

VEGAN

PLEASE SEE THE STARTERS FOR MORE VEGAN OPTIONS

VEGAN SALAD **V C D** 7.70

Mix of exotic green leaves, julienne cut red peppers, avocado, Californian walnuts and walnut pesto dressing

VEGAN PLATTER **V D*** 13.50

Humus, kisir, şaksuka, cevizli biber, artichoke and home baked bread served with salad

VEGAN PIDE **V C D** 9.70

Baby leaf fresh spinach, garlic, pepper, tomato, 100% vegan cheese and fresh herbs. Served with rocket and tomato

VEGAN OVEN BAKED AUBERGINE **V D*** 13.90

Oven baked aubergine filled with broad beans, onions, peppers and cherry tomato sauce. Served with bulgur

VEGETARIAN

VEGETARIAN PLATTER **V** 13.70

Sigara Böreği, Halloumi Cheese, Falafel, Mücver and Biberli Ekmek (Herbal feta cheese bread)

VEGETARIAN İSKENDER **V G S E D** 13.80

Homemade falafel on mashed grilled aubergine, red pepper, fresh garlic and touch of traditional tomato sauce with slice of homemade bread. Topped with yoghurt

AUTHENTIC ARTICHOKE GUVESH **V C D** 13.20

Chopped artichoke, mushrooms, courgette, carrots, celery and baby spinach topped with mozzarella, oven baked in a clay pot

OVEN BAKED AUBERGINE **D*** 13.90

Oven baked aubergine filled with broad beans, onions, peppers and cherry tomato sauce. Topped with goats cheese. Served with pilav rice

VEGETARIAN PIDE **V G D** 9.70

Baby leaf fresh spinach, garlic, pepper, tomato, mozzarella cheese and fresh herbs. Served with rocket and tomato

CAPPADOCIA

Traditional Turkish Cooking

**CAPPADOCIA RESTAURANT
IS ONCE AGAIN CROWNED
THE WINNER OF
"THE BEST SOUTH & EAST LONDON
KEBAB RESTAURANT" AWARD**

THANK YOU FOR ALL YOUR SUPPORT

2 Station Buildings, Fife Road,
Kingston upon Thames KT1 1SW

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info@cappadociarestaurant.co.uk

OPENING HOURS: MONDAY TO SUNDAY: 12.00 - 22.00

FOOD ALLERGIES AND INTOLERANCE:

Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

V: Vegetarian
D: Dairy
D*: Dairy Optional
C: Celery
C*: Celery Optional

G: Gluten
G*: Gluten Optional
N: Nuts
N*: Nuts Optional
S: Sesame

F: Fish
SO: Soya
E: Egg
M: Mustard
M*: Mustard Optional

DESIGNED AND PRINTED BY PRINT GALLERY 020 8348 8315

CAPPADOCIA

Traditional Turkish Cooking

SET MENU

Minimum 2 people to share

24.00 PER PERSON

SELECTION OF COLD STARTERS

Cacik • Humus
Kisir • Cevizli Biber
Patlıcan Söğürme
followed by

Mini Köfte • Lamb's Liver

MAIN COURSE

Selection of Char-grilled
Kebabs & Doner
With Salad & Rice

FINAL

Selection Of
Mixed Turkish Dessert

HIGHLY RECOMMENDED!

SET LUNCH SPECIAL

MON - FRIDAY 12:00-16:00
EXCLUDING PUBLIC HOLIDAYS

MAIN COURSE £8.50
2 COURSE £11.50

MONDAY NIGHT SET

DINE FOR 2 PEOPLE £35

6PM-10PM

EXCLUDING PUBLIC HOLIDAYS

STARTER + MAIN COURSE
DESSERT

*The offers above can not be combined with
any other offers or promotions

THURSDAY NIGHT BELLY DANCING

Every Thursday night
a belly dancer will perform
traditional dances,
bringing a little bit of Turkey
to Kingston Upon Thames!



COLD MEZE

All served with home baked bread

OLIVES **VEGAN** 3.90

Served with homemade bread

TABULEH **G VEGAN** 4.95

Freshly chopped parsley with bulgur (crushed wheat), tomato & spring onion, mixed with pomegranate and dressing.

