

CHRISTMAS

MENU 2026

Cappadocia
BATH

CHRISTMAS SET MENU:

STARTER, MAIN & DESSERT

+ A glass of house wine, beer
or prosecco

£55^{pp}

BOTTOMLESS CHRISTMAS:

STARTER, MAIN & DESSERT

+ bottomless house wine, beer,
or Prosecco

£68^{pp}

STARTERS

Cacik - Tzatziki (V, GF)

Yoghurt, cucumber, garlic, mint,
dill, olive oil

Tabouleh (VG)

Chopped parsley, red peppers and
micro bulgur topped with lemon,
olive oil and pomegranate sauce

Shakshuka (VG, GF)

Grilled aubergine, mixed peppers,
tomato paste, olive oil

Hummus (VG, GF, S)

Pureed chickpea with tahini,
cumin, olive oil, lemon juice, garlic

Muska Borek (V)

Feta cheese & Parsley wrapped in
crispy filo pastry

Halloumi (V, GF)

Grilled slices of halloumi cheese

Sucuk (DF, GF)

Pan-fried Turkish beef
sausage

Falafel (VG, GF, S)

Deep fried chickpeas with hummus

Calamari

Panko-fried squid served
with tartare sauce & lemon

Mains

Chicken Wings (GFO)

Marinated & grilled chicken wings.
Served with rice & salad

Vegetarian Moussaka (VGO)

Layers of sliced vegetables topped
with bechamel, cheese & tomato
sauce, served with rice.

Chicken Cassarole (GF)

Tender Chicken thigh cubes with
aubergine, potato, onions, tomatoes,
peppers, garlic and herbs, served with
rice

Falafel (VG, S)

Homemade falafel balls served on a
bed of hummus, served with salad

Peynir Salad (VG, DF)

Mix salad with feta cheese, tomato,
cucumber, and pomegranate dressing

Duet of Sea Bass (GF)

Fire grilled over natural charcoal,
served with fresh lemon, chips and
salad

Adana Kofta (GFO)

Ground lamb infused with our house
spice mix, skewered & charcoaled.
Served with rice & salad

Chicken or Lamb Shish (GFO)

Cubes of tender, marinated chicken
or lamb, skewered & charcoaled.
Served with rice & salad

Incik - Lamb Shank (GF, S)

Slow-cooked lamb shank with carrots
and potatoes in tomato sauce served
with rice

Lamb Moussakka

Minced Lamb, sliced aubergine and
potato topped with cheddar,
bechamel sauce served with rice

Desserts

Baklava (V, N)

Filo pastry with pistachios & syrup

Kazandibi (V)

A Caramelised milk pudding
toasted and topped with caramel
drizzle

Turkish Panna Cotta (V)

A light Sponge cake soaked in milk
and cream topped with
caramelised strawberry jam

Mango Sorbet (VG, DF, GF)

A cooling tropical mango sorbet-
the perfect refreshing end to a meal

EXTRAS

Bread (gluten free available)	4	Side Salad	6
Bulgur	6	Chips	5
Yoghurt	5	Rice	5

(VG) Vegan · (V) Vegetarian · (DF) Dairy-free · (GF) Gluten-free · (VGO) Vegan Option Available · (GFO) Gluten Free Option Available
(N) Contains Nuts · (CR) Contains Crustaceans · (S) Contains Sesame · (C) Contains Celery

As our dishes are handmade in our busy kitchen, unfortunately we cannot guarantee that they are 100% free of allergens
or contaminants.