

DRINKS

SOFT DRINKS

Cola,Fanta,Sprite	60
Soda	50
Water	30
Schweppes	60
lime,tonic	60
Ice tea	
Lemon,peach	60

FRESH JUICE

Watermelon	
Pineapple	120
Orange	THB
Carrot	
Mix fruit	

SMOOTHIES

COFFEE

Espresso	50
Americano	90
Cappuccino	90
Turkish coffee	80

Watermelon	100
Mango	THB
Banana	
Pineapple	

FRESH 90
COCONUT THB

TEA

Turkish tea	30
Earl grey	60
Peppermint	60
Green tea	60



CAPPADOCIA
RESTAURANT
BAR MENU

ALL DAY LONG

BEER-33 CL **80**

Chang | Leo
Singha | Heineken

BEER-50 CL **130**

Chang | Leo
Singha

LIQUOR

Smirnoff | Absolut
jack daniels | Gin
johnnie walker | Bacardi
Southern Comfort

220

GLASS OF WINE **190**

Red | White | Rose

TURKISH RAKI

Single	Double
190	250



SET MENU

FAMILY PACK



MIXED MEZE PLATE

HAYDARI
EZME-SPICY SALAD
PIYAZ
HUMMUS
BABA GANOUSH

SHEPHERD SALAD

*The main ingredients
tomatoes, cucumbers,
peppers, onions*



MIXED KEBAB FOR 2

*4 pieces chicken shish, 4
Chicken wings, 4 pieces
beef shish, adana kebab
and 4 small lahmacun.
comes with
sause, salad, rice and bread*

ONLY

1,390 THB

MEZES & APPETIZER



MIXED MEZE PLATE

*ezme, humus, babagaonus
haydari and piyaz
comes with fresh bread*

**290
THB**



HUMUS

*A paste of pureed
chickpeas usually mixed
with sesame oil or sesame
paste and eaten as a dip or
sandwich spread.*

**150
THB**



BABA GANOUSH

*Baba ganoush is made
with eggplant, yogurt,
olive oil, lemon juice,
garlic and salt.*

**150
THB**



EZME SALAD

*Fresh tomatoes, garden
veggies, and hot pepper
flakes combine to create
this fresh, spicy Turkish
ezme salad*

**140
THB**

MEZES & APPETIZER



ATOM

TURKISH home made thick yogurt with garlic and topping sun dried spicy pepper

**140
THB**



HAYDARI

Haydari is a type of yogurt dish similar to a thick cacik, made from certain herbs and spices, combined with garlic and yogurt.

**140
THB**



PIYAZ

Piyaz is a kind of Turkish salad or meze that is made from any kind of dry beans with hard-boiled egg and vegetables. Common additional ingredients include onion, parsley a

**140
THB**



CACIK

yoghurt, salt, olive oil, crushed garlic, chopped cucumber, mint and diluted with water

**140
THB**

EGGPLANT SALAD



This is a roasted aubergine salad recipe and, along with lots of other meze dishes that you know we love, this is a perfect salad for the hot summer months.

**150
THB**

MEZES & APPETIZER

FALAFEL

Falafel, a staple Middle Eastern dish—and a popular street food around the world—that consists of fried spiced balls or patties of ground chickpeas

**190
THB**



CHEESE ROLL

These small, crispy rolls of thin dough are stuffed with a creamy mixture of cheese and parsley.

**160
THB**



GARLIC SHRIMPS

Sprinkle with the red pepper flakes, stir to Shrimp in Butter and Garlic Sauce as Made in Turkey

**190
THB**



SALADS



GREEK SALAD

A traditional Greek salad consists of sliced cucumbers, tomatoes, green bell pepper, red onion, olives, and feta cheese. This classic combination is delicious

**190
THB**



PURPLE CABBAGE CARROT SALAD

Place shredded cabbage, carrots and parsley in a large salad bowl.

**130
THB**



GAVURDAGI SALAD

Turkish tomato salad made with fresh tomatoes, cucumbers, onions and crunchy walnuts is absolutely delicious. This salad is flavored with pomegranate molasses and is the perfect side dish.

**160
THB**



SHEPHERD SALAD

The main ingredients tomatoes, cucumbers, peppers, onions

**150
THB**

TURKISH PIDE



GROUND BEEF PIDE

This Kiyimli Pide, Turkish flat bread with ground meat and vegetables filling, is one of the most popular snacks and our slow cooked "fast food" in Turkey.

**240
THB**



CHICKEN PIDE

Traditional Turkish Pide with Marinated Chicken, Onion, Capsicum, Tomato topped with Mozzarella

**240
THB**



CHOPPED BEEF PIDE

Turkish flat bread with ground meat and vegetables filling, is one of the most popular snacks and our slow cooked "fast food" in Turkey.

