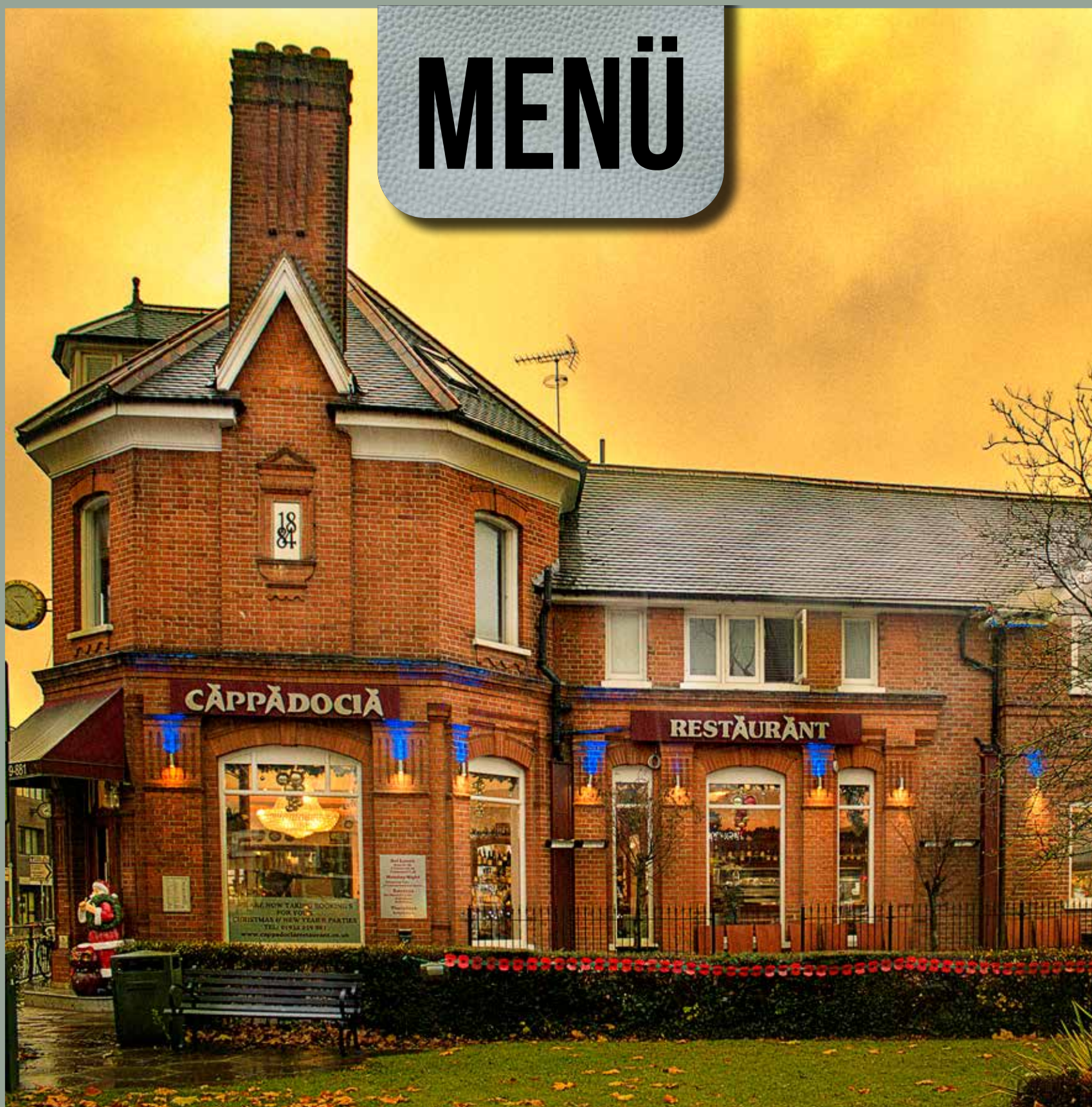


MENÜ



CAPPADOCIA
Walton

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Menü

Discretionary service charge of % 10 will be added to the groups of 5 or more people.

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Dear Customers, Welcome to Cappadocia!
Unique (not only on Walton on Thames, but England)
Authentic Turkish Cuisine. Our name comes from
Cappadocia - a semi-arid region in central Turkey,
known for its distinctive "fairy chimneys," tall, cone-
shaped rock formations clustered in Monks Valley,
Göreme.

As if plucked from a whimsical fairytale and set
down upon the stark Anatolian plains, Cappadocia
is a geological oddity of honeycombed hills and
towering boulders of other worldly beauty.



CAPPADOCIA Walton

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We are delighted to see you in our restaurant and truly hope that you enjoy your meal today.

Our Head Chef with his experienced team, only use the most exquisite and freshest ingredients to cater your food to perfection. You will find that in most of our dishes we provide Organic food as the prime choice.

Our food is freshly cooked per order and therefore we would like to kindly ask you to allow some time until we have delivered them to your table.



Discretionary service charge of %10 will be added to the groups of 5 or more people.

