

Starters

All starters are served with homemade bread

Soup

MERCIMEK CORBASI V 5.95
Anatolian red lentil soup

Cold Meze

HUMUS (Houmous) V 5.95
Pureed chickpeas with tahini, garlic, olive oil and lemon juice

MAYDANOZ SALATASI (Tabbouleh) V 5.95
Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice

CACIK (Tzatziki) V 6.15
Anatolian village style strained yogurt with cucumber, pureed garlic

PATLICAN EZME (Babaganoush) V 6.25
Grilled aubergines pureed with tahini, garlic, olive oil and yogurt

KISIR VN 6.25
Anatolian traditional fine bulgur wheat salad with spring onions, tomato sauce, dill, herbs, crushed walnuts and hazelnuts

ZEYTINYAGLI PATLICAN V 6.25
Aubergine cooked in olive oil with tomatoes, garlic, peppers and chickpeas

DOLMA VN 6.25
Vine leaves stuffed with rice and toasted walnuts, freshly made and hand rolled every day

Hot Meze

BOREK V 6.50
Crispy 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

HELLIM V 6.75
Charcoal grilled halloumi cheese, served on a bed of salad

MANTAR V 6.75
Sauteed mushrooms in garlic, onions, peppers, leeks and tomatoes, topped with cheddar cheese

LAHMACUN 6.75
A small pide, topped with minced lamb, tomatoes, onions, fresh mint, garlic and peppers

SUCUK 6.75
Charcoal grilled beef garlic sausage, served with 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

DOMATESLI KOFTE 6.95
Lamb meatballs cooked with leeks, parsley, peppers and tomatoes

TAS MEZE MENU

£16.95

per person
(minimum of 2 people)

Includes all of the meze below and served with homemade bread

HUMUS (Houmous) V
MAYDANOZ SALATASI (Tabbouleh) V
CACIK (Tzatziki) V
KISIR VN
ZEYTINYAGLI PATLICAN V
BOREK V
FALAFEL V
HELLIM (Halloumi) V
SUCUK
KALAMAR

A vegetarian option is available with **BABAGANOUSH** and **MANTAR** as replacements

Main Courses

Pide

Anatolian style pizza is called PIDE (pee-deh). Freshly made dough, resembling the shape of a boat, is baked in a wood-fired oven producing a crispy outer crust.

MANTARLI ISPANAKLI PIDE V 11.75

Spinach, mushrooms, tomato puree, peas, garlic, cheddar cheese, sesame seeds and leeks (*with or without an egg on top*)

SOGANLI PIDE V 11.75

Goat's cheese, spring onions, cheddar cheese and sesame seeds (*An original TAS recipe*)

PATLICANLI PIDE V 12.00

Aubergines, tomatoes, peppers, sesame seeds, garlic and balsamic dressing (*An original TAS recipe*)

TAVUKLU PIDE 12.50

Chicken, peppers, tomato puree, onions, cheddar cheese, dried red basil

KIYMALI PIDE 12.75

Minced lamb, onions, fresh tomatoes, parsley, red pepper (*with or without an egg on top*)

SUCUKLU PIDE 12.95

Garlic beef sausage, parsley, red & green peppers, mushrooms, cheddar cheese (*with or without an egg on top*)

SOMONLU PIDE 12.95

Salmon cubes, red onions, peppers, olives, lemon rind (*An original TAS recipe*)

KUSBASILI PIDE 13.75

Diced lamb with onions, peppers, parsley, oregano

PASTIRMALI PIDE 13.95

Oak-smoked beef, peppers, fresh tomatoes, fresh mint, cheddar cheese (*with or without egg on top*)

Folded Pide

PEYNIRLI PATATESLI FOLDED PIDE V 12.50

Potatoes, onions, Anatolian tulum cheese, parsley, red chili flakes and sesame seeds

KUSBASILI KASARLI FOLDED PIDE 13.95

Diced lamb, cheddar cheese, onions, pepper puree, parsley and oregano

Salads

KARISIK SALATA V 4.70

Tomatoes, cucumber, lettuce, red and green peppers, fresh mint and celery

YESIL SALATA V 4.75

Daily fresh green salad

PEYNIRLI SALATA V 5.15

Tomatoes, cucumber, lettuce, celery, feta cheese, red and green peppers, fresh mint

INCIR SALATASI V 5.85

Sun-dried figs, white cheese, sesame seeds, tomatoes, lettuce and balsamic vinegar

CEVIZLI DOMATESLI SALATASI VN 6.75

A salad of walnuts, tomatoes, peppers, celery, cucumbers and herbs, dressed with pomegranate sauce

Rice

SADE PILAV V 2.95

Basmati rice

BULGUR PILAV V 2.95

Bulgur wheat mixed with tomatoes, onions and green peppers

MANTARLI PILAV V 3.75

Basmati rice with mushrooms

UZUMLU BADEMLI PILAV VN 4.25

Basmati rice with almond and raisins

TAVUKLU PILAV 4.25

Basmati rice mixed with shredded chicken strips

Meat Dishes

ISPANAKLI TAVUK 13.75

Grilled chicken breast with spinach, leeks, peppers, onions and tomato sauce

EKSILI KOFTE 13.95

Minced lamb with fine bulgur wheat, in a pattie style slow cooked with chickpeas, leeks, potatoes, tomato sauce and dried red basil

