

Starters

All starters are served with homemade bread

Soup

MERCIMEK CORBASI (v) 5.75
Anatolian red lentil soup

Cold Meze

HUMUS (v) 5.95
House made pureed chickpeas with tahini, garlic, olive oil & lemon juice

CACIK (Tzatziki) (v) 6.10
Anatolian village style strained yogurt with cucumber & pureed garlic

MAYDANOZ SALATASI (Tabbouleh) (v) 5.85
Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice

PATLICAN EZME (Babagannush) (v) 6.20
Grilled aubergines pureed with tahini, garlic, olive oil and yogurt

ISPANAKLI YOGURT (v) 5.95
Thick and creamy Anatolian yogurt blended with spinach & garlic

ZEYTINYAGLI PATLICAN (v) 6.20
Aubergine cooked in olive oil with tomatoes, garlic, peppers and chickpeas

Hot Meze

BOREK (v) 6.25
Hand folded filo pastry triangles stuffed with Feta cheese and spinach

FALAFEL (v) 6.25
Mediterranean style chickpea & broad bean patties, deep fried, served with humus

SUCUK 6.75
Charcoal grilled beef garlic sausage, served with salad

HELLIM (v) 6.75
Charcoal grilled Cypriot Halloumi cheese, served on a bed of salad

KALAMAR 6.75
Lightly battered squid rings served with a rose infused sweet and sour sauce

KARIDES 6.95
Prawns cooked with double cream, tomatoes, leeks, garlic, ginger and coriander

MUCVER (v) 6.85
Deep fried crispy and tender courgette fritters with Feta cheese, spring onions, carrots, dill and parsley, served with garlic sauce

MANTAR (v) 6.50
Sauteed mushrooms in garlic, onions, peppers, leeks and tomatoes, topped with cheddar cheese

DOMATESLI KOFTE 6.85
Lamb meatballs cooked with leeks, parsley, peppers & fresh tomatoes

TAS MEZE MENU

15.95 pp

(minimum of 2 people)

Includes all of the meze below and served with homemade bread

HUMUS (v)

MAYDANOZ SALATASI (Tabbouleh) (v)

ISPANAKLI YOGURT (v)

PATLICAN EZME (Babagannush) (v)

ZEYTINYAGLI PATLICAN (v)

BOREK (v)

FALAFEL (v)

HELLIM (v)

SUCUK

KALAMAR

A vegetarian option is available with MUCVER and MANTAR as replacements

Main Courses

Charcoal Grill

All served with couscous (except Tas Iskender)

TAVUK SIS 13.95
Skewer of marinated chicken cubes

KOFTE 13.95
Skewer of tender lamb mince, blended with special seasoning and Anatolian herbs

PATLICAN EZMELI KOFTE 14.95
Lamb kofte on a bed of grilled aubergine sauce

KUZU SIS 15.90
Skewer of marinated tender lamb cubes

TAS MIXED GRILL 16.25
Mixed grill of chicken cubes, lamb cubes and kofte

TAS ISKENDER 16.95
Popular since 1999. TAS classic mixed grilled meats on a bed of cubed in-house made bread, rich tomato sauce and creamy yogurt

Vegetarian Dishes

PATLICANLI (v) 11.75
Grilled aubergine cooked with tomatoes and peppers served with couscous and yogurt

PIRASALI (v) 11.75
Leeks cooked with chickpeas, sun-dried tomatoes, peppers, red onions, green lentils in a pomegranate sauce, served with couscous and yogurt

MANTAR GUYEC (v) 11.45
Mushrooms cooked with tomatoes, onions and peppers, topped with cheddar cheese

HELLIMLI BROKOLI (v) 11.95
Broccoli sauteed with grilled Halloumi cheese, mushrooms, sun-dried tomatoes, leeks and onions

TURLU (v) 12.95
Village style stew of potatoes, aubergines, courgettes, mushrooms, peppers, carrots, tomatoes, served with couscous and yogurt

