



## SOFT DRINKS

FRESH LEMONADE £3.50  
COKE - DIET COKE £3.20  
COKE ZERO £3.20  
7UP - FANTA £3.20  
CRANBERRY JUICE £3.40  
APPLE - ORANGE JUICE £3.40  
WATER STILL & SPARKLING (S) £2.95 (L) £3.95  
TONIC - SODA WATER £3.20  
GINGER ALE £3.20  
BITTER LEMON £3.20  
AYRAN £3.40



## NON-ALCOHOLIC COCKTAILS

### VIRGIN DAIQUIRI £7.20

Fruit puree, ice cubes, lime juice.  
Choose from: Strawberry / Peach / Passion Fruit

### VIRGIN COLADA £7.20

Pineapple juice, coconut syrup, cream and ice

### VIRGIN MOJITO £7.20

Fruit puree, lime, fresh mint, soda, brown sugar  
Choose from: Strawberry / Peach / Passion Fruit

### SUNSET ISLAND £7.20

Pineapple juice, peach puree, lemonade and grenadine

### GOLDEN GLOW PUNCH £7.20

Orange and apple juice, lemonade, and ginger with  
crushed ice and lemon

### FRUIT LOVE £7.20

Peach juice, passion fruit juice,  
strawberry puree with lemonad



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OPENING HOURS: MONDAY TO SUNDAY: 12.00 - 22.00

# CAPPADOCIA

20  
YEARS

*Traditional Turkish Cooking*



WWW.CAPPADOCIAKINGSTON.CO.UK



COLD MEZE	
<b>OLIVES</b> £5.50 <b>VEGAN</b>	<b>PATLICAN SOĞÜRME</b> £6.70 <b>V D</b>
Mixed olives with herbs and virgin olive oil and served with homemade bread	Grilled aubergine pate, a hint of garlic mixed with creamy yoghurt and olive oil
<b>ACILI EZME</b> £6.50 <b>V</b>	<b>KISIR</b> £6.50 <b>C G N VEGAN</b>
Traditional Turkish spicy Meze salad , finely diced tomatoes, red pepper, green chillies and onions. Mixed with fresh garlic, parsley and mint. Topped with mixed spices, olive oil and pomegranate molasses	Cous-cous salad with fresh herbs, spring onions, peppers, celery, rushed & toasted walnvuts with hazelnut dressing
<b>TABULEH</b> £6.70 <b>G VEGAN</b>	<b>CEVİZLİ BİBER</b> £6.50 <b>G N VEGAN</b>
Freshly chopped parsley with bulgur (crushed wheat), tomato & spring onion, mixed with pomegranate and dressing	Roasted red peppers blended with walnuts, seasoned with virgin olive oil and fresh herbs
<b>CACIK</b> £6.40 <b>V D</b>	<b>ŞAKŞUKA</b> £6.50 <b>VEGAN</b>
Cucumber dip with creamy yoghurt, garlic, fresh dill, mint and olive oil	Pan fried aubergine marinated with virgin olive oil, fresh garlic and traditional tomato basil sauce
<b>HUMUS</b> £6.90 <b>S VEGAN</b>	<b>ARTICHOKE</b> £6.20 <b>VEGAN</b>
Chickpeas, blended with tahini paste, garlic, lemon & olive oil	Fresh artichokes cooked with carrots, potatoes, broad beans, and olive oil served with tomato and salad leaves

<b>COLD MEZE PLATE</b> £16.90 <b>G S D N V</b>
Humus, Kısır, Cacık , Patlıcan Söğürme, Cevizli Biber, Feta Cheese & Home Baked Bread