DID YOU KNOW THAT WE HAVE AN EXCELLENT LUNCH
TIME OFFER MENU WITH DISHES YOU CAN NOT FIND IN
THE A LA CARTE MENU

WE SERVE THESE DISHES EXCLUSIVELY
FROM MONDAY TO FRIDAY
ONLY STARTING MIDDAY TO **17:00**

ON SPECIAL PRICE - One Course only £9.95
Two Courses only **£13.50**
Three Course only **£16.40**



Sea Bream

(Available only at lunch time)

v: Vegetarian / d: Dairy
d*: Dairy Optional / c: Celery
c*: Celery Optional / g: Gluten
g*: Gluten Optional / n: Nuts
s: Sesame f: Fish / so: Soya
e: Egg / m: Mustard
m*: Mustard Optional



Grilled Breast of Chicken

Charcoal Grilled breast of chicken
with fresh herbs, cherry tomato
sauce and cream. Served with
pilav and mix green leaf salad

(Available only at lunch time)

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Beyti Sarma

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

(Available only at lunch time)



Traditional Turkish style crepe with Julien chopped Sirloin Steak, mushrooms and onions served with fries

(Available only at lunch time)



Turkish Sausage and Cheese Pide



Cop Shish

(Available only at lunch time)



Garlic Bread with Cheese

LUNCH MENU

**This Menu is available only from Monday to Friday
(12:00 to 17:00) on Special Prices as below**

1 Course £9.95 - 2 Courses £13.50 - 3 Courses £16.40

Selection of Cold and Hot Starters

Starters

Lentil Soup (v)

Cacik (v) d

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

Humus (v) s

Blended chickpeas with tahini paste, garlic, lemon and olive oil

Antep Ezme (v)

Crushed redcup & green cup with chopped cucumber, parsley, dill and fresh tomatoes. Finished with pomegranate syrup and olive oil

Patlıcan Söğürme (v) d

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

Tabule (v) g

Freshly chopped parsley with bulgur, tomato, spring onion, olive oil, lemon, sprinkled with pomegranate

Manca (v)

Charcoal grilled red/yellow/green peppers chopped and mixed with garlic, virgin olive oil, small amount of lemon flavour and herbs

Potato Salad (Potato A La Turka) (v)

Slightly spicy potato salad prepared with tomatoes, chilli peppers, coriander, herbs and olive oil

Şaksuka İstanbul (v)

Deep fried aubergine, carrots and potatoes finished in the oven

Cheese Garlic Bread (v) g d

Home-baked bread buttered with garlic and dill, topped with cheese (optional)

Börek (v) g e d

(Traditional Turkish Cheese Sigar) Deep fried filo pastry delicately rolled and stuffed with feta cheese and dill

Falafel (v) c g s e d*

Deep fried combination of crushed chickpeas and Broad beans tossed with fresh herbs & served on cacik

Hellim (v) d

Grilled halloumi (Cheese from Cyprus) with grilled tomatoes and sprinkled with basil pesto sauce

Sucuk Izgara

Slightly spicy Turkish sausage grilled and served with grilled tomatoes

Salad with Cheese (v) d

Shepherd's salad with feta cheese

Biberli Ekmek g d s

Slightly spicy home-baked flatbread topped with a light Turkish feta cheese. Mixed with spring onions, red chilli flakes, thyme, sesame and rocket.

Main Course

Slow Cooked Lamb (Tas Kebabi) d

Diced welsh lamb shoulder. Tender, slow cooked with herbs, onions and carrots. Served on potato puree.

Beyti Sarma g d

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

Grilled Breast of Chicken d*

Charcoal Grilled breast of chicken with fresh herbs, cherry tomato sauce and cream. Served with pilav rice and mix green leaf salad

Çöp Shish d* g*

Lean cut of lamb, skewered and charcoal-grilled, served with bulgur and salad.

Chicken Skewer g*

Charcoal-grilled breasts of chicken served with tomatoes, peppers, bulgur and salad

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Etli Kaygana g d e c

Tradional Turkish style crepe with Julien chopped Sirloin Steak, mushrooms and onions. Served with fries

Kabak Dolma (v) d*

Courgette, cooked in traditional tomato sauce, stuffed with rice, onion, dill and parsley served with yoghurt.

Sea Bream g d*

Charcoal-grilled sea bream fillet with sizzling butter sauce served with sautéed spinach, potato puree and mix salad

Köfte g e d*

Fillet of lamb and minced with fresh herbs and flattened in round shape, grilled and served with pilav rice

Vegeterian Meze Platter g d s

Humus, tabule, potato salad, cacik, falafel and feta cheese pastry (borek)

Feta & Pomegranate Salad g* d*

Feta cheese on mix of green leaves, cherry tomatoes, cucumbers with olive oil dressing and toasted homemade herby bread, sprinkled with pomegranate.

Shish Köfte Wrap g

Specially prepared minced lamb on the skewer grilled over charcoal, served in lavash bread with fries

Chicken Wrap g

Specially prepared chicken skewer grilled over charcoal, served In lavash bread with fries

Lahmacun (Turkish Pizza) g

Thin crust topped with minced lamb, tomatoes, onions and parsley

Turkish Sausage and Cheese Pide g d

Turkish Sausages, cheese, tomatoes and green pepper

Cheddar Cheese Pide (v) g d

With cheddar cheese

Pizza Margherita (v) g d

Pizza with cheese amd tomato sauce

Vegetable and Cheese Pide (v) d g

Vegetable and cheese pide with spinach, tomatoes, cheese, mushrooms, green pepper and seasonings

Chicken Pide d g

Chicken Pide with fresh tomatoes, green pepper, onion and seasonings

Lamb Pide d g

Diced lamb pide with fresh tomatoes, green peppers, onions and seasonings

Chicken Burger d g

Minced chicken burger, fresh lettuce, onion, pickles, romana leaves and fresh onion topped with guacamole

Beef Burger with Pink Sauce d g

Beef burger with cheese, fresh tomatoes, mix salad served with julienne fries and cooked pink onion sauce

Desserts**Mango Cheesecake** d g

Homemade mango cheesecake

Baklava g d e n

Layers of filo pastry (2pcs) in honey syrup and pistachio nuts

Torta Rocher d g n e

Chocolate, vanilla, hazelnut praline mousse covered with gianduia topping.

