

# TAS AUTHENTIC ANATOLIAN TURKISH CUISINE

## TAS PIDE

22 New Globe Walk, London, SE1 9DR  
Tel: 020 7928 3300 / 020 7633 9777  
pide@tasrestaurants.co.uk

## TAS RESTAURANT | THE CUT

33 The Cut, London, SE1 8LF  
Tel: 020 7928 2111 / 020 7928 1444  
thecut@tasrestaurants.co.uk

## TAS RESTAURANT | BLOOMSBURY

22 Bloomsbury Street, London, WC1B 3QJ  
Tel: 020 7637 4555 / 020 7637 1333  
bloomsbury@tasrestaurants.co.uk

## TAS RESTAURANT | BOROUGH

72 Borough High St, London, SE1 1XF  
Tel: 020 7403 7200 / 020 7403 7277  
borough@tasrestaurants.co.uk

## TAS RESTAURANT | FETTER LANE

21 New Fetter Lane, London, EC4A 3BF  
Tel: 020 7353 4432 / 0207 936 4401  
fetterlane@tasrestaurants.co.uk

## TAS CAFE

76 Borough High St, London, SE1 1LL  
Tel: 020 7403 8557  
borough@tasrestaurants.co.uk

## EV

### RESTAURANT | BAR | CAFE

The Arches 97-99 Isabella Str,  
London, SE1 8DD  
Tel: 020 7620 6191 / 020 7620 6192  
ev@tasrestaurants.co.uk

## HAZEV

### RESTAURANT | BAR | CAFE

Discovery Dock West 2 South Quay Square  
Canary Wharf, London, E14 9RT  
Tel: 020 7515 9467 / 020 7515 9468  
info@hazev.com

## AMORA GUSTO

### TAPAS | BAR

94-95 Isabella St  
London, SE1 8DD  
Tel: 020 7620 2220  
info@amoragusto.com



GREAT ORMOND STREET HOSPITAL CHARITY  
TAS Group is proud to support Great Ormond Street Hospital Children's Charity



TAS Group is proud to be the founder of Docklands Academy London, a non-profit organisation  
www.docklandsacademy.co.uk



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# 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 bread

## Soup

**MERCIMEK CORBASI** V ..... 6.75  
Anatolian red lentil soup

## Cold Meze

**HUMUS** (Houmous) V ..... 6.75  
Pureed chickpeas with tahini, garlic, olive oil and lemon juice

**MAYDANOZ SALATASI** (Tabbouleh) V ..... 6.75  
Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice

**CACIK** (Tzatziki) V ..... 6.75  
Anatolian village style strained yogurt with cucumber and pureed garlic

**PATLICAN EZME** (Baba Ganoush) V ..... 7.25  
Grilled aubergines pureed with tahini, garlic, olive oil and yogurt

**KISIR** V N ..... 7.25  
Anatolian traditional fine bulgur wheat salad with spring onions, tomato sauce, dill, herbs, crushed walnuts and hazelnuts

**ZEYTINYAGLI PATLICAN** V ..... 7.25  
Aubergine cooked in olive oil with tomatoes, garlic, peppers and chickpeas

**DOLMA** V ..... 7.25  
Vine leaves stuffed with rice, freshly made and hand rolled every day

## Hot Meze

**FALAFEL** V ..... 7.25  
Deep fried Mediterranean style chickpea and broad bean patties, served with humus

**BOREK** V ..... 7.25  
Crispy hand folded filo pastry triangles stuffed with feta cheese and spinach

**HELLIM** V ..... 7.50  
Charcoal grilled Cypriot halloumi cheese, served on a bed of salad

**MANTAR** V ..... 7.50  
Sauteed mushrooms in garlic, onions, peppers, leeks and tomatoes, topped with cheddar cheese

**SUCUK** ..... 7.50  
Charcoal grilled beef garlic sausage, served with salad

**KALAMAR** ..... 7.75  
Lightly battered squid rings, served with a rose infused sweet and sour sauce

**KARIDES** ..... 7.75  
Prawns cooked with double cream, tomatoes, leeks, garlic, ginger and coriander

**DOMATESLI KOFTE** ..... 7.95  
Lamb meatballs cooked with leeks, parsley, peppers and tomatoes

**LAHMACUN** ..... 7.95  
A small pide, topped with minced lamb, tomatoes, onions, fresh mint, garlic and peppers

## TAS MEZE MENU

**£18.50** per person  
(minimum of 2 people)

### Selection of Cold & Hot Meze

- HUMUS** (Houmous) V
- MAYDANOZ SALATASI** (Tabbouleh) V
- CACIK** (Tzatziki) V
- KISIR** V N
- ZEYTINYAGLI PATLICAN** V
- BOREK** V
- FALAFEL** V
- HELLIM** V
- SUCUK**
- KALAMAR**

