

STARTERS

All starters are served with homemade Anatolian bread

Soups

MERCIMEK CORBASI V Anatolian red lentil soup	6.50
DENIZ ASI Mixed seafood soup with coriander and ginger	7.25

Cold Meze

HUMUS (Houmous) V Pureed chickpeas with tahini, garlic, olive oil and lemon juice	6.50
MAYDANOZ SALATASI (Tabbouleh) V Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice	6.50
CACIK (Tzatziki) V Anatolian village style strained yogurt with cucumber and pureed garlic	6.50
PATLICAN EZME (Baba Ganoush) V Grilled aubergines pureed with tahini, garlic, olive oil and yogurt	6.95
KISIR V N Traditional Anatolian fine bulgur wheat salad with spring onions, celery, tomato sauce, dill, herbs, crushed walnuts and hazelnuts	6.95
ISPANAKLI YOGURT V Thick and creamy Anatolian yogurt blended with spinach and garlic	6.50
YOGURTLU BAKLA V Broad beans cooked in olive oil with peppers, coriander, dill and garlic, served on a bed of yogurt	6.75
ZEYTINYAGLI PATLICAN V Aubergine cooked in olive oil with tomatoes, garlic, peppers and chickpeas	6.95
DOLMA V N Vine leaves stuffed with rice and toasted walnuts, freshly made and hand rolled every day	6.95
ENGINAR V Tender artichoke hearts cooked in olive oil with carrots, potatoes, tomatoes, garlic and beans	7.45

Hot Meze

HUMUS KAVURMA Houmous topped with sauteed lamb and paprika	7.25
FALAFEL V Mediterranean style chickpea and broad bean patties, deep fried, served with houmous	6.95
PATATES KOFTESI V Potato patties seasoned with a blend of coriander, onion, sumac and dill, served with tomato sauce	6.95
BOREK V Filo pastry triangles stuffed with Feta cheese and spinach	6.95
SUCUK Charcoal grilled beef garlic sausage, served on a bed of salad	7.25
HELLIM V Charcoal grilled traditional Cypriot halloumi cheese, served on a bed of salad	7.25
MANTAR V Sauteed mushrooms in garlic, onions, peppers, leeks and tomatoes, topped with cheddar cheese	7.25
KALAMAR Lightly battered squid rings served with a rose infused sweet and sour sauce	7.50
KARIDES Prawns cooked with double cream, tomatoes, leeks, garlic, ginger and coriander	7.50
MUCVER V Deep fried crispy and tender courgette fritters with feta cheese, spring onions, carrots, dill and parsley, served with garlic sauce	7.25
PATLICAN BIBER KIZARTMA V Deep fried aubergines and peppers slow cooked in tomato sauce, served with yogurt	7.75
DOMATESLI KOFTE Lamb meatballs cooked with leeks, parsley, peppers and fresh tomatoes	7.50
TAVUK KANAT Charcoal grilled marinated chicken wings, served with salad	7.25
CIGER TAVA Pan fried lamb's liver, served with red onions and sumac	7.50
KARIDES TAVA Deep fried king prawns, served with garlic sauce	7.25
SOMON TAVA Fried salmon cubes on skewer, served with a rose infused sweet and sour sauce	7.50

MAIN COURSES

Charcoal Grill

TAVUK SIS Skewer of marinated chicken cubes, served with couscous	15.95
KOFTE Skewer of tender lamb mince, blended with special seasoning and Anatolian herbs, served with couscous	15.95
PATLICAN EZMELI KOFTE Lamb kofte on a bed of grilled aubergine sauce, served with couscous	16.95
KANAT IZGARA Marinated chicken wings, served with Ezme salad	14.25
PILIC SIS Skewer of marinated chicken thigh, served with couscous	16.25
KUZU SIS Skewer of marinated tender lamb cubes, served with couscous	17.95
KEKIKLI KULBASTI Lamb fillet sprinkled with oregano, served with couscous	17.50
KARISIK IZGARA Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous	18.25
TAS ISKENDER Popular since 1999. TAS classic mixed grilled meats on a bed of cubed homemade bread, rich tomato sauce and creamy yogurt	18.95
DANA BIFTEK (10 oz) Sirloin steak with a creamy mushroom and pepper sauce, served with French fries	19.75