CACIK **V D** 4.95

Cucumber dip with creamy yoghurt, garlic, fresh dill, mint and olive oil

ARTICHOKE **VEGAN** 5.20

Fresh artichokes cooked with carrots, potatoes, broad beans, and olive oil served with tomato and salad leaves

HUMUS **VEGAN S** 5.40

Chickpeas, blended with tahini paste, garlic, lemon & olive oil

PATLICAN SOĞÜRME **V D** 5.60

Grilled aubergine pate, a hint of garlic mixed with creamy yoghurt and olive oil

KISIR **V C G N VEGAN** 5.50

Cous-cous salad with fresh herbs, spring onions, peppers, celery, rushed & toasted walnuts with hazelnut dressing

CEVİZLİ BİBER **V G N VEGAN** 5.70

Roasted red peppers blended with walnuts, seasoned with virgin olive oil and fresh herbs

ŞAKSUKA **VEGAN** 5.60

Pan fried aubergine marinated with virgin olive oil, fresh garlic and traditional tomato basil sauce

COLD MEZE PLATE **V** 13.90

Humus, Kısır,

Cacık,

Cevizli Biber,

Patlıcan Söğürme

Feta Cheese &

Home Baked Bread

HOT MEZE

LENTIL SOUP **V G D** 5.40

Homemade lentil soup served with homemade bread

GOATS CHEESE **V D N*** 5.90

Oven baked goats cheese on toasted herby bread, caramelised shallots and cherries, rocket and crushed walnuts

BİBERLİ EKMEK **V G D S** 4.50

SLIGHTLY SPICY

Oven baked thin homemade dough topped with a light Turkish feta cheese blended with spring onion, red chilli flakes, thyme and sesame. Served with rocket

LAHMACUN (TURKISH PIZZA) **G** 4.70

Oven baked thin homemade dough topped with minced lamb, mixed with fresh herbs, garlic, tomatoes, peppers, onions and parsley.

SIGARA BÖREĞİ **V G E D** 5.40

(Traditional Turkish Cheese Cigar) Filo pastry delicately rolled and stuffed with feta cheese, baby spinach & dill

CHICKEN WINGS **D** 5.20

Specially marinated & charcoal grilled served with salad garnish

FALAFEL **V C G S E D*** 5.50

Deep fried combination of crushed chickpeas, carrot, courgette tossed with fresh herbs served with cacık

CHEESE GARLIC BREAD **V G D** 4.20

Homemade bread, buttered with garlic & dill, topped with cheese

MÜCVER **V D G** 5.20

Fried shredded courgette mixed with egg, onion, cheese and dill. Served with cucumber yoghurt

SARDINES **D* F G*** 5.70

Pan fried sardines with fresh Mediterranean herbs and garlic lemon butter. Served on homemade flat bread with roasted red peppers

ARNAVUT CİĞERİ **G* D*** 5.90

Sautéed and spiced lamb's liver served with sweet red onion and parsley

SUCUK IZGARA 5.80

Slightly spicy Turkish sausage grilled & served with grilled tomatoes

HALLOUMI CHEESE **V D** 5.90

Grilled halloumi (Cheese from Cyprus) with grilled tomatoes

HUMUS KAVURMA **D* S** 6.80

Traditional humus topped with sautéed fine diced lamb. Served with home-baked bread

TIGER PRAWNS **D* F** 7.50

Tiger prawns sautéed in white wine (optional), fresh garlic and herbs

HOT MEZE PLATE

Sigara Böreği, Lamb's Liver, Mini Köfte, Halloumi Cheese, Falafel, Sucuk & Home Baked Bread

2 PEOPLE 14.90

4 PEOPLE 23.90

SET MENU

MINIMUM 2 PEOPLE TO SHARE ***24.00 PER PERSON***

HIGHLY RECOMMENDED!

SELECTION OF COLD STARTERS

Cacık • Humus

Kısır • Cevizli Biber

Patlıcan Söğürme

followed by

Mini Köfte • Lamb's Liver

MAIN COURSE

Selection of Char-grilled Kebabs & Doner With Salad & Rice

FINAL

Selection Of Mixed Turkish Desserts

AUTHENTIC CUISINE

ALİ NAZİK **D** 15.40

Fillet of diced lamb, peppers, tomatoes placed on aubergine puree with garlic yoghurt, slowly baked in the oven for perfection

KUZU İNCİK **C G*** 17.90

Braised shank of lamb cooked for hours in the oven with a subtle taste of fresh herbs topped with aubergine, tomato and red pepper served with salad & bulgur

ZENCEFİLLİ TAVUK **D SO** 15.70

Diced breast of chicken sautéed with fresh ginger, fresh herbs, fresh garlic & touch of light cream. Served with rice & salad

FISTIKLI KUZU SARMA **N G D** 17.50

Rolled Lamb and Rump of Beef, stuffed with house blended pistachio nuts, garlic and herbs, oven baked and served with grilled aubergines and red pepper puree.

