



### 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



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# CAPPADOCIA

*Traditional Turkish Cooking*



[www.cappadociaepsom.co.uk](http://www.cappadociaepsom.co.uk)

## COLD MEZE

All served with home baked bread

### OLIVES £5.50 VEGAN

Mixed olives with mixed herbs & virgin olive oil, served 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 VD

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 VD

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

### 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, Patlican 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 cacık

### CHICKEN LIVER £7.00 G D

Sautéed 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 sautéed spinach, topped with almond flakes

### HOT MEZE PLATE CG 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 PIRZOLA

£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 & VEGETARIAN SPECIALS

### VEGAN PLATTER

£16.00 G N C S

Humus, kısır, şakşuka, 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 \*

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

## 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, white wine (optional), cherry tomato 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

Cacik

Humus

Kısır

Cevizli Biber

Patlican 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 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.

## STONE BAKED TURKISH STYLE PIZZA

### FILLET BEEF PIDE

£17.00 G D

Thin slices of fillet beef marinated in fresh herbs and spices, topped with manchego cheese. Served with rocket and tomato

### FOUR-CHEESE PIDE

£16.00 V G D

Manchego cheese, Feta Cheese, halloumi & mozzarella mixed with fresh mint and dill. Served with rocket and tomato

### VEGETARIAN PIDE

£15.00 V G D

Baby leaf fresh spinach, garlic, pepper, tomato, mozzarella cheese and fresh herbs. Served with rocket and tomato

### LAHMACUN

£16.