Rice	
SADE PILAV (v) 2.95 Basmati rice	
COUSCOUS (v) 2.95 Fine bulgur wheat mixed with tomatoes, onions & red peppers	
MANTARLI PILAV (v) 3.75 Basmati rice with mushrooms	
BADEMLI PILAV (v)(n) 3.75 Basmati rice with almond	

Salads	
COBAN SALATA (v) 5.25 Anatolian shepherd's salad with parsley, tomatoes, red onion and cucumber	
BEYAZ PEYNIRLI SALATA (v) 5.55 Mixed salad topped with Feta cheese	
EZME SALATA (v) 5.55 Finely diced tomatoes, red onions, peppers, parsley tossed with Anatolian herbs	

(v) Suitable for Vegetarians (n) Contains Nuts

All our food is prepared in a kitchen where nuts, gluten and other allergens may be present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergy information is available on request.

A discretionary service charge of 12.5% will be added to your bill. VAT included

Casseroles & Oven Dishes

TAVUK GUYEC 13.45
Chicken casserole with mushrooms, onions, tomatoes, ginger and fresh coriander

DOMATES SOSLU KOFTE 13.45
Lamb meatballs cooked with fresh tomatoes, potatoes, parsley, leeks, onions and peppers

TAS SPECIAL 15.95
Lamb cooked with potatoes, onions, peppers and tomatoes, seasoned with oregano

HUNKAR BEGENDI 16.50
From the Sultan's kitchen to TAS, a classic slow cooked lamb stew on a bed of creamy smoked aubergine sauce blended with cheddar cheese

MUSAKKA 14.95
Classic TAS style Mediterranean layered bake of aubergine, lamb mince and potatoes topped with bechamel sauce

BADEMLI TAVUK (n) 14.40
Chicken casserole with almonds, green peppers, bay leaves and tomatoes

Fish & Seafood

ISPANAKLI SOMON 15.95
Grilled salmon with spinach, potatoes, red onions, double cream and pepper, served with salad

LEVREK 16.45
Seabass, pan-fried or grilled, served with salad

KARIDES GUYEC 13.95
Prawn casserole with tomatoes, coriander, mushrooms, double cream and garlic in white wine sauce

KALAMAR 12.45
Lightly battered squid rings, served with a rose infused sweet & sour sauce and salad

FISH & CHIPS 12.95
Freshly battered cod fish, served with French fries and tartare sauce

Pasta Dishes

SEBZELI MAKARNA (v) 11.45
Penne pasta with mixed vegetables

BEYAZ PEYNIRLI MAKARNA (v) 11.45
Penne pasta with Feta cheese

SOMONLU MAKARNA 11.75
Penne pasta tossed with sauteed salmon, tomatoes and sliced spring onions with double cream

SIDES	
SEASONAL VEGETABLES (v) 4.15	
BOILED NEW POTATO (v) 3.15	
STEAMED BROCCOLI (v) 3.15	
FRENCH FRIES (v) 3.15	

EKIN MENU

23.95 pp

Menu served with homemade bread



• CHOICE OF DRINK

Glass of House Wine (Wine of Turkey)

Lager (Turkey)

Organic Juices or Soft Drinks

• CHOICE OF TWO MEZES

HUMUS (v)

House made pureed chickpeas with tahini, garlic, olive oil and lemon juice

ISPANAKLI YOGURT (v)

Thick and creamy Anatolian yogurt blended with spinach and garlic

MAYDANOZ SALATASI (Tabbouleh) (v)

Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil & lemon

BOREK (v)

Hand folded filo pastry triangles stuffed with Feta cheese & spinach

MANTAR (v)

Sauteed mushrooms in garlic, onions, peppers, leeks & tomatoes, topped with cheddar cheese

MERCIMEK CORBASI (v)

Anatolian red lentil soup

KALAMAR

Lightly battered squid rings served with a rose infused sweet and sour sauce

SUCUK

Charcoal grilled beef garlic sausage

• CHOICE OF MAIN COURSE

TAVUK SIS

Skewers of marinated chicken cubes served with couscous

BADEMLI TAVUK (n)

