

À LA CARTE

TAPAS

First round on the house!

Enjoy complimentary bread & dips with your food order



Cold Tapas

- Mixed Olives (DF, GF, VG)** 7
Seasonal marinated mixed olives.
- Hummus (DF, GF, VG)** 9
Creamy chickpea purée blended with tahini, cumin, olive oil, lemon juice, and garlic.
- Cacik - Tzatziki (GF, V)** 9
Yoghurt dip with cucumber, garlic, mint, dill, and olive oil.
- Shakshuka (DF, GF, VG)** 9
Aubergine and mixed peppers blended with tomato paste, olive oil, and garlic.
- Baba Ghanoush (GF, V)** 9
Grilled aubergine blended with tahini, yoghurt, olive oil, and garlic.
- Beetroot Kisir (DF, VG)** 9
Beetroot with mixed peppers, celery, parsley, chives, pomegranate, and lemon juice, served with bulgur wheat.
- Aegean Meze (CR, DF)** 10
Poached calamari, octopus, mussels, and prawns finished with garlic, lemon, fresh herbs, and olive oil.
- Simit Muhammara (N, VG)** 10
Turkish bagel bread, walnut, pepper paste, garlic, cumin, lemon, and pomegranate.

Pide (Turkish pizza)

- Lahmacun (DF)** 12
Thin Turkish flatbread topped with seasoned minced lamb, garlic, mixed peppers, parsley, and tomatoes.
- Meaty Flatbread** 15
Very thin flatbread topped with herbs, mixed peppers, mozzarella cheese, and minced lamb.

Mixed tapas to share

- Mixed Cold Tapas for 1** 16
Hummus, tzatziki, and beetroot kisir.
- Mixed Cold Tapas for 2** 26
Hummus, tzatziki, beetroot kisir, baba ghanoush, and shakshuka.
- Chef's Assortment for Two (Mixed cold and hot tapas)** 33
Hummus, cacik, baba ghanoush, shakshuka, cheesy borek, calamari, sucuk, and halloumi.

Hot Tapas

- Bulgur Patties (Icli Kofta) (DFO)** 12
Minced lamb, onion, cumin, pepper flakes, bulgur wheat, served with smoked yoghurt and tomato sauce.
- Mini Moussaka (V)** 15
Layered aubergine, courgette, potato, and mixed peppers with bechamel and rich tomato sauce.
- Sweet Wings (DF, GF, S)** 15
Grilled chicken wings, served in a coating of date molasses and sesame.
- Mini Lahmacun (DF)** 10
Thin flatbread with minced lamb, garlic, mixed peppers, parsley, and tomato.
- Aubergine Dolma (DF, GF, V)** 9
Stuffed Aubergine with rice, pepper paste, cumin, lemon, olive oil, garlic, and onion, served with smoked yoghurt and tomato sauce.
- Crispy Manti (DFO)** 12
Minced beef & lamb dumpling, served with smoked yoghurt and tomato sauce.
- Fig & Goat's Cheese (GF, V)** 15
Tahini, butternut squash purée, served with caramelised shallots and a dried fig glaze.

- Vegetarian (V)** 16
Flatbread topped with mushrooms, mozzarella, onions, tomatoes, and peppers.
- Sucuklu** 18
Flatbread topped with spicy garlic sausage, mozzarella, tomatoes, and peppers.
- Chicken** 16
Flatbread topped with tender chicken pieces, peppers, tomatoes, and parsley.

Cappadocia

TASTING MENU

A complete taste of Turkish and Mediterranean cuisine. Begin with a glass of Prosecco, wine, beer, or a soft drink.

Followed by a stunning mix of hot & cold tapas and your choice of main course from an Authentic selection. Finish with a delicious dessert and traditional tea or coffee.

For one: 60
For two: 110

- Calamari** 12
Panko-fried squid served with tartare sauce & lemon.
- Falafel (VG)** 10
Chickpeas, parsley, onion, cumin, coriander, and lemon juice, served with hummus.
- Pulled Lamb Hummus (DF, GF, S)** 15
Slow cooked pulled lamb, crispy onion, and mixed herbs, served with hummus.
- Halloumi (GF, V)** 11
Grilled slices of halloumi cheese.
- Sucuk (DF, GF)** 12
Grilled Turkish beef sausage.
- King Prawns (DF, GF)** 16
Pan-fried prawns, tomato sauce with garlic.
- Lentil Soup (DF, GF, VG)** 9
Pureed red lentil soup.
- Golden Cheese Borek (V)** 13
Feta cheese, mozzarella cheese, spinach & onion, wrapped in crispy filo pastry served with sweet chilli sauce.

Bottomless Brunch

£45 per person

Enjoy unlimited drinks with your meal during a 2-hour sitting.

Sunday - Thursday: 12:00 PM - 4:00 PM
Friday - Saturday: 12:00 PM - 3:00 PM

- Three Cheese** 15
Flatbread topped with feta, halloumi, and mozzarella cheese.
- Kusbasili** 18
Flatbread topped with diced lamb, mixed peppers, tomato, and parsley.

(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

Food Allergens & Intolerances: As our dishes are freshly handmade in a busy kitchen, we cannot guarantee that they are 100% free of allergens or contaminants.

MAINS

Signatures

- Butterfly Chicken (DFO, GF)** 27
Marinated chicken thighs served with mashed potato, green beans, and barbecue sauce.
- Lamb Shank (DFO, GF)** 28
Slow-cooked lamb shank served with tomato sauce, seasonal baby vegetables, and mashed potato.