Vanilla Panna Cotta d

A traditional Italian cooked cream dessert served with raspberry sorbet

Luxury Chocolate Fudge cake d g

Moist chocolate sponge sandwiched and topped with rich fudge icing served with small scoop of an Italian vanilla ice cream

Selection of sorbet (One scoop)

Mango / Lemon / Raspberry

Selection of Finest Italian Gelatos (One Scoop) d

Vanilla / Chocolate / Strawberry / Pistachio / Mint Chocolate Chip

SIDE ORDERS

Bulgur d g / **Pilav** (Rice) d £3.60

Feta Cheese d £3.50

Fries d £3.60

Olives-Yoghurt d £3.40

Sautéed Potato d £3.40

Sautéed Spinach d £3.40

Side Salad £3.80

Extra bread g d* £2.50

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m*: Mustard Optional

Cold Starters

(Served with Homemade Bread)

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Tabule



Humus

Olives (v) _____ £4,⁶⁰

Tabule (v) g _____ £7,⁵⁰

Freshly chopped parsley with bulgur, tomatoes, spring onion, olive oil, lemon, sprinkled with pomegranate

Cacik (Turquoise) (v) d _____ £6,⁹⁰

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

Humus (v) s _____ £6,⁹⁰

Chickpeas, blended with tahini paste, fresh garlic, lemon and olive oil

Potato Salad
(Potato A La Turka) (v)

Slightly spicy potato salad prepared with tomatoes, spring onion, green peppers, olive oil, lemon juice, seasonings, herbs and olive oil

_____ £7,²⁰



Cacik



Patlıcan Söğürme

Patlıcan Söğürme (v) d

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

£8,²⁰

Antep Ezme (v)

Crushed redcup and greencup peppers with chopped cucumber, parsley, dill and fresh tomatoes. Finished with pomegranate syrup and olive oil

£8,⁵⁰



Antep Ezme

Şakşuka İstanbul (v) s

Deep fried aubergine with green peppers, red peppers and onions finished in the oven

£7,⁹⁰

Manca (v)

Charcoal grilled red / yellow / green peppers chopped and mixed with garlic, virgin olive oil, small amount of lemon flavour and herbs

£8,⁴⁰



Köz Biber

Köz Biber (v) e

Grilled cayenne pepper chopped into small pieces topped with olive oil, egg yolk, mild mustard, garlic and fresh lemon juice

£6,⁸⁰

Starters



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COLD MEZE PLATE

(Served with Homemade Bread)

Humus, Antep Ezme, Cacik, Koz Biber,
Patlican Sogurme, Feta Cheese

£17,⁵⁰

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HOT MEZE PLATE

(Served with Homemade
Bread)

Börek, Chicken Liver, Filibe Köfte, Halloumi Cheese,
Falafel, Sucuk Izgara

For 2 People

£19,²⁰

For 4 People

£34,⁰⁰

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Hot Starters



Lentil Soup

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Lentil Soup (v) d

£6,⁷⁰

Cheese Garlic Bread (v) g d

Homemade bread, buttered with garlic and dill, topped with cheese (optional)

£5,⁸⁰

Findık Lahmacun (Turkish thin Pizza) g

Thin crust topped with minced lamb, tomatoes, onions and parsley. Served with thin sliced fresh tomatoes and lemon

£6,⁹⁰



Findık Lahmacun
(Turkish thin Pizza)

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Oven Baked
Mushrooms

v: Vegetarian / d: Dairy
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s: Sesame f: Fish / so: Soya
e: Egg / m: Mustard
m*: Mustard Optional

Oven Baked
(v) d **Mushrooms**

Chopped mushrooms, onions,
tomatoes, peppers & garlic,
topped with Mozzarella Cheese
and finished in the oven

£8,⁷⁰

Hot Starters

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Karides Güveç d f

Pan cooked prawns in a fresh tomato sauce made with green peppers, onions, mushrooms, butter, Mozzarella cheese and then finished in the oven.

£10,⁹⁰

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Hot Starters

Hellim (v) d

Grilled halloumi (Cheese from Cyprus) with grilled tomatoes and sprinkled with basil pesto sauce

£8,⁷⁰



Hellim

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Falafel (v) c g s e d*

Deep fried combination of crushed chickpeas and broad beans tossed with fresh herbs and served with Cacik

£7,⁹⁰



Falafel

Patlıcan Sarma d n e (v)

(Aubergine Rolls)

Extra Virgin Olive oil cooked thin sliced aubergine (2 pcs) rolled with white cheese mixed with walnut pieces, fresh tomatoes, sautéed spinach, romana leaves. Topped with special recipe sauce and mozzarella cheese then finished in the oven

£8,⁸⁰

Special Giant Mushroom (v) f d

Oven baked Giant organic cultivated Mushroom topped with pan cooked tiger prawns, cream sauce and mozzarella cheese