**260
THB**



TRIPLE MIXED PIDE

*chopped beef ,
mozzarella cheese and
ground mince beef*

**270
THB**

CHICKEN DISHES



CHICKEN SAUTE

'Chicken Saute' is one of the favorite main dishes of Turkish cuisine. It is very easy and economical to prepare. It is made with chicken breast and many other ingredients that can add different flavour to the dish.

290
THB

CHICKEN WINGS

An improved setup for skewers brings these grilled wings closer to the heat, while a marinade based on Turkish hot pepper paste infuses them with roasted-chile flavor.

280
THB

CHICKEN SHISH KEBAB

so you can't get much more authentic than these Turkish chicken kebabs, or tavuk şiş (tah-VOOK' SHEESH'). The method of cooking meats on a skewer over an open fire originated on the steppes of central Asia.

290
THB

BEGENDI CHICKEN

Hünkâr Beğendi means Sultan's Delight and is an amazing recipe for chicken in tomato sauce served with aubergine purée which represents the culinary wealth of the Eastern Mediterranean cuisine.

340
THB



BEEF DISHES



GRILLED MEATBALLS

In a basic kofte recipe, ground beef is combined with bread crumbs, onion, garlic and spices. Then shaped in balls and cooked over grill, stove or in oven. .

**350
THB**



BEEF SHISH KEBAB

Tender lion beef kebabs, with a marinade that includes tomato paste and a mix of spices for an intense flavor.

**450
THB**



BEEF SAUTE

It is cubed meat, beef stir fry in special tawa pans, with onions, tomatoes, green peppers, and some spices. Usually, it is served with rice pilav,

**350
THB**



URFA KEBAB

The difference between 'Adana' and 'Urfa' is the level of spice. 'Adana' is the spicy sibling. Generous amounts of hot red pepper flakes and paprika are kneaded into the meat mixture giving it a deep red color and fiery flavor.

**350
THB**

BEEF DISHES

ISKENDER KEBAB

It is essentially urfa kebab, served with a lathering of melted butter over a bed of bread, with yoghurt on the side.

**380
THB**

ADANA KEBAB

The difference between 'Adana' and 'Urfa' is the level of spice. 'Adana' is the spicy sibling. Generous amounts of hot red pepper flakes and paprika are kneaded into the meat mixture giving it a deep red color and fiery flavor.

**350
THB**

MIXED KEBAB FOR 2

4 pieces chicken shish, 4 Chicken wings, 4 pieces beef shish, adana kebab and lahmacun.

**990
THB**

comes with sause, salad, rice and bread

MIXED KEBAB FOR 1

2 pieces chicken shish, 2 chicken wings, 2 pieces beef shish, adana kebab and lahmacun.

**590
THB**

comes with sause, salad, rice and bread

OTTOMAN CLASSIC



ALI NAZIK KEBAB

Ali Nazik Kebab is a Turkish classic that marries a tender grilled Beef with a smoked eggplant puree and garlicky yoghurt mixture.

420
THB



BEGENDI BEEF KEBAB

Hünkâr Beğendi means Sultan's Delight and is an amazing recipe for beef in tomato sauce served with aubergine purée with cheese which represents the culinary wealth of the Eastern Mediterranean cuisine.

420
THB



ÇOKERTME KEBAB

Çökertme kebabı is also a meat dish. It originates from the Çökertme region of Bodrum. It's basically fried tiny potatoes topped with yogurt, grilled meat and tomato sauce.

420
THB



BEYTI KEBAB

Beyti is a Turkish dish consisting of ground beef, Grilled on a skewer and served wrapped in lavash and topped with tomato sauce and yogurt.

390
THB

WRAPS



CHICKEN WRAP

Grilled chicken shish with tomato, lettuce and onions.

serve with fries.

**280
THB**



FALAFEL WRAP

Deep fried falafel balls with tomato, lettuce and onions.

serve with fries and hummus

**190
THB**



ADANA OR URFA WRAP

Adana kebab is a long, hand-minced meat kebab mounted on a wide iron skewer and grilled on an open grill. wrapped in flatbread

**290
THB**



CHICKEN IN BREAD

Grilled chicken breast with tomato, lettuce, onion and sause.

serve with fries.

**280
THB**



**FRENCH FRIES
PATATES
KIZARTMASI**

**100
THB**

DESSERT



BAKLAVA

Turkish, Greek, and Middle Eastern rich pastry of phyllo (filo) dough and nuts. ... After the pastry is baked, it is drenched with a syrup of honey and lemon juice.

**190
THB**



RICE PUDING

If you enjoyed custard and rice pudding as a child, you'll love this recipe for baked rice pudding, known in Turkey as fırın sütlaç ...

**160
THB**