TESTİ ****CHEF'S SPECIAL** C M S D*** 18.90

Diced fillet of Scottish beef cooked in red wine (optional) in a clay hot pot with fresh herbs, mushrooms, shallots & parsnips served with rice flamed at your table (Allow 15–20 min waiting time)

SEAFOOD

ORGANIC FILLET OF SALMON **D F N*** 16.70

Organic Salmon pan-fried in unsalted butter with crushed fresh herbs and white wine (optional), topped with roasted almond flakes. Served with sautéed spinach and sautéed new potatoes

GRILLED FILLET OF WILD SEABASS **D F G** 17.80

Fillet of seabass with fresh herbs, lemon garlic butter sauce Served with sautéed spinach and new potatoes

GIANT TIGER PRAWNS **D F** 19.50

Prawns sautéed in fresh garlic and white wine sauce (optional) (Slightly spicy) Served with pilav rice and green leaves

SALADS

WALNUT & AVOCADO **N** 7.40

Mix of exotic green leaves, julienne cut red peppers, dry figs avocado, Californian walnuts and walnut pesto dressing

FETA CHEESE **D V** 8.40

Feta cheese on mix of green leaves, cherry tomato, cucumber with olive oil dressing and toasted homemade herby bread

CHICKEN & AVOCADO **D** 11.50

Grilled fillet of chicken breast with avocado, green leaves, cherry tomato, olive oil & fresh oregano and lemon dressing

GOAT CHEESE **V D N*** 9.80

Oven baked goats cheese on rocket and beetroot salad, crushed walnuts and olive oil balsamic dressing

HOUSE SALAD **V** 4.90

Chopped vine tomatoes, cucumber, parsley, pepper and onion with olive oil dressing

AVOCADO & HALLOUMI **V D** 10.90

Grilled halloumi, avocado, rocket and sun-dried tomatoes, served with fresh basil, virgin olive oil & balsamic vinegar dressing

SIDES

BULGUR / PILAV (RICE) **V** 2.80

FETA CHEESE **V** 2.90

YOGHURT **V** 2.90

HOUSE SALAD **V** 4.90

FRIES **V** 2.90

SAUTÉED SPINACH **V** 3.20

SAUTÉED POTATOES **V** 2.90

EXTRA BREAD **V G D*** 90P

STONE BAKED TURKISH STYLE PIZZA

FILLET BEEF PIDE **G D** 12.20

Thin slices of fillet beef marinated in fresh herbs and spices, topped with manchego cheese. Served with rocket and tomato

CLASSIC PIDE **G D** 9.90

Slightly spicy Turkish sausage and mozzarella cheese. Served with rocket and tomato

VEGETARIAN PIDE **V G D** 9.70

Baby leaf fresh spinach, garlic, pepper, tomato, mozzarella cheese and fresh herbs. Served with rocket and tomato

FOUR-CHEESE PIDE **V G D** 10.90

Manchego cheese, Feta Cheese, Halloumi and mozzarella mixed with fresh mint and dill. Served with rocket and tomato

LAMB PIDE **G D** 11.50

(KUŞBAŞILI PIDE)

Diced lamb with onions, peppers, cheese, parsley and oregano. Served with rocket and tomato

LAHMACUN **G** 12.50

As a main, oven baked thin homemade dough topped with minced lamb, mixed with fresh herbs, garlic, tomatoes, peppers, onions and parsley.

REAL CHARCOAL GRILL

DÖNER KEBAB **D G** 12.90

Speed roasted LAMB OR CHICKEN thinly sliced on homemade bread served with tomatoes, onion, salad & bulgur

İSKENDER KEBAB **D G** 14.90

Lamb Doner kebab served on homemade bread with fresh herbs, tomato sauce, topped with sizzling butter and served with yoghurt

CHICKEN SHISH **G* D** 14.90

Diced chicken breast marinated with fresh herbs, charcoal grilled with tomatoes and peppers, served with bulgur, green leaves and red onion

LAMB CUTLETS **D* G*** 17.50

PIRZOLA

Best-end of lamb cutlets with grilled tomatoes, green leaves, red onion and rice

ADANA KEBAB **G* D*** 15.70

Shoulder of lamb minced, blended with spices and herbs char-grilled & served on lavas bread with bulgur

MIXED GRILL **G* D** 17.90

Selection of lamb cutlet, diced chicken, diced lamb, lamb doner and lamb kofta skewered with onion, peppers and tomatoes, served with green leaves, red onion and bulgur

IZGARA KÖFTE **G E D*** 15.20

Fillet of lamb and top side beef minced with fresh herbs & flattened in round shape grilled and served with pilav rice

SCOTTISH RIB-EYE

ON THE BONE **D* M*** 20.90

Prime Rib-eye cooked to perfection, grilled tomatoes, sautéed spinach and chunky fries, served with herby blue cheese sauce