A vegetarian option is available with **BABA GANOUSH** and **MANTAR** as replacements

# Main Dishes

## Pide

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

**MANTARLI ISPANAKLI PIDE** V ..... 14.95  
Spinach, mushrooms, tomato puree, peas, garlic, cheddar cheese, sesame seeds and leeks (with or without an egg on top)

**SOGANLI PIDE** V ..... 14.95  
Goat's cheese, spring onions, cheddar cheese and sesame seeds (An original TAS recipe)

**PATLICANLI PIDE** V ..... 15.45  
Aubergines, tomatoes, peppers, sesame seeds, garlic and balsamic dressing (An original TAS recipe)

**TAVUKLU PIDE** ..... 16.50  
Chicken, peppers, tomato puree, onions, cheddar cheese, dried red basil

**KIYMALI PIDE** ..... 16.50  
Minced lamb, onions, fresh tomatoes, parsley, red pepper (with or without an egg on top)

**SUCUKLU PIDE** ..... 16.50  
Garlic beef sausage, parsley, red & green peppers, mushrooms, cheddar cheese (with or without an egg on top)

**SOMONLU PIDE** ..... 16.50  
Salmon cubes, red onions, peppers, olives, lemon rind (An original TAS recipe)

**KUSBASILI PIDE** ..... 16.95  
Diced lamb with onions, peppers, parsley, oregano

**PASTIRMALI PIDE** ..... 16.95  
Oak-smoked beef, peppers, fresh tomatoes, fresh mint, cheddar cheese (with or without egg on top)

## Folded Pide

**PEYNIRLI PATATESLI FOLDED PIDE** V ..... 15.95  
Potatoes, onions, Anatolian tulum cheese, parsley, red chili flakes and sesame seeds

**KUSBASILI KASARLI FOLDED PIDE** ..... 17.50  
Diced lamb, cheddar cheese, onions, pepper puree, parsley and oregano

## Salads

**Karisik Salata** V ..... 5.95  
Tomatoes, cucumber, lettuce, red and green peppers, fresh mint and celery

**Peynirli Salata** V ..... 6.50  
Tomatoes, cucumber, lettuce, celery, feta cheese, red and green peppers, fresh mint

**Incir Salatasi** V ..... 7.75  
Sun-dried figs, white cheese, sesame seeds, tomatoes, lettuce and balsamic vinegar

**Cevizli Domatesli Salata** V N ..... 7.75  
A salad of walnuts, tomatoes, peppers, celery, cucumbers and herbs, dressed with pomegranate sauce

## Rice

**Sade Pilav** V ..... 3.95  
Basmati rice

**Bulgur Pilav** V ..... 3.95  
Bulgur wheat mixed with tomatoes, onions and green peppers

**Mantarli Pilav** V ..... 4.50  
Basmati rice with mushrooms

**Uzumlu Bademli Pilav** V N ..... 5.25  
Basmati rice with almond and raisins

**Tavuklu Pilav** V ..... 6.75  
Basmati rice mixed with shredded chicken strips

## Meat Dishes

**ISPANAKLI TAVUK** ..... 15.95  
Grilled chicken breast with spinach, leeks, peppers, onions and tomato sauce

**EKSILI KOFTE** ..... 15.95  
Minced lamb with fine bulgur wheat, in a pattie style slow cooked with chickpeas, leeks, potatoes, tomato sauce and dried red basil

**PAPAZ YAHNI** ..... 16.75  
Lamb or chicken cooked with chickpeas, leeks, peppers, onions, tomato sauce and mushrooms

**MUSAKKA** ..... 17.95  
Tas style Mediterranean layered bake of aubergine, lamb mince and potatoes, topped with bechamel sauce, served with mixed vegetables

**HUNKAR BEGENDI** ..... 18.25  
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) ..... 19.50  
The perfect platter of meats, kofte and chicken, served with rice

## Fish & Seafood Dishes

**FISH & CHIPS** ..... 14.95  
Freshly battered cod fish, served with French fries and tartare sauce

**KALAMAR TAVA** ..... 15.75  
A main portion of our popular lightly battered squid rings, served with a rose infused sweet-sour sauce and salad

**KARIDES GUVEC** ..... 16.75  
Prawn casserole with tomatoes, mushrooms, onions, leeks, peppers, garlic and double cream

**ISPANAKLI SOMON** ..... 18.95  
Grilled salmon with pan-fried spinach, tomatoes, onions and potatoes

## Vegetarian Dishes

**PIRASALI** V ..... 14.95  
Leeks cooked