HOT MEZE	
<b>LENTIL SOUP</b> £6.50 <b>V G D S</b>	<b>ARNAVUT CİĞERİ</b> £7.50 <b>G D*</b>
Homemade lentil soup served with homemade bread	Sautéed and spiced lamb's liver served with sweet red onion and parsley
<b>CHEESE GARLIC BREAD</b> £5.50 <b>V G D</b> <i>Slightly Spicy</i>	<b>SUCUK IZGARA</b> £6.50
Homemade bread, buttered with garlic & dill, topped with cheese	Grilled slightly spicy Turkish sausage & served with grilled tomatoes
<b>LAHMACUN</b> (TURKISH PIZZA) £5.70 <b>G</b>	<b>HALLOUMI CHEESE</b> £7.00 <b>V D</b>
Oven baked thin homemade dough topped with minced lamb, mixed with fresh herbs, garlic, tomatoes, peppers, onions and parsley	Grilled halloumi (Cheese from Cyprus) with grilled tomatoes
<b>SİĞARA BÖREĞİ</b> (TRADITIONAL TURKISH CHEESE CIGAR) £6.50 <b>V G E D</b>	<b>HUMUS KAVURMA</b> £7.80 <b>D*S</b>
Filo pastry delicately rolled and stuffed with feta cheese, baby spinach & dill	Traditional humus topped with sautéed fine diced lamb. Served with home-baked bread
<b>CHICKEN WINGS</b> £7.00 <b>D</b>	<b>TIGER PRAWNS</b> £8.90 <b>D*F</b>
Specially marinated & charcoal grilled served with salad garnish	Tiger prawns sautéed in white wine (optional), fresh garlic and herbs
<b>FALAFEL</b> £6.80 <b>V C G S E D*</b>	<b>BOLU MANTI</b> (TRADITIONAL TURKISH DISH) £6.80 <b>G E D</b>
Deep fried combination of crushed chickpeas, carrot, courgette tossed with fresh herbs served with cacık	Manti dumplings consist of a special meat mixture in a dough wrapper served with garlic yogurt and melted red pepper flake butter
<b>CEVİZLİ İÇLİ KÖFTE</b> £6.80 <b>G N D</b>	
Bulgur shell (crushed wheat) filled with finely diced fillet of lamb, mixed with herbs and walnuts, Sprinkled with Antep Pistachios, Served with creamy garlic dill yoghurt	
<b>HOT MEZE PLATE</b> £17.90 <b>FOR 2 PEOPLE</b>	
Sigara Böreği, Lamb's Liver, Chicken Wings, Halloumi Cheese, Falafel, Sucuk & Home Baked Bread	



AUTHENTIC CUISINE	
<b>TESTİ **CHEF'S SPECIAL**</b> £22.50 <b>C M S D*</b>	<b>ALİ NAZİK</b> £19.50 <b>D</b>
Diced fillet of Scottish beef cooked in red wine (optional) in a clay hot pot with fresh herbs, mushrooms, shallots & parsnipsserved with rice flamed at your table (Allow 15-20 min waiting time)	Fillet of diced lamb, peppers, tomatoes placed on aubergine puree with garlic yoghurt, slowly baked in the oven for perfection served with rice
<b>BEYTİ SARMA</b> £18.50 <b>G D</b>	<b>ZENCEFİLLİ TAVUK</b> £18.50 <b>D S O</b>
Lean lamb cut blended with herbs and garlic, wrapped in lavash bread, topped with cheese and oven-baked. Served with yoghurt and sizzling red pepper flake butter	Diced breast of chicken sautéed with fresh ginger, fresh herbs, fresh garlic & touch of light cream. Served with rice & salad
<b>KUZU İNCİK</b> £21.00 <b>C G*</b>	<b>BEĞENDİLİ KUZU TANDIR</b> £19.50 <b>D G</b>
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	Slow oven baked prime lamb shoulder served on smoked aubergine fresh garlic & Béchamel sauce
<b>WALNUT &amp; AVOCADO</b> £9.00 <b>VEGAN N C</b>	<b>FETA CHEESE</b> £9.50 <b>D V</b>
Mix of exotic green leaves, julienne cut red peppers, dry figs, avocado, Californian walnuts and walnut pesto dressing	Feta cheese on mix of green leaves, cherry tomato, cucumber with olive oil dressing and toasted homemade herby bread
<b>ÇOBAN SALAD</b> £6.90 <b>HOUSE SALAD</b>	<b>AVOCADO &amp; HALLOUMI</b> £12.50 <b>V D</b>
Chopped vine tomato, cucumber, parsley, pepper and onion with olive oil dressing	Grilled halloumi, avocado, rocket and sun-dried tomatoes, served with fresh basil, virgin olive oil & balsamic vinegar dressing
<b>CHICKEN &amp; AVOCADO</b> £13.80 <b>D</b>	
Grilled fillet of chicken breast with avocado, green leaves, cherry tomato, olive oil & fresh oregano and lemon dressing	