£9,²⁰

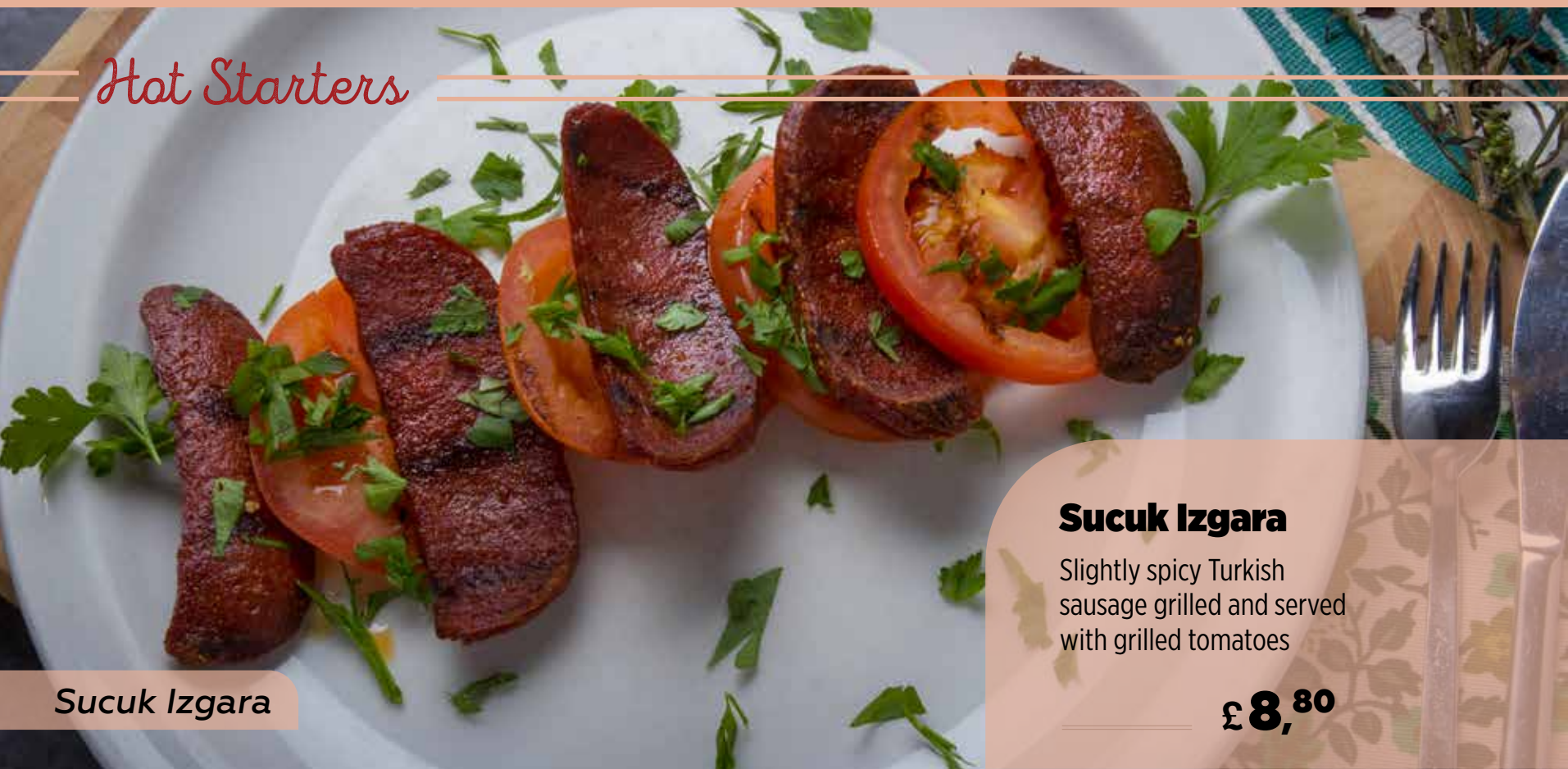


Special Giant Mushroom

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Hot Starters



Sucuk Izgara

Sucuk Izgara

Slightly spicy Turkish sausage grilled and served with grilled tomatoes

£8,⁸⁰

Chicken

Liver d g*

Sauteed chicken liver, caramesiled onion and black cherry with touch of port and spices

£8,⁴⁰



Chicken Liver

Filibe Köfte g e

Rumb of lamb, minced and specially blended with fresh herbs, charcoal grilled and served with fresh salad and red onions

£8,⁹⁰



Filibe Köfte

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Hot Starters

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Fried Calamari

f d g

Fried fresh squid rings
served with fresh salad and
tartare sauce

£8,⁸⁰

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Hot Starters



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m*: Mustard Optional

Börek (v) g e d (Feta Cheese Pastry)

(Traditional Turkish cheese cigar)
Deep fried filo pastry delicately rolled
and stuffed with feta cheese and dill

£7,⁹⁰

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Hot Starters



Humus

Kavurma d* s

Traditional humus topped with pan cooked diced lamb

£9,³⁰

v: Vegetarian / d:Dairy
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Tiger Prawns f d*

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

£10,²⁰



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Vegetarian Dishes

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İmam Bayıldı

İmam Bayıldı (v) d*

Pan cooked halved aubergine stuffed with fresh tomatoes, onion, garlic and green sweet peppers then baked in the oven. Served with rice and salad