Casseroles & Oven Dishes

TAVUK GUVEC Chicken casserole with mushrooms, onions, tomatoes, ginger and fresh coriander	14.75
DOMATES SOSLU KOFTE Lamb meatballs cooked with fresh tomatoes, potatoes, parsley, leeks, onions and peppers	15.95
BADEMLI TAVUK N Chicken casserole with almonds, green peppers, bay leaves and tomatoes	15.95
COBAN KAVURMA Anatolian village style lamb casserole with tomatoes, onions, mushrooms and peppers	15.95
MUSAKKA Classic TAS style Mediterranean layered bake of aubergine, lamb mince and potatoes, topped with bechamel sauce	16.95
TAS SPECIAL Lamb cooked with potatoes, onions, peppers and tomatoes, seasoned with oregano	17.95
HUNKAR BEGENDI From the Sultan's kitchen to TAS. A classic slow cooked lamb stew on a bed of creamy smoked aubergine sauce blended with cheddar cheese	17.95
INCIK Slow cooked lamb shank with tomatoes, potatoes and bay leaves	18.50
KUZU TANDIR Finely shredded oven cooked lamb, sprinkled with Anatolian herbs	18.95
SOGANLI DANA KAVURMA N Slices of sirloin steak cooked with tomatoes, red onions, almonds, peppers and oregano	18.95

Vegetarian Dishes

MANTAR GUVEC V Mushrooms cooked with tomatoes, onions and peppers, topped with cheddar cheese	13.95
BAMYA V Okra in tomato sauce with onions, potatoes and herbs, served with couscous and yogurt	13.95
PATLICANLI V Grilled aubergine cooked with tomatoes and peppers, served with couscous and yogurt	13.95
PIRASALI V Leeks cooked with chickpeas, sun-dried tomatoes, peppers, red onions, green lentils in a pomegranate sauce, served with couscous and yogurt	13.95
KABAK V Sauteed courgettes, potatoes, onions, chickpeas, sun-dried tomatoes and garlic, served with couscous and yogurt	13.95
BAKLALI ENGINAR V Artichoke hearts, potatoes and broad beans cooked in olive oil, fresh tomatoes and garlic	14.50
HELLIMLI BROKOLI V Broccoli sauteed with grilled halloumi cheese, mushrooms, sun-dried tomatoes, leeks and onions	14.75
VEGETARIAN MUSAKKA V Layers of aubergines, potatoes, courgettes, mushrooms, onions and tomatoes, topped with bechamel sauce	14.95
TURLU V Anatolian village style stew of potatoes, aubergines, courgettes, mushrooms, peppers, carrots, tomatoes, served with couscous and yogurt	14.95

Fish & Seafood

KALAMAR TAVA A main portion of our popular lightly battered squid rings, served with a rose infused sweet and sour sauce and salad	14.95
KARIDES GUVEC Prawn casserole with tomatoes, coriander, mushrooms, double cream and garlic in white wine sauce	15.95
SOMON YAHNI Salmon cooked with potatoes, tomatoes, leeks, coriander, double cream and white wine sauce	17.25
ISPANAKLI SOMON Grilled salmon with spinach, potatoes, red onions, double cream and peppers	17.75
LEVREK Seabass, pan-fried or grilled, served with salad	17.75
KILIC BALIGI Swordfish with potatoes, tomatoes, red onions coriander with double cream and white wine sauce	17.95
KARISIK GUVEC Seafood casserole with tomatoes, mushrooms, garlic, ginger, coriander and double cream	17.95

