PIZZA): Thin crust topped with mince lamb, tomatoes, onions and parsley	£3.70
CLAY BAKED MUSHROOMS V: Chopped mushrooms, onions, tomatoes, peppers and garlic, topped with mozzarella cheese oven baked	£4.90
HELLIM PEYNIRI V: Grilled hallumi (goat's cheese from cyprus) with grilled tomatoes	£5.00
FALAFEL V: Deep fried combination of crushed chickpeas and broad beans tossed with fresh herbs & served on cacik	£4.50
ARNAVUT CIGERI: Sauted spiced lamb's liver served with sweet onion and parsley	£5.00
SUCUK IZGARA: Slightly spicy turkish sausage grilled and served with tomatoes	£4.90
FILIBE KOFTE: Fillet of lamb specially blended with fresh herbs & served with sweet onion	£5.00
TIGER PRAWNS: Tiger prawns sauted in white wine, fresh garlic and herbs	£6.50
CHICKEN WINGS: Specially marinated and charcoal grilled served with salad garnish	£4.50
CHICKEN LIVER Sauted chicken liver, creamlised onion, black cherry with touch of port & herbs	£5.00
SIGARA BOREK V: (TRADITIONAL TURKISH CHEESE PIE) Filo pastry delicately rolled and stuffed with feta cheese & parsley	£4.70
HOT MEZE PLATE: Sigara Borek, Lambs Liver, Filibe Kofte, Chicken Wings, Falafel & Sucuk	£13.50

COLD STARTERS

PATLICAN SOGURME V: Grilled aubergine pate, a hint of garlic mixed with creamy yoghurt	£4.90
CACIK V: Cucumber dip with creamy yoghurt garlic and fresh dill, mint & olive oil	£4.00
HUMUS V: Blended chickpeas with tahini paste, fresh garlic, lemon & virgin olive oil	£4.50
KISIR V: Cous-cous salad with fresh herbs, spring onions, peppers, celery, tomatoes, crushed toasted walnuts & hazelnut dressing	£4.50
SAKSUKA V: Grilled aubergine marinated in olive oil and traditional tomatoe basil sauce	£4.90
ZEY TIN YAGLI SARMA V: Steamed aromatic wine leaves stuffed with rice & herbs served with salad garnish	£4.50
ISPANAK TARATOR V: Fresh baby spinach leaves sauted with garlic, mixed with creamy yogurt	£4.50
COLD MEZE PLATE: Humus Kisir, Cacik, Spinach Tarator, Patlican Sogurme & Feta Cheese.	£11.90

SALADS

CAPPADOCIA SEASON SALAD: Feta cheese and exotic green leaves, tomato, fresh basil and toasted mixed herb homemade bread	£6.50
CHICKEN SALAD: Grilled chicken with exotic green leaves served with mustard, olive oil and fresh lemon dressing	£8.20
HOUSE SALAD: Chopped vine tomatoes, cucumber, parsley and onion with olive oil dressing	£4.00

PIDE - TURKISH STYLE PIZZA

SUCUKLU: Slightly spicy turkish sausage, mozzarella cheese and dill	£7.90
ISPANAKLI V: Baby leaf fresh spinach, mushrooms, garlic, pepper, tomatoes & cheese. Folded topped with sizzling butter sauce	£7.90
KARISIK: Diced lamb, chicken, mushroom, tomatoes and topped with cheese and herbs	£8.50
KUSBASILI: Diced lamb with onions, peppers, cheese, parsley and oregano	£8.50
LAHMACUN: As a main course; thin crust topped with mince lamb with tomatoes & onions	£9.50

AUTHENTIC CUISINE

PHEASANT: Breast of pheasant pan fried ,with black plum red wine sauce served with spinach & sautee potato. <i>(chefs speciality)</i>	£12.90
ALI NAZIK: Fillet of diced lamb, peppers, tomatoes placed on aubergine Puree with garlic yoghurt slowly baked in oven for perfection	£12.90
ZENCEFILLI TAVUK: Chicken breast cooked with fresh ginger & basil touch of fresh cream and soya sauce with new sautee potato	£11.50
KUZU INCIK: Braised shank of lamb cooked for hours in an oven with a subtle taste of garlic, rosemary & fresh herbs topped with aubergine, courgette served with bulgur	£13.90
TESTI: **CHEF'S SPECIAL**: Diced fillet of Scottish beef cooked in red wine in a clay hot pot with fresh herbs, mushrooms, onions and wine tomatoes, served with rice - flamed at your table (Allow 15-20 minutes waiting time)	£15.00
FISTIKLI KUZU SARMA Rolled Lamb and Rump of Beef, stuffed with a special house blend of pistachio nuts, garlic and herbs, oven baked and served with grilled aubergines and red pepper puree. Chef's speciality.	£12.90

