

STARTERS

All starters are served with homemade Anatolian bread

RED LENTIL SOUP <span>✓</span>	7.5
A traditional Anatolian/Middle Eastern classic with a modern twist	

COLD MEZE

HOUMOUS <span>✓</span> <span>g</span>	7.5
A true Middle Eastern classic with tahini, chickpeas, and garlic drizzled in olive oil	
TABBOULEH <span>✓</span> <span>g</span>	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) <span>✓</span>	7.5
Strained yogurt with chopped cucumber and garlic. Prepared in the classic Anatolian style. Cool, creamy and always a fan favourite	
BABA GHANOUSH <span>✓</span>	7.9
Smoky grilled aubergines blended with tahini, garlic, olive oil, and yogurt	

KISIR <span>✓</span> <span>g</span> <span>n</span>	7.9
Tas' interpretation of Kısır - 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 <span>✓</span> <span>g</span>	7.9
Aubergine slowly cooked in olive oil with tomatoes, chickpeas, and garlic, prepared in true homemade tradition	
DOLMA <span>✓</span> <span>g</span>	7.9
Tender vine leaves, hand-rolled daily and filled with rice, raisins, onions, dried mint, and aromatic spices	

HOT MEZE

FALAFEL <span>✓</span> <span>g</span>	8.9
Classic Middle Eastern patties with chickpeas and beans crisp-fried to perfection served on a bed of creamy houmous	
BOREK <span>✓</span>	8.9
Hand-rolled golden and crispy filo pastry triangles, delicately filled with spinach and creamy feta cheese	
HALLOUMI <span>✓</span>	8.9
Chargrilled halloumi cheese, served with salad	
ZUCCHINI TEMPURA <span>✓</span>	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 MENU22.5per person

(minimum of 2 people)

MEZE TO SHARE

served with homemade Anatolian bread

HOUMOUS ✓g

KISIR ✓g n

BOREK ✓

TABBOULEH ✓g

KALAMAR TEMPURA

HALLOUMI ✓

SUCUK

FALAFEL ✓g

ZEYTINYAGLI PATLICAN ✓g

CACIK (Tzatziki) ✓

A vegetarian option is available with  
BABA GHANOUSH ✓ and ZUCCHINI TEMPURA ✓  
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 <span>✓</span> ( Mantarlı Ispanaklı )	16.3
Spinach, mushrooms, peas, leeks, tomatoes and cheddar baked to golden perfection with sesame seeds	

GOAT'S CHEESE PIDE <span>✓</span> ( Soğanlı )	16.3
Goat's cheese, spring onions, and cheddar, sprinkled with sesame seeds and baked to a golden finish (Proud Tas Original)	
✦ Our Choice	

AUBERGINE PIDE <span>✓</span> ( Patlicanlı )	16.3
Aubergines, tomatoes, and peppers, baked with sesame seeds and drizzled with balsamic dressing (Proud Tas Original)	

CHICKEN PIDE ( Tavuklu )	17.9
Tender chicken with peppers, onions, and tomatoes, topped with cheddar and a hint of dried red basil	

MINCED LAMB PIDE ( Kıymalı )	17.9
Juicy minced lamb with onions, fresh tomatoes, parsley, and red peppers	

SPICY SAUSAGE PIDE ( Sucuklu )	17.9
Spicy garlic beef sausage with mushrooms, peppers, parsley, and melted cheddar	
✦ Our Choice	

SALMON PIDE ( Somonlu )	18.3
Salmon cubes with red onions, peppers, olives, and a hint of lemon zest, baked to perfection (Proud Tas Original)	

DICED LAMB PIDE ( Kuşbaşılı )	17.9
Diced lamb with onions, peppers, parsley, and oregano, baked to a golden finish	
✦ Our Choice	

VEGAN PIDE <span>✓</span> <span>g</span>	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	25.9
Sizzling selection of chargrilled lamb and chicken skewers and lamb kofte served with rice and sautéed vegetables	

