CAPPADOCIA WALTON MENU

Cold Starters
(Served with Homemade Bread)

Olives (v) 4.6

Tabule (v) g 7.5
Freshly chopped parsley with bulgur, tomato, spring onion, olive oil, lemon and sprinkled pomegranate.

Cacik (v) d 7.2
Cucumber dip with creamy yoghurt garlic and fresh dill, mint & olive oil.

Humus (v) s 7.4
Chickpeas, blended with tahini paste, fresh garlic, lemon & virgin olive oil.

Koz Biber (v) 6.7
Grilled cayenne pepper chopped into small pieces topped with olive oil, egg yolk, mild mustard, garlic & fresh lemon juice.

Antep Ezme (v) 8.7
Crushed red pepper & green peppers with chopped cucumber, parsley, dill & fresh tomatoes. Finished with pomegranate syrup & olive oil.

Patlican Söğürme (v) d 8.6
Grilled aubergine pate, a hint of garlic mixed with creamy yogurt.

Potato Salad (Potato a la Turka) (v) 6.8
Slightly spicy potato salad prepared with tomatoes, chilli peppers, coriander, herbs & olive oil.

Saksuka Istanbul (v) 8.2
Deep fried aubergine, carrots & potatoes finished in the oil.

Cold Meze Platter (v) 18.9
Platter of Humus, Antep, Cacık, Köz Biber, Patlıcan Söğürme, Potato Salad & Home Baked Bread.

Hot Starters
(Served with Homemade Bread)

Cheese Garlic Bread (v) g d 5.8
Homemade bread, buttered with garlic & dill, topped with cheese.

Lentil Soup (v) d 6.7

Findik Lahmacun g 6.9
Thin crust topped with minced lamb, tomatoes, onions & parsley.

Hellim (v) d 8.9
Grilled halloumi (cheese from Cyprus) with grilled tomatoes.

Falafel (v) c g s e d* 7.9
Deep fried combination of crushed chickpeas and broad beans tossed with fresh herbs & served on cacik.

Sucuk Izgara 8.9
Slightly spicy Turkish sausage grilled & served with grilled tomatoes.

Oven Baked Mushrooms (v) d 8.9
Chopped baby mushrooms, onions, tomatoes, garlic and peppers topped with mozzarella cheese and finished in the oven.

Special Giant Mushroom (v) f d 9.7
Oven baked giant organic cultivated mushroom topped with pan cooked tiger prawn, cream sauce & mozzarella cheese.

Karides Guvec d f 10.9
Pan cooked tiger prawns in a fresh tomato sauce prepared together with green peppers, mushrooms, butter, mozzarella cheese & finished in the stone baked oven.

Chicken Liver d g* 8.8
Sautéed chicken liver, caramelised onion and black cherry, with a touch of port & spices.

Humus Kavurma d* s 9.6
Traditional humus topped with pan cooked fine diced lamb.

Tiger Prawns f d* 10.5
Tiger prawns sautéed in white wine (optional), fresh garlic & slightly spicy herbs.

Filibe Köfte g e 9.4
Rump of lamb, minced and specially blended with fresh herbs, charcoal grilled & served with sweet red onion.

Fried Calamari (Squid) f d 9
Grilled squids finished in butter, garlic and flaked red pepper sauce dressing. Served with rocket salad & tartare sauce.

Borek (v) g e d 7.9
(Traditional Turkish cheese cigar)
Deep fried filo pastry delicately rolled and stuffed with feta cheese & dill.

Hot Meze Platter
Platter of Sigara Böreği, Chicken Liver, Filibe Köfte, Halloumi Cheese, Falafel, Sucuk & Home Baked Bread.

For 2 people 22.9

For 4 people 44.8

Vegetarian Main Dishes

Imam Bayildi (v) d 19.8
Halved aubergine stuffed with fresh tomatoes, onion, garlic and green/red sweet peppers. Then baked in the oven. Served with rice.

Authentic Kabak Dolma (v) d* 19.2
Courgette cooked in traditional tomato sauce, stuffed with rice, onion, dill & parsley. Served with garlic yoghurt on top.

Guvech Authentic (v) c d 20.2
Turkish Vegetarian Dish.
Chopped mushrooms, courgette, carrots, peas, celery and baby spinach topped with mozzarella cheese, oven baked in a clay pot.

