

Starters

All starters are served with our homemade Anatolian bread. 🇹🇷 Refills +2			
MIXED OLIVES 🇹🇷	4.9		
Hand-picked Mediterranean olives, marinated with herbs and olive oil			
RED LENTIL SOUP 🇹🇷🌱🥗	8.5		
A traditional Anatolian/Middle Eastern classic with a modern twist			

Cold Meze

HOUMOUS 🇹🇷	8.5		
A true Middle Eastern classic of chickpeas, tahini and garlic, finished with a drizzle of extra virgin olive oil			
CACIK 🇹🇷	8.5		
Strained yogurt with chopped cucumber and garlic, prepared in the classic Anatolian style. Cool, creamy and always a favourite			
TABBOULEH 🇹🇷🌱🥗	8.5		
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			
BABA GHANOUSH 🇹🇷	8.5		
Smoky grilled aubergines blended with tahini, garlic, olive oil, and yogurt			
SLOW-COOKED AUBERGINE 🇹🇷	9.5		
Aubergine slowly cooked in olive oil with tomatoes, chickpeas, and garlic, prepared in true homemade tradition			
AVOCADO & CHICKPEA PURÉE 🇹🇷	9.5		
Creamy avocado and chickpeas blended with zesty lemon, olive oil, chilli flakes and dried mint, finished with a generous drizzle of extra virgin olive oil			
★KISIR 🇹🇷🌱🥗	9.5		
Tas' take on a Southeastern Turkish classic — bulgur blended with 20 varieties of herbs, spices and vegetables, enriched with walnuts, hazelnuts and Tas pomegranate molasses			

Hot Meze

HOUMOUS & LAMB	9.9		
Houmous crowned with tender sautéed lamb, gently spiced with paprika			
SUCUK	9.9		
Chargrilled spicy and garlicky beef sausage, served with salad			
★MUCVER 🇹🇷🌱🥗	9.9		
A cherished Mediterranean favourite of courgette, carrot and leeks, combined with feta cheese and a hint of garlic, then fried until golden and crisp with a tender centre			
FALAFEL 🇹🇷	9.5		
Classic Middle Eastern patties of chickpeas and beans, fried until golden and crisp, served on a bed of creamy houmous			
HALLOUMI 🇹🇷	9.5		
Chargrilled halloumi cheese, served with salad			
CALAMARI 🌱	9.9		
Golden-fried calamari rings in a light, crisp batter, served with homemade rose-infused sweet and sour sauce			
BOREK 🇹🇷🌱	9.7		
Hand-rolled golden and crispy filo pastry triangles, delicately filled with spinach and creamy feta cheese			
CHEESY MUSHROOM 🇹🇷	9.5		
Sautéed mushrooms with finely chopped onions, garlic, and fresh tomatoes, finished with a golden layer of melted cheddar cheese			
SAUTÉED PRAWNS	9.9		
Prawns sautéed with tomatoes, leeks, green peppers, and garlic, finished in a rich double cream sauce			

Sides

PLAIN RICE 🇹🇷	4.9	SPICED BABY 🇹🇷	4.9
Add mushrooms, almonds or leeks +1.5		POTATOES	
COUSCOUS 🇹🇷🌱	4.9	STEAMED 🇹🇷	5.2
Fine bulgur wheat mixed with tomatoes, onions and peppers		BROCCOLI	
CHIPS 🇹🇷	4.9	STRAINED YOGURT 🇹🇷	4.9

Signatures

TAS ISKENDER 🌱	★	26.5
A house classic since 1999 — Tas mixed grilled meats served over seasoned, crisp oven-roasted bread, finished with a rich tomato sauce and creamy yogurt		
TAS MIXED GRILL		25.9
Marinated chicken and lamb cubes with kofte, served with seasonal vegetables and homemade chilli sauce		
TAS SPECIAL		24.9
The pride of our kitchen. Slow-cooked lamb, gently baked with potatoes, vegetables, and herbs in tomato sauce		
SULTAN'S DELIGHT 🌱		24.9
From the Sultan's kitchen to Tas — an Ottoman classic of tender, slow-cooked lamb served over a rich and creamy smoked aubergine purée, delicately blended with cheese		

Mains

CHARCOAL GRILLS			
CHICKEN SHISH		19.5	
Skewer of marinated chicken cubes, served with seasonal vegetables and homemade chilli sauce			
KOFTE		21.5	
Hand-formed seasoned lamb kofte, blended with Anatolian herbs and spices, served with seasonal vegetables and homemade chilli sauce			
CHICKEN WINGS		19.5	
Chargrilled marinated chicken wings served with crunchy salad			
LAMB SHISH		24.5	
Skewer of marinated tender lamb cubes, served with seasonal vegetables and homemade chilli sauce			
LAMB CHOPS		26.9	
Marinated tender lamb chops, served with seasonal vegetables and homemade chilli sauce			

CASSEROLES & OVEN DISHES

ALMOND CHICKEN 🌱	21.9
A classic Anatolian dish, where chicken and almonds are combined in a comforting casserole, slowly cooked with bay leaves and seasonal flavours	
CHICKEN WITH SPINACH	21.9
Succulent marinated chicken breast, pan-tossed with sautéed spinach in a rich tomato sauce	
ANATOLIAN LAMB STEW	22.5
Traditional Anatolian lamb casserole with tomatoes, onions, mushrooms, and peppers - a cherished village recipe	

