



TAS PIDE

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pide@tasrestaurants.co.uk

TAS RESTAURANT | THE CUT

33 The Cut, London, SE1 8LF
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TAS RESTAURANT | BOROUGH

72 Borough High St, London, SE1 1XF
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TAS RESTAURANT | BLOOMSBURY

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bloomsbury@tasrestaurants.co.uk

EV

RESTAURANT | BAR | CAFE

The Arches 97-99 Isabella Str,
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ev@tasrestaurants.co.uk

HAZEV

RESTAURANT | BAR | CAFE

Discovery Dock West 2 South Quay Square Canary
Wharf, London, E14 9RT
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AMORA GUSTO

TAPAS | BAR

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www.tasrestaurants.co.uk



TAS Group is proud to be the founder of Docklands Academy London, a non-profit organisation dedicated to Higher Education and English learning.
www.docklandsacademy.co.uk



The Limehouse Library Hotel London, a proud member of TAS Group, invites you to experience its uniquely themed rooms alongside its soothing Spa & Hammam treatments for a memorable stay.
www.limehousehotel.com



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

TAS Pide



Dear Guest,

Tas is our traditional Anatolian cooking pot, used to prepare casseroles and serves at your table.

All our dishes are prepared daily, using only the freshest of ingredients, many of which are organic and only the purest of extra virgin olive oil makes the grade.

Should you have any special dietary requirements, please do not hesitate to inform our staff.

Afiyet olsun. (Enjoy your meal)

Onder Sahan

Starters


All starters are served with homemade Anatolian bread


Soup


MERCIMEK CORBASI  7.50
Anatolian red lentil soup



Cold Meze


HUMUS (Houmous)  7.95
Pureed chickpeas with tahini, garlic, olive oil and lemon juice


MAYDANOZ SALATASI (Tabbouleh)  7.95
Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice

CACIK (Tzatziki)  7.95
Anatolian village style strained yogurt with cucumber and pureed garlic


PATLICAN EZME (Baba Ganoush)  8.75
Grilled aubergines pureed with tahini, garlic, olive oil and yogurt


KISIR   8.50
Anatolian traditional fine bulgur wheat salad with spring onions, tomato sauce, dill, herbs, crushed walnuts and hazelnuts


ZEYTINYAGLI PATLICAN  8.50
Aubergine cooked in olive oil with tomatoes, garlic, peppers and chickpeas


DOLMA  8.50
Vine leaves stuffed with rice

Hot Meze

FALAFEL  8.75
Deep fried Mediterranean style chickpea and broad bean patties, served with humus

BOREK  8.75
Crispy hand folded filo pastry triangles stuffed with feta cheese and spinach

HELLIM  8.95
Charcoal grilled halloumi cheese, served with salad

MANTAR  8.95
Sauteed mushrooms in garlic, onions, peppers, leeks and tomatoes, topped with cheddar cheese

SUCUK 8.95
Charcoal grilled beef garlic sausage, served with salad

KALAMAR 9.25
Lightly battered squid rings, served with a rose infused sweet-sour sauce

KARIDES 9.25
Prawns cooked with double cream, tomatoes, leeks, garlic, ginger and coriander

DOMATES KOFTE 9.25
Lamb meatballs cooked with leeks, parsley, peppers and tomatoes

LAHMACUN 8.95
A small pide, topped with minced lamb, tomatoes, onions, fresh mint, garlic and peppers








TAS Meze Menu

22.50
per person

(minimum of 2 people)

MEZE TO SHARE

served with homemade Anatolian bread

HUMUS  • **KISIR**   • **BOREK** 
MAYDANOZ SALATASI (Tabbouleh)  • **FALAFEL** 
HELLIM  • **SUCUK** • **KALAMAR**
ZEYTINYAGLI PATLICAN  • **CACIK** (Tzatziki) 


A vegetarian option is available with


BABA GANOUSH  and **MANTAR**  as replacement


Main Dishes

Pide

Anatolian style pizza is called **PIDE** (*pee-deh*). Freshly made dough, resembling the shape of a boat, is baked in a stone oven producing a crispy outer crust

