Group Menu £37.00 per person



MEZE TO SHARE

(served with homemade Anatolian bread)

HUMUS (Houmous) **V**

Pureed chickpeas with tahini, garlic, olive oil and lemon juice

MAYDANOZ SALATASI (Tabbouleh) **W**

Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice

MANTAR **V**

Sauteed mushrooms in garlic, onions peppers, leeks and tomatoes, topped with cheddar cheese

ISPANAKLI YOGURT V

Thick and creamy Anatolian yogurt blended with spinach and garlic

ZEYTINYAGLI PATLICAN **V**

Aubergine cooked in olive oil with tomatoes, garlic, peppers and chickpeas

BOREK (V)

Filo pastry triangles stuffed with feta cheese and spinach

FALAFEL V

Mediterranean style chickpea and broad bean patties, deep fried

CHOICE OF MAIN COURSE

TAVUK SIS (Chicken Shish)

Skewer of marinated chicken cubes, served with couscous

KARISIK IZGARA (Mixed Grill)

Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous

TAVUK GUVEC

Chicken casserole with mushrooms, onions, tomatoes, ginger and fresh coriander

KALAMAR TAVA

A main portion of our popular lightly battered squid rings, served with rose infused sweet-sour sauce and salad

KARIDES GUVEC

Prawn casserole with tomatoes, coriander, mushrooms, double cream and garlic in white wine sauce

DOMATES SOSLU KOFTE

Lamb meatballs cooked with fresh tomatoes, potatoes, parsley, leeks, onions and peppers

MUSAKKA

Classic TAS style Mediterranean layered bake of aubergine, lamb mince and potatoes, topped with bechamel sauce

TURLU **V**

Anatolian village style stew of potatoes, aubergines, courgettes, mushrooms, peppers, carrots, tomatoes, served with couscous and yogurt

ISPANAKLI PATATES **V**

Potatoes cooked with spinach, tomatoes and onions in soya sauce, served with yogurt

V Suitable for Vegetarians