

VEGETARIAN DISHES

VEGETARIAN MOUSSAKKA ✓	15.50
Layered aubergine, potatoes, courgettes, mixed peppers, onions, mixed herbs and our chef's special home-made sauce before being topped with bechamel sauce and cheese, slow cooked in the oven to perfection. Served with salad.	
VEGETARIAN KEBAB ✓	14.95
Combination of marinated tomatoes, onions, courgettes, aubergine and mixed peppers on a skewer, cooked over charcoal for added flavour, served with Turkish rice and salad.	
FALAFEL ✓	14.95
Home-made deep fried fritters made from ground chickpeas seasoned with mixed herbs. Served with hummus and salad.	
IMAM BAYILDI ✓	17.00
Aubergine stuffed with seasonal vegetables, cooked in our chef's special home-made sauce. Served with Turkish rice and salad.	
ROASTED HALLOUMI ✓	14.95
Roasted halloumi cheese, with a skewer combination of chargrilled vegetables cooked over charcoal for added flavour. Served with Turkish rice and salad.	
AUBERGINE SALAD ✓	14.95
A combination of smoked aubergine, mixed peppers, garlic and tomatoes, all cooked on our charcoal grill for added flavour, topped with creamy strained natural yoghurt.	

SALADS

COBAN SALAD	9.50
Finely chopped tomatoes, cucumbers, red onions and parsley, dressed with olive oil and pomegranate sauce before being garnished with fresh wedges of lemon.	
EZME SALAD	10.50
Finely chopped and peeled tomatoes, onions and parsley, dressed with specially blended herbs, olive oil and pomegranate sauce, before being garnished with wedges of fresh lemon.	
GREEK SALAD	13.50
Chopped tomatoes, cucumber, onions and parsley, topped with diced feta cheese, dressed with olive oil and pomegranate sauce before being garnished with wedges of fresh lemon.	
GAVURDAĞ SALAD	11.00
Finely chopped tomatoes, cucumber, parsley and onions, topped with crushed walnuts, dressed with olive oil and pomegranate sauce before being garnished with wedges of fresh lemon.	
CHICKEN SALAD	14.95
Chopped tomatoes, onions, cucumber, parsley and lettuce, topped with cubes of succulent chicken breast cooked over our charcoal for added flavour, before being dressed with our home-made tartar sauce.	

SIDES

CHIPS	4.20
GRILLED TOMATOES & PEPPER	4.00
A skewer of fresh tomatoes and mixed peppers cooked over our charcoal for added delicious flavour.	
GRILLED ONIONS	5.95
A skewer of fresh onions cooked over our charcoal for added delicious, dressed with pomegranate sauce.	
GRILLED VEGETABLES	5.95
A skewer of mixed vegetable including onions, mixed peppers, courgettes and aubergine, cooked over our charcoal for added delicious flavour before being topped with our chef's special sauce.	
TURKISH RICE	3.50
White rice cooked with a subtle blend of our chef's specially blended herbs.	
BULGUR	3.50
Cracked wheat cooked with a subtle blend of herbs.	
YOGHURT	3.50
Natural, thick and creamy strained turkish yoghurt.	
FETE CHEESE	4.00
SIDE SALAD	7.50
OLIVES	4.70
CHILLI SAUCE	0.50
GARLIC SAUCE	0.50

--- For any food allergies, please enquire with a member of staff ---

Kapak

Traditional Turkish Restaurant

KIDS MENU

Your choice of meal including a soft drink and a scoop of Ice cream in a choice of flavours.

CHICKEN SNISH	9.95
Skewer of succulent cubes of marinated chicken breast, cooked over our charcoal for a rich flavour before being served with a choice of rice or chips.	
CHICKEN WINGS	9.95
Marinated chicken wings grilled on our charcoal for a deeper flavour, served with a choice of rice or chips.	
HAMBURGER	9.95
100% Beefburger cooked on our charcoal for a deeper flavour, served in a soft fresh bun and a side of chips.	
CHEESE BURGER	9.95
100% Beefburger cooked on our charcoal for a deeper flavour, served in a soft fresh bun with a slice of cheese and a side of chips.	

