

MAINS

Signatures

- Butterfly Chicken (GF)** 26
Marinated chicken thighs. Served with mash potato, green beans & topped with barbecue sauce
- Beef Ribs (GF)** 32
Beef ribs slow cooked for 8 hours. Served with mash potato & broccoli

- Pistachio Chops (GF, N, S)** 31
Pistachio lamb chops, asparagus, cumin, sesame, pomegranate & honey sauce. Served with mash potato
- Chicken Delight (GF)** 26
Strips of chicken fillets cooked with blue cheese, mixed peppers, onions & mushrooms. Served with rice

- Cappadocia Special (GF)** 31
Beef fillet, yoghurt, mixed peppers, shallot, garlic, tomato, pomegranate sauce
- Incik - Lamb Shank (GF)** 26
Slow cooked lamb shank. Served with tomato sauce, baby vegetables & mash potato

GRILL

All meats cooked over our charcoal grill and served with rice & salad

Gluten free options available

- Chicken or Lamb Shish** 24/27
Cubes of tender marinated chicken or lamb, skewered & charcoaled
- Mixed Shish** 28
Chicken & lamb shish, skewered & charcoaled
- Chicken or Lamb Kofta** 22/24
Ground chicken or lamb infused with our house spice mix, skewered & charcoaled
- Mixed Grill Kebab** 31
Lamb shish, chicken shish, lamb kofta, skewered & charcoaled
- Lamb Chops** 29
Grilled lamb chops marinated with butter & thyme
- Lamb Ribs** 27
Lamb ribs prepared in house, skewered & grilled
- Chicken Wings** 22
Marinated & grilled chicken wings,
- Chicken or Lamb Beyti** 29/32
Minced chicken or lamb, wrapped in tortilla, topped with tomato sauce, butter, cheese & yoghurt
- Cappa Platter For Two** 62
Lamb shish, chicken shish, lamb kofta & chicken wings

If you wish to order a platter for more than two people, please speak to your server.

Fish

- Prawn Casserole (CR, GF)** 28
Pan fried prawns with peppers, onions, mushrooms and garlic in a tomato sauce. Served with rice & salad
- Mixed Fish Grill (CR, GF)** 29
Alaskan salmon, monkfish, king prawns seasonally marinated, sweet chilli sauce. Served with rice & salad

- Pan-fried Sea Bass (GF)** 27
Pan-fried seabass, mash potato, mixed baby vegetables, bisque sauce
- Alaskan Salmon (GF)** 26
Oven cooked Alaskan salmon, mixed baby vegetables, mash potato, bisque sauce
- Seafood Casserole (CR, GF)** 26
King prawns, salmon, monkfish, mixed pepper, mushroom, onion, tomato sauce. Served with rice & salad

Vegetarian

- Vegetarian Beyti (V, VGO)** 21
Aubergine, peppers, hummus, halloumi & falafel wrapped in tortilla bread. Served with yoghurt, tomato sauce & salad
- Falafel & Hummus (VG)** 18
Deep fried ground chickpeas with fresh herbs. Served with hummus & salad

- Imam Bayildi - Stuffed Aubergine (VG)** 22
Aubergine, onion, vine tomato, mixed peppers & tomato sauce. Served with rice
- Vegetarian Moussaka (V)** 20
Layers of sliced vegetables topped with bechamel, cheese & tomato sauce. Served with salad

Salads

- Cappadocia Salad (V, N, VGO)** 15
Mixed leaf salad, walnut, glazed plum, Tulum cheese, dried cranberry, pomegranate, olive oil
- Feta Cheese Salad (V, VGO)** 14
Lettuce, feta cheese, cucumber, tomatoes, red onions, olive oil
- Root Salad (VG, DF)** 15
Baby carrot, beetroot, tenderstem broccoli, asparagus, mixed leaf, freekeh, lemon juice, olive oil

SIDES

- Side Salad 6
- Chips 6
- Mixed Baby Vegetables 8
- Rice 5
- Mashed Potato 6
- Yoghurt 5
- Asparagus 7
- Bread (*gluten free available*) 4

(VG) Vegan · (V) Vegetarian · (DF) Dairy-free · (GF) Gluten-free · (VGO) Vegan Option Available
(N) Contains Nuts · (CR) Contains Crustaceans · (S) Contains Sesame · (C) Contains Celery

As our dishes are handmade in our busy kitchen, unfortunately we cannot guarantee that they are 100% free of allergens or contaminants.