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

Discretionary Service Charge of 10% will be added for groups of 5 or more people

Authentic Cuisine

Testi g c d (CHEF'S SPECIAL) 29.9
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.)

Zencefilli Tavuk d so 20.9
Chopped breast of chicken sautéed with fresh ginger, herbs, fresh garlic & cream, served with pilav rice & salad.

Kuzu Incik g d 25.7
Lamb knuckle on the bone, lean & tender, baked in its own juices with a subtle taste of fresh herbs, topped with aubergine slices & grilled tomato. Served with bulgur & salad.

Seafood

Grilled Fillet of Wild Seabass d f g
Fillet of seabass with fresh herbs, lemon garlic butter sauce served with sautéed spinach, sautéed new potatoes & seasonal salad.
_____ 1 piece 18
_____ 2 pieces 23.5

Grill Salmon f 23.9
Grilled salmon marinated with extra virgin olive oil & paprika. Served with fresh rocket salad & fried sweet potatoes.

Giant Tiger Prawns d* f 24
Giant prawns sautéed in fresh garlic and white wine sauce (slightly spicy- optional). Served with pilav rice & salad.

Organic Fillet of Salmon d f n 24.9
Organic salmon fillet pan fried with unsalted butter & crushed fresh herbs and white wine (optional), topped with roasted almond flakes. Served with sautéed spinach & roasted sweet potatoes.

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Fresh Salads

Salmon Salad 17.5
Pan fried salmon on mix leaves, cherry tomatoes, red onions, capers, sweetcorn & olive oil, lemon & balsamic vinegar.

Cappadocia Salad 17.9
Green leaves with red peppers, sweetcorn, fresh cherry tomatoes, topped with grilled thin cut tender sirloin steak with olive oil & balsamic vinegar sauce.

House Salad (v) 7.8
Chopped vine tomatoes, cucumbers, parsley, fresh green peppers & onions, finished in olive oil dressing.

Feta & Pomegranate Salad (v) d g* 15.7
Feta cheese on mixed green leaves, cherry tomatoes, cucumbers & extra virgin olive oil dressing, served with home-baked herby bread & sprinkles of pomegranate, finished with balsamic vinegar.

Avocado Hellim Salad d 15.7
Grilled halloumi cheese, avocado, mixed green salad & sundried tomatoes, served with extra virgin olive oil dressing & balsamic vinegar.

Chicken & Avocado Salad d 17.5
Grilled fillet of chicken breast with avocado bedded on top of green leaves & cherry tomatoes. Finished with extra virgin olive oil dressing, fresh oregano & balsamic vinegar.

Pide Dishes (Traditionally stone baked and very special authentic Turkish pizzas)

Vegetable & Cheese Pide (v) d g 15.5
Cheese, spinach, tomatoes, mushrooms, green peppers & seasonings.

Lahmacun (Turkish Pizza) d g 14.5
As a main course: Thin crust topped with minced lamb, fresh tomatoes & onions. Served with mix salad.

Chicken Pide d g 16.3
Chicken with fresh tomatoes, green peppers, onions & seasonings.

Lamb Pide (Kusbasili) d g 17.4
Diced lamb with fresh tomatoes, green peppers, onions & seasonings.

Cheese Pide (Kasar Peynir) d g 14.7
With cheddar cheese.

Turkish Sausage & Cheese Pide d g 16.4
Turkish garlic sausages, cheese, tomatoes & green pepper.

Charcoal Grills

Adana g*
Shoulder of minced lamb, blended with spices & herbs, char-grilled & served on lavash bread, bulgur, seasonal salad & sliced red onion.
_____ 1 piece 17.9
_____ 2 pieces 22.5

Chicken Adana g e
Minced chicken breast, blended with herbs & seasonings, char-grilled. Served on lavash bread with rice, seasonal salad & sliced red onion.
_____ 1 piece 6.5
_____ 2 pieces 21

Köfte g e d* 19.8
Fillet of lamb & topside beef minced with fresh herbs & flattened in a round shape, charcoal grilled. Served with pilav rice, salad & sliced red onion.

