

SET MENUS

All Set Menus are served with homemade Anatolian bread

GROUP MENU

£31.50 per person

TAS AUTHENTIC ANATOLIAN TURKISH CUISINE

menu served with homemade bread

ASSORTED SET MEZE TO SHARE

HUMUS (Houmous) V

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

ISPANAKLI YOGURT V

Thick and creamy Anatolian yogurt blended with spinach and garlic

MAYDANOZ SALATASI (Tabbouleh) V

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

ZEYTINYAGLI PATLICAN V

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

FALAFEL V

Deep-fried Mediterranean style chickpea and broad bean patties

BOREK V

Filo pastry triangles stuffed with feta cheese and spinach

MANTAR V

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

CHOICE OF MAIN COURSE

TAVUK GUVEC

Chicken casserole with mushrooms, onions, tomatoes, ginger and fresh coriander

DOMATES SOSLU KOFTE

Lamb meatballs cooked with fresh tomatoes, potatoes, parsley, leeks, onions and peppers

MUSAKKA

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

TAVUK SIS

Charcoal grilled skewer of marinated chicken cubes, served with couscous

KARISIK IZGARA

Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous

ISPANAKLI PATATES V

Potatoes cooked with spinach, tomatoes and onions in soya sauce, served with yogurt

TURLU V

Anatolian village style stew of potatoes, aubergines, courgettes, mushrooms, peppers, carrots, tomatoes, served with couscous and yogurt

KALAMAR TAVA

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

KARIDES GUVEC

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

EKIN MENU

£29.50 per person

TAS AUTHENTIC ANATOLIAN TURKISH CUISINE

2 Meze + Main Course + Drink

CHOICE OF DRINK

Glass of House Wine (Wine of Turkey)

Lager (Turkey)

Organic Juices or Soft Drinks

CHOICE OF TWO MEZE

MERCIMEK CORBASI V

Anatolian red lentil soup

HUMUS (Houmous) V

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

ISPANAKLI YOGURT V

Thick and creamy Anatolian yogurt blended with spinach and garlic

MAYDANOZ SALATASI (Tabbouleh) V

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

BOREK V

Filo pastry triangles stuffed with feta cheese and spinach

ENGINAR V

Tender artichoke hearts cooked in olive oil with carrots, potatoes, tomatoes and garlic

MANTAR V

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

SUCUK

Charcoal grilled beef garlic sausage, served on a bed of salad

KALAMAR

Marinated squid, lightly battered and fried squid rings, served with rose sour sauce

CHOICE OF MAIN COURSE

TAVUK SIS

Charcoal grilled skewer of marinated chicken cubes, served with couscous

KARISIK IZGARA

Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous

KOFTE

Charcoal grilled skewer of tender lamb mince, blended with Anatolian herbs, served with couscous

PATATESLI DOMATES KOFTE

Lamb meatballs cooked with leeks, potatoes, peppers and fresh tomatoes

BADEMLI TAVUK N

Chicken casserole with almonds, green peppers, bay leaves and tomatoes

SEBZELI KOFTE (Falafel) V

Ground chickpeas and broad beans tossed in spices, deep fried and served with houmous and mix salad

MANTAR GUVEC V

Mushrooms cooked with tomatoes, onions and peppers, topped with cheddar cheese

TURLU V

Anatolian village style stew of potatoes, aubergines, courgettes, mushrooms, peppers, carrots, tomatoes, served with couscous and yogurt

KALAMAR TAVA

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

KARIDES GUVEC

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

SAHAN MENU

£18.50 per person

2 Course Menu

Choice of Starter

MERCIMEK CORBASI (Red Lentil Soup) V

HUMUS (Houmous) V

ISPANAKLI YOGURT (Spinach with yogurt) V

MAYDANOZ SALATASI (Tabbouleh) V

BEYAZ PEYNIRLI SALATA (Feta Cheese Salad) V

TAVUK GUVEC (Chicken Casserole)

Choice of Main Course

TAVUK SIS (Grilled Chicken Shish)

KOFTE (Grilled Lamb Kofte)

DOMATES SOSLU KOFTE (Lamb Meatballs in Tomato Sauce)

VEGETARIAN MUSAKKA V

Any Choice of PASTA DISHES

menu served with homemade bread

RENK MEZE MENU

£19.50 per person

(minimum of 2 people)

Selection of Cold & Hot Meze

HUMUS KAVURMA

ISPANAKLI YOGURT V

MAYDANOZ SALATASI (Tabbouleh) V

FALAFEL V

KARIDES TAVA

BOREK V

ZEYTINYAGLI PATLICAN V

KISIR V N

CACIK (Tzatziki) V

KALAMAR

A vegetarian option is available with HUMUS, DOLMA and MANTAR as replacements

menu served with homemade bread

V Suitable for Vegetarians, N Contains Nuts

Please inform your server if you have any allergies or special dietary requirements.

A discretionary service charge of 12,5% will be added to your bill • VAT included • Maximum of 6 people