Chicken casserole with almonds, green peppers, bay leaves and tomatoes

KOFTE

Skewer of tender lamb mince, blended with special seasoning and Anatolian herbs, served with couscous

TAS MIXED GRILL

Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous

DOMATES SOSLU KOFTE

Lamb meatballs cooked with tomatoes, potatoes, parsley, leeks, onions & peppers

MANTAR GUYEC (v)

Mushrooms cooked with tomatoes, onions & peppers, topped with cheddar cheese

SEBZELI KOFTE (Falafel) (v)

Ground chickpeas and broad beans tossed in spices, deep fried and served with humus and mix salad

TURLU (v)

Mixed vegetable stew of potatoes, aubergines, courgettes, peppers, carrots and tomatoes, served with couscous and yogurt

KARIDES GUYEC

Prawn casserole with tomatoes, coriander, mushrooms, double cream and garlic in white wine sauce

KALAMAR

Lightly battered squid rings, served with a rose infused sweet & sour sauce and salad

SAHAN MENU

£15.95 pp

Menu served with homemade bread

CHOICE OF A STARTER

RED LENTIL SOUP (v)

HUMUS (v)

SALAD WITH FETA CHEESE (v)

PARSLEY SALAD (Tabbouleh) (v)

ISPANAKLI YOGURT (Yogurt with spinach) (v)

CHOICE OF A MAIN COURSE

CHICKEN CASSEROLE, served with couscous

GRILLED CHICKEN SIS, served with couscous

GRILLED KOFTE, served with couscous

MEATBALLS with TOMATO SAUCE, served with couscous

POTATOES WITH SPINACH (v), served with yogurt

PASTA with MIXED VEGETABLES (v)

Drink List

White Wine

	175 ml Glass	Bottle
1. 'TAS' House White Anatolia, Turkey <i>Dry, lively with fresh fruit aromas</i>	5.25	18.95
2. Chenin Blanc, Wild Garden 2017 South Africa <i>Fresh and aromatic finishing on a long fruity note</i>		20.95
3. Pinot Grigio Venezia IGP, IL Casone 2017 Veneto, Italy <i>Fresh and easy drinking style of Pinot Grigio with clean bitter lemon notes</i>	5.75	21.95
4. Viognier, Tournée du Sud 2017 Languedoc-Roussillon, France <i>Sun-drenched peach and apricot characters, along with a merest hint of ginger and jasmine. Lively and fresh on the finish</i>		22.95
5. Sauvignon Blanc, Cape Heights Swartland, South Africa <i>Ripe yellow fruit flavours with a hint of waxy lime and plum stone</i>	5.95	23.45
6. Picpoul de Pinet, L'Ormarine Duc de Morny France <i>Slightly perfumed, ripe melon fruit on the nose</i>		24.95
7. Sauvignon Blanc, Bishop Leap 2016 Marlborough, New Zealand <i>A light bodied, mouth-watering wine redolent of gooseberry and crystalline stone fruit, flavours with a zesty and refreshing finish</i>		26.95
8. Gavi Di Gavi 'Fossili', San Silvestro Piedmont, Italy <i>A rich mouthfeel with a lovely mineral finish and hints of spice</i>		29.45
9. Rioja Blanco, Bodegas Ondarre Rioja, Spain <i>Notes of lemon and grapefruit with a rounded flavour and a crisp finish</i>		29.95
10. Macon Charnay, Clos de L'Eglise Burgundy, France <i>An elegant unoaked Macon-Charnay from Burgundy with delicate citrus blossom on the nose</i>		34.95

Rose Wine

	175 ml Glass	Bottle
11. 'TAS' House Rose Anatolia, Turkey <i>Summer berry, Fruit flavours</i>	5.25	18.95
12. Pinot Grigio Blush delle Venezie, Sacchetto Vini 2017 Italy <i>Pale pink in colour, this is a fresh and fruity off-dry rose with a soft finish</i>	5.75	21.95