MANTARLI ISPANAKLI PIDE  17.50
Spinach, mushrooms, tomato puree, peas, garlic, cheddar cheese, sesame seeds and leeks (with or without an egg on top)

SOGANLI PIDE  17.50
Goat's cheese, spring onions, cheddar cheese and sesame seeds (an original TAS recipe)

PATLICANLI PIDE  17.95
Aubergines, tomatoes, peppers, sesame seeds, garlic and balsamic dressing (an original TAS recipe)

TAVUKLU PIDE 18.75
Chicken, peppers, tomato puree, onions, cheddar cheese, dried red basil

KIYMALI PIDE 18.95
Minced lamb, onions, fresh tomatoes, parsley, red pepper (with or without an egg on top)

SUCUKLU PIDE 18.95
Garlic beef sausage, parsley, red and green peppers, mushrooms, cheddar cheese (with or without an egg on top)

SOMONLU PIDE 18.95
Salmon cubes, red onions, peppers, olives, lemon rind (an original TAS recipe)

KUSBASILI PIDE 19.50
Diced lamb with onions, peppers, parsley, oregano


PASTIRMALI PIDE 18.95
Oak-smoked beef, peppers, fresh tomatoes, fresh mint, cheddar cheese (with or without egg on top)


Folded Pide


PEYNIRLI PATATESLI FOLDED PIDE  18.25
Potatoes, onions, Anatolian tulum cheese, parsley, red chilli flakes and sesame seeds



KUSBASILI KASARLI FOLDED PIDE  19.95
Diced lamb, cheddar cheese, onions, pepper puree, parsley and oregano

Salads


KARISIK SALATA  6.75
Tomatoes, cucumber, lettuce, red and green peppers, fresh mint and celery


PEYNIRLI SALATA  7.25
Tomatoes, cucumber, lettuce, celery, feta cheese, red and green peppers, fresh mint


INCIR SALATASI  8.25
Sun-dried figs, white cheese, sesame seeds, tomatoes, lettuce and balsamic vinegar

CEVIZLI DOMATESLI SALATA   8.25
Salad of crushed walnuts, peppers, onions, parsley and tomatoes with Tas pomegranate molasses and olive oil


Rice

SADE PILAV  4.45
Basmati rice

BULGUR PILAVI  4.45
Bulgur wheat mixed with tomatoes, onions and green peppers

MANTARLI PILAV  4.95
Basmati rice with mushroom

UZUMLU BADEMLI PILAV   5.95
Basmati rice with almond and raisins

TAVUKLU PILAV  7.25
Basmati rice mixed with shredded chicken strips

Meat Dishes

ISPANAKLI TAVUK 18.95
Grilled chicken breast with spinach, leeks, peppers, onions and tomato sauce

EKSILI KOFTE 18.95
Minced lamb with fine bulgur wheat, in a pattie style slow cooked with chickpeas, leeks, potatoes, tomato sauce and dried red basil

PAPAZ YAHNI 19.95
Lamb or chicken cooked with chickpeas, leeks, peppers, onions, tomato sauce and mushrooms

MUSAKKA 21.50
Tas style Mediterranean layered bake of aubergine, lamb mince and potatoes, topped with bechamel sauce, served with mixed vegetables

HUNKAR BEGENDI 22.50
From the Sultan's kitchen to TAS. A classic slow cooked lamb stew on a bed of creamy smoked aubergine sauce blended with kasar cheese

KARISIK IZGARA (Mixed Grill) 23.95
The perfect platter of meats, kofte and chicken, served with rice

Fish & Seafood Dishes


FISH & CHIPS 17.45
Freshly battered cod fish, served with French fries and tartare sauce


KALAMAR TAVA 17.45
A main portion of our popular lightly battered squid rings, served with rose infused sweet-sour sauce and salad


KARIDES GUEVC 18.50
Prawn casserole with tomatoes, coriander, mushrooms, double cream and garlic in white wine sauce

SOMON IZGARA 21.95
Grilled salmon fillet, served with baby potatoes and salad

Vegetarian Dishes

PIRASALI  17.50
Leeks cooked with chickpeas, pepers, red onions, green lentils, served with bulgur pilav and yogurt


