

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

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

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

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

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