VEGETARIAN DISHES

VEGETARIAN (ISKENDER): Falafel on homemade bread, tomato sauce, topped with yoghurt & sizzling butter	£9.50
GUVECH - Authentic Turkish vegetarian dish Chopped mushrooms, courgette, carrots, peas, celery and baby spinach topped with mozzarella cheese, oven baked in a clay pot	£9.00
MEDITERRANEAN MEDLEY Grilled Aubergines, Courgettes, Carrots, Broccoli, Mushrooms oven-baked and served with a light cheese sauce and herb crusted bread.	£9.50

FROM REAL CHARCOAL GRILL

DONER KEBAB (LAMB or Chicken): Spit roasted lamb or chicken thinly sliced on homemade bread with tomatoes & bulgour	£10.00
IZGARA KOFTE: Fillet of lamb and top side beef minced with fresh herbs & touch of garlic flattened in round shape grilled and served with pilav rice <i>(juicy and delightful)</i> .	£12.90
SHISH KEBAB: Prime side of lamb skewered with grilled peppers & tomatoes served with bulgour	£13.00
CHICKEN KEBAB: Grilled chicken fillet, marinated with herbs and served with tomatoes, peppers & bulgour	£11.50
ADANA KEBAB: Minced lamb blended with spices and herbs char-grilled and served on adana bread	£12.90
ISKENDER KEBAB: Doner kebab served on crispy bread with fresh herbs, tomatoe sauce, topped with yoghurt and top with sizzling butter	£12.50
PIRZOLA (LAMB CUTLETS): Bestend of lamb cutlets with grilled tomatoes, peppers and basmati rice	£14.90
MIXED GRILLED: Selection of lamb cutlets, diced chicken, diced lamb, minced lamb & doner with onion, peppers and tomatoes served with bulgour	£14.90
FILLET OF SCOTTISH STEAK Rolled fillet of steak stuffed with mushrooms, onions, peas, carrots and pan fried in veal stock served with sautéed spinach and potatoes	£16.90
GRILLED RIB-EYE STEAK: 12 Oz. Prime Rib-eye cooked to perfection topped with mixed herb creamy Blue cheese sauce (optional), sauteed spinach and chunky fries	£15.90

SEAFOOD

MACKEREL GUVECH - Traditionally cooked Diced fillet of mackerel, chopped mushrooms, tomatoes, garlic and herbs with a splash of raki, topped with mozzarella cheese oven cooked in a clay pot	£11.50
GRILLED FILLET OF SEABASS: Fillet of seabass, fresh herbs with garlic butter sauce served with spinach and potatoes	£12.50
RED SNAPPER WITH FENNEL SAUCE Fillet of pan-fried Red Snapper with white wine and fennel sauce, served with lightly spiced bulgur wheat.	£12.90
GIANT TIGER PRAWNS: Prawns sauted in white wine, fresh garlic slightly spicy sauce served with pilav rice.	£15.90

SET MENU FOR 2 *£19.50 PER PERSON*

Cacik - Humus • Kisir • Spinach Tarator • Patlican Sogurme
Mini Kofte • Lamb Liver • Homemade Bread
Selection of Chargrilled Kebabs & Doner with Salad & Rice
Includes Turkish Dessert

HIGHLY RECOMMENDED!

SIDE ORDERS

Rice (bulgour or basmati), Fries, Spinach,	£2.00 (Each)
Yoghurt, Feta cheese, Olives Sautee potato	£2.00 (Each)

