

# Group Menu

£39.00 *per person*

**TAS**  
AUTHENTIC  
ANATOLIAN  
TURKISH  
CUISINE

## MEZE TO SHARE

*(served with homemade Anatolian bread)*

### HOUMOUS **vg**

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

### TABBOULEH **vg**

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

### CHEESY MUSHROOM **v**

Sautéed mushrooms with finely chopped onions, garlic, and fresh tomatoes, finished with a golden layer of melted cheddar cheese

### FALAFEL **vg**

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

### BOREK **v**

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

### SPINACH WITH YOGURT **v**

Thick and creamy yogurt blended with spinach and garlic

### ZEYTINYAGLI PATLICAN **vg**

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

## CHOICE OF MAIN COURSE

### CHICKEN SHISH

Skewer of marinated chicken cubes, served with seasonal vegetables and homemade chilli sauce

### MIXED GRILL

Marinated chicken and lamb cubes with kofte, served with seasonal vegetables and homemade chilli sauce

### CHICKEN CASSEROLE

Slow-cooked chicken with mushrooms, leeks, onions, tomatoes, garlic, peppers and parsley

### CALAMARI

A main portion of golden-fried calamari rings in a light, crisp batter, served with homemade rose-infused sweet and sour sauce

### MOUSSAKA

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

### ANATOLIAN STYLE VEGETABLE STEW **v**

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

### VEGETARIAN MOUSSAKA **v**

Layers of aubergines, potatoes, courgettes, mushrooms, onions, tomatoes, spinach, garlic and peppers topped with bechamel sauce

### LAMB MEATBALLS

Hand-rolled lamb meatballs, slow-cooked with rich tomato sauce, potatoes, onions, leeks, peppers, and parsley

### PRAWN CASSEROLE

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

**v** Vegetarian   **vg** Vegans   **n** Contains Nuts

Please inform your server if you have any allergies or special dietary requirements.

A discretionary service charge of 13,5% will be added to your bill • VAT included