MENU



STARTERS

First round on the house!
Enjoy complimentary bread & dips with your food order



To share

Mixed Cold Meze for One/Two 15/24
For one: tzatziki, hummus, baba ghanoush
For two: add shakshuka & kisir

Chef's Assortment for Two 32
Hummus, cacik, baba ghanoush, shakshuka, cheesy borek, calamari, sucuk, halloumi

Cold meze

- Mixed Olives (VG, GF)** 7
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- Cacik - Tzatziki (V, GF)** 8
Yoghurt, cucumber, garlic, mint, dill, olive oil
- Kisir (VG, C)** 8
Finely ground bulgur, mixed cap pepper, celery, parsley, chives, pepper paste, pomegranate molasses, olive oil
- Baba Ghanoush (V, GF)** 8
Grilled aubergine mixed with tahini, yoghurt, olive oil, garlic
- Hummus (VG, GF, S)** 8
Pureed chickpea with tahini, cumin, olive oil, lemon juice, garlic
- Shakshuka (VG, GF)** 9
Grilled aubergine, mixed peppers, tomato paste, olive oil

Hot meze

- Pulled Lamb Hummus (DF, GF, S)** 14
Slow cooked pulled lamb, crispy onion, mixed herbs
- Falafel (VG, GF, S)** 10
Deep fried chickpeas with hummus
- Calamari** 12
Panko-fried squid served with tartare sauce & lemon
- Grilled Octopus (DF)** 16
Grilled octopus, served with freekeh
- Halloumi (V, GF)** 10
Grilled slices of halloumi cheese
- Fig & Goats Cheese (V, GF)** 14
Tahini pumpkin puree, caramelised shallot, dried fig, glazed with a fig sauce
- Mini Lahmacun (DF)** 8
Thin flatbread with minced lamb, onion, mixed peppers, parsley, tomato
- Sucuk (DF, GF)** 11
Pan-fried Turkish beef sausage
- Golden Cheese Borek (V)** 12
Feta cheese & spinach wrapped in crispy filo pastry
- King Prawns (GF)** 15
Prawns pan-fried with a tomato, garlic & butter sauce
- Sweet Wings (GF, DF, S)** 14
Grilled chicken wings, date molasses, sesame
- Lentil Soup (V)** 9
Pureed red lentil soup

TOPPED FLATBREAD

- Great as a starter or main

- Lahmacun (DF)** 10
A thin Turkish flatbread with seasoned minced lamb, onion, mixed peppers, parsley, tomatoes
- Meaty Flatbread** 14
Very thin bread with herbs, peppers, mozzarella cheese, minced lamb

PIDE (TURKISH PIZZA)

- Vegetarian (V)** 14
Mushrooms, mozzarella, onion, tomatoes, peppers
- Sucuklu Pide** 16
Spicy garlic sausage, mozzarella, tomatoes, peppers
- Chicken Pide** 15
Tender chicken pieces, peppers, tomato, parsley
- Three Cheese (V)** 15
Feta, halloumi, mozzarella cheese
- Kusbasili Pide** 17
Diced lamb, mixed peppers, tomatoes, parsley

★ Cappa Night ★ EXPERIENCE

Indulge in the Cappa Night Experience - A complete taste of Turkish & Mediterranean cuisine. Begin with a glass of Prosecco, wine, beer, or a soft drink. Follow that with a selection of hot & cold meze, your choice of any main dish & dessert. Finished with authentic Turkish tea or coffee

For one: 60
For two: 110