HELLIMLI ISPANAK  17.50
Spinach sauteed with halloumi cheese, chickpeas, peppers tomatoes, leeks and onions

TURLU  17.75
Anatolian village style stew of potatoes, aubergines, peppers, carrots, tomatoes, served with bulgur pilav and yogurt

PEYNIRLI BADEMLI PATLICAN   18.50
Aubergine casserole with Anatolian tulum cheese, roasted almonds, fresh tomatoes, peppers and mulberry molasses

Burgers

All burgers are served with French fries


FALAFEL BURGER  15.95
Falafel, lettuce, tomato, humus and burger sauce


MEDITERRANEAN BURGER 16.95
Grilled halloumi cheese, garlic beef sausages, lettuce, tomato and burger sauce.

TAVUK BURGER 16.95
Grilled chicken breast, lettuce, tomato, red onion and burger sauce


KOFTE BURGER 16.95
Lamb kofte, lettuce, tomato, red onion and burger sauce

Sides

FRENCH FRIES  4.25

ANATOLIAN STRAINED YOGURT  4.25

BOILED NEW POTATO  4.50

SOGANLI MANTAR  5.25
Stir-fried mushrooms and onions with garlic and peppers

SEASONAL VEGETABLES  6.25

Globe Menu

33.50
per person

(maximum of 8 people)

CHOICE OF DRINK

Glass of House Wine (Wine of Turkey)
Lager (Turkey)
Juices or Soft Drinks

CHOICE OF TWO MEZE

served with homemade Anatolian bread

MERCIMEK CORBASI 


Anatolian red lentil soup

HUMUS (Houmous) 

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

MAYDANOZ SALATASI (Tabbouleh) 

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

CACIK (Tzatziki) 

Anatolian village style strained yogurt with cucumber and pureed garlic

BOREK 

Crispy hand folded filo pastry triangles stuffed with feta cheese and spinach

MANTAR 

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

SUCUK

Charcoal grilled beef garlic sausage, served with salad

KALAMAR

Lightly battered squid rings, served with a rose infused sweet-sour sauce

CHOICE OF MAIN COURSE

TAVUK SIS (Chicken Sish)

Diced chicken brochettes, served with salad and rice

EKSILI KOFTE



Minced lamb with fine bulgur wheat, in a pattie style slow cooked with chickpeas, leeks, potatoes, tomato sauce and dried red basil

MANTARLI ISPANAKLI PIDE 


Spinach, mushrooms, tomato puree, peas, garlic, cheddar cheese, sesame seeds and leeks (with or without an egg on top)

SUCUKLU PIDE

Garlic beef sausage, parsley, red and green peppers, mushrooms, cheddar cheese (with or without an egg on top)

PEYNIRLI BADEMLI PATLICAN  

Aubergine casserole with Anatolian tulum cheese, roasted almonds, fresh tomatoes, peppers and mulberry molasses

TURLU 

Anatolian village style stew of potatoes, aubergines, peppers, carrots, tomatoes, served with bulgur pilav and yogurt

KALAMAR TAVA

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

Sahan Menu


22.50
per person

CHOICE OF STARTER

served with homemade Anatolian bread

MERCIMEK CORBASI (Red Lentil Soup) 

HUMUS (Houmous) 


PEYNIRLI SALATA (Feta Cheese Salad) 

MAYDANOZ SALATASI (Tabbouleh) 

CACIK (Tzatziki) 

CHOICE OF MAIN COURSE

TAVUK GUEVC (Chicken Casserole) & Bulgur Pilav

HELLIMLI ISPANAK 

KALAMAR TAVA

SUCUKLU PIDE

MANTARLI ISPANAKLI PIDE 

 Suitable for Vegetarians  Contains Nuts

All our food is prepared in a kitchen where nuts, gluten and other allergens may be present and our menu descriptions do not include all ingredients. Please inform your server if you have any allergies or special dietary requirements. All prices in pound sterling. A discretionary service charge of 13.5% will be added to your bill. VAT included.