



SOFT DRINKS

FRESH LEMONADE £4.00
COKE - DIET COKE £3.50
COKE ZERO £3.50
7UP - FANTA £3.50
CRANBERRY JUICE £3.70
APPLE - ORANGE JUICE £3.70
WATER STILL & SPARKLING (S) £3.00 (L) £4.25
TONIC - SODA WATER £3.50
GINGER ALE £3.50
APPLETISER £4.00
AYRAN £3.70



NON-ALCOHOLIC COCKTAILS

VIRGIN DAIQUIRI £7.50

Fruit puree, ice cubes, lime juice.
Choose from: Strawberry / Peach/ Passion Fruit

VIRGIN COLADA £7.50

Pineapple juice, coconut syrup, cream and ice

VIRGIN MOJITO £7.50

Fruit puree, lime, fresh mint, soda, brown sugar
Choose from: Strawberry / Peach / Passion Fruit

SUNSET ISLAND £7.50

Pineapple juice, peach puree, lemonade and grenadine

GOLDEN GLOW PUNCH £7.50

Orange and apple juice, lemonade, and ginger with
crushed ice and lemon

FRUIT LOVE £7.50

Peach juice, passion fruit juice,
strawberry puree with lemonade



14 STATION ROAD, REDHILL, RH1 1NZ
TEL: 017 3733 9616
www.cappadociaredhill.co.uk • info@cappadociaredhill.co.uk

CAPPADOCIA

Traditional Turkish Cooking



www.cappadociaepsom.co.uk

COLD MEZE

All served with home baked bread

OLIVES £5.50 **VEGAN**

Mixed olives with mixed herbs & virgin olive oil, srved with homemade bread

TABULEH £6.00 **G VEGAN**

Freshly chopped parsley with bulgur (crushed wheat), tomato & spring onion, mixed with pomegranate and dressing.

CACIK £6.50 **V D**

Cucumber dip with creamy yoghurt, garlic, fresh dill, mint and olive oil

HUMUS £7.00 **S VEGAN**

Chickpeas, blended with tahini paste, garlic, lemon & olive oil

PATLICAN SÖĞÜRME £7.00 **V D**

Grilled aubergine pate, a hint of garlic mixed with creamy yoghurt and olive oil

KISIR

£6.50 **C G N VEGAN**

Cous-cous salad with fresh herbs, spring onions, peppers, celery, crushed & toasted walnuts with hazelnut dressing

CEVİZLİ BİBER

£7.00 **G N VEGAN**

Roasted red peppers blended with walnuts, seasoned with virgin olive oil and fresh herbs

ŞAKŞUKA

£6.90 **VEGAN**

Pan fried aubergine marinated with virgin olive oil, fresh garlic and traditional tomato basil sauce

GİRİT EZME £6.80 **D**

Aged Turkish white cheese, mixed with finely chopped parsley, fragrant green herbs, fresh garlic, and olive oil

COLD MEZE PLATE

£17.50 **G S D N C V**

Humus, Kısır, Cacık , Patlıcan Söğürme, Cevizli Biber, Girit Ezme & Home Baked Bread

HOT MEZE

LENTIL SOUP

£6.00 **V G D S**

Homemade lentil soup served with homemade bread

CHEESE GARLIC BREAD

£5.70 **V G D**

Homemade bread, buttered with garlic & dill, topped with cheese

LAHMACUN

(TURKISH PIZZA) £6.80 **G**

Oven baked thin homemade dough topped with minced lamb, mixed with fresh herbs, garlic, tomatoes, peppers, onions and parsley

SİGARA BÖREĞİ

£6.90 **V G E D**

(TRADITIONAL TURKISH CHEESE CIGAR)

Filo pastry delicately rolled and stuffed with feta cheese, baby spinach & dill

CHICKEN WINGS

£7.20

Specially marinated & charcoal grilled served with salad garnish

FALAFEL £7.20 **V C S D***

Deep fried combination of crushed chickpeas, carrot, courgette tossed with fresh herbs served with cacik

CHICKEN LIVER £7.00 **G* D**

Sauteed chicken liver with with crushed spices. Served with caramelised onion and black cherry red wine sauce (wine optional)

SCALLOPS £11.80 **N* D M O**

Pan seared Scallops with white wine (optional), fresh herbs, served on garlic sauteed spinach, topped with almond flakes

