

TAS Pide

Christmas Menu



Merry Christmas

and Happy New Year



Menu includes homemade bread, still-sparkling water and Christmas crackers

SET MEZE TO SARE

HUMUS (Houmous) V

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

MAYDANOZ SALATASI (Tabbouleh) W

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

CACIK (Tzatziki) V

Anatolian village style strained yogurt with cucumber, fresh mint and garlic

Hand-rolled filo pastry triangles stuffed with feta cheese and spinach

ZEYTINYAGLI PATLICAN V

Aubergine cooked in olive oil with tomatoes, onions, garlic, peppers and chickpeas

FALAFEL V

Deep fried Mediterranean style chickpea and broad bean patties

HELLIM (V)

Charcoal grilled Cypriot halloumi cheese

CHOICE OF MAIN COURSE

TAVUK GUVEC

Slow cooked chicken casserole with mushrooms, onions, tomatoes, ginger and fresh coriander, served with rice

EKSILI KOFTE

Minced lamb with fine bulgur wheat patties with chickpeas, leeks, potatoes, tomato sauce and dried red basil

IZGARA KOFTE

Chargrilled minced lamb patties, served with rice and salad

MUSAKKA

Tas style Mediterranean layered bake of aubergine, lamb mince and potatoes, topped with bechamel and cheese sauce

HELLIMLI ISPANAK (V)

Spinach sauteed with Cypriot halloumi cheese, chickpeas, peppers, tomatoes, leeks and onions

KALAMAR TAVA

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

ISPANAKLI SOMON

Chargrilled salmon with pan-fried spinach, tomatoes, onions and potatoes

DESSERT

CHRISTMAS CAKE VN