Red Wine

	175 ml Glass	Bottle
13. 'TAS' House Red Anatolia, Turkey <i>Medium-bodied with sour cherries and soft tannins</i>	5.25	18.95
14. Merlot, Vellas 2018 Valle Central, Chile <i>A fresh Merlot with notes of red plum as well as green pepper and a touch of herbal leafiness</i>	5.75	20.95
15. Shiraz Cabernet, Opal Ridge South Eastern Australia <i>An easy drinking red with juicy raspberry and red plum fruit and a hint of mint</i>		21.95
16. Montepulciano d'Abruzzo, Conviviale Italy <i>An intense wine with cherry, ripe plum fruit, aromas and warm, earthy spice</i>		22.95
17. Malbec, Sierra Los Andes, 2018 Mendoza, Argentina <i>A full flavoured Malbec with notes of blackberry jam through to a rich and spicy finish</i>	5.95	23.95
18. Pinot Noir, Sacchetto Vini 2017 Veneto, Italy <i>A ripe and juicy Pinot Noir with fresh red berried fruit and pleasant finish</i>		24.45
19. Boutinot 'Les Coteaux', Cotes du Rhone Villages, France <i>Brambly fruit, underpinned by subtle oaky nuances and lovely sweet spice</i>		24.95
20. Rioja Crianza, Quasar 2015 Spain <i>A traditionally styled Rioja with spicy and savoury fruit aromas complemented by vanilla from oak ageing</i>		25.95
21. Reserve du Couvent, Chateau Ksara 2016 Bekaa Valley, Lebanon <i>A dry and flavoursome red with jammy blueberry fruit and earthy notes</i>		28.95
22. Chianti Classico, San Felice Italy <i>A generous, lifted spicy nose with cranberry fruit, complete characters</i>		34.95

Champagne & Sparkling Wines

	125 ml Glass	Bottle
23. Prosecco Extra Dry, Carpene Malvolti NV Veneto, Italy <i>Fresh and fruity with fine continuous bubbles</i>	6.35	27.95
24. Moutard Grande Cuvee, Champagne Moutard NV France <i>Fine and rich, with a developed nose of butter, almond and brioche</i>		45.00
25. Yellow Label Brut, Champagne, Veuve Clicquot NV France <i>This fine Champagne displays raisins, vanilla and brioche together with toasty aromas</i>		64.50

Soft Drinks

MINERAL WATER Still (1lt)	3.95
MINERAL WATER Still (500 ml)	2.35
MINERAL WATER Sparkling (750 ml)	3.95
COKE, DIET COKE, COKE ZERO	2.55
LEMONADE, GINGER ALE	2.55
GINGER BEER	2.35
TONIC WATER, SODA WATER, BITTER LEMON	2.55
LIPTONS ICE TEA (250 ml)	2.45
MIXERS (each)	0.95
JUICES Natural Orange / Tomato / Pineapple / Cherry / Peach	2.65
AYRAN <i>Traditional Turkish Yogurt Drink</i>	2.55
SALGAM <i>Red carrot pickles-salted, spiced and flavoured with aromatic turnip</i>	2.55
PEMBE SULTAN <i>Salgam mixed with Ayran</i>	2.65

Organic Juices

	250 ml
APPLE / MELON / POMEGRANATE / BLACK MULBERRY / WATERMELON / FIG	2.95

Beer/Cider

LAGER Turkey	abv 5%	4.75
BECKS BLUE Alcohol Free		3.95
MAGNERS (Cider) 500ml	abv 4.5%	5.50
REKORDERLIG (Cider) 500ml <i>Lime / Strawberry</i>	abv 4.5%	5.75

Raki

TURKISH RAKI	abv 43%	Single	4.20
<i>The Turkish national drink made of twice-distilled grapes and aniseed</i>		Double	7.50
		35 cl Bottle	27.75