SUCUK IZGARA

£6.80

Grilled slightly spicy Turkish sausage & served with grilled tomatoes

HALLOUMI CHEESE

£7.40 **V D**

Grilled halloumi (Cheese from Cyprus) with grilled tomatoes

HUMUS KAVURMA

£8.50 **D* S**

Traditional humus topped with sautéed fine diced lamb. Served with home-baked bread

TIGER PRAWNS

£9.80 **D* F C**

Tiger prawns sautéed in white wine (optional), fresh garlic and herbs

BOLU MANTI

(Traditional Turkish Dish)

£7.50 **G E D**

Manti dumplings consist of a special meat mixture in a dough wrapper served with garlic yogurt and melted red pepper flake butter

CALAMARI £8.80 **G F M O**

Golden fried baby squid, marinated in fresh herbs, bay leaves, and olive oil. Served with homemade tartar sauce & lemon wedge

FILIBE KOFTE £7.50 **G**

Rump of lamb, minced and specially blended with fresh herbs, charcoal grilled and served with sweet red onion

HOT MEZE PLATE **C G S E D**

FOR 2 PEOPLE £19.50 FOR 4 PEOPLE £37.50

Sigara Böreği, Chicken Wings, Filibe Kofte , Halloumi Cheese,

Falafel, Sucuk & Home Baked Bread

AUTHENTIC CUISINE

TESTİ **CHEF'S SPECIAL**

£22.50 **C M S D***

Diced fillet of Lamb oven cooked in clay pot with fresh herbs , shallots, parsnips, dried prunes and red wine (wine optional) Served with rice, and flamed at your table. (Allow 15-20 min waiting time)

BEYTİ SARMA

£22.00 **G D**

Lean lamb cut blended with herbs and garlic, wrapped in lavash bread, topped with cheese and oven-baked. Served with yoghurt and sizzling red pepper flake butter

ZENCEFİLLİ TAVUK

£20.50 **D S O**

Diced breast of chicken sautéed with fresh ginger, fresh herbs, fresh garlic & touch of light cream. Served with rice & salad

KUZU İNCİK

£23.50 **C G***

Braised shank of lamb cooked for hours in the oven with a subtle taste of fresh herbs topped with aubergine and tomato. Served with salad & bulgur

BEĞENDİLİ KUZU TANDIR

£22.50 **D G**

Slow oven baked prime lamb shoulder served on smoked aubergine fresh garlic & Béchamel sauce. Served with rice

SALADS

WALNUT & AVOCADO

£10.50 **VEGAN N C**

Mix of exotic green leaves, julienne cut red peppers, dry figs, avocado, Californian walnuts and walnut pesto dressing

FETA CHEESE

£10.50 **D V G***

Feta cheese on mix of green leaves, cherry tomato, cucumber with olive oil dressing and toasted homemade herby bread

AVOCADO & HALLOUMI

£15.50 **V D**

Grilled halloumi, avocado, rocket and sun-dried tomatoes, served with fresh basil, virgin olive oil & balsamic vinegar dressing

CHICKEN & AVOCADO

£15.80

Grilled fillet of chicken breast with avocado, green leaves, cherry tomato, olive oil & fresh oregano and lemon dressing

REAL CHARCOAL GRILL

ADANA KEBAB

£21.50 **G***

Shoulder of lamb minced, blended with spices and herbs char-grilled & served on lavas bread with bulgur

CHICKEN SHISH

£20.50 **G* D**

Diced chicken breast marinated with fresh herbs, charcoal grilled with tomatoes and peppers, served with bulgur, green leaves and red onion

SCOTTISH RIB - EYE ON BONE

32.00 **D* M***

12oz prime cut rib-eye steak on bone cooked to perfection served with sautéed Spinach chunky fries and grilled tomato, mushroom and herby blue cheese sauce

MIXED GRILL

£25.00 **G* D**

Selection of lamb cutlet, diced chicken, diced lamb, Adana and lamb kofte skewered with onions, peppers and tomatoes, served with green leaves, red onion and bulgur

CHELTİK İSKENDER

£23.00 **D G C**

Thinly sliced Scottish fillet steak and lamb kofte grilled and served on Turkish bread, fresh cherry tomato sauce, oven baked and topped with yoghurt & sizzling butter