- Beef Ribs (DFO, GF)** 32
Beef ribs slow-cooked for 8 hours, served with mashed potato, broccoli, and gravy sauce.
- Cappadocia Special (DFO, GF)** 31
Beef fillet served with smoked yoghurt, mixed peppers, shallots, garlic, tomatoes, and pomegranate sauce.
- Chicken Delight (GF)** 26
Chicken fillet strips cooked in a blue cheese, double cream, mixed peppers, onion, and mushroom sauce, served with rice.

- Corn-Fed Chicken (DFO, GF)** 26
Marinated corn-fed chicken served with roast potatoes, shallot onion, baby carrots, and mushroom sauce.
- Pistachio Chops (DFO, GF, S)** 32
Pistachio-crust lamb chops with cumin, sesame, pomegranate and honey sauce, served with mashed potato and asparagus.

Grill

All meats cooked over charcoal grill and served with rice and salad (dairy & gluten free options available).

- Beef Shish** 27
Fillet Steak skewers marinated in herbs and spices.
- Chicken Shish** 25
Tender cubes of marinated chicken, skewered and chargrilled to perfection.
- Chicken Kofta** 23
Seasoned minced chicken infused with our signature spice blend, skewered and chargrilled.
- Chicken Wings** 24
Marinated & flame-grilled chicken wings.

- Lamb Kofta** 25
Seasoned minced lamb infused with our signature spice blend, skewered and chargrilled.
- Lamb Shish** 29
Tender cubes of marinated lamb, skewered and chargrilled over an open flame.
- Lamb Ribs** 28
House-prepared lamb ribs, grilled until tender and full of flavour.
- Lamb Chops** 31
Succulent lamb chops marinated in a seasonal blend of herbs and spices, then flame-grilled.
- Mixed Shish** 29
Marinated chicken and lamb shish, skewered and chargrilled over charcoal.
- Mixed Grill Kebab** 32
A selection of lamb shish, chicken shish and lamb kofta, expertly skewered and chargrilled.

- Smoky Aubergine & Yoghurt Kebab (Alinazik Kebab)** 29 / 32
Chargrilled aubergine with tahini and garlic yoghurt, served with your choice of chicken or lamb kofta.
- Chicken or Lamb Beyti** 30 / 33
Seasoned minced chicken or lamb wrapped in a tortilla, topped with tomato sauce, butter, cheese, and yoghurt.
- Meat Platters for two**
- Chicken Platter** 59
Chicken shish, chicken wings, and chicken kofta.
- Mixed Platter** 69
Beef shish, lamb kofta, chicken shish, chicken wings, and chicken kofta.

Seafood

- Fish Grill (DF, GF)** 30
Chargrilled Alaskan salmon, monkfish and king prawns, marinated in a sweet chilli glaze with seasonal herbs and spices. Served with rice and salad.
- Prawn Casserole (CR, DF, GF)** 29
Pan-fried king prawns with peppers, onions, mushrooms, and garlic in a rich tomato sauce. Served with rice and salad.
- Seabass (DFO, GF)** 27
Pan-fried seabass fillet served with creamy mashed potatoes, seasonal baby vegetables, and a delicate bisque sauce.
- Salmon (DFO, GF)** 26
Oven-roasted Alaskan salmon served with creamy mashed potatoes, seasonal baby vegetables, and a velvety bisque sauce.
- Seafood Casserole (DF, GF)** 28
King prawns, Alaskan salmon, and monkfish cooked with mixed peppers, mushrooms, and onions in a rich tomato sauce. Served with rice and salad.
- Seafood Salad (DF, GF)** 24
King prawns, calamari, octopus and mussels served with crunchy mixed leaves, baby carrots, beetroot, mayonnaise, and a lemon oil sauce.

Vegetarian and Vegan

- Imam Bayildi - Stuffed Aubergine (DF, VG)** 22
Aubergine, onion, vine tomatoes, and mixed peppers in a blackcurrant and tomato sauce, served with salad.
- Falafel & Hummus (DF, VG)** 18
Deep-fried chickpea falafel with fresh herbs, served with hummus, rice and salad.
- Aubergine Dolma (DF, GF, VGO)** 22
Rice seasoned with pepper paste, cumin, lemon, olive oil, garlic and onion, served with tomato sauce and smoked yoghurt.
- Vegetarian Moussaka (V)** 20
Layers of sliced vegetables baked with béchamel, cheese and tomato sauce, served with salad.
- Vegetarian Beyti (DFO, VG)** 21
Aubergine, peppers, hummus, halloumi and falafel wrapped in a tortilla, served with yoghurt, tomato sauce, rice and salad.
- Vegetarian Burger (DFO, GF, V)** 18
Portobello mushroom with mixed baby vegetables, avocado and Tulum cheese, finished with balsamic sauce and served with chips.

Salads

- Cappadocia Salad (DFO, GF)** 15
Mixed leaf salad with walnuts, glazed plums, Tulum cheese, dried cranberries and pomegranate, dressed with extra virgin olive oil.
- Feta Salad (GF, V)** 15
Fresh lettuce, feta cheese, cucumber, vine tomatoes and red onion, drizzled with extra virgin olive oil.
- Root Salad (DF, V)** 16
Roasted baby carrots, beetroot, tenderstem broccoli and asparagus served with freekeh and mixed leaves, dressed with lemon and extra virgin olive oil.

Sides

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