Chicken Shish (Tavuksis) g* d 19.7
Chicken fillets marinated with fresh herbs, charcoal grilled with tomatoes & peppers. Served with bulgur, red onion & fresh seasonal salad.

Kanat (Chicken Wings) d 18.9
Marinated chicken wings grilled over charcoal. Served with rice, red onion & fresh seasonal salad.

Harem g* d* 22.4
Finely chopped grilled chicken fillet cubes laid on a pitta bread, covered with secret recipe sauce. Topped with yoghurt.

Mix Grill g* d 26.9

Selection of grilled lamb cutlet, diced chicken, diced lamb, lamb & chicken köfte with onion, peppers & tomatoes. Served with seasonal salad, red onions & bulgur.

Chicken Burger g d 15.7

Minced chicken burger, fresh lettuce, onion, pickles, romaine leaves & fresh onion topped with guacamole. Served with fresh potatoes.

Pirzola (Lamb Chops) d* g* 26.5

Best end of lamb cutlets with grilled tomatoes, served with rice, red onion & seasonal fresh salad.

Lamb Shish d* g* 22.9

Prime side of lamb skewered with grilled peppers & tomatoes. Served with seasonal fresh salad, red onions & bulgur.

Beef Burger Pink Sauce g d 15.8

Beef burger with cheese, freesh tomatoes, mixed salad & pink onion sauce. Served with julienne fries.

Scottish Fillet Steak g* d* c* 38

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

Cheltik Iskender g d c 24.5

Thinly sliced Scottish sirloin & lamb köfte grilled, laid on pitta bread, with secret recipe sauce then oven baked. Served with yoghurt on top.

Scottish Rib-Eye on The Bone d* m* 33

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

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Special Offers

Mix Grill Platter g* d

Min Serve 2 or 4 people

Selection of Lamb Cutlets, Diced Chicken, Diced Lamb, Lamb Köfte, Chicken Adana, Lamb Adana & Chicken Wings, Peppers & Grilled Tomatoes. Served with fresh mix salad, rice & bulgur.

For 2 People 52.9
For 4 People 102

Mix Meze as Main Course 23.5

Minimum 2 people to share, don't choose, get ALL.
Price is per person

Cold Mezes:	Hot Mezes:
Patlican sogurme	Borek
Humus	Falafel
Antep ezme	Chicken skewers
Koz biber	Filibe köfte
Potato salad	
Cacik	

Set Menu 34.5

Minimum 2 People to Share.
Price is per person

Selection of 5 Cold 2 Hot Starters Platter:
Cacik-Humus-Antep Ezme-
Patlican Sogurme- Potato salad.

Main Course:
Selection of Chargrilled Kebabs.
Served with salad & rice.

Final:
Selection of mixed Turkish desserts.

HIGHLY RECOMMENDED!
Whilst all care is taken, we cannot guarantee that items do not contain nuts, or that fish and meat dishes are free of bones as all our food is home made. Please contact your server for any further info concerning allergies.

Side Orders

EXTRA BREAD	g d* s	2.9
BULGUR	g d	3.9
FRIES		4.8
SAUTEED POTATOES	d	4.8
SAUTEED SPINACH	d	4.7
OLIVES	d	4.6
SIDE SALAD		4.9
FETA CHEESE	d	4.9
PILAV (Rice)	d	3.9

Monday Set

PRICE FOR 2 PEOPLE FOR ONLY 56

Meze Platter
+
Mix Grill Platter
+
Set Dessert

Tuesday Special

PRICE FOR 2 PEOPLE FOR ONLY 58

2 Starters
+
2 Main Courses
+
Any 2 Soft Drinks

Wednesday Special

2 FOR 1 COCKTAILS DAY

Buy one cocktail & get another one free.
Available per person only.