REAL CHARCOAL GRILL		
<b>DÖNER KEBAB</b> £16.50 <b>D G</b>	<b>MIXED GRILL</b> £22.50 <b>G* D</b>	<b>SCOTISH RIB - EYE</b> £28.50 <b>D* M*</b>
Speed roasted LAMB OR CHICKEN thinly sliced on homemade bread served with tomatoes, onion, salad & bulgur	Selection of lamb cutlet, diced chicken, diced lamb, lamb doner and lamb kofte skewered with onion, peppers and tomatoes, served with green leaves, red onion and bulgur	12Oz Prime cut Rib-eye on bone cooked to perfection, grilled portobello mushrooms, sautéed spinach and chunky fries, served with herby blue cheese sauce
<b>ADANA KEBAB</b> £18.90 <b>G* D*</b>	<b>İSKENDER KEBAB</b> £18.50 <b>D G</b>	<b>LAMB SHISH</b> £19.80 <b>G* D*</b>
Shoulder of lamb minced, blended with spicesand herbs char-grilled & served on lavas bread with bulgur	Lamb Doner kebab served on homemade bread with fresh herbs, tomato sauce, topped with sizzling butter and served with yoghurt	Diced prime side of lamb skewered with grilled peppers & tomatoes served with bulgur, green leaves and red onion
<b>CHICKEN SHISH</b> £18.50 <b>G* D</b>	<b>LAMB CUTLETS PİRZOLA</b> £22.50 <b>D* G*</b>	<b>KABURGA (LAMB RIBS)</b> £18.50 <b>D* G*</b>
Diced chicken breast marinated with fresh herbs, charcoal grilled with tomatoes and peppers, served with bulgur, green leaves and red onion	Best-end of lamb outlets with grilled tomatoes, green leaves, red onion and rice	Grilled lamb ribs marinated with oregano & crushed pepper. Served with grilled tomato & rice

<b>GRILL PLATTER FOR 2 PEOPLE TO SHARE</b> £49.00 <b>G* D</b>
Selection of lamb, chicken & kofte shish, 4pcs lamb ribs, lamb and chicken doner served with bulgur & rice

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SEAFOOD			
<b>ORGANIC FILLET OF SALMON</b> £20.50 <b>D N*</b>	<b>FILLET OF WILD SEABASS</b> £19.50 <b>D G</b>	<b>GIANT TIGER PRAWNS</b> £24.50 <b>D</b>	
Organic Salmon pan-fried in unsalted butter with crushed fresh herbs and white wine sauce(optional), topped with roasted almond flakes. Served with sautéed spinach and sautéed new potatoes	Fillet of seabass with fresh herbs, lemon garlic butter sauce. Served with sautéed spinach and sautéed new potatoes	Prawns sautéed in fresh garlic and white wine sauce (optional), (Slightly spicy). Served with pilav rice and green leaves	
<b>FILLET BEEF PIDE</b> £17.50 <b>G D</b>	<b>FOUR-CHEESE PIDE</b> £15.00 <b>V G D</b>	<b>VEGETARIAN PIDE</b> £14.80 <b>V G D</b>	<b>LAHMACUN</b> £14.80 <b>G</b>
Thin slices of fillet beef marinated in fresh herbs and spices, topped with manchego cheese. Served with rocket and tomato	Manchego cheese, Feta Cheese, Halloumi & mozzarella mixed with fresh mint and dill. Served with rocket and tomato	Baby leaf fresh spinach, mushroom, garlic, pepper, tomato, mozzarella cheese and fresh herbs. Served with rocket and tomato	As a main, oven baked thin homemade dough topped with minced lamb, mixed with fresh herbs, garlic, tomatoes, peppers, onions and parsley
<b>CLASSIC PIDE</b> £14.50 <b>G D</b>	<b>LAMB PIDE</b> (KUŞBAŞILI PIDE) £15.00 <b>G D</b>		
Slightly spicy Turkish sausage and mozzarella cheese. Served with rocket and tomato	Diced lamb with onions, peppers, cheese, parsley and oregano. Served with rocket and tomato		

# SET MENU

MINIMUM 2 PEOPLE TO SHARE \*£28.00 PER PERSON\*

## SELECTION OF COLD STARTERS

- Cacık • Humus • Kısır
- Cevizli Biber • Patlıcan Söğürme

followed by

Hallumi, Sucuk and Grilled Tomato

## MAIN COURSE

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

## DESSERT

Selection of Mixed Turkish Desserts

<b>SIDES</b> <b>BULGUR - PILAV (RICE)</b> <b>FRIES</b> v £3.80 <b>FETA CHEESE</b> v £3.00 <b>YOGHURT</b> v £3.00 <b>DIP CACIK</b> v £3.50 <b>SAUTÉED SPINACH</b> v £3.50 <b>SAUTÉED POTATOES</b> v £3.50 <b>EXTRA BREAD</b> v £1.20
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**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

A discretionary 12.5 service charge will be added to your bill.

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.