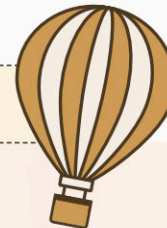


MENU



Enjoy complimentary bread and dips with your food order



STARTERS

COLD STARTERS

Chef's Potato Salad (V, GF)	8
<i>Sweetcorn, boiled potatoes, peas, boiled eggs and pickles finished with garlic yogurt and mayonnaise</i>	
Hummus (VG, GF, DF)	8
<i>Pureed chickpea with tahini, finished with olive oil, lemon juice and garlic</i>	
Cacik - Tzatiki (V, GF)	8
<i>Yoghurt, finely chopped cucumber, garlic, mint and dill, with olive oil</i>	
Baba Ghanoush (V, GF)	8
<i>Charcoal-grilled aubergine mixed with tahini, yoghurt, olive oil & garlic</i>	
Shakshuka (VG, GF)	8
<i>Aubergines, mixed peppers and potato cubes sauteed in a tomato, oregano and garlic</i>	
Dolma (VG, GF)	7
<i>Grapevines stuffed with lemon, rice and onions</i>	

HOT STARTERS

Sucuk (DF, GF)	10
<i>Pan-fried Turkish beef sausage</i>	
Golden Cheese Borek (V)	10
<i>Feta cheese and spinach wrapped in crispy filo pastry</i>	
Falafel (VG)	9
<i>Deep fried chickpeas with hummus</i>	
Halloumi (V, GF)	9
<i>Grilled slices of halloumi cheese</i>	
Calamari	11
<i>Panko-fried squid served with tartare sauce & lemon</i>	
King Prawns (GF)	14
<i>Prawns pan-fried with a tomato, garlic & butter sauce</i>	
Creamy Garlic Mushrooms (V, GF)	13
<i>Pan-fired mushrooms in a creamy sauce finished with mozzarella</i>	

TO SHARE

Cold Platter For One/Two (VGO)	14/22
<i>An assortment of cold starter small plates including hummus, cacik, baba ghanoush, shakshuka and the chef's potato salad, perfect for sharing</i>	
Hot Platter For One/Two	16/26
<i>A selection of hot starter small plates including sucuk, golden cheese borek, falafel, halloumi and calamari. If you simply can't decide!</i>	
Chef's Assortment for Two	28
<i>The best of the bunch! A handpicked selection of all the starters and including hummus, cacik, baba ghanoush, shakshuka, cheesy borek and halloumi</i>	

TRY OUR TRADITIONAL LENTIL SOUP!

Pureed red lentil soup 8

CAPPA EXPERIENCES

Cappa Four Courses For One or Two 42/77

The complete Cappadocia experience. A generously curated selection of hot/cold mezze, a main course and a baklava to round it off*

*Choose a main from the signature, fish, pide or vegetarian section

Cappa Night For One or Two 55/100

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

TOPPED FLATBREAD - Great as a starter or main

Meaty Flatbread	14	Lahmacun (DF)	10
<i>Very thin bread with herbs, peppers, mozzarella cheese & minced lamb</i>		<i>A thin Turkish flatbread with seasoned minced lamb, onion, mixed peppers, parsley and tomatoes</i>	

PIDE (TURKISH PIZZA)

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

(VG) Vegan · (V) Vegetarian · (DF) Dairy-free · (GF) Gluten-free · (N) Contains Nuts · (VGO) Vegan Option Available

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

MAINS



GRILL - Gluten free options available

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

FOR ONE

Chicken or Lamb Shish 23/25
Cubes of tender marinated meat, skewered & charcoaled

Mixed Shish 26
Chicken and lamb shish, skewered & charcoaled

Chicken or Lamb Kofta 20/22
Ground chicken or lamb infused with our house spice mix, skewered & charcoaled

Mixed Grill Kebab 29
Lamb shish, chicken shish and lamb kofta, skewered & charcoaled

Lamb Chops 27
Grilled lamb chops marinated with butter & thyme

Lamb Ribs 26
Lamb ribs prepared in house, skewered & grilled

Chicken Wings 21
Marinated chicken wings grilled over the Mangal, optionally add our signature barbecue coating

Chicken or Lamb Beyti 27/29
Minced chicken or lamb, wrapped in tortilla and topped with a rich tomato sauce, butter, cheese and yoghurt

GRILL PLATTERS

- All served with rice and salad

Cappa Platter For Two 55
Lamb shish, chicken shish, lamb kofta and chicken wings

Family Platter For Four 99
Lamb shish, chicken shish, lamb kofta, chicken kofta and chicken wings

Friends Platter For Six 139
Lamb shish, chicken shish, lamb kofta, chicken kofta, chicken wings, lamb chops and lamb ribs - the lot!

SIGNATURES - Something Special

Stuffed Aubergine Kebab 24
Roasted aubergine stuffed with tender lamb. Topped with bechamel and mozzarella. Served with rice and salad

Butterfly Chicken 26
Succulent marinated chicken thighs. Served with creamy mash, green beans and topped with barbecue sauce

Chicken Delight (GF) 24
Strips of chicken fillets cooked in a rich creamy sauce with mixed peppers, onions and mushrooms. Served with rice

Kuzu Tandir 28
Slow cooked rack of lamb, loaded with Turkish rice. Served with a rich demi-glace sauce

Incik (Lamb Shank) 26
Slow cooked, melt in the mouth lamb shank. Served with mash and a rich demi-glace sauce

Lamb Moussaka 23
Minced lamb and vegetables layered with bechamel, mozzarella and a delicious tomato sauce. Served with salad

Turkish Chicken Fajita 25
Tender marinated chicken breast and sauteed peppers & onions. Served with rice, salad and a tortilla

Beef Ribs 28
Tender beef ribs cooked for 24 hours and topped with a barbecue sauce. Served with creamy mash and green beans

FISH & VEGETARIAN

Prawn Casserole (GF) 24
Pan fried prawns with peppers, onions, mushrooms and garlic in a tomato sauce. Served with rice and salad

Roasted Sea Bass (GF) 25
Tender fillet of sea bass served with roasted baby potatoes and mixed vegetables. Finished with a creamy lemon sauce

Pan Fried Salmon (GF) 23
Pan fried salmon served with mixed vegetables and creamy mashed potatoes. Finished with a creamy lemon sauce

Vegetarian Beyti (V) 19
Aubergine, peppers, hummus, halloumi & falafel wrapped in tortilla bread. Served with yoghurt, rich tomato sauce and salad.

Halloumi Casserole (V) 18
Grilled halloumi, served on a bed of deep-fried cubes of aubergine and peppers in a rich tomato sauce. Served with salad

Falafel & Hummus (VG) 17
Deep fried ground chickpeas with fresh herbs. Served with hummus and salad

Vegetarian Moussaka (V) 19
Layers of sliced vegetables topped with bechamel, cheese and tomato sauce. Served with salad

SALADS

Feta Cheese Salad (V, GF) 13
A hearty salad with lettuce, feta cheese, cucumber, tomatoes, red onions and a drizzle of olive oil

Halloumi & Falafel Salad (V) 14
Grilled halloumi and deep fried falafels served on a Turkish style salad. Topped with fresh herbs

Chicken Salad 15
A crisp, fresh salad with red onion and tomatoes. Topped with tender grilled chicken and parmesan

SIDES

Mixed Olives	4
Bread	4
Feta Cheese	4
Yoghurt	4
Side Salad	5
Chips	5
Rice (GF, DF)	5

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