Cappadocia
BRISTOL

À LA CARTE

Please inform your server of any allergies or dietary requirements before ordering.
Allergen information card available from your server upon request or please scan the QR code below.

First round on the house!

Enjoy complimentary bread & dips with your food order

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 selection of hot & cold tapas and your choice of any main from the À La Carte Menu. Finish with a delicious dessert and traditional tea or coffee.

For one: 60 | For two: 110

TAPAS

Mixed tapas to share

Mixed Cold Tapas for 1 — 16
Hummus, tzatziki, and beetroot kisir.

Mixed Cold Tapas for 2 — 28
Hummus, tzatziki, beetroot kisir, baba ghanoush, and shakshuka.

Chef's Assortment for Two (Mixed hot and cold tapas) — 34
Hummus, tzatziki, baba ghanoush, shakshuka, cheesy borek, calamari, sucuk, and halloumi.

Cold Tapas

Girit (GF, N, V) — 10
Creamy feta whipped with basil, lemon zest, pistachio, and olive oil.

Hummus (GF, Se, VG) — 9
Puréed chickpeas 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 (GF, VG) — 9
Aubergine and mixed peppers blended with tomato paste, olive oil, and garlic.

Baba Ghanoush (GF, Se, V) — 9
Grilled aubergine with tahini, yoghurt, olive oil, and garlic.

Beetroot Kisir (VG) — 9
Beetroot, mixed peppers, celery, parsley, pomegranate, and lemon juice. Served with bulgur wheat.

Aegean Meze (DF, GF) — 12
Poached calamari, octopus, and king prawns finished with garlic, lemon, fresh herbs, and olive oil.

Green Olives (GF, VG) — 7
Nocellara olives and extra virgin olive oil.

Hot Tapas

Crispy Calamari (DF) — 12
Panko-crumbed fried squid served with tartare sauce and lemon.

Falafel (Se, VG) — 10
Chickpea falafel with herbs, spices, and hummus.

Mini Lahmacun (DF) — 9
Thin Turkish flatbread with minced lamb, garlic, mixed peppers, parsley, and tomatoes.

Fig & Goat's Cheese (GF, Se, V) — 15
Goat's cheese served with butternut squash purée, caramelised shallots, and a dried fig glaze.

Golden Cheese Borek (V) — 13
Feta, mozzarella, spinach, and onion in crispy filo pastry. Served with sweet chilli sauce.

Pulled Lamb Hummus (DF, GF, Se) — 15
Slow-cooked pulled lamb, crispy onions, herbs, and hummus.

King Prawns (DF, GF) — 16
Pan-fried prawns served in tomato and garlic sauce.

Grilled Octopus (DF) — 16
Grilled octopus, beetroot couscous, and lime.

Padrón Peppers (GF, VG) — 11
Dressed with sea salt and olive oil.

Grilled Halloumi (GF, V) — 11
Original Greek halloumi served with homemade sweet and sour sauce.

Sucuk (GF) — 12
Beef sausage served with cream cheese, Padrón peppers, tomato, and chilli oil.

Sweet Wings (GF, Se) — 14
Grilled chicken wings served in a coating of date molasses and sesame.

Aubergine Dolma (DFO, GF, V) — 10
Stuffed aubergine with rice, cumin, lemon, olive oil, garlic, and onion. Served with tomato sauce and yoghurt.

Salads

Cappadocia Salad (DFO, GF, N, V) — 17
Mixed-leaf salad with walnuts, glazed plums, Tulum cheese, and pomegranate.

Feta Cheese Salad (GF, V) — 17
Feta cheese with tomatoes, cucumber, red onion, green olives. Dressed with olive oil and pomegranate.

Sides

Rice (GF, VG)	6
Mixed Baby Vegetables (GF, VG)	8
Chips (GF, VG)	6
Sweet Potato Fries (GF, VG)	7
Mashed Potato (GF, V)	6
Yoghurt (GF, V)	5
Asparagus (GF, VG)	7
Bread (Se) Gluten free & vegan options available	4

Scan for Allergen Information

(DF) Dairy-free, (DFO) Dairy-free option available, (GF) Gluten-free, (GFO) Gluten-free option available, N (Nuts), Se (Sesame), (VG) Vegan, (V) Vegetarian

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

Main Dishes →

Cappadocia
BRISTOL

MAINS

Specials

Dairy-free options may be available upon request; please ask your server.

