

STARTERS

All starters are served with homemade Anatolian bread

RED LENTIL SOUP ✓	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) ✓	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 ✓	8.5
Thick and creamy yogurt blended with spinach and garlic	

BABA GANOUSH ✓	9.5
Smoky grilled aubergines blended with tahini, garlic, olive oil, and yogurt	

KISIR vg n	9.5
Tas' interpretation of Kisir - 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	
✦ <i>Our Choice</i>	

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	

FALAFEL vg	9.5
Classic Middle Eastern patties with chickpeas and beans crisp-fried to perfection served on a bed of creamy houmous	

BOREK ✓	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 ✓	9.5
Chargrilled halloumi cheese, served with salad	

CHEESY MUSHROOM ✓	9.7
Sautéed mushrooms with finely chopped onions, garlic, and fresh tomatoes, finished with a golden layer of melted cheddar cheese	

MUCVER ✓	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	
✦ <i>Our Choice</i>	

PATLICAN BIBER KIZARTMA ✓	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 prawns, lightly battered and fried until golden, served with homemade garlic sauce	

SALMON SKEWERS	9.9
Skewered salmon cubes, lightly battered and fried until golden, 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	
<i>Add chargrilled puréed auburgine for £3</i>	

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