Thursday Belly Dancer Night

Every Thursday Night a Belly Dancer will perform traditional dances, bringing a little bit of Turkiye to Walton on Thames

Sunday Set

PRICE FOR 2 PEOPLE FOR ONLY 59.9

Selection of Meze Platter
+
Mix Grill Platter

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CAPPADOCIA WALTON

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We are delighted to see you in our restaurant and truly hope that you enjoy your meal at an Award Winning Cappadocia WALTON.
Our Head Chef with his experienced team, only use the most exquisite and freshest ingredients to cater your food to perfection. You will find most of our dishes are prepared with organic food as the prime choice.
Food is freshly cooked and therefore we kindly ask you to allow some time until we have delivered them to your table

Discretionary Service Charge of 10% will be added for groups of 5 or more people

LUNCH MENU

Available Monday to Friday (12:00-17:00)

1 Course: £10.5 2 Courses: £13.9 3 Courses: £17.3

STARTERS

Lentil Soup
Antep Ezme
Potato Salad (Potato A La Turka)
Börek
Sucuk Izgara

Cacik
Patlıcan Söğürme
Şaksuka İstanbul
Falafel
Salad with Cheese

Humus
Tabule
Cheese Garlic Bread
Hellim
Koz Biber

MAIN COURSES

Slow Cooked Lamb (Tas Kebabı)
Tender diced Welsh lamb shoulder, slow-cooked with herbs, onions and carrots, served on potato purée.

Beyti Sarma
Seasoned minced lamb wrapped in lavash, topped with cheese, oven-baked and served with yoghurt and sizzling butter.

Grilled Breast of Chicken
Charcoal-grilled chicken breast with cherry tomato cream sauce, served with pilav rice and mixed salad.

Çöp Shish
Charcoal-grilled lamb skewers served with bulgur and salad.

Chicken Skewer
Charcoal-grilled chicken skewers served with bulgur, grilled tomatoes, peppers and salad.

Etli Kaygana
Traditional Turkish crepe filled with sirloin steak, mushrooms and onions, served with fries.

Sea Bream
Charcoal-grilled sea bream fillet with butter sauce, sautéed spinach, potato purée and salad.

Kabak Dolma (v)
Courgette stuffed with rice, onion, dill and parsley in tomato sauce, served with yoghurt.

Köfte
Charcoal-grilled seasoned lamb köfte served with pilav rice.

Vegetarian Meze Platter
Humus, tabule, potato salad, cacik, falafel and börek.

Feta & Pomegranate Salad
Mixed salad with feta, cherry tomatoes, cucumber, olive oil dressing, toasted herby bread and pomegranate.

Shish Köfte Wrap
Charcoal-grilled lamb köfte wrapped in lavash, served with fries.

Chicken Wrap
Charcoal-grilled chicken wrapped in lavash, served with fries.

Lahmacun (Turkish Pizza)
Thin Turkish flatbread topped with minced lamb, tomatoes, onions and parsley.

Turkish Sausage and Cheese Pide
Turkish pide topped with sucuk, cheese, tomatoes and green peppers.

Cheddar Cheese Pide (v)
Turkish pide topped with cheddar cheese.

Pizza Margherita (v)
Classic pizza with mozzarella and tomato sauce.

Vegetable and Cheese Pide (v)
Turkish pide with spinach, tomatoes, mushrooms, green peppers and cheese.

Chicken Pide
Turkish pide topped with chicken, tomatoes, onions and green peppers.

Lamb Pide
Turkish pide topped with diced lamb, tomatoes, onions and green peppers.

Chicken Burger
Grilled chicken burger with lettuce, onion, pickles and guacamole.

Beef Burger with Pink Sauce
Beef burger with cheese, tomatoes, salad, pink onion sauce and fries.

SIDE ORDERS

Bulgur – £3.9
Pilav (Rice) – £3.9
Feta Cheese – £3.8
Fries – £4.2
Olives–Yoghurt – £3.7
Sautéed Potato – £3.9
Sautéed Spinach – £3.8
Side Salad – £3.9
Extra Bread – £2.7

DESSERTS

Mango Cheesecake d g e

Luxury Chocolate Fudge Cake d g e
Moist chocolate sponge sandwiched and topped with rich fudge icing, served with a small scoop of Italian vanilla ice cream.

Vanilla Panna Cotta d
Traditional Italian cooked cream dessert served with raspberry sorbet.

Baklava d g e n
Layers of filo pastry (2 pieces) in honey syrup with pistachio nuts.

Selection of Sorbet (One Scoop)
Mango / Lemon / Raspberry

Selection of Finest Italian Gelatos (One Scoop)
Vanilla
Chocolate
Strawberry
Pistachio
Mint Chocolate Chip