MOUSSAKA 🌱

A Tas-style Levantine classic with layers of baked aubergine, lamb mince and potatoes, topped with a creamy béchamel sauce	24.9
LAMB MEATBALLS	21.9
Hand-rolled lamb meatballs, slow-cooked with rich tomato sauce, potatoes, onions, leeks, peppers and parsley	
LAMB SHANK	26.5
Succulent lamb shank, slow-cooked in a rich tomato sauce with rosemary and bay leaves, served with golden turmeric mashed potatoes and tender broccoli	

VEGETARIAN DISHES 🌱

HALLOUMI & BROCCOLI SAUTÉ	19.9
A vibrant sauté of broccoli, halloumi cheese, mushrooms, sun-dried tomatoes, green peppers, leeks, and onions	
ANATOLIAN-STYLE VEGETABLE STEW 🌱	20.9
Hearty mixed vegetables slow-cooked in a traditional Anatolian style, served with couscous and yogurt	
VEGETARIAN MOUSSAKA 🌱	21.5
Layers of aubergines, potatoes, courgettes, mushrooms, onions, tomatoes, spinach, garlic and peppers, topped with bechamel sauce	
ANATOLIAN LEEK STEW 🌱	19.9
Leeks cooked with chickpeas, sun-dried tomatoes, peppers, onions, green lentils and garlic, served with couscous and yogurt	

FISH & SEAFOOD DISHES

SEAFOOD CASSEROLE	23.9
A selection of prawns, calamari, salmon and cod, slow-cooked with tomatoes, peppers, leeks, mushrooms and garlic in an Anatolian white wine-infused sauce, finished with rich double cream	
GRILLED SALMON	24.9
Grilled salmon fillet served with turmeric mashed potatoes and seasonal vegetables	
GRILLED SEA BASS	24.9
Sea bass, served with baby potatoes and seasonal vegetables	
CALAMARI 🌱	22
Golden-fried calamari rings in a light, crisp batter, served with crunchy salad and homemade rose-infused sweet and sour sauce	

Salads & Pasta

SALADS	
UPGRADE TO A GENEROUS PORTION +4.5	
MEDITERRANEAN SALAD WITH FETA CHEESE	7.5
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	
AVOCADO GREEN SALAD	8.5
A light and refreshing mix of greens, enriched with creamy ripe avocado, dressed with dried mint, extra virgin olive oil, fresh lemon juice, and Tas pomegranate molasses	
SHEPHERD'S SALAD	7.5
A traditional Anatolian salad with freshly chopped tomatoes, cucumber, red onion, and parsley, dressed with extra virgin olive oil, fresh lemon juice, and Tas pomegranate molasses	
ADD TO YOUR SALAD	
WALNUTS +3.5	
HALLOUMI +3.5	
CHICKEN +4.5	
SALMON +5.5	

PASTA, MADE TO ORDER 🌱

15.9	
SELECT YOUR SAUCE	COMPLETE YOUR DISH
GARLIC BUTTER	VEGETABLES +2.5
TOMATO	CHICKEN +4.5
CREAM SAUCE	SEAFOOD +5.5
TOP IT OFF	
FRESH BASIL	
CHILLI FLAKES	
PARMESAN	

RENK MEZE MENU

minimum two people	
MEZE TO SHARE	
HOUMOUS 🇹🇷	
CACIK 🇹🇷	
TABBOULEH 🇹🇷🌱🥗	
BABA GHANOUSH 🇹🇷	
MIXED OLIVES 🇹🇷	
SUCUK	
KISIR 🇹🇷🌱🥗	
BOREK 🇹🇷🌱	
CALAMARI 🌱	
FALAFEL 🇹🇷	
A vegetarian option is available, with Slow-Cooked Aubergine and Cheesy Mushrooms replacing the meat dishes	
26.9 per person	
served with homemade Anatolian bread	
VEGAN MEZE MENU 🇹🇷	
SELECTION OF MEZE	
HOUMOUS	
TABBOULEH 🌱	
KISIR 🌱🥗	
SAUTÉED MUSHROOMS	
FALAFEL	
SLOW-COOKED AUBERGINE	
MIXED OLIVES	
24.9 per person	
served with homemade Anatolian bread	
Sahan Menu	
2 Course Menu	
CHOICE OF STARTER	
RED LENTIL SOUP 🇹🇷🌱🥗	
HOUMOUS 🇹🇷	
TABBOULEH 🇹🇷🌱🥗	
SLOW-COOKED AUBERGINE 🇹🇷	
CHOICE OF MAIN COURSE	
KOFTE	
LAMB MEATBALLS	
CHICKEN SHISH	
VEGETARIAN MOUSSAKA 🌱	
25.9 per person	
served with homemade Anatolian bread	

Vegetarian

Contains Nuts

Vegan

Contains Gluten

★ Our Choice

All of our food is prepared in a kitchen where nuts, gluten and other allergens are handled. While we take every reasonable precaution, we cannot guarantee that any dish is completely free from allergens due to the risk of cross-contamination. Our menu descriptions do not list all ingredients. Please inform a member of our team of any allergies or dietary requirements before placing your order.

A discretionary service charge of 13.5% will be added to your bill. All prices are in pounds sterling and include VAT.