Lokkum - Chef's Special 35
Grilled fillet steak served with baby mixed vegetables, chips, and Café de Paris or mushroom sauce.

Lamb Shank (GF) 29
Slow-cooked lamb shank served with tomato sauce, baby vegetables, and mashed potato.

Beef Short Ribs (GF) 33
Slow-cooked beef short ribs served with mashed potato, broccoli, and gravy.

Pistachio Chops (GF, N, Se) 32
Pistachio-crusted lamb chops with mashed potato and asparagus.

Asparagus Chicken (GF) 28
Chicken breast with fresh herbs, mushrooms, asparagus, garlic, and creamy mozzarella.

Lamb Moussaka 29
Layers of sliced vegetables and hand-minced lamb, topped with béchamel, cheese, and tomato sauce. Served with salad.

Seafood

Miso Salmon (GF) 28
Oven-baked salmon fillet served with creamy basil mash and broccoli.

Seabass Fillet 27
Pan-fried seabass fillet served with creamy asparagus and mushroom orzo.

Fish Grill (DF, GFO) 30
Grilled skewers of monkfish, salmon and king prawns. Served with firik and dressed with red pepper, dill, basil, olive oil, pomegranate juice, and lemon.

Seafood Pasta 26
Monkfish, salmon, and king prawns in a garlic and tomato sauce with Garofalo conchiglioni.

Vegetarian and Vegan

Falafel & Hummus (Se, VG) 18
Deep-fried chickpea falafel with fresh herbs. Served with hummus, rice, and salad.

Vegetarian Moussaka (V) 21
Layers of sliced vegetables baked with béchamel, cheese, and tomato sauce. Served with salad.

Vegetarian Beyti (DFO, Se, V) 24
Aubergine, peppers, hummus, halloumi, and falafel, wrapped in a tortilla. Served with rice and salad.

Aubergine Dolma (DFO, GF, V) 22
Stuffed aubergine with rice, cumin, lemon, olive oil, garlic, and onion. Served with tomato sauce and yoghurt.

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

Pide (Turkish pizza)

Lahmacun (DF) 12
Thin Turkish flatbread with minced lamb, garlic, mixed peppers, parsley, and tomatoes.

Meaty Flatbread 16
Flatbread topped with herbs, mixed peppers, mozzarella cheese, and minced lamb.

Vegetarian (V) 17
Flatbread topped with mushrooms, mozzarella, onions, tomatoes, and peppers.

Sucuklu 19
Flatbread topped with spicy garlic sausage, mozzarella, tomatoes, and peppers.

Chicken (DF) 17
Flatbread topped with chicken, peppers, tomatoes, and parsley.

Three Cheese (V) 15
Flatbread topped with feta, halloumi, and mozzarella.

Kusbasili (DF) 19
Flatbread topped with diced lamb, mixed peppers, tomato, and parsley. *Please ask your server to add mozzarella for no extra cost.*

Grill

All meat is cooked on a charcoal grill and served with rice & salad (gluten-free options available)

Chicken Shish (DF) 26
Tender cubes of chicken, house-marinated and skewered.

Chicken Wings (DF) 24
Chicken wings marinated with fresh herbs and chilli.

Lamb Shish 29
Tender cubes of lamb, house-marinated and skewered.

Mixed Shish 29
A selection of tender lamb and chicken cubes, house-marinated and skewered.

Lamb Kofta (DF) 26
Seasoned minced lamb, infused with our signature spice blend.

Lamb Ribs (DF) 29
House-prepared tender lamb ribs.

Lamb Chops (DF) 32
Tender lamb chops marinated with fresh herbs and chilli.

Mixed Grill Kebab 33
A generous selection of lamb shish, chicken shish, and lamb kofta.

YOGHURT-BASED KEBAB

Aubergine Kebab (GF, Se) - Chicken or Lamb 29/30
Chargrilled aubergine with tahini and garlic yoghurt, served with your choice of chicken or lamb.

Beyti Kebab - Chicken or Lamb 30/33
Seasoned minced chicken or lamb wrapped in a tortilla, topped with tomato sauce, butter, cheese, and yoghurt.

MEAT PLATTERS

Chicken Platter for 2 59
Chicken Shish, chicken wings, chicken kofta.

Mixed Platter (serves 2-3) 79
Lamb shish, chicken shish, lamb kofta, chicken wings and chicken kofta.