PAPAZ YAHNI 14.75

Lamb or chicken cooked with chickpeas, leeks, peppers, onions, tomato sauce and mushrooms

MUSAKKA 14.95

TAS style Mediterranean layered bake of aubergine, lamb mince and potatoes, topped with bechamel sauce, served with mixed vegetables

HUNKAR BEGENDI 15.95

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

KARISIK IZGARA (Mixed Grill) 16.95

The perfect platter of meats, kofte and chicken, served with rice

KULBASTI 16.95

Grilled lamb fillet sprinkled with oregano and served with pureed potatoes, (*with or without fried onions*)

Fish & Seafood

FISH & CHIPS 12.95

Freshly battered cod fish, served with French fries and tartare sauce

KALAMAR TAVA 12.75

A main portion of our popular lightly battered squid rings, served with a rose infused sweet and sour sauce, and salad

KARIDES GUVEC 13.95

Prawn casserole with tomatoes, mushrooms, onions, leeks, peppers, garlic and double cream

ISPANAKLI SOMON 16.45

Grilled salmon with pan-fried spinach, tomatoes, onions and potatoes

Vegetarian Dishes

HELLIMLI ISPANAK V 12.95

Spinach sauteed with halloumi cheese, chickpeas, peppers, tomatoes, leeks and onions

PIRASALI V 12.95

Leeks cooked with chickpeas, peppers, red onions, green lentils in a pomegranate sauce, served with bulgur pilav and yogurt

PEYNIRLI BADEMLI PATLICAN VN 13.25

Aubergine casserole with Anatolian tulum cheese, roasted almonds, fresh tomatoes, peppers and mulberry molasses

TURLU V 13.95

Anatolian village style stew of potatoes, aubergines, peppers, carrots, tomatoes, served with bulgur pilav and yogurt

Burgers

All served with French fries

MEDITERRANEAN BURGER 11.75

Grilled halloumi cheese, garlic beef sausages, lettuce, tomato and burger sauce

FALAFEL BURGER V 11.75

Falafel, lettuce, tomato, humus and burger sauce

TAVUK BURGER 11.75

Grilled chicken breast, lettuce, tomato, red onion and burger sauce

KOFTE BURGER 12.50

Lamb kofte, lettuce, tomato, red onion, yogurt sauce and burger sauce

FRENCH FRIES V 3.15

SUZME YOGURT V 3.15

Anatolian strained yogurt

BOILED NEW POTATO V 3.40

SOGANLI MANTAR V 3.55

Stir fried mushrooms and onions with garlic and peppers

SEASONAL VEGETABLES V 4.15

Side

GLOBE MENU

£24.95

per person

Menu served with homemade bread

✦ **CHOOSE ONE DRINK** ✦

Glass of House Wine (Wine of Turkey)

Lager (Turkey)

Organic Juices or Soft Drinks

✦ **CHOOSE TWO MEZES** ✦

MERCIMEK CORBASI V

Anatolian red lentil soup

HUMUS (Houmous) V

Pureed chickpeas with tahini, garlic, olive oil and lemon juice

CACIK (Tzatziki) V

Anatolian village style strained yogurt with cucumber and pureed garlic

MAYDANOZ SALATASI (Tabbouleh) V

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

BOREK V

Hand folded filo pastry triangles stuffed with feta cheese and spinach

MANTAR V

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

SUCUK

Charcoal grilled beef garlic sausage

KALAMAR

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

✦ **CHOOSE ONE MAIN COURSE** ✦

TAVUK SIS

Diced chicken brochettes, served with salad and rice

PEYNIRLI BADEMLI PATLICAN VN

Aubergine casserole with cheese, roasted almonds, fresh tomatoes and mulberry molasses

EKSILI KOFTE

Minced lamb and bulgur patties cooked with tomato sauce, chickpeas, leeks, peppers, baby potatoes and dried red basil

TURLU V

Mixed vegetable stew of potatoes, aubergines, peppers, carrots and tomatoes, served with bulgur pilav and yogurt

KALAMAR TAVA

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

MANTARLI ISPANAKLI PIDE V

Freshly made dough with spinach, mushrooms, tomato puree, peas, garlic, cheddar cheese, sesame seeds (*with or without an egg on top*)

SUCUKLU PIDE

Freshly made dough with garlic beef sausage, parsley, red & green peppers, mushrooms, cheddar cheese (*with or without an egg on top*)

SAHAN MENU

£15.95

per person

✦ **CHOOSE ONE STARTER** ✦

MERCIMEK CORBASI (Red Lentil Soup) V

HUMUS (Houmous) V

PEYNIRLI SALATA (Feta Cheese Salad) V

MAYDANOZ SALATASI (Tabbouleh) V

CACIK (Tzatziki) V

✦ **CHOOSE ONE MAIN COURSE** ✦

TAVUK GUVEC (Chicken Casserole), served with bulgur pilav

KALAMAR TAVA

SUCUKLU PIDE

MANTARLI ISPANAKLI PIDE V

HELLIMLI ISPANAK V

V Suitables 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