

# KAPADOKYA<sup>50</sup>



## York restaurant week menü MAIN COURSE

### 1. CHICKEN WINGS

Marinated wings cooked on a grill served with rice

### 2. CHICKEN ISKENDER

Marinated tender cubes of grilled chicken, served with special tomato sauce, with croutons and yogurt

### 3. CHICKEN SKEWER

Marinated cubes of finest chicken breast cooked on a grill served with rice

### 4. CHICKEN SAUTE

Strips of chicken breast slowly cooked in a creamy tomato sauce with mushrooms and green peppers, served with rice

### 5. LAMB SAUTE

Small cubes of lamb slowly cooked in a tomato sauce with mushrooms, onion, green peppers and garlic, served with rice

### 6. ADANA (KOFTE)

Seasoned and grilled minced lamb kofte.  
Served with rice and a chilli sauce.

### 7. SEABASS FILLET

Grilled sea bass fillet with fresh herbs, sauteed potatoes, served with creamy butter sauce

### 8. IMAM BAYILDI

A mixture of delicately cooked peppers, onion and tomatoes with pine kernels, garlic and olive oil, baked in half an aubergine and served with rice.

### 9. VEGETERIAN KEBAB

A feast for the vegetarian. Marinated aubergine, mushrooms, peppers, tomatoes, courgettes and potatoes served with rice and salad.

### 10. MOUSAKKA (LAMB OR VEG)

**Veg**  
Fried aubergine, oven cooked with potatoes, courgettes and a special chef's sauce served with rice

**Lamb**  
Fried aubergine, oven cooked with minced Lamb, potatoes, courgettes and a special chef's sauce served with Rice

## DESERT

### 1. CHEESE CAKE

### 2. BAKED RICE PUDDING (SUTLAÇ)

### 3. VANILLA ICE CREAM



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2 COURSE £20

3 COURSE £25

### Starter

#### 1. SOUP OF THE DAY

Home made fresh soup, Served with bread.

#### 2. HUMUS

A Middle Eastern classic, Pureed chick peas with Tahini and a hint of garlic, drizzled with olive oil and lemon served with bread.

#### 3. GARLIC MUSHROOMS

Pan fried garlic mushrooms with cream and cheese. Served with bread.

#### 4. YOGURT DIP (CACIK)

Finely chopped cucumber, fresh mint and garlic mixed together.  
Mediterranean style yogurt, served with bread.

#### 5. MEATBALL

Pan fried lamb meatballs prepared with herbs and spices, served with garnish.

#### 6. SIGARA BOREK

Fillo rolls stuffed with minced lamb, parsley, spiced and freshly fried.

#### 7. BEEF SAUSAGE

A traditional grilled spicy Turkish sausage, served with garnish.

#### 8. HALLOUMI

A well-loved Mediterranean grilled goats cheese, served with garnish.

#### 9. KISIR

An interesting texture with an exhilarating taste, bulgur wheat, herbs, spring onion, onion and olive oil, mixed together with tomato puree

#### 10. DOLMA

Vine leaves stuffed with a delicious mixture of rice, onions, pine kernels, raisins and mix herbs, served with garnish

***This menu ends 17.03.2024 5.00pm***