



CAPPADOCIA

*Valentine's Day*  
Menu

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## Valentine's Day

### Menu

#### STARTERS

##### *Butternut Squash Soup* ( G\*, D)

Roasted butternut squash and winter vegetable soup. Served with home baked bread

##### *Cold Meze Plate* ( G\*, N\*, D)

Selection of Humus, Patlican Sogurme, Cevizli Biber, Girit Ezme, Olives & Chard Leaves Sarma.  
Served with freshly baked bread.

##### *Begendili King Scallops* (SF, D, N\*)

Pan seared King Scallops, served with porcini mushrooms and creamy  
Begendili Aubergine purée

#### MAINS

##### *Valentines Mix Grill* (G\*, D)

Cut of fillet steak, lamb sish, lamb kofte, Pizola ( lamb cutlet) and cubes of fillet chicken breast.  
Served with traditional Saffron & black current rice and green salad.

##### *Halibut & Giant Tiger Prawns* ( F , Cr , D )

Fillet of halibut with Giant Tiger Prawns, oven baked with fresh herbs.  
Served with Fresh herb lemon butter white wine sauce (wine optional), sautéed broccolini,  
baby carrots, & sautéed new potatoes

##### *Duck Wellington* (D, G, N)

Tender Duck covered in spinach, chestnut mushroom and  
wrapped in puff pastry. Served with dried Prune red wine sauce (wine optional),  
roasted vegetables and sautéed new potatoes.

##### *Authentic Trio of Sarma* (V)

A trio of dried aubergine, cabbage and chard, stuffed with authentic rice,  
diced onions, fresh garlic and fresh herbs. Served with sautéed broccolini , topped with  
traditional cherry tomato sauce and garlic yoghurt.

#### DESSERT

##### *Kunefe* (D, N, G)

Layers of shredded wheat filled with fresh unsalted cheese, oven baked and  
topped with honey syrup. Served with vanilla ice cream.

##### *Chocolate Fondant* (D, N , G)

Homemade chocolate fondant, Served with pistachio ice cream.

##### *Raspberry & Cherry Heart* (D, G , E)

Heart shaped raspberry & Cherry mousse on homemade sponge.  
Served with fresh berries & Raspberry sauce.

£55 Per person

A discretionary service charge of 12.5% will be added to bill.