

MONDAY TO FRIDAY 12 - 5:30PM

LUNCH MENU

Cappadocia
BRISTOL

CHOOSE FROM THE FOLLOWING LUNCH OFFERS:

1 COURSE

Choose any Main

£12.95

2 COURSES

Any Starter & Main

£16.95

3 COURSES

Starter, Main + Dessert

£18.95



Ask about our corporate discount

Parties joining us for business lunches are eligible for a 10% discount, ask your server for details



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

EXTRAS

Mixed Olives	4
Bread	4
Feta Cheese	4
Yoghurt	4
Side Salad	5
Chips/Rice	5

ONE ROUND ON THE HOUSE

All tables are served complimentary bread, cheese and dip upon arrival. Also includes a complimentary Turkish tea

STARTERS

COLD MEZZE

Hummus (VG, GF)

A puree of mashed chickpeas blended with tahini, finished with olive oil, lemon juice and garlic

Cacik - Tzatziki (V, GF)

A blend of creamy yoghurt, finely chopped cucumber, garlic, mint and dill, finished with olive oil

Dolma (VG, GF)

Grapevines stuffed with lemon, rice and onions

Baba Ghanoush (V, GF)

Charcoal-grilled aubergine mixed with tahini, yoghurt, olive oil & garlic

Shakshuka (VG, GF)

Aubergines, mixed peppers and potato cubes sauteed in a tomato, oregano and garlic sauce

Chef's Special Salad (V, GF)

Sweetcorn, boiled potatoes, peas, boiled eggs and pickles finished with garlic yoghurt and mayonnaise

HOT MEZZE

Falafel (VG)

Deep fried ground chickpeas served with hummus

Sucuk (DF, GF)

Pan-fried Turkish beef sausage

Lentil Soup (VG, GF)

Traditional pureed red lentil soup

Halloumi (V, GF)

Grilled slices of halloumi cheese

Calamari (DF)

Panko fried squid served with tartare sauce and lemon

Golden Cheese Borek (V)

Feta cheese and spinach wrapped in crispy filo pastry

(VG) VEGAN / (V) VEGETARIAN / (DF) DAIRY FREE / (GF) GLUTEN FREE / (N) CONTAINS NUTS / (VGO) OPTION AVAILABLE

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

If you have any concerns regarding food allergens please ask a member of staff for help.

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LUNCH MENU



MAINS

VEGETARIAN

Halloumi Kebab (V, GF)
Grilled halloumi, served on a bed of deep-fried cubes of aubergine and peppers, in a rich tomato sauce

Falafel & Hummus (VG)
Deep-fried ground chickpeas with fresh herbs, served on hummus.

Vegetable Moussaka (VGO)
Layers of sliced vegetables topped with bechamel sauce, cheese, and tomato sauce

WRAPS - all served with chips

Halloumi & Sucuk
Grilled halloumi and spicy sucuk

Falafel & Hummus (VG)
Deep-fried chickpeas with fresh herbs & hummus

Lamb Kofta
Grilled lamb kofta with a fresh salad

Chicken Kofta
Grilled chicken kofta with a fresh salad

SALAD

Chicken Salad (GF)
Crisp red onion and tomato with grilled chicken and parmesan

Greek salad (V, GF)
Lettuce, feta cheese, cucumber, tomatoes, olives, red onions & olive oil

Halloumi & Falafel Salad (V)
Grilled halloumi and fried falafels served on a Turkish style salad

HOUSE SPECIALS

Sea Bass Fillet (GF)
Tender fillet of sea bass with roasted baby potatoes

Chicken Penne
Tender chicken & mushrooms tossed with penne pasta in a flavourful sauce

Prawn Penne
Penne pasta with juicy prawns, mushrooms and peppers in a rich tomato sauce

Menemen (V, GF)
Perfectly scrambled eggs with tomatoes, peppers and spices

Chicken Casserole (GF)
A hearty & comforting dish with chicken, mushrooms and peppers in a delicious tomato sauce

Lamb Casserole (GF)
Tender lamb simmered in a rich tomato sauce with mushrooms, peppers, onions & garlic

GRILL - gluten & dairy free options available

Lamb Shish
Cubes of tender marinated lamb, skewered and charcoaled

Chicken Shish
Cubes of tender marinated chicken, skewered and charcoaled

Lamb Kofta
Ground lamb infused with our house spice mix, skewered and charcoaled

Chicken Kofta
Ground chicken infused with our house spice mix, skewered and charcoaled

BBQ Chicken Wings
Marinated chicken wings grilled over the Mangal with our signature barbecue coating

PIDE - TURKISH PIZZA

Lahmacun
Very thin bread with herbs, peppers, mozzarella cheese & minced lamb

Meaty Flatbread
Very thin bread seasoned with herbs, peppers, mozzarella & minced lamb

3 Cheese Pide (V)
Turkish pizza with Feta, halloumi and mozzarella cheese

Vegetarian Pide (V)
Freshly baked Turkish pizza topped with mushrooms, mozzarella cheese, onion, tomatoes and mixed pepper

Chicken Pide
Turkish pizza loaded with seasoned tender chicken pieces, peppers, tomato and parsley

DESSERTS

Baklava (V, N)
A flaky filo pastry with pistachios and syrup

Halva (V, N)
Rich and crumbly Turkish sesame sweet with a nutty flavour

Espresso Martini Cheesecake (VG)
A decadent dessert inspired by the classic cocktail

Treacle Tart (VG)
Sticky, sweet, and irresistibly golden - a classic and decadent dessert

Sorbet (VG)
Lemon or mango flavour

Ice Cream (V)
Vanilla, chocolate or strawberry option available

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