

# TAS

AUTHENTIC  
ANATOLIAN  
TURKISH  
CUISINE

## *Drink List*



TAS Restaurant Group is proud to support  
Great Ormond Street Hospital Children's Charity



**GREAT  
ORMOND  
STREET  
HOSPITAL  
CHARITY**

Registered Charity No: 1160024

## *Spritz / Aperitifs*

	ABV	Price
Spritzer		£7.50
Shandy		£6.50
Aperol Spritz		£10.95
Prosecco, Aperol, dash of Soda		
Martini Dry/Rosso	15%	£5.95
Campari	25%	£5.95
Pimms's No.1	25%	£5.95
Pimms's Jug	25%	£22.95

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## *Beer / Cider*

		Bottle
Efes Turkish Lager	5%	£5.95
Daura Damm Gluten Free	5%	£5.95
Alcohol Free	0%	£4.95
Magners ( Cider)	4.5%	£6.95
Rekorderlig	4.5%	£6.50
Cider, Lime / Strawberry		

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## *Soft Drinks*

Mineral Water, Still	1ltr	£4.25
Mineral Water, Still	500 ml	£2.95
Mineral Water, Sparkling	Bottle	£4.25
Coke / Diet-Coke / Coke Zero		£3.50
Lemonade		£3.50
Ginger Ale / Ginger Beer		£3.50
Tonic Water / Soda Water		£3.50
Bitter Lemon		
Liptons Ice Tea		£3.75
Juices:		£3.50
Orange, Tomato, Peach, Pineapple, Cherry, Apple		
Ayran (Salted Yogurt Drink)		£3.50
Salgam		£3.50
Red Carrot, Pickles, Salted, Spiced and flavoured with aromatic turnip		
Pembe Sultan		£3.95
Salgam mixed with Ayran		

## *Gin*

	ABV	Price
Pink	40%	£6.50
Beefeater	40%	£6.50
Bombay Sapphire	40%	£7.25
Hendricks	41.4%	£7.50

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## *Vodka*

Russian Standard	40%	£6.50
Absolut	40%	£6.50
Grey Goose	40%	£7.50

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## *Tequila*

Olmecca Blanco White	38%	£6.50
Olmecca Gold	40%	£7.50

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## *Raki*

Turkish Raki	Single	45%	£5.95
	Double	45%	£8.50
	35cl Bottle	45%	£39.95
	70cl Bottle	45%	£79.95

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## *Whisky*

Johnnie Walker Black Label	40%	£7.90
Jameson	40%	£7.50
Glenfiddich	40%	£7.90
Jack Daniels	40%	£7.90

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## *Rum*

Bacardi White	37.5%	£6.50
Havana Club Especial	40%	£6.50
Lamb's Navy Dark	40%	£6.50

For 50ml spirits measures, add and extra £2.50.  
Mixers will be charged at £1.95



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# White Wine

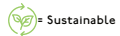
175ml

Bottle

- |           |   |              |               |
|-----------|---|--------------|---------------|
| <b>1</b>  | <b>TAS House White</b><br>Anatolia, Turkey<br>Dry, lively with fresh fruit aromas.  | <b>£7.25</b> | <b>£26.95</b> |
| <b>2</b>  | <b>Chardonnay, Casa Giacondi</b><br>Sicily, Italy<br>Wine with a bright straw yellow colour, characterized by intriguing floral notes. Pleasantly dry on the palate.  |              | <b>£28.95</b> |
| <b>3</b>  | <b>Rkatsiteli, Askaneli Brothers</b><br>Kakheti, Georgia<br>Airy nature of this brilliantly balanced light lemon colour wine is saturated with well-expressed aromas and flavours of green apple and lemon. Refreshing acidity, light body and medium alcohol enhance the charms of this classic wine.  |              | <b>£29.95</b> |
| <b>4</b>  | <b>Sauvignon Blanc-Grillo, DOC</b><br><b>Barone Montalto</b> Sicily, Italy  | <b>£7.95</b> | <b>£30.95</b> |
|           | This wine has a pale, straw yellow colour. The blend of these two varieties creates a bouquet that ranges from orange blossom and grapefruit to fresh herbal qualities. The palate is full with a good acidity and minerality.  |              |               |
| <b>5</b>  | <b>Pinot Grigio delle Venezie,</b><br><b>DOC, Mandorla,</b> Veneto, Italy   | <b>£8.50</b> | <b>£32.50</b> |
|           | This Pinot Grigio has a pale straw yellow colour, a pleasant and characteristic fragrance. Harmonious and mellow to the palate  |              |               |
| <b>6</b>  | <b>Picpoul de Pinet, Domaine Canet</b><br>Languedoc, France   |              | <b>£34.95</b> |
|           | Pale golden very limpid and clear, a floral nose with hints of acacia. Lovely mineral and elegant structure with citrus aromas of grapefruit.   |              |               |
| <b>7</b>  | <b>Sauvignon Blanc, Marlborough</b><br>Marlborough, New Zeland  |              | <b>£36.95</b> |
|           | Fresh, fruity, notes of Gooseberry, vibrant and well expressed fruit, well balanced and finished by passionfruit.   |              |               |
| <b>8</b>  | <b>Gavi di Gavi Blue Label</b><br><b>DOCG Marchese Luca Spinola</b><br>Piedmont, Italy  |              | <b>£38.95</b> |
|           | Good acidity, refreshing taste, white flowers, complemented by a subtle almond note.  |              |               |
| <b>9</b>  | <b>Chardonnay, Domaine d'O</b><br>Languedoc, France   |              | <b>£43.95</b> |
|           | Apricot, almond, peach blossom; mouthfeel great salinity, medium persistence  |              |               |
| <b>10</b> | <b>Sancerre, Conte Henri,</b> Loire, France   |              | <b>£59.95</b> |
|           | The soils of Sancerre are essential for the production of quality wines. They are composed of different layers of limestone, marl, clay and flint. The calcareous soils allow good water and heat regulation, while the marls and clays retain water and nutrients for the vines. The flint-rich soils, particularly in the Chavignol region, give Sancerre wines their unique mineral character. |              |               |



