Cappadocia
BRISTOL

Christmas Menu

Merry Christmas from the Cappadocia Family



CHRISTMAS MENU

TAPAS + MAIN + DESSERT
+ A GLASS OF HOUSE WINE, BEER, PROSECCO OR MULLED WINE.

£55

BOTTOMLESS CHRISTMAS MENU

TAPAS + MAIN + DESSERT
+ BOTTOMLESS HOUSE WINE, BEER, PROSECCO OR MULLED WINE.

£68

2 HOURS

Tapas

First round on the house!

Enjoy complimentary bread & dips with your food order.

TAPAS (choose a starter or share a tapas platter. For a group of 10+ only the fixed Sharing Tapas Platter is available)

Sharing Tapas Platters include:

COLD: HUMMUS | CACIK | SHAKSHUKA | BABA GHANOUSH

HOT: CALAMARI | SUCUK | HALLOUMI | BOREK

Give the gift of Turkish hospitality!

Our gift vouchers are the perfect gift for family and friends. For more information, ask a member of staff or visit our website.

Cold Tapas

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

Hummus (GF, Se, VG)
Puréed chickpeas with tahini, cumin, olive oil, lemon juice, and garlic.

Cacik — Tzatziki (GF, V)
Yoghurt dip with cucumber, garlic, mint, dill, and olive oil.

Shakshuka (GF, VG)
Aubergine and mixed peppers blended with tomato paste, olive oil, and garlic.

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

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

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

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

Hot Tapas

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

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

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

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

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

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

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

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

Scan for Allergen Information

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.

(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.

Cappadocia BRISTOL

Christmas Menu

Mains

(Choose your individual main dish)

Signatures

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

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

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

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

Grill

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

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

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

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

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

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

Fish

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

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

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

Salad

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

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

Vegetarian

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

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

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

Pide - Pizza

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

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

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

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

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

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

Sides

Chips (GF, VG)	5
Side Salad	5
Rice (GF, VG)	5
Mixed Baby Vegetables (GF, VG)	6
Mashed Potato (GF, V)	6
Yoghurt (GF, V)	5
Asparagus (GF, VG)	6
Sweet Potato Fries (GF, VG)	5
Bread	4

(Vegan & GF options are available)

Dessert

Baklava (V, N)
Filo pastry with pistachios & syrup Turkish.

Christmas Pudding (VG)
A rich, fruity & festive dessert.

Turkish Brownie (V, N)
Decadent chocolate brownie.

Rice Pudding (GF, N)
Creamy rice cooked in milk, topped with pistachios.