

STARTERS

All starters are served with homemade Anatolian bread		
RED LENTIL SOUP v		8.5
A traditional Anatolian/Middle Eastern classic with a modern twist		
COLD MEZE		
MIXED OLIVES vg		3.9
Hand-picked Mediterranean olives, marinated with herbs and olive oil		
HOUMOUS vg		8.5
A true Middle Eastern classic with tahini, chickpeas, and garlic drizzled in olive oil		
TABBOULEH vg		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		
CACIK (Tzatziki) v		8.5
Strained yogurt with chopped cucumber and garlic. Prepared in the classic Anatolian style. Cool, creamy and always a fan favourite		
SPINACH WITH YOGURT v		8.5
Thick and creamy yogurt blended with spinach and garlic		
BABA GANOUSH v		9.5
Smoky grilled aubergines blended with tahini, garlic, olive oil, and yogurt		
KISIR vg n		9.5
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 vg		9.5
Aubergine slowly cooked in olive oil with tomatoes, chickpeas, and garlic, prepared in true homemade tradition		
DOLMA vg n		9.5
Tender vine leaves, hand-rolled daily and filled with rice, walnuts, hazelnuts, raisins, onions, dried mint, and aromatic spices		
HOT MEZE		
HOUMOUS & LAMB		9.9
Houmous crowned with tender sautéed lamb, gently spiced with paprika		
CHICKEN WINGS		9.9
Chargrilled marinated chicken wings		
FALAFEL vg		9.5
Classic Middle Eastern patties with chickpeas, beans crisp-fried to perfection and served on a bed of creamy houmous		
BOREK v		9.7
Hand-rolled golden and crispy filo pastry triangles, delicately filled with spinach and creamy feta cheese		
SUCUK		9.9
Chargrilled spicy and garlicky beef sausage, served with salad		
HALLOUMI v		9.5
Chargrilled halloumi cheese, served with salad		
CHEESY MUSHROOM v		9.7
Sautéed mushrooms with finely chopped onions, garlic, and fresh tomatoes, finished with a golden layer of melted cheddar cheese		
MUCVER v		9.9
A cherished Mediterranean favourite - courgette, carrot, and leeks, lightly mixed with feta cheese and a hint of garlic, deep-fried until crisp and tender inside		
👉 Our Choice		
PATLICAN BIBER KIZARTMA v		9.9
Deep-fried aubergines and peppers slow cooked in rich tomato sauce, served with creamy yogurt		
CALAMARI		9.9
Golden-fried calamari rings in a light, crisp batter, served with homemade rose-infused sweet and sour sauce		
PRAWN SAUTÉ		9.9
Prawns sautéed with tomatoes, leeks, green peppers, and garlic, finished in a rich double cream sauce		
LAMB MEATBALLS		9.9
Hand-rolled lamb meatballs, slow-cooked with rich tomato sauce, potatoes, onions, leeks, peppers, and parsley		
PRAWN SKEWERS		9.9
Skewered king prawn, deep fried until golden and served with homemade garlic sauce		
SALMON SKEWERS		9.9
Golden-fried salmon cubes served with homemade rose-infused sweet and sour sauce		

MAIN DISHES

HOUSE SPECIALS		
TAS ISKENDER		26.5
A house classic since 1999 - Tas classic mixed grilled meats on a bed of seasoned and crispy oven-roasted bread, finished with rich tomato sauce and creamy yogurt		
TAS SPECIAL		23.9
The pride of our kitchen - slow cooked lamb, gently baked with potatoes, vegetables, and herbs in tomato sauce		
HUNKAR BEGENDI		24.9
From the Sultan's kitchen to Tas - An Ottoman classic features tender, slow-cooked lamb stew served over a rich, creamy bed of smoked aubergine purée, delicately blended with cheddar cheese		
CHARCOAL GRILLS		
CHICKEN SHISH		19.5
Skewer of marinated chicken cubes, served with seasonal vegetables and homemade chilli sauce		
CHICKEN THIGH		22.5
Fillet of marinated chicken thigh, served with seasonal vegetables and homemade chilli sauce		
KOFTE		21.9
Hand-formed tender lamb mince, blended with special seasoning and Anatolian herbs, served with seasonal vegetables and homemade chilli sauce		
Add chargrilled puréed auburgine for £3		
LAMB SHISH		24.5
Skewer of marinated tender lamb cubes, served with seasonal vegetables and homemade chilli sauce		
MIXED GRILL		25.9
Marinated chicken and lamb cubes with kofte, served with seasonal vegetables and homemade chilli sauce		
LAMB CHOPS		25.9
Marinated tender lamb chops, served with seasonal vegetables and homemade chilli sauce		
CASSEROLES & OVEN DISHES		
CHICKEN CASSEROLE		19.5
Slow-cooked chicken with mushrooms, leeks, onions, tomatoes, garlic, peppers and parsley		
ALMOND CHICKEN n		21.9
A classic Anatolian dish, where chicken and almonds are combined in a comforting casserole, slowly cooked with bay leaves and seasonal flavours		
ANATOLIAN LAMB STEW		22.5
Traditional Anatolian lamb casserole with tomatoes, onions, mushrooms, and peppers - a cherished village recipe		
LAMB MEATBALLS		21.9
Hand-rolled lamb meatballs, slow-cooked with rich tomato sauce, potatoes, onions, leeks, peppers, and parsley		
MOUSSAKA		23.9
Classic Tas style Levantine dish with layers of baked aubergine, lamb mince and potatoes, topped with a creamy bechamel sauce		
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		
PASTA DISHES		
VEGETABLE PASTA WITH TOMATO SAUCE vg		18.9
Penne with mixed vegetables, cooked in a rich tomato sauce		
CREAMY CHICKEN PASTA		19.5
Penne with chicken, mushrooms, and fresh tomatoes in a rich double cream sauce		
SALMON PASTA		19.9
Penne with succulent salmon and fresh tomatoes in a smooth double cream sauce		

