

STARTERS

All starters are served with homemade Anatolian bread

RED LENTIL SOUP vg 7.5

A traditional Anatolian/Middle Eastern classic with a modern twist

COLD MEZE

HOUMOUS vg 7.5

A true Middle Eastern classic with tahini, chickpeas, and garlic drizzled in olive oil

TABBOULEH vg 7.5

A refreshing Levantine salad made with fresh parsley & mint, bulgur, and finely chopped red onions, tossed in extra virgin olive oil with pomegranate seeds and a splash of lemon juice

CACIK (Tzatziki) vg 7.5

Strained yogurt with chopped cucumber and garlic. Prepared in the classic Anatolian style. Cool, creamy and always a fan favourite

BABA GHANOUSH vg 7.9

Smoky grilled aubergines blended with tahini, garlic, olive oil, and yogurt

KISIR vg n 7.9

Tas' interpretation of Kisir - a traditional Southeastern Turkish bulgur salad in meze style, crafted with 20 varieties of herbs, spices, and vegetables, and enriched with walnuts, hazelnuts, and Tas pomegranate molasses

◆ Our Choice

ZEYTINYAGLI PATLICAN vg 7.9

Aubergine slowly cooked in olive oil with tomatoes, chickpeas, and garlic, prepared in true homemade tradition

DOLMA vg 7.9

Tender vine leaves, hand-rolled daily and filled with rice, raisins, onions, dried mint, and aromatic spices

HOT MEZE

FALAFEL vg 8.9

Classic Middle Eastern patties with chickpeas and beans crisp-fried to perfection served on a bed of creamy humous

BOREK vg 8.9

Hand-rolled golden and crispy filo pastry triangles, delicately filled with spinach and creamy feta cheese

HALLOUMI vg 8.9

Chargrilled halloumi cheese, served with salad

ZUCCHINI TEMPURA vg 8.9

Thin courgette slices in a light tempura batter, deep-fried and served with yogurt dip and chili butter

SUCUK 8.9

Chargrilled spicy and garlicky beef sausage, served with salad

CALAMARI 9.3

Crispy tempura squid, served with our signature house sweet-sour sauce

PRAWN SAUTÉ 9.3

King prawns cooked with double cream, tomatoes, leeks, garlic, ginger and coriander

LAMB MEATBALLS 9.3

Hand-rolled lamb meatballs with fresh tomatoes, leeks, peppers, and parsley

LAHMACUN 8.5

Crispy flatbread pide with seasoned minced lamb, fresh tomatoes, and aromatic herbs

SPECIAL OFFER Get 2 glasses of house wine when you order 4 or more starters Everyday until 5pm

TAS MEZE MENU 22.5 per person

(minimum of 2 people)

MEZE TO SHARE

served with homemade Anatolian bread

HOUMOUS vg **HALLOUMI** vg
KISIR vg n **SUCUK**
BOREK vg **FALAFEL** vg
TABBOULEH vg **ZEYTINYAGLI PATLICAN** vg
KALAMAR TEMPURA **CACIK** (Tzatziki) vg

A vegetarian option is available with
BABA GHANOUSH vg and **ZUCCHINI TEMPURA** vg
as replacement

MAIN DISHES

PIDE

Pide is a **traditional Turkish** dish that dates back thousands of years. Shaped like a boat and baked in a stone oven, it has a crisp, golden crust and is topped with a variety of savoury ingredients from spiced minced meat and melted cheese to fresh vegetables and seafood. With its soft, fluffy dough and bold, comforting flavours, it's one of Türkiye's most beloved culinary traditions.

Now, which **Pide** to choose? Take a peek through the menu and discover your new favourite comfort food – the Tas way.