LUNCH SPECIALS

TUESDAY TO FRIDAY BETWEEN 12:00 - 15:00

CHOICE OF MAIN DISH
SERVED WITH RICE, SALAD & SOFT DRINK

CHICKEN SHISH	SAUTEED CHICKEN
ÇOP SHISH	ROASTED HALLOUMI
ADANA KEBAB	GRILLED CHICKEN SALAD
GRILLED CHICKEN WINGS	HALLOUMI SALAD
SAUTEED LAMB	

ONLY
14.95

OR CHOICE OF WRAP
SERVED WITH CHIPS & SOFT DRINK

CHICKEN SHISH WRAP	HALLOUMI WRAP
ÇOP SHISH WRAP	FALAFEL WRAP
ADANA WRAP	

ONLY
13.95

WRAPS TO GO

All served with Chips



LAMB SHISH
CHICKEN SHISH
MIXED SHISH
KOFTA
HALLOUMI
FALAFEL



ONLY
12.95

Kapak

Traditional Turkish Restaurant



**15% Discount For
Collection Orders**

PHONE: 020 8255 1000

Opening Hours

Tuesday-Sunday 12:00 to 22:00

Let Kapak Ocakbasi cater to your special day
with our great food & service
Please call or e-mail us on
kapakocakbasi@gmail.com



**106, Coombe Lane, Raynes Park
London, SW20 0AY**



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kapakocakbasi@gmail.com**



@kapakocakbasi

COLD STARTERS

Served with our home-made bread

HUMMUS ^{veç}	6.50
Crushed chickpeas blended with tahini, lemon and garlic.	
TARAMA SALAD	6.30
Cod Roe paté blended with olive oil and fresh lemon juice.	
TABBOULEH ^{veç}	6.00
Finely chopped parsley salad with tomatoes, peppers and spring onions. Dressed with olive oil and pomegranate sauce.	
TZATZIKI ^{veç}	6.00
Natural strained yoghurt mixed with cucumber, a dill, mint, a hint of garlic and olive oil.	
KISIR ^{veç}	6.50
Couscous mixed with finely chopped spring onions, peppers and parsley before being dressed with olive oil and pomegranate sauce.	
SOSLU PATLICAN ^{veç}	7.50
Aubergine fried with mixed peppers and garlic in our chef's specially made tomato sauce.	
BEETROOT MINT SALAD WITH FETA CHEESE ^{veç}	6.30
Beetroot chopped with red onions, fresh mint and garlic, dressed with olive oil and topped with shavings of feta cheese.	
IMAM BAYILDI ^{veç}	7.50
Stuffed aubergine prepared with seasonal vegetables and dressing chef's special sauce.	
PATLICAN EZME ^{veç}	7.50
Smoked aubergine crushed and blended with garlic, olive oil, lemon juice and creamy natural strained yoghurt.	
DOLMA ^{veç}	6.00
Vine leaves stuffed with rice, onion, pepper & herbs.	
MELON FETA CHEESE PLATE	7.20

* COLD MEZE PLATTER FOR 2	* 17.50 *
* Hummus, Tzatziki, Soslu Patlican, Kisir, *	
* Patlican Ezme & Beetroot Mint Salad topped with Feta Cheese. *	

