Ekin Menu

£38.50 per person

TAS since 1999

CHOICE OF DRINK

GLASS OF HOUSE WINE
LAGER
SOFT DRINK

CHOICE OF TWO MEZE

served with homemade Anatolian bread

RED LENTIL SOUP
A traditional Anatolian/Middle Eastern classic with a modern twist

BABA GHANOUSH
Smoky grilled aubergines blended with tahini, garlic, olive oil, and yogurt

SUCUK
Chargrilled spicy and garlicky beef sausage, served with salad

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

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

HOUMOUS
A true Middle Eastern classic of chickpeas, tahini and garlic, finished with a drizzle of extra virgin olive oil

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

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

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

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

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

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

ALMOND CHICKEN
A classic Anatolian dish, where chicken and almonds are combined in a comforting casserole, slowly cooked with bay leaves and seasonal flavours

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

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

Vegetarian Vegan
Contains Nuts 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.

TAS

Restaurants

since 1999