GRILL PLATTER £50.00 **G* D**

FOR 2 PEOPLE TO SHARE

Selection of Lamb Cutlets, Lamb and Chicken shish, Adana kebab and Chicken Wings with grilled onion peppers and tomatoes served with rice, bulgur and salad

FILLET STEAK

£35.00 **D* C***

10 OZ Aged, finest Scottish fillet steak Cooked to perfection, served with sautéed new potato, sautéed spinach and grilled mushroom, tomato served with peppercorn sauce,

LAMB CUTLETS PİRZOLA

£24.00 **D* G***

Best-end of lamb cutlets with grilled tomatoes, green leaves, red onion and rice

LAMB SHISH

£23.00 **G***

Diced prime side of lamb skewered with grilled peppers & tomatoes served with bulgur, green leaves and red onion

VEGAN PLATTER

£16.00 **G N C S**

Humus, kısır, şaksuka, cevizli biber, artichoke, tabule & olives.

Served with home baked bread

OVEN BAKED AUBERGINE

£18.00 **D***

Aubergine filled with broad beans, onions, peppers and cherry tomato sauce. Topped with goats cheese. Served with pilav rice

VEGAN PIDE

£16.00 **G**

Baby leaf fresh spinach, garlic, pepper, tomato, vegan cheese and fresh herbs.

Served with rocket and tomato

STUFFED AUBERGINE

£17.50 **VEGAN G* S**

Oven baked aubergine filled with broad beans, onions, peppers and cherry tomato sauce. Topped with vegan mozzarella cheese. Served with bulgur

VEGETARIAN BEYTI SARMA

£17.50 **G* S D**

Grilled courgette rolled with crushed chickpeas, sautéed carrots, onion and pepper, topped with Kasar Cheese. Served with fresh herbs, cherry tomato sauce, pilav rice and yoghurt topped with sizzling butter

VEGETARIAN İSKENDER

£17.50 **G* S D**

Homemade falafel on mashed grilled aubergine, red pepper, fresh garlic and touch of traditional tomato sauce with slice of homemade bread. Topped with yoghurt

SEA FOOD

ORGANIC FILLET OF SALMON

£22.50 **D N* F**

Organic Salmon pan–fried in unsalted butter with crushed fresh herbs and white wine sauce (optional), topped with roasted almond flakes. Served with sautéed spinach and roasted sweet potatoes

FILLET OF WILD SEA BASS

£20.50 **D F**

Fillet of sea bass with fresh herbs, lemon garlic butter sauce. Served with sautéed spinach and sautéed new potatoes

GIANT TIGER PRAWNS

£25.00 **D F C**

Prawns sautéed in fresh garlic and white wine sauce (optional), served with pilav rice and green leaves (Slightly spicy)

MONK FISH

£24.00 **D F**

Seared in unsalted butter with fresh herbs, white wine (optional), cherry tomato sauce. Served with roasted sweet potatoes and spinach

SET MENU

MINIMUM 2 PEOPLE TO SHARE £30 PER PERSON

SELECTION OF COLD STARTERS

G S D N C V

Cacık

Humus

Kısır

Cevizli Biber

Patlıcan Söğürme

MAIN COURSE **G* D**

Selection of Char-grilled

Mixed Kebabs with Salad,

Bulgur & Rice

DESSERT **G D N E**

Selection Of Mixed Turkish

Desserts with Ice Cream

SIDES

BULGUR - RICE **V** £3.80

FRIES **V** £3.80

FETA CHEESE **V** £3.80

YOGHURT **V** £3.80

DIP CACIK **V** £3.80

SAUTÉED SPINACH **V** £3.80

SAUTÉED POTATOES **V** £3.80

SWEET POTATO **V** 3.80

BASKET OF BREAD **V** £2.00

V: Vegetarian **D:** Dairy **D*:** Dairy Optional **C:** Celery **C*:** Celery Optional **G:** Gluten **G*:** Gluten Optional **N:** Nuts **N*:** Nuts Optional **S:** Sesame

F: Fish **SO:** Soya **E:** Egg **M:** Mustard **M*:** Mustard Optional **MO:** Molluscs **C:** Crustaceans

A discretionary 12.5 service charge will be added to your bill.

FOOD ALLERGIES AND INTOLERANCE: Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.