Add extra cheese or egg topping +£1.50

MUSHROOM & SPINACH PIDE vg 16.3

(**Mantarlı Ispanaklı**)

Spinach, mushrooms, peas, leeks, tomatoes and cheddar baked to golden perfection with sesame seeds

GOAT'S CHEESE PIDE vg 16.3

(**Soğanlı**)

Goat's cheese, spring onions, and cheddar, sprinkled with sesame seeds and baked to a golden finish (**Proud Tas Original**)

◆ Our Choice

AUBERGINE PIDE vg 16.3

(**Patlıcanlı**)

Aubergines, tomatoes, and peppers, baked with sesame seeds and drizzled with balsamic dressing (**Proud Tas Original**)

CHICKEN PIDE vg 17.9

(**Tavuklu**)

Tender chicken with peppers, onions, and tomatoes, topped with cheddar and a hint of dried red basil

MINCED LAMB PIDE vg 17.9

(**Kıymalı**)

Juicy minced lamb with onions, fresh tomatoes, parsley, and red peppers

SPICY SAUSAGE PIDE vg 17.9

(**Sucuklu**)

Spicy garlic beef sausage with mushrooms, peppers, parsley, and melted cheddar

◆ Our Choice

SALMON PIDE vg 18.3

(**Somonlu**)

Salmon cubes with red onions, peppers, olives, and a hint of lemon zest, baked to perfection (**Proud Tas Original**)

DICED LAMB PIDE vg 17.9

(**Kuşbaşılı**)

Diced lamb with onions, peppers, parsley, and oregano, baked to a golden finish

◆ Our Choice

VEGAN PIDE vg 16.3

Baked with potatoes, olives, and spinach, seasoned with red pepper flakes and oregano

Which Pide to Choose?

Have a Little Scroll and Let Your Cravings Decide!



MEAT DISHES

MIXED GRILL

Sizzling selection of chargrilled lamb and chicken skewers and lamb kofte served with rice and sautéed vegetables

25.9

LAMB MEATBALLS

Tangy lamb and bulgur meatballs, slow-cooked with chickpeas, leeks, potatoes, and tomato sauce, finished with red basil

21.5

GRILLED CHICKEN WITH SPINACH

Juicy grilled chicken paired with gently cooked vegetables and a flavourful tomato paste

21.5

OLD TOWN STEW

Lamb or chicken stew, slow-cooked with chickpeas, leeks, peppers, onions, mushrooms, and rich tomato sauce

22.5

MOUSSAKA

Classic Tas style Levantine dish with layers of baked aubergine, lamb mince and potatoes, topped with a creamy bechamel sauce

23.5

SULTAN'S DELIGHT

From the Sultan's kitchen to Tas, an Ottoman classic features tender, slow-cooked lamb served over a rich, creamy bed of smoked aubergine purée, delicately blended with cheddar

23.9

FISH & SEAFOOD DISHES

FISH & CHIPS

Crispy battered cod fish served with golden chips and a side of tartar sauce

18.5

KALAMAR TEMPURA

Our popular crispy squid rings, served with homemade sweet-and-sour sauce and crisp salad

18.9

PRAWN CASSEROLE

Slow-cooked prawns with tomatoes, peppers, leeks, mushrooms, and garlic in an Anatolian white wine-infused sauce, finished with rich double cream

19.9

GRILLED SALMON

Chargrilled salmon with buttery sautéed baby potatoes and mixed seasonal vegetables

20.9

VEGETARIAN DISHES

SPINACH WITH HALLOUMI

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

18.2

ANATOLIAN STYLE VEGETABLE STEW

Hearty mixed vegetables slow-cooked in a traditional Anatolian style, served with bulgur and yogurt

18.5

SMOKED AUBERGINE

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

19.2

BURGERS

All burgers are served with chips

VEGAN BURGER

Golden falafel patty with crisp lettuce, juicy tomato, and smooth humous

15.9

CHICKEN BURGER

Tender chargrilled chicken, fresh lettuce, tomato, red onion, and burger sauce

16.9

KOFTE BURGER

Juicy lamb kofte with crisp lettuce, ripe tomato, red onion, and burger sauce

16.9

SET MENUS

SAHAN MENU 22.5 per person

CHOICE OF STARTER

served with homemade Anatolian bread

RED LENTIL SOUP vg

HOUMOUS vg

MEDITERRANEAN SALAD WITH FETA CHEESE vg

TABBOULEH vg

CACIK (Tzatziki) vg

CHOICE OF MAIN COURSE

LUNCH SPECIAL 18.9 per person

FISH & CHIPS

included any soft drink

every day until 5 pm

Salads

MEDITERRANEAN SALAD WITH FETA CHEESE

6.9

A fresh mixed salad with tangy feta, a simple and classic Mediterranean favourite, dressed with extra virgin olive oil, fresh lemon juice, and Tas pomegranate molasses

SPINACH SALAD

6.9