£18,⁷⁰

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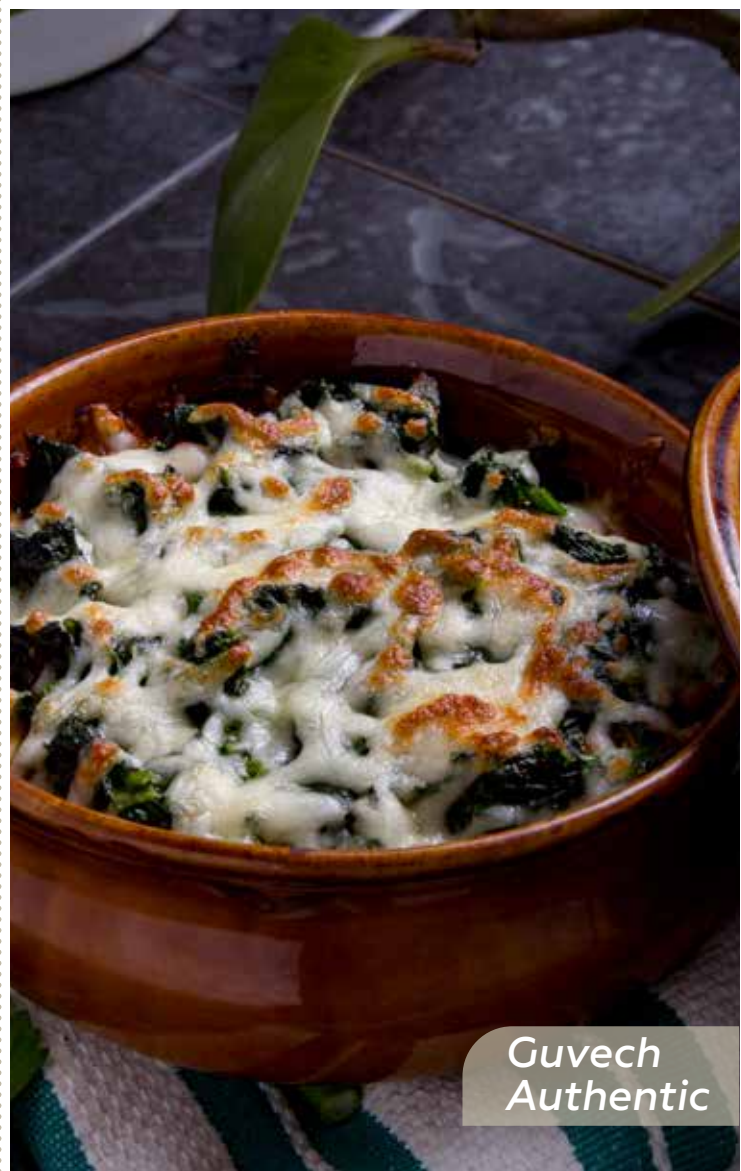


**Authentic
Kabak Dolma**

Authentic Kabak Dolma (v) d*

Courgette cooked in a traditional tomato sauce, stuffed with rice, onion, dill and parsley served with garlic and yoghurt

£17,⁸⁰



**Guvech
Authentic**

Guvech (v) c d **Authentic**

Turkish Vegetarian dish. Chopped mushrooms, courgette, carrots, peas, celery and baby spinach topped with mozzarella cheese, oven baked in a clay pot

£18,⁴⁰

Authentic Cuisine

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Testi

Testi g c d
(Chef's Special)

Diced fillet of Scottish beef cooked in red wine (optional) in a clay hot pot with fresh herbs, mushrooms, shallots & parsnips served with rice flamed at your table. (Please allow 15-20 min waiting time)

£26,⁴⁰

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Zencefilli Tavuk



Kuzu İncik

**Zencefilli
Tavuk**

Chopped breast of chicken
sautéed with fresh ginger,
herbs, fresh garlic and cream,
served with pilav rice and salad

£19,²⁰

**Kuzu
İncik**

Lamb knuckle on the bone lean and tender,
baked in its own juice with subtle taste
of fresh herbs topped with aubergine,
tomato. Served with bulgur and salad

£23,⁵⁰

Seafood



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Grilled Fillet of Wild Seabass d f g

Fillet of Seabass with fresh herbs, lemon garlic butters sauce served with sautéed spinach, sautéed new potatoes and salad

_____ 1 piece £16,²⁰
_____ 2 pieces £21,⁷⁰

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Kalamar

Dolma d f n

Grilled squid filled with pan fried tiger prawns, garlic, mushrooms, turmeric and cubed mozzarella cheese with dash of white wine and rosemary. Finished with hazelnuts and served in butter, garlic and red pepper sauce dressing. "Served with sauteed potatoes"

1 piece £11,⁹⁰

2 pieces £20,⁶⁰

Giant Tiger

Prawns d* f

Giant Prawns sautéed in fresh garlic and white wine sauce (slightly spicy-optional). Served with pilav rice and salad

£22,⁹⁰

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Kalamar
Dolma

Grilled Salmon f

Grilled organic salmon marinated with Virgin Olive Oil and hint of garlic. Served with rocket salad and fried sweet potatoes.

£22,⁷⁰

Organic fillet of Salmon d f n*

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

£22,⁵⁰

Organic fillet
of Salmon

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Salads

Salmon Salad

Pan fried salmon on mix leaves, cherry tomatoes, red onions, capers, sweet corn and olive oil lemon and balsamic dressing

£16,⁸⁰

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Cappadocia Salad

Green leaves with red peppers, sweetcorn, fresh cherry tomatoes topped with grilled thin cut tender sirloin steak with olive oil, balsamic vinegar sauce

£17,⁹⁰

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House Salad

House Salad (v)

Chopped vine tomatoes, cucumbers, parsley, fresh green peppers and onions finished in olive oil dressing

£7,40



Chicken and Avocado Salad

Chicken and Avocado Salad d

Grilled fillet of chicken breast with Avocado bedded on top of green leaves, cherry tomatoes. Finished with virgin olive oil, balsamic vinegar, fresh oregano and lemon dressing

£16,90



Avocado Hellim Salad

Feta and Pomegranate Salad (v) d g*

Feta cheese on mix green leaves, cherry tomatoes, cucumbers and Olive oil dressing, served with home-baked herby bread and sprinkles of pomegranate finished with balsamic vinegar

£14,20

Avocado Hellim Salad d

Grilled halloumi cheese, avocado, mixed green salad and sundried tomatoes, served with fresh basil, virgin olive oil & balsamic vinegar dressing

£15,90

Pide Dishes

Traditionally baked and very special authentic Turkish pizzas

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**Vegetable
and Cheese
Pide**

Vegetable and Cheese Pide

(v) d g

Cheese, spinach, tomatoes,
mushrooms, green peppers
and seasonings

£15,²⁰

Turkish Sausages and Cheese Pide

d g

Turkish garlic sausages,
cheese, tomatoes and
green peppers

£16,⁰⁰

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Lahmacun

Lahmacun (Turkish Pizza) g

As a main course; thin crust topped with minced lamb, fresh tomatoes and onions. Served with mix salad

