

Group Menu

£37.50 per person

TAS Pide

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

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

ZEYTINYAGLI PATLICAN **vg**

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

CACIK (Tzatziki) **v**

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

KISIR **vg n**

Tas' interpretation of Kısır - 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

CALAMARI

Crispy tempura squid, served with our signature homemade sweet-sour sauce

CHOICE OF MAIN COURSE

GRILLED CHICKEN WITH SPINACH

Juicy grilled chicken paired with gently cooked vegetables and a flavourful tomato paste

MOUSSAKA

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

MIXED GRILL

Sizzling selection of chargrilled lamb and chicken skewers and lamb kofte served with rice and sautéed vegetables

ANATOLIAN STYLE VEGETABLE STEW **v**

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

MUSHROOM & SPINACH PIDE (Mantarlı Ispanaklı) **v**

Spinach, mushrooms, peas, leeks, tomatoes and cheddar baked to golden perfection with sesame seeds

SPICY SAUSAGE PIDE (Sucuklu)

Spicy garlic beef sausage with mushrooms, peppers, parsley, and melted cheddar

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