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# Red Wine

175ml

Bottle

- 11 TAS House Red** £7.25 £26.95  
Anatolia, Turkey  
Medium-bodied with sour cherries and soft tannis.
- 12 Cabernet Sauvignon** £28.95  
**Casa Giacondi**, Italy  
This dark ruby wine is endowed with a noble balance of blackberry, black pepper and sour cherry aromas. The rainbow of the notes is crowned by refreshing acidity, rich tannins and medium velvety finish.
- 13 Syrah, Barone Montalto** Sicily, Italy £29.95  
This wine has a medium purple colour with matching highlights. The nose demonstrates aromas of violet and blackcurrant enriched by hints of liquorice and black pepper. The palate is full and the tannins are well-rounded. The finish is spicy with toasted notes.
- 14 Merlot, Domaine Canet** £7.95 £30.95  
Languedoc, France   
A nice bright red colour and a nose with ripe strawberry aroma. In the mouth the Merlot swell balanced with gentle tannins and beautiful freshness. Drink young.
- 15 Primitivo, IGT, Mandorla** £8.50 £32.50  
Puglia, Italy  
Intense red colour, red berries aroma with notes of ripe cherry.
- 16 Cote du Rhone, Les Coudriers** £34.95  
Rhône, France  
A warm, powerful wine combining flavours of mild spices, black olives and stone fruits. Ample and supple, with velvety tannins.
- 17 Sangiovese Colli Pesaresi DOC** £35.95  
Marche, Italy  
Ruby red wine, young, fresh, and aromatic. Intense aroma of cherries, and raspberries.
- 18 Malbec Fantasia, Maurico Laroca** £37.95  
Mendoza, Argentina   
Intense purple red colour. Spicy with cherry hints and a subtle oak touch. Young and fruity with a well-balanced acidity.
- 19 Saperavi Qvevri, Askaneli Brothers** £43.95  
Kakheti, Georgia   
This intense dark ruby wine is adorned with sophisticated aromas of blackberry, black pepper and sour cherry. The beauty of the wine is especially emphasized by its impeccable balance of higher acidity, full body and prolonged velvety finish.
- 20 Chianti Classico, Vallepiciola** £49.95  
Tuscany, Italy   
Light ruby red color, ripe cherry and violets and vanilla notes. Smooth and velvety tannins with a good persistence



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# Rosè Wine

175ml

Bottle

## 21 TAS House Rosè

Anatolia, Turkey

Dry, fruity, round and balanced.

£7.25

£26.95

## 22 Pinot Grigio Blush Rose',

Barone Montalto, Sicily, Italy 

Rosé wine with a slight and delicate powder pink colour. The bouquet is floral with persistent fruity notes. On the mouth the taste is intense, fresh and balanced.

£8.50

£29.95

## 23 Gold, Cote de Provence Rose, Maitre Vigneron

Provence, France

An elegant and balanced wine, with fine pale pink robe, aromatic nose and fruity mouth, from vineyards managed using controlled environmentally friendly agriculture techniques, respectful of the environment.

£44.95

# Champagne & Sparkling

## 24 Prosecco, DOC, Luna Argenta

Veneto, Italy

This harmonious and seductive sparkling wine, pale straw yellow in colour combines soft body of loral notes.

£8.50

£33.50

## 25 Spumante Extra-Dry, Azienda Agraria Guerrieri (Off-Dry)

Marche, Italy

Sparkling wine with straw-yellow colour and fine persistent perlage. Elegant bouquet of mixed white flowers Gentle fragrance, fresh and balanced finish.

£44.95

## 26 Brut Reserve, Champagne

Taittinger Champagne, France

An elegant and balanced wine, with fine pale pink robe, aromatic nose and fruity mouth, from vineyards managed using controlled environmentally friendly agriculture techniques, respectful of the environment.

£89.95

## Port

	ABV	50ml
<b>Special Reserve, Barros NV</b>	<b>%20</b>	<b>£7.50</b>
Lovely balance between power and finesse with a silky texture and beautifully sustained flavours.		
<b>10 Year Old Tawny, Barros NV</b>	<b>%20</b>	<b>£8.50</b>
Dried fruit aromas complemented by delicate vanilla and chocolate notes.		

## Cognac

		35ml
<b>Courvoisier VS</b>	<b>%40</b>	<b>£6.50</b>
<b>Martell VSOP Armagnac</b>	<b>%40</b>	<b>£6.50</b>

## Liqueurs

<b>Amaretto</b>	<b>%28</b>	<b>£6.95</b>
<b>Archers</b>	<b>%23</b>	<b>£6.95</b>
<b>Baileys</b>	<b>%17</b>	<b>£6.95</b>
<b>Cointreau</b>	<b>%40</b>	<b>£6.95</b>
<b>Drambuie</b>	<b>%40</b>	<b>£6.95</b>
<b>Frangelico</b>	<b>%24</b>	<b>£6.95</b>
<b>Kahlúa</b>	<b>%20</b>	<b>£6.95</b>
<b>Sambucca</b>	<b>%38</b>	<b>£6.95</b>
<b>Southern Comfort</b>	<b>%35</b>	<b>£6.95</b>
<b>Tia Maria</b>	<b>%26.5</b>	<b>£6.95</b>

For 50ml spirits measures, add and extra £2.50  
Prices include VAT



### **TAS RESTAURANT | THE CUT**

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