Pasta Dishes

SEBZELI MAKARNA V Penne pasta with mixed vegetables	13.95
BEYAZ PEYNIRLI MAKARNA V Penne pasta with feta cheese	13.95
KARIDESLI MAKARNA Penne pasta with prawns, fresh tomatoes and double cream	13.95
SOMONLU MAKARNA Penne pasta tossed with sauteed salmon, tomatoes and sliced spring onions with double cream	13.95

Salads

YESIL SALATA V Daily fresh green salad	5.75
COBAN SALATA V Anatolian shepherd's salad with parsley, tomatoes, red onion and cucumber	5.75
BEYAZ PEYNIRLI SALATA V Mixed salad topped with feta cheese	5.95
ROKA SALATASI V Rocket salad with grated cheddar cheese, TAS pomegranate molasses and olive oil	5.95
EZME SALATA V Finely diced tomatoes, red onions, peppers, parsley tossed with Anatolian herbs	6.50
CEVIZLI DOMATESLI SALATA V N Salad of crushed walnuts, peppers, onions, parsley and tomatoes with Tas pomegranate molasses and olive oil	6.95

Rice

SADE PILAV V Basmati rice	3.50
COUSCOUS V Fine bulgur wheat mixed with tomatoes, onions and red peppers	3.50
MANTARLI PILAV V Basmati rice with mushrooms	4.25
NOHUTLU PILAV V Basmati rice with chickpeas	4.25
BADEMLI PILAV V N Basmati rice with almond	4.25
PIRASALI BAKLALI PILAV V Basmati rice with leeks and broad beans	4.25
KAYISILI PILAV V Basmati rice with sun-dried apricot	4.25

Sides

FRENCH FRIES V	3.75
SPINACH V	3.75
BOILED NEW POTATO V	3.75
STEAMED BROCCOLI V	3.75
SEASONAL VEGETABLES V	4.95
SWEET POTATO FRIES V	5.75

SET MENUS

All Set Menus are served with homemade Anatolian bread

RENK MEZE MENU

£17.50

per person
(minimum of 2 people)

ASSORTED SET MEZE TO SHARE

HUMUS KAVURMA
ISPANAKLI YOGURT V
MAYDANOZ SALATASI (Tabbouleh) V
FALAFEL V
KARIDES TAVA
BOREK V
ZEYTINYAGLI PATLICAN V
KISIR V N
YOGURTLU BAKLA V
KALAMAR

A vegetarian option is available with HUMUS, DOLMA and MANTAR as replacements

SAHAN MENU

£16.95

per person

CHOICE OF STARTER

MERCIMEK CORBASI (Red Lentil Soup) V
HUMUS (Houmous) V
ISPANAKLI YOGURT (Spinach with yogurt) V
MAYDANOZ SALATASI (Tabbouleh) V
BEYAZ PEYNIRLI SALATA (Feta Cheese Salad) V

CHOICE OF MAIN COURSE

TAVUK GUVEC (Chicken Casserole), served with couscous
TAVUK SIS (Grilled Chicken Shish), served with couscous
KOFTE (Grilled Lamb Kofte), served with couscous
DOMATES SOSLU KOFTE (Lamb Meatballs in Tomato Sauce), served with couscous
VEGETARIAN MUSAKKA V
ANY CHOICE OF PASTA DISHES

ASLAN MENU

£32.50

per person
(minimum of 2 people)

ASSORTED SET MEZE TO SHARE

HUMUS KAVURMA
DOLMA V N
BOREK V
ZEYTINYAGLI PATLICAN V
SUCUK
CACIK (Tzatziki) V

choice of any MAIN COURSE

DESSERT & COFFEE / TEA

MIXED DESSERT (Baklava & Apricot Dessert) V N
&
TEA / COFFEE

V Suitables for Vegetarians , 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. If you have a food allergy, please let us know before ordering. Full allergy information is available on request.

A discretionary service charge of 12,5% will be added to your bill. VAT included. All prices in pound sterling.