

TAKE AWAY MENU

Grills

KANAT IZGARA Marinated chicken wings , served with mixed salad	12.35
TAVUK SIS (Chicken Sish) Skewer of marinated chicken cubes, served with couscous	13.95
KOFTE Skewer of tender lamb mince, blended with special seasoning and herbs, served with couscous	13.95
KUZU SIS (Lamb Sish) Skewer of marinated tender lamb cubes, served with couscous	15.90
TAS MIXED GRILL Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous	16.25
TAS ISKENDER TAS classic mixed grilled meats on a bed of cubed in-house made bread, rich tomato sauce and creamy yogurt	16.95

Vegetarian Dishes

MANTAR GUYEC (V) Mushrooms cooked with tomatoes, onions and peppers, topped with cheddar cheese	11.45
HELLIMLI BROKOLI (V) Broccoli sauteed with grilled Halloumi cheese, mushrooms, sun-dried tomatoes, leeks and onions	11.95
BAMYA (V) Okra in tomato sauce with onions, potatoes and herbs, served with couscous and yogurt	12.50
TURLU (V) Anatolian village style stew of potatoes, aubergines, courgettes, mushrooms, peppers, carrots, tomatoes, served with couscous and yogurt	12.95

Rice

SADE PILAV (V) Basmati rice	2.95
COUSCOUS (V) Fine bulgur wheat mixed with tomatoes, onions and green peppers	2.95
MANTARLI PILAV (V) Basmati rice with mushrooms	3.75
BADEMLI PILAV (V)(N) Basmati rice with almond	3.75

Casseroles & Oven Dishes

TAVUK GUYEC (Chicken Casserole) Chicken casserole with mushrooms, green peppers, onions, tomatoes, ginger and fresh coriander	13.45
DOMATES SOSLU KOFTE Lamb meatballs cooked with fresh tomatoes, new potatoes, leeks and peppers	13.45
MUSAKKA TAS style Mediterranean layered bake of aubergine, lamb mince and potatoes topped with bechamel sauce	14.95
BADEMLI TAVUK (N) Chicken caserole with almonds, green peppers, bay leaves and tomatoes	14.40
ACILI TAVUKLU BARBUNYA (S) Chicken with borlotti beans, onions, peppers, tomato and herbs	15.25
TAS SPECIAL Lamb cooked with potatoes, onions, peppers and tomatoes, seasoned with oregano	15.95
INCIK (Lamb Shank) Slow cooked lamb shank with tomatoes and bay leaves	17.45

Fish & Seafoods

TRADITIONAL FISH & CHIPS Freshly battered cod fish, served with tartare sauce and French fries	12.95
SOMON IZGARA Grilled salmon with sauteed potatoes, red onions, double cream and pepper, served with salad	15.95
LEVREK IZGARA Grilled seabass, served with salad	16.45

Salads

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

Sides

HOMEMADE ANATOLIAN BREAD (V)	0.90
CHILI SAUCE (V)(S)	1.95
FRENCH FRIES (V)	3.15
ANATOLIAN STRAINED YOGURT (V)	3.15
STEAMED BROCCOLI (V)	3.15
BOILED NEW PATATO (V)	3.15
SEASONAL VEGETABLES (V)	4.15

SAHAN MENU

15.95

2 Course Menu

Menu served with homemade bread

• **CHOICE OF STARTER** •

RED LENTIL SOUP (V)

HUMUS (V)

CACIK (Tzatziki) (V)

SALAD WITH FETA CHEESE (V)

• **CHOICE OF MAIN COURSE** •

(all main courses served with couscous)

CHICKEN CASSEROLE

GRILLED CHICKEN SIS

GRILLED LAMB KOFTE

LAMB MEATBALLS WITH TOMATO SAUCE

BROCCOLI WITH HALLOUMI (V)(S)

Meze Menu

19.95

(for 2 people)

HUMUS (V) • CACIK (Tzatziki) (V) • DOLMA (V)

BOREK (V) • FALAFEL (V) • HELLIM (V)

KALAMAR (Calamari)

Menu served with homemade bread

Desserts

BAKLAVA (V)(N) Filo pastry, pistachio, honey syrup	5.50
KUNEFE (V)(N) Shredded wheat, fresh unsalted white cheese cooked on the charcoal, served with pistachio and honey	6.95

Soft Drinks

MINERAL STILL WATER (500 ML)	1.60
MINERAL STILL WATER (1 LT)	2.75
MINERAL SPARKLING WATER (750 ML)	3.00
COCA COLA (330 ML)	2.00
<i>Regular Diet Zero</i>	
7UP LEMONADE (330 ML)	2.00
ORGANIC JUICE (330 ML)	2.95
<i>Apple Black Mulberry Pomegranate Rose Sherbet Melon Fig</i>	
AYRAN (Salted Yogurt Drink) (250 ml)	2.00

(V) Suitable for Vegetarians (N) Contains Nuts (S) Spicy

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.

VAT included

Soup

MERCIMEK CORBASI (V) Anatolian red lentil soup	5.75
--	------

Cold Meze

HUMUS (V) House made pureed chickpeas with tahini, garlic, olive oil and lemon juice	5.95
CACIK (Tzatziki) (V) Anatolian village style strained yogurt with cucumber and pureed garlic	6.10
DOLMA (V) Stuffed vine leaves with rice	6.20
PATLICAN EZME (Babaganoush) (V) Grilled aubergine pureed with tahini, garlic, olive oil and natural yogurt	6.20

Hot Meze

FALAFEL (V) Mediterranean style chickpea and broad bean patties, deep fried, served on a bed of humus	6.25
BOREK (V) Hand folded filo pastry triangles stuffed with Feta cheese and spinach	6.25
HELLIM (V) Charcoal grilled Cypriot Halloumi cheese, served on a bed of salad	6.75
KALAMAR (Calamari) Lightly battered squid ring served with a rose infused sweet and sour sauce	6.75
KARIDES TAVA Skewer of fried king prawns served with garlic sauce	6.75
DOMATES SOSLU KOFTE Lamb meatballs cooked with leeks, green peppers and fresh tomatoes	7.30
MANTAR (V) Sauteed mushrooms in garlic, onions, peppers, leeks and tomatoes, topped with cheddar cheese	6.50
TAVUK KANAT Charcoal grilled marinated chicken wings	6.75