DRINKS

DRINKS

FRESH JUICE

SMOOTHIES

Cola, Fanta, Sprite Soda Water Schweppes lime,tonic lce tea

Watermelon 60 50

Pineapple

Orange

Carrot

Mix fruit

120

THB

COFFEE

Lemon, peach

Espresso **Americano** Cappuccino Turkish coffee

Watermelon 50

90

30

60

60

60

90

80

Mango Banana

Pineapple

100

THB

COCONUTTHB



Turkish tea 30 Earl grey Peppermint 60 Green tea





CAPPADOCIA RESTAURANT

BAR MENU

ALL DAY LONG

BEER-33 CL

80

Chang | Leo Singha | Heineken

BEER-50 CL

Chang | Leo Singha 130

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











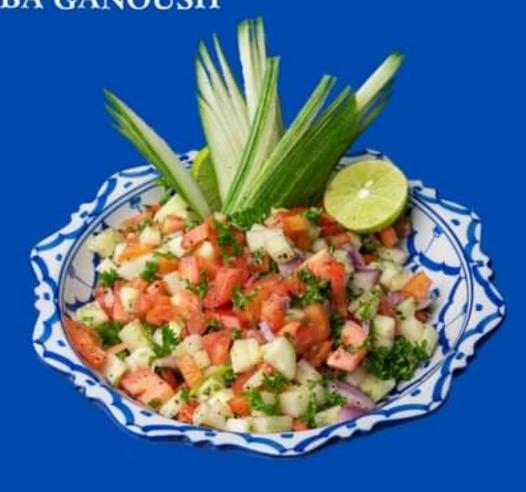


MIXED MEZE PLATE

HAYDARI
EZME-SPICY SALAD
PIYAZ
HUMMUS
BABA GANOUSH

SHEPHERD SALAD

The main ingredients tomatoes, cucumbers, peppers, onions



MİXED KEBAB FOR 2

4 pieces chiken 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 THB sandwich spread.



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



MEZES & APPETIZER



ATOM

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

140 THB



HAYDARI

Haydari is a type of yogurt dish similar to a thick cacık, 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 hardboiled egg and vegetables. Common additional ingredients include onion, parsley a

140 THB



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

140 THB

150



EGGPLANT SALAD

This is a roasted aubergine salad recipe and, along with lots of other meze dishes that THB3 you know we love, this is a perfect salad for the hot summer months.





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

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





GARLIC SHRIMPS

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





SALADS

bowl.





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

130

THB



PURPLE CABBAGE CARROT SALAD Place shredded cabbage, carrots and parsley in a large salad



GAVURDAGI SALAD

Turkish tomato salad made with fresh tomatoes, cucumbers, onions and crunchy walnuts is absolutely delicious. 160 This salad is flavored with THB pomegranate molasses and is the perfect side dish.



SHEPHERD SALAD

The main ingredients tomatoes, cucumbers, peppers, onions



TURKISH PIDE





GROUND BEEF PIDE

This Kiymali 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



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 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.







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

Tenderlion 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 pilay,

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 chiken shish,4 Chicken wings,4 pieces beef shish, adana kebab and lahmacun. comes with sause salad rice

990 THB

comes with sause, salad, rice and bread



MIXED KEBAB FOR 1

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

comes with sause, salad, rice and bread



OTTOMAN CLASSIC



ALI NAZIK KEBAB

Ali Nazik Kebab is a Turkish classic that marries a tender 4 grilled Beef with a smoked 7 eggplant puree and garlicky yoghurt mixture.

420 THB





Hünkâr Beğendi means Sultan's
Delight and is an amazing recipe
for beef in tomato sauce served 420
with aubergine purée with cheese THB
which represents the culinary
wealth of the Eastern
Mediterranean cuisine.

COKERTME KEBAB



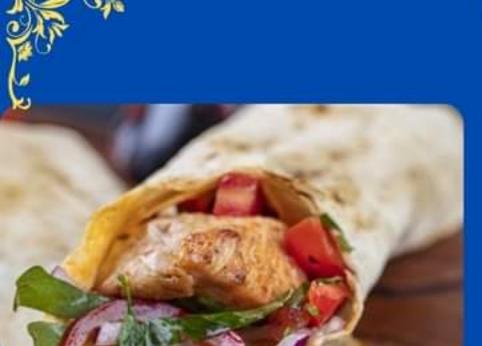
Çökertme kebabı is also a meat dish. It originates from the Çökertme region of Bodrum. It's basically fried tiny potatoes topped with yogurt, grilled meat and tomato sauce.

420 THB

BEYTI KEBAB



Beyti is a Turkish dish consisting of ground 390 beef, Grilled on a skewer and THB served wrapped in lavash and topped with tomato sauce and yogurt.



WRAPS



CHICKEN WRAP Grilled chicken shish with tomato, lettuce and onions. serve with fries.

280 THB



FALAFEL WRAP

Deap frie falefel balls with tomato, lettuce and onions. serve with fries and hummus

190 THB



ADANA OR URFA WRAP

Adana kebap is a long, handminced meat kebap 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





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 firin sütlaç ...