£13,⁹⁰



Lamb Pide
(Kuşbaşı)

Chicken Pide d g

Chicken with fresh tomatoes, green peppers, onions and seasonings

£15,⁹⁰

Lamb Pide d g (Kuşbaşı)

Diced lamb with fresh tomatoes, green peppers, onions and seasonings

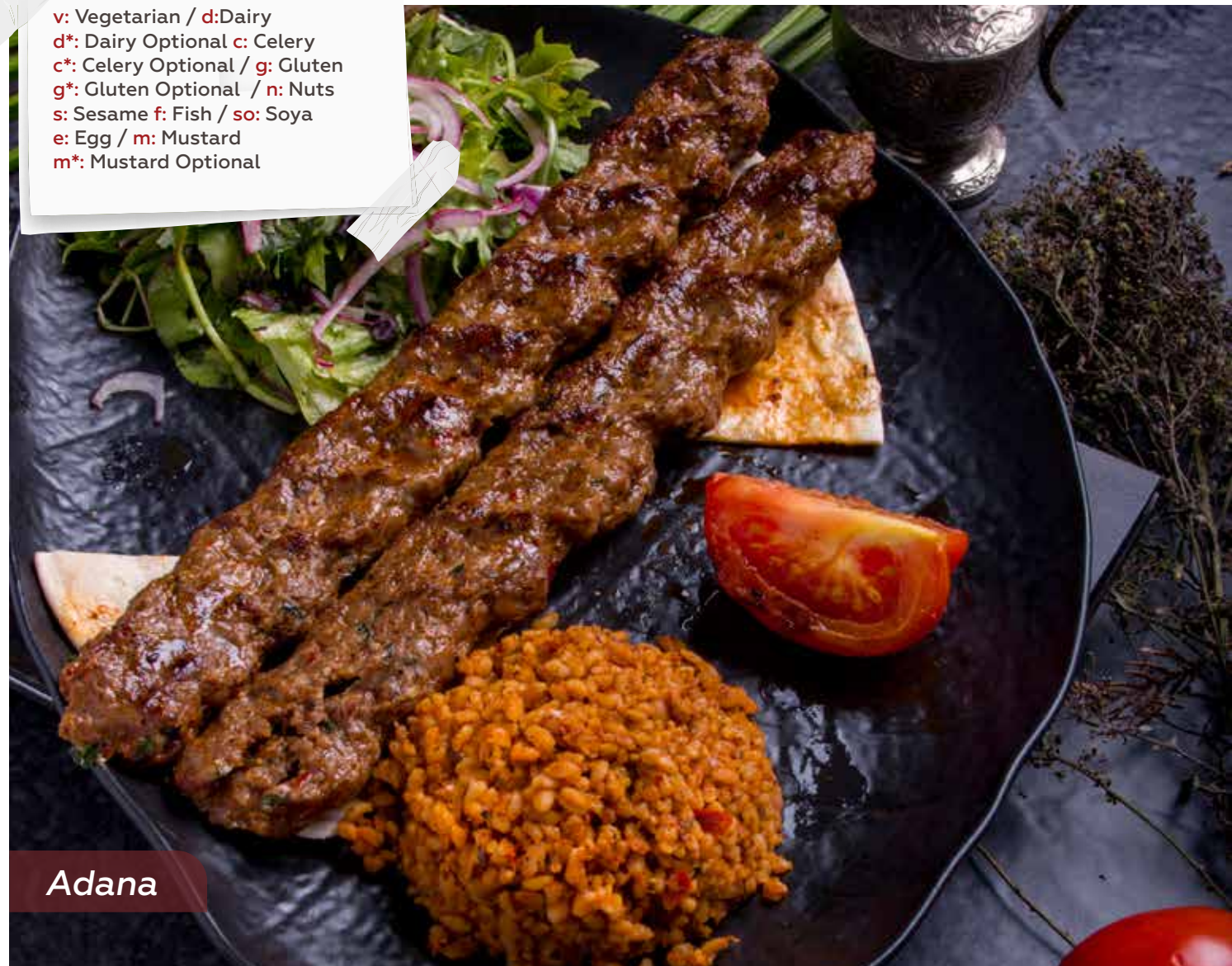
£16,⁹⁰

Charcoal Grill

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Adana

Adana g*

Shoulder of lamb minced, blended with spices and herbs, char-grilled and served on lavash bread with bulgur, salad and sliced red onions

_____ 1 piece **£14,⁹⁰**
_____ 2 pieces **£18,⁷⁰**

Chicken Adana g e

Minced chicken breast, blended with herbs and seasoning, char-grilled and served on lavash bread with rice mix salad and sliced red onions

_____ 1 piece **£14,⁶⁰**
_____ 2 pieces **£17,⁹⁰**

Charcoal Grill

v: Vegetarian / **d:** Dairy
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Kanat d (Chicken Wings)

Marinated chicken wings grilled over charcoal and served with fresh mix salad and rice

£17,⁵⁰

Köfte g e d*

Fillet of lamb and top side beef minced with fresh herbs & flattened in a round shape, grilled and served with pilav rice, salad and sliced red onions

£18,⁹⁰



Köfte

Chicken Shish g* d

Chicken fillets marinated with fresh herbs, charcoal grilled with tomatoes and peppers, served with bulgur, green leaves and red onions

£18,⁴⁰



Chicken Shish

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Charcoal Grill



Harem

Harem

g* d*

Finely chopped grilled chicken thigh fillet cubes laid on a pitta bread, covered with secret recipe sauce, topped with yoghurt