Extra bread 50p

SOME DISHES MAY CONTAIN NUTS

CAPPADOCIA



A SELECTION OF RED WINES FROM AROUND THE WORLD

MULLED WINE A hot red wine flavoured with herbs and spices; the perfect winter drink	Glass (175ml): £5.90
HOUSE WINE Smooth blend of summer fruits	Glass (175ml): £4.70 Bottle: £12.90
YAKUT (Turkey) <i>A smooth, fruity red wine with a hot sunny holiday taste.</i>	Bottle: £16.90
STELLAR ORGAINC SHIRAZ (Sth. Africa) <i>Fairtrade & organic, rich and spicy</i>	Bottle: £17.50
VILLA DOLUCA (Turkey) <i>Red wines with terrific intensity of black & red fruit flavours</i>	Bottle: £15.50
MARIUS RESERVA, BODEGA PIQUERAS (Spain) <i>Mouth-filling flavours, soft and easy drinking.</i>	Bottle: £19.50
LADERA VERDE MERLOT CyT (Chile) <i>A ripe and plummy Merlot, full of Chilean sunshine.</i>	Bottle: £14.90
FREEDOM CROSS CABERNET / CINSAULT (Sth. Africa) <i>Franschhoek Vineyards Smooth fruity Cinsault and complex blackberry of Cabernet. Delightful.</i>	Bottle: £16.50
SANTA JULIA MALBEC (Argentina) Jose Zuccardi <i>Spicy ripe cherry flavours in this deeply coloured wine.</i>	Bottle: £18.00

A SELECTION OF WHITE WINES FROM AROUND THE WORLD

HOUSE WINE	Glass (175ml): £4.70 Bottle: £12.90
STELLAR ORGANICS CHENIN / SAUVIGNON (Sth. Africa) <i>A soft, fruity yet medium dry wine. It'll make you feel good as it's Fairtrade & Organic.</i>	Bottle: £17.50
LADERA VERDE SAUVIGNON CyT (Chile) <i>Easy drinking wine with elder flower aromas and a freshening zest on the palate. Dry.</i>	Bottle: £14.90
VILLA DOLUCA (Turkey) <i>A delicious dry white wine with gentle fruit flavours.</i>	Bottle: £15.50
CHARDONNAY COTE DE GASCOGNE CHATEAU TARIQUET (French) <i>Superb full bodied wine from an award winning producer. Plenty of ripe fruit with a dry finish</i>	Bottle: £15.90
CA'SOLARE GAVI (Italy) <i>A great alternative to Pinot Grigio. Dry.</i>	Bottle: £17.50
CHABLIS Domaine des Malandes (France) <i>A classic clean, fresh and elegant Burgundy. Dry.</i>	Bottle: £25.50

ROSE WINE

RIOJA ROSE 2005/6, (Spain) Bodega Berceo Soft and fruity. Dry.	Bottle: £16.50
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CHAMPAGNE & SPARKLING WINE

CHAMPAGNE FLUTEAU BRUT NV An excellent Champagne from a highly regarded producer	£42.00
CHARLES DE ST. CERAN BRUT NV Good quality fizz from the Savoie region of France	£16.50

BOTTLED BEER

STELLA ARTOIS 33cl	£3.20
TURKISH EFES BEER 33cl	£3.20
EFES DRAUGHT BOTTLE BEER 500ml	£4.90
SHANDY	£3.50

SPIRITS

RAKI	(Bottle 35cl) £19.90
HOUSE BRANDY (25ml)	(25ml) £3.90
WHISKY, GIN, RAKI, BACARDI, MARTINI, CINZANO, VODKA	(25ml) £3.90
SCOTCHES, IRISH JAMESON inc. mixer	(25ml) £3.90
JACK DANIELS, REMY MARTIN, MARTELL, COURVOUSIER	(25ml) £4.50
Double	£1.50 extra

LIQUEURS

SOUTHERN COMFORT, TIA MARIA, COINTREAU, TEQUILLA, MALIBU AMARETTO, DRAMBUIE, SAMBUCA, BAILEYS, PORT, GALLIANO	(50ml) £4.50
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SOFT DRINKS

FRESHLY SQUEEZED ORANGE JUICE	£3.00
APPLE JUICE, ORANGE JUICE, FANTA, SEVEN-UP	£2.00
COKE, DIET COKE, STILL & SPARKLING WATER (330ml)	£2.00
STILL & SPARKLING WATER (1 litre)	£3.90
AYRAN	£2.00

LIQUEUR COFFEE'S

Irish, Tia Maria, Kahlau, Gran Maria. Amaretto, Brandy, Baileys	£4.50
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COFFEE'S

Turkish coffee, freshly brewed coffee, Cappuccino, Espresso, Latte	£2.00
HOT CHOCOLATE, MOCHA	£2.00
TURKISH TEA or FRESH MINT TEA POT (per person)	£2.00
SELECTION HERBAL TEA	£1.50