Spritz

SPRITZER	6.45
APEROL SPRITZ (Prosecco, Aperol, dash of Soda)	6.95

Aperitif & Digestif

MARTINI DRY / MARTINI ROSSO / CAMPARI	4.45
COURVOISIER VS / VINCENT CALVADOS	4.45
AMARETTO / BAILEYS / COINTREAU / DRAMBUIE	4.45
FRANGELICO / GRAPPA	4.45
GLENFIDDICH 12	4.45
MARTELL MÉDAILLON VSOP	5.75

Port

	50 ml
BARROS, SPECIAL RESERVE	abv 20% 4.45
<i>Lovely balance between power and finesse with a silky texture and beautifully sustained flavours</i>	
BARROS, 10 YEAR OLD TAWNY	abv 20% 5.45
<i>Dried fruit aromas complemented by delicate vanilla and chocolate notes</i>	

More options available, please ask a member of staff

Prices include VAT

FOR THE FACTS : DRINKAWARE.CO.UK

Desserts

BAKLAVA (n) 🍷 <i>Filo pastry, nuts, honey syrup</i>	5.50
KUNEFE (n) 🍷 <i>Shredded wheat, fresh unsalted white cheese cooked on the charcoal, served with pistachio and honey syrup (takes 15-20 minutes to serve)</i>	6.95
PEKMEZLI YOGURT (n) <i>Fresh natural strained yogurt served with home-made grape molasses and walnuts</i>	5.50
KAYMAKLI KESTANE (n) <i>Candied chestnut topped with pistachio and fresh cream</i>	5.50
VISNE HOSAFI <i>Cherry conserve with vanilla ice-cream (contain stones)</i>	5.50
DONDURMA ICE-CREAM (Choice of 2 scoops) <i>Vanilla / Chocolate / Strawberry / Pistachio (n)</i>	5.50
Add a scoop of Ice-Cream to any dessert for only £1.50	
Add a delightfully silky Moscato dessert wine for only £1.55	
🍷 Perfect match with glass of Moscato	

Dessert Wines

	50 ml	125 ml	Bottle
Michele Chiarlo Nivole Moscato D'Asti Halves Piedmont, Italy (5% abv) <i>A gently sparkling dessert wine with intense peach and tropical fruit flavours. Delightfully silky</i>	2.95	6.45	18.95
Berton Vineyard Botrytis Semillon Halves South East Australia (10% abv) <i>Luscious, honeyed flavours of peach and dried apricots are well balanced by a refreshing, natural freshness</i>	3.45	7.45	21.95
Quady, Elysium Black Muscat Halves California, USA (15% abv) <i>An enticing aroma of Turkish Delight combined with spicy red fruits and roses with the sweetness beautifully balanced</i>	3.95	8.95	26.45

Tea & Infusions

TURKISH TEA <i>Slow-brewed black tea, served in small tulip-shaped signature glass</i>	1.25
BREAKFAST / EARL GREY	1.95
PEPPERMINT / CAMOMILE / ROSE-HIP / SAGE	2.25
APPLE / BLACKBERRY / LINDEN / GREEN TEA	2.25
FRESH MINT TEA	2.45

Coffee & Hot Chocolate

TURKISH COFFEE <i>In Unesco's heritage list. Please ask "Sade" for no sugar or "Orta" for medium sweet.</i>	2.45
ESPRESSO / MACCHIATO	2.15
DOUBLE ESPRESSO / DOUBLE MACCHIATO	2.55
CAFÉ LATTE / CAPPUCCINO / AMERICANO	2.55
HOT CHOCOLATE / CAFÉ MOCHA	2.55
FILTER COFFEE <i>*Decaffeinated Available</i>	2.15

Liqueur Coffees

IRISH COFFEE (Jameson)	5.95
IRISH CREAM COFFEE (Baileys)	5.95
HAZELNUT COFFEE (Frangelico)	5.95
ITALIAN COFFEE (Disaronno Amaretto)	5.95