HOT STARTERS

Served with our home-made bread

LENTIL SOUP ^{veç}	6.50
Daily home-made traditional Turkish delicious red lentil soup.	
FALAFEL ^{veç}	6.80
Deep fried fritters made from ground chickpeas, seasoned with herbs and served with hummus.	
HALLOUMI CHEESE ^{veç}	7.50
Large slices of halloumi cheese grilled and served on a bed of lettuce.	
SUCUK	7.80
Delicious, slightly spicy, traditional Turkish beef sausage, pan-fried with mixed peppers and onions in our chef's special sauce.	
HALLOUMI CHEESE & SUCUK	7.95
A combination of slices of halloumi cheese and sucuk, a slightly spiced traditional Turkish beef sausage all cooked over the grill.	
SIGARA BOREĞI ^{veç}	6.50
Deep fried, crispy thin filo pastry filled with a mixture of spinach and feta cheese.	
GARLIC MUSHROOMS	7.50
Button mushrooms sautéed with garlic, before being cooked in a delicious combination of double cream, white wine and our chef's special home-made sauce.	
ARNAVUT CIĞERİ (Lamb's Liver)	7.80
Lamb's liver pan-fried with onions and our chef's special blend of herbs.	
HUMMUS KAVURMA	8.20
Cubes of succulent lamb pan-fried with our chef's special blend of herbs, before being served on a bed of hummus.	
CALAMARI	7.80
Fresh calamari rings, marinated and coated in our chef's specially made light & fluffy batter mix, served with home-made tartar sauce.	
SPICY TIGER PRAWNS	9.20
Tiger prawns flash-fried in butter with garlic and mixed peppers, before being added to a delicious combination of white wine, double cream and our chef's special home-made sauce.	
WHITEBAIT	7.50
Golden breaded whitebait fried and served with our home-made tartar sauce.	
GRILLED CHICKEN WINGS	7.20
Marinated chicken wings grilled over charcoal for extra flavour and served with a small salad.	

* HOT MEZE PLATTER FOR 2	* 19.50 *
* Halloumi Cheese, Falafel, Sucuk, Whitebait, Sigara Boregi & Calamari *	

CHARCOAL GRILLS

All served with rice and a mixed salad (except sirloin steak)

LAMB SHISH	21.00
Skewered large cubes of marinated tender lamb cooked over charcoal.	
ÇOP SHISH	17.95
Skewered small cubes of marinated tender lamb cooked over charcoal.	
CHICKEN SHISH	18.00
Skewered large cubes of succulent chicken breast cooked over charcoal.	
MIX SHISH	20.00
Skewered mixture of large cubes of tender lamb and succulent chicken breast cooked over charcoal.	
ADANA KEBAB	17.50
A skewer of spicy kofte made from minced lamb, combined with our own special blend of herbs and spices cooked over our charcoal.	
MIXED GRILL	23.50
A selection of Adana Kofte, Çop Shish, Lamb Ribs, Lamb Chop and Chicken Wings all cooked over our flavoursome charcoal.	
LAMB RIBS	19.50
High quality, marinated meaty lamb ribs grilled over our charcoal.	
LAMB CHOPS	21.50
Very tender and meaty marinated lamb chops grilled over our charcoal.	
GRILLED CHICKEN WINGS	15.95
Marinated high quality chicken wings grilled over our flavoursome charcoal.	
LAMB BEYTI	17.50
Lean minced lamb kofte, seasoned with garlic and a blend of herbs, cooked on a skewer over our flavoursome charcoal.	
CHICKEN BEYTI	16.50
Lean minced chicken kofte, seasoned with garlic and a blend of herbs, cooked on a skewer over our flavoursome charcoal.	
SIRLOIN STEAK	24.95
Tender and juicy prime cut of sirloin steak, seasoned	
With Sauce 26.95	
and cooked over our charcoal for extra depth of flavour, served with chips, salad. Optional choice of home-made peppercorn or mushroom sauce.	

SAC KAVURMA FOR 2

Diced cubes of tender lamb sauteed with mixed peppers, onions, garlic, fresh tomatoes and specially blended herbs, before being slowly pan-cooked to perfection. Served with a combination of our home-made Turkish rice, bulgur and salad.

34.00

SAC KAVURMA FOR 4

Diced cubes of tender lamb sauteed with mixed peppers, onions, garlic, fresh tomatoes and especially blended herbs before being slowly pan-cooked to perfection. Served with a combination of our home-made Turkish rice, bulgur and salad.

60.00

MEAT PLATTER FOR 2

Skewer of mixed chicken and lamb shish, skewer of Adana kofte, chicken wings, lamb chops and lamb ribs all cooked over our charcoal for delicious flavour, served with a combination of Turkish rice, bulgur and a fresh mixed salad.