FISH & SEAFOOD DISHES

PRAWN CASSEROLE		22.5
Slow-cooked prawns with tomatoes, peppers, leeks, mushrooms, and garlic in an Anatolian white wine – infused sauce, finished with rich double cream		
SALMON STEW		23.9
Salmon cooked with potatoes, tomatoes, leeks, parsley, bay leaves, basil, onion, double cream in white wine sauce		
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		
VEGETARIAN DISHES		
GRILLED AUBERGINE v		17.9
Cooked with tomatoes and peppers, garlic and onion served with couscous and yogurt		
ANATOLIAN LEEK STEW v		19.9
Leeks cooked with chickpeas, sun-dried tomatoes, peppers, onions, green lentils and garlic served with couscous and yogurt		
HALLOUMI & BROCCOLI SAUTÉ v		19.9
A vibrant sauté of broccoli, halloumi cheese, mushrooms, sun-dried tomatoes, green peppers, leeks, and onions		
ANATOLIAN STYLE VEGETABLE STEW v		20.9
Hearty mixed vegetables slow-cooked in a traditional Anatolian style, served with couscous and yogurt		
VEGETARIAN MOUSSAKA v		21.5
Layers of aubergines, potatoes, courgettes, mushrooms, onions, tomatoes, spinach, garlic and peppers topped with bechamel sauce		
SALADS		
Served in a lighter portion, perfect as a <i>side to your meal</i> , or in a generous portion, ideal for sharing or enjoying as a main		
AVOCADO GREEN SALAD vg		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		
Upgrade to a generous portion for £3		
SHEPHERD'S SALAD vg		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		
Upgrade to a generous portion for £3		
SPINACH SALAD vg n		8.9
Spinach with walnuts, pear and sun-dried tomatoes, brought together by a silky tahini-lemon dressing		
Upgrade to a generous portion for £3		
WALNUT AND TOMATO SALAD vg n		8.9
A colourful salad featuring crushed walnuts, peppers, onions, parsley, and tomatoes, dressed with extra virgin olive oil, fresh lemon juice, and Tas pomegranate molasses		
Upgrade to a generous portion for £3		
MEDITERRANEAN SALAD WITH FETA CHEESE v		7.9
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		
Upgrade to a generous portion for £3		
CHICKEN SALAD (Main)		12.5
Julienne cut sautéed chicken over crisp leaves, finished with parmesan and yogurt & mustard sauce		
SALMON SALAD (Main)		12.5
Delicate salmon and creamy avocado, brightened with a honey-mustard vinaigrette		

SET MENUS

RENK MEZE MENU		24.9
(minimum of 2 people)		per person
MEZE TO SHARE		
served with homemade Anatolian bread		
HOUMOUS vg	PRAWN SKEWERS	
KISIR vg n	CALAMARI	
BOREK v	SPINACH WITH YOGURT v	
TABBOULEH vg	ZEYTINYAGLI PATLICAN vg	
FALAFEL vg	CACIK (Tzatziki) v	
A vegetarian option is available with		
DOLMA n vg and	CHEESY MUSHROOM v	as replacement
VEGAN MEZE MENU		22.5
		per person
SELECTION OF MEZE		
served with homemade Anatolian bread		
HOUMOUS	ZEYTINYAGLI PATLICAN	
FALAFEL	MUSHROOM SAUTÉ	
MIXED OLIVES	DOLMA n	
TABBOULEH	KISIR n	
SAHAN MENU		24.9
2 Course Menu		per person
CHOICE OF STARTER		
served with homemade Anatolian bread		
RED LENTIL SOUP v		
HOUMOUS vg		
SPINACH WITH YOGURT v		
TABBOULEH vg		
MEDITERRANEAN SALAD WITH FETA CHEESE		
CHOICE OF MAIN COURSE		
CHICKEN CASSEROLE		
CHICKEN SHISH		
KOFTE		
LAMB MEATBALLS		
VEGETARIAN MOUSSAKA v		
ANY CHOICE OF PASTA DISHES		
Sides		
PLAIN RICE v		4.9
Add mushrooms, almonds or leeks +£1.5		
COUSCOUS vg		4.9
Fine bulgur wheat mixed with tomatoes, onions and pepper		
CHIPS vg		4.9
SPICED BABY POTATOES vg		4.9
STEAMED BROCCOLI vg		5.2
v Vegetarian	vg 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.		