£19,40

Mixed Grill

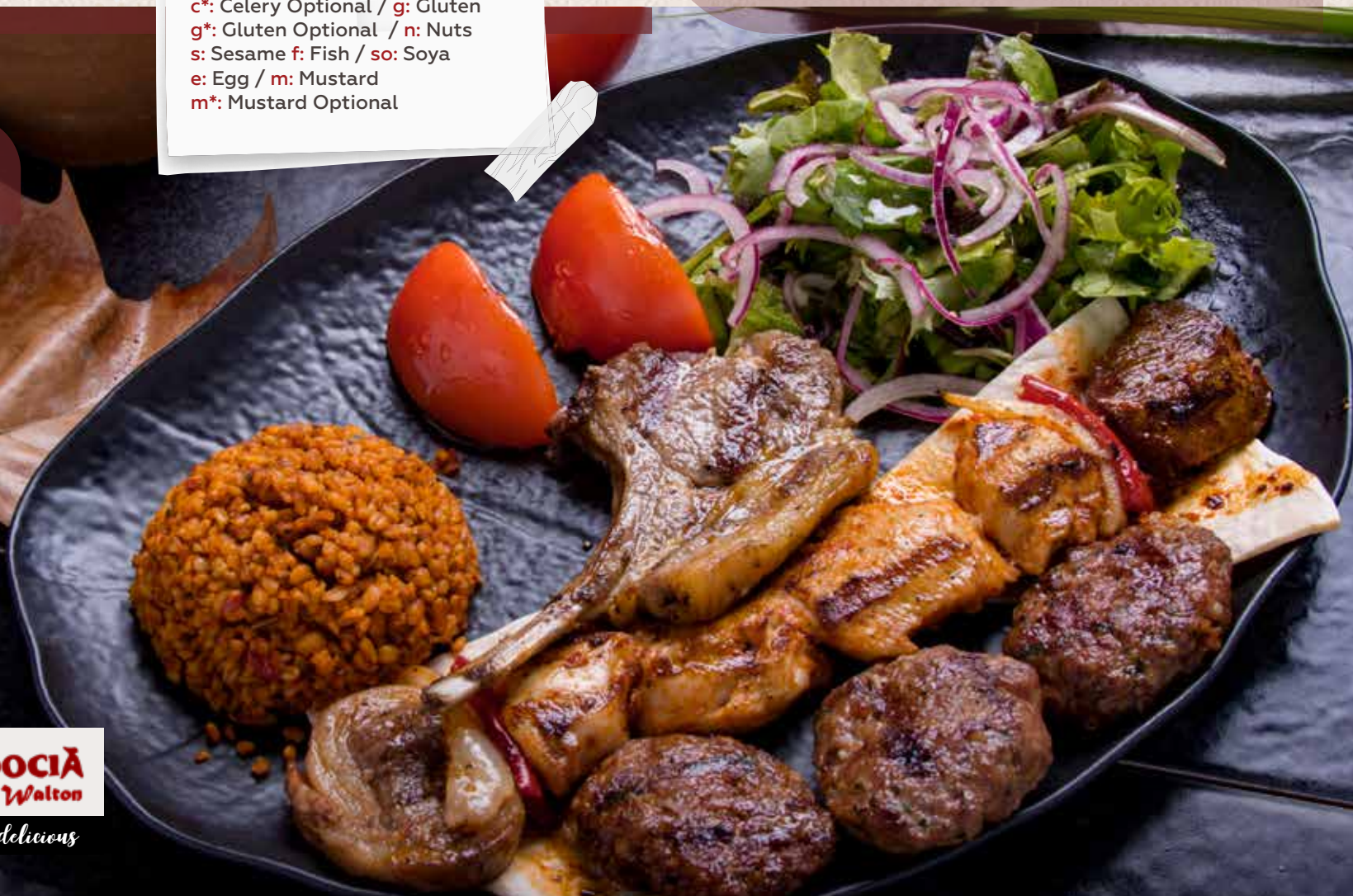
g* d

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

£23,00

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Mixed Grill



CAPPADOCIA
Walton

Signature to delicious



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m*: Mustard Optional

Lamb Shish

Lamb Shish

d* g*

Prime side of lamb skewered with grilled peppers & tomatoes served with bulgur, salad and red onions

£19,⁵⁰

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Cheltik Iskender

Cheltik Iskender g d c

Thinly sliced Scottish Sirloin and lamb
kofte grilled laid on a pitta bread,
secret recipe sauce and oven baked,
topped with yoghurt

£21,⁵⁰

v: Vegetarian / d:Dairy
d*: Dairy Optional c: Celery
c*: Celery Optional / g: Gluten
g*: Gluten Optional / n: Nuts
s: Sesame f: Fish / so: Soya
e: Egg / m: Mustard
m*: Mustard Optional

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*Beef Burger
with Pink Sauce*

Chicken Burger g d

Minced chicken burger, fresh lettuce, onion, pickles, romana leaves and fresh onion topped with guacamole. Served with sweet potatoes

£14,⁹⁰

Beef Burger with Pink Sauce g d

Beef burger with cheese, fresh tomatoes, mix salad served with julienne fries and cooked pink onion sauce

£15,²⁰

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**Scottish Rib-Eye
on the Bone**

Scottish Rib-Eye on the Bone d* m*

Prime rib-eye cooked to perfection,
served with sautéed baby potatoes,
cooked vegetables and herby blue
cheese sauce

£29,⁰⁰

v: Vegetarian / d: Dairy
d*: Dairy Optional c: Celery
c*: Celery Optional / g: Gluten
g*: Gluten Optional / n: Nuts
s: Sesame f: Fish / so: Soya
e: Egg / m: Mustard
m*: Mustard Optional