38.95

MEAT PLATTER FOR 4

Skewers of mixed chicken and lamb shish, skewers of Adana kofte, chicken wings, lamb chops and lamb ribs all cooked over our charcoal for delicious flavour, served with a combination of Turkish rice, bulgur and a fresh mixed salad.

72.95

KAPAK HOSUE SPECIAL

LAMB SAUTÉ	16.95
Traditional Turkish dish of tender cubes of lamb, sautéed with mixed peppers, onions and garlic before being finished off in our chef's special home-made sauce. Served with Turkish rice and salad.	
LAMB KLEFTIKO	21.00
Large succulent lamb shank on the bone, slow cooked to perfection in the oven with vegetables and baby potatoes in our chef's special home-made sauce. Served with Turkish rice and salad.	
EZMELI KEBAB	16.95
Spicy Adana kofte, served on a bed of sautéed finely chopped tomatoes, onions and mixed herbs. Topped with our home-made butter sauce and served with salad.	
MEAT MOUSSAKA	16.95
Layers of minced lamb and vegetables including aubergine, mixed peppers, onions, courgettes and potatoes before adding our chef's special home-made sauce, covered with cheese and bechamel sauce, slowly cooked in the oven to perfection and served with salad.	
CHICKEN SAUTÉ	16.95
Traditional Turkish dish of succulent cubes of chicken breast, sautéed with mixed peppers, onions and garlic, before being finished off in our chef's special home-made sauce. Served with Turkish rice and salad.	
MEDITERRANEAN CHICKEN & KING PRAWNS	19.00
Cubes of chicken breast and whole king prawns, sautéed with mixed peppers before being finished off in a delicious combination of brandy, double cream and our chef's special home-made sauce. Served with Turkish rice and salad.	
ALI NAZIK	18.50
Sautéed tender marinated cubes of lamb, served over a bed of velvety smoked aubergine purée with a hint of garlic.	
MENGEN	18.50
Diced cubes of succulent lamb, sautéed with onions and mushrooms before being cooked off in double cream and our chef's special home-made sauce. Served with Turkish rice and salad.	

YOGHURT DISHES

All served with salad

SARMA LAMB BEYTI	17.50
Lean minced lamb kofte, seasoned with garlic and a blend of herbs, cooked on a skewer over our flavoursome charcoal before being wrapped in lavash bread with cheese and put back over charcoal, then topped with our chef's special sauce, drizzled with butter and served with natural, creamy turkish strained yoghurt.	
SARMA CHICKEN BEYTI	17.50
Lean minced chicken kofte, seasoned with garlic and a blend of herbs, cooked on a skewer over our flavoursome charcoal before being wrapped in lavash bread with cheese and put back over the charcoal, then topped with our chef's special sauce, drizzled with butter and served with natural, creamy turkish strained yoghurt.	
YOGURTLU ADANA	17.50
A skewer of spicy Adana kofte made from minced lamb, combined with our own blend of herbs and spices, cooked over our charcoal. Served on a bed of croutons made from our home-made turkish bread, covered with Turkish natural strained yoghurt, our chef's special sauce and drizzled with butter.	
YOGURTLU LAMB SHISH	17.50
Skewered cubes of marinated tender lamb cooked over charcoal. Served on a bed of croutons made from our home-made turkish bread, covered with Turkish natural strained yoghurt, our chef's special sauce and drizzled with butter.	
YOGURTLU CHICKEN SHISH	17.50
Skewered cubes of succulent chicken breast cooked over charcoal. Served on a bed of croutons made from our home-made turkish bread, covered with Turkish natural strained yoghurt, our chef's special sauce and drizzled with butter.	

SEAFOOD DISHES

SALMON ON SKEWERS	19.00
Fresh fillet of salmon cooked over the charcoal with a skewer of our mixed vegetables, served with chips and salad.	
GRILLED WHOLE SEA BASS	21.50
Whole sea bass grilled over our charcoal for extra depth of flavour, served with chips and salad.	
MEDITERRANEAN KING PRAWNS	21.95
Pan-fried whole king-prawns flash fried with mixed peppers, onions and garlic before adding a combination of white wine, double cream and our chef's special sauce and slow cooking to perfection. Served with rice and salad.	

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