

Group Menu

£39.00 *per person*

TAS
AUTHENTIC
ANATOLIAN
TURKISH
CUISINE

MEZE TO SHARE

(served with homemade Anatolian bread)

HOUMOUS **vg**

A true Middle Eastern classic with tahini, chickpeas, and garlic drizzled in olive oil

TABBOULEH **vg**

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

CHEESY MUSHROOM **v**

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

FALAFEL **vg**

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

BOREK **v**

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

SPINACH WITH YOGURT **v**

Thick and creamy yogurt blended with spinach and garlic

ZEYTINYAGLI PATLICAN **vg**

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

CHOICE OF MAIN COURSE

CHICKEN SHISH

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

MIXED GRILL

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

CHICKEN CASSEROLE

Slow-cooked chicken with mushrooms, leeks, onions, tomatoes, garlic, peppers and parsley

CALAMARI

A main portion of golden-fried calamari rings in a light, crisp batter, served with homemade rose-infused sweet and sour sauce

MOUSSAKA

Classic Tas style Levantine dish with layers of baked aubergine, lamb mince and potatoes, topped with a creamy bechamel sauce

ANATOLIAN STYLE VEGETABLE STEW **v**

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

VEGETARIAN MOUSSAKA **v**

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

LAMB MEATBALLS

Hand-rolled lamb meatballs, slow-cooked with rich tomato sauce, potatoes, onions, leeks, peppers, and parsley

PRAWN CASSEROLE

Slow-cooked prawns with tomatoes, peppers, leeks, mushrooms, and garlic in an Anatolian white wine-infused sauce, finished with rich double cream

v Vegetarian **vg** Vegans **n** Contains Nuts

Please inform your server if you have any allergies or special dietary requirements.

A discretionary service charge of 13,5% will be added to your bill • VAT included