**Pirzola
(Lamb Cutlets)**

v: Vegetarian / d: Dairy
d*: Dairy Optional / c: Celery
c*: Celery Optional / g: Gluten
g*: Gluten Optional / n: Nuts
s: Sesame f: Fish / so: Soya
e: Egg / m: Mustard
m*: Mustard Optional



**Scottish
Fillet Steak**

Pirzola d* g* (Lamb Cutlets)

Bestend of lamb cutlets with
grilled tomatoes, green leaves,
red onion and rice

£23,⁵⁰

Scottish Fillet Steak

g* d* c*

Aged, finest Scottish fillet steak
served with chunky fries,
cooked vegetables and
peppercorn sauce

£31,⁰⁰

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SPECIALS

(new offer)

Kuzu Boynu d

(Lamb neck)

**(min serve 2 or 4
people to share)**

Carefully selected tender lamb neck with sweet peppers, black peppers and hint of cumin gently cooked with slices of fresh white / red cups, lemon, onion, rosemary, tomatoes and jumbo potatoes then finished in the oven. Served with seasonal fresh salad.

**(Please allow 30-35 min
for this dish)**

For 2 People

£32,⁵⁰

For 4 People

£64,⁰⁰

Mix Grill Platter g* d

(Lamb neck)

**(min serve 2 or 4
people to share)**

Selection of lamb cutlets, diced chicken, diced lamb, lamb kofte, chicken adana, lamb adana and chicken wings with onion, peppers and grilled tomatoes served with mix salad, rice and bulgur

For 2 People

£46,⁰⁰

For 4 People

£90,⁰⁰

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Side Orders

Side Orders



v: Vegetarian / d: Dairy
d*: Dairy Optional c: Celery
c*: Celery Optional / g: Gluten
g*: Gluten Optional / n: Nuts
s: Sesame f: Fish / so: Soya
e: Egg / m: Mustard
m*: Mustard Optional

Extra Bread

g d* s _____ £2,⁵⁰

Bulgur g d /

Pilav d (Rice) _____ £3,⁹⁰

Yoghurt d _____ £3,⁸⁰

Fries /

Olives d _____ £4,²⁰

Sautéed

Potato d _____ £4,⁴⁰

Sauteed

Spinach d _____ £4,⁵⁰

Side Salad _____ £4,⁹⁰

Feta Cheese d _____ £4,⁹⁰

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MIX MEZE AS A MAIN COURSE

(new offer)

per person
£21,70



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Minimum 2 people to share
don't choose, get all

v: Vegetarian / d:Dairy
d*: Dairy Optional c: Celery
c*: Celery Optional / g: Gluten
g*: Gluten Optional / n: Nuts
s: Sesame f: Fish / so: Soya
e: Egg / m: Mustard
m*: Mustard Optional

Patlıcan Söğürme (v) d : Grilled aubergine pate, a hint of garlic mixed with creamy yoghurt

Humus (v) s : Blended chickpeas with tahini paste, garlic, lemon and olive oil

Cacık (Turquoise) (v) d : Cucumber dip with creamy yoghurt, garlic and fresh dill, mint and olive oil

Antep Ezme (v) : Crushed redcup and greencup peppers with chopped cucumber, parsley, dill and fresh tomatoes. Finished with pomegranate syrup and olive oil.

Köz Biber (v) : Grilled cayenne pepper chopped into small pieces topped with olive oil, egg yolk, mild mustard, garlic and fresh lemon juice

Tabule (v) g : Freshly chopped parsley with bulgur, tomato, spring onion, olive oil, lemon, sprinkled with pomegranate

Potato Salad (Potato A La Turka) (v)
Slightly spicy potato salad prepared with tomatoes, spring onion, green peppers, olive oil, lemon juice, seasonings, herbs and olive oil

Börek (v) g e d : (Traditional Turkish Cheese filo pastry) Deep fried filo pastry delicately rolled and stuffed with feta cheese and dill

Falafel (v) c g s e d* : Deep fried combination of crushed chickpeas and Broad beans tossed with fresh herbs

Chicken Skewers d g* : (Dainty Finger) Grilled chicken cubes on the skewer

Filibe Köfte g e : Rump of lamb, minced and specially blended with fresh herbs, charcoal grilled.

HIGHLY RECOMMENDED!

Food allergies and intolerance:

Whilst all care is taken, we cannot guarantee that items on this menu do not contain nuts or that fish and meat do not contain bones. Please, consult your server for any further information concerning allergies.

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SET MENÜ

(special offer)

per person
£32,00



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Minimum 2 people to share



Selection of cold starters

Start with 5 cold & 2 hot starters

.....
Cacık - Humus - Manca - Antep Ezme -
Patlıcan Söğürme followed
by Börek and Chicken Liver

Main course

Selection of Chargrilled
Kebabs with Salad & Rice

Final

Selection of Mixed
Turkish Desserts

.....

v: Vegetarian / d: Dairy
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c*: Celery Optional / g: Gluten
g*: Gluten Optional / n: Nuts
s: Sesame f: Fish / so: Soya
e: Egg / m: Mustard
m*: Mustard Optional

HIGHLY RECOMMENDED! **Food allergies and intolerance:**

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OFFERS

MONDAY NIGHT SET



Meze Platter



Mix Grill Platter



Set Dessert

TUESDAY NIGHT SPECIAL



2 starters



2 main courses



**Any 2 soft drinks or
Fresh Juice from the menu***

SUNDAY SET

for 2 people

**Selection of
Cold Meze Platter**



Grill Platter



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THURSDAY NIGHT

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Belly Dancing

Every Thursday Night

a belly dancer will
perform traditional dances,
bringing a little bit of
Turkey

to Walton on Thames



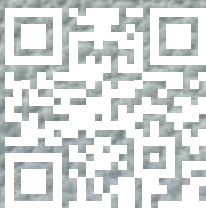
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