

Group Menu

£39 per person

TAS
since 1999

MEZE TO SHARE

served with homemade Anatolian bread

HOUMOUS

A True Middle Eastern classic with tahini, chickpeas, and garlic drizzled in extra virgin olive oil

CACIK

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

FALAFEL

Classic Middle Eastern patties of chickpeas and beans, fried until golden and crisp, served on a bed of creamy houmous

SLOW-COOKED AUBERGINE

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

CHEESY MUSHROOM

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

TABBOULEH

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

BOREK

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

MAIN COURSE

CHICKEN SHISH

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

TAS MIXED GRILL

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

ANATOLIAN LAMB STEW

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

SEAFOOD CASSEROLE

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

KOFTE

Hand-formed seasoned lamb kofte, blended with Anatolian herbs and spices, served with seasonal vegetables and homemade chilli sauce

CHICKEN WITH SPINACH

Succulent marinated chicken breast, pan-tossed with sautéed spinach in a rich tomato sauce

ANATOLIAN-STYLE VEGETABLE STEW

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

VEGETARIAN MOUSSAKA

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

CALAMARI

Golden-fried calamari rings in a light, crisp batter, served with crunchy salad and homemade rose-infused sweet and sour sauce

 Vegetarian

 Contains Nuts

Vegan 

Contains Gluten 

If you have a food allergy or intolerance, please let us know before ordering.
A discretionary service charge of 13.5% will be added to your bill. VAT included.