LAMB MEATBALLS	21.5
Tangy lamb and bulgur meatballs, slow-cooked with chickpeas, leeks, potatoes, and tomato sauce, finished with red basil	

GRILLED CHICKEN WITH SPINACH	21.5
Juicy grilled chicken paired with gently cooked vegetables and a flavourful tomato paste	

OLD TOWN STEW	22.5
Lamb or chicken stew, slow-cooked with chickpeas, leeks, peppers, onions, mushrooms, and rich tomato sauce	

MOUSSAKA	23.5
Classic Tas style Levantine dish with layers of baked aubergine, lamb mince and potatoes, topped with a creamy bechamel sauce	

SULTAN'S DELIGHT	23.9
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	

FISH & SEAFOOD DISHES

FISH & CHIPS	18.5
Crispy battered cod fish served with golden chips and a side of tartar sauce	

KALAMAR TEMPURA	18.9
Our popular crispy squid rings, served with homemade sweet-and-sour sauce and crisp salad	

PRAWN CASSEROLE	19.9
Slow-cooked prawns with tomatoes, peppers, leeks, mushrooms, and garlic in an Anatolian white wine–infused sauce, finished with rich double cream	

GRILLED SALMON	20.9
Chargrilled salmon with buttery sautéed baby potatoes and mixed seasonal vegetables	

VEGETARIAN DISHES

SPINACH WITH HALLOUMI <span>✓</span>	18.2
Spinach sauteed with halloumi cheese, chickpeas, peppers tomatoes, leeks and onions	

ANATOLIAN STYLE VEGETABLE STEW <span>✓</span>	18.5
Hearty mixed vegetables slow-cooked in a traditional Anatolian style, served with bulgur and yogurt	

SMOKED AUBERGINE <span>✓</span> <span>n</span>	19.2
Aubergine casserole with Anatolian tulum cheese, roasted almonds, fresh tomatoes, peppers, and a drizzle of mulberry molasses	

BURGERS

All burgers are served with chips

VEGAN BURGER <span>✓</span> <span>g</span>	15.9
Golden falafel patty with crisp lettuce, juicy tomato, and smooth houmous	

CHICKEN BURGER	16.9
Tender chargrilled chicken, fresh lettuce, tomato, red onion, and burger sauce	

KOFTE BURGER	16.9
Juicy lamb kofte with crisp lettuce, ripe tomato, red onion, and burger sauce	

SET MENUS

SAHAN MENU22.5per person

CHOICE OF STARTER

served with homemade Anatolian bread

RED LENTIL SOUP ✓

HOUMOUS ✓

MEDITERRANEAN SALAD WITH FETA CHEESE ✓

TABBOULEH ✓

CACIK (Tzatziki) ✓

CHOICE OF MAIN COURSE

ANY CHOICE OF PIDE

LUNCH SPECIAL18.9per person

FISH & CHIPS

included any soft drink  
every day until 5 pm

Salads

MEDITERRANEAN SALAD WITH FETA CHEESE <span>✓</span>	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 <span>✓</span> <span>g</span> <span>n</span>	6.9
Spinach with walnuts, pear and sun-dried tomatoes, brought together by a silky tahini-lemon dressing	
FIG SALAD <span>✓</span> <span>g</span>	6.9
Sweet sun-dried figs, tomatoes, and fresh lettuce, finished with extra virgin olive oil, fresh lemon juice, and Tas pomegranate molasses and sesame seeds	

Sides

PLAIN RICE <span>✓</span>	4.4
Add Mushrooms or Almonds & Raisins +£2.00	
BULGUR RICE <span>✓</span>	4.4
Bulgur wheat mixed with tomatoes, onions and green peppers	
CHIPS <span>✓</span>	4.1
SEASONAL VEGETABLES <span>✓</span>	5.9

✓ Vegetarian ✓g Vegans 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. Please inform your server if you have any allergies or special dietary requirements. All prices in pound sterling. A discretionary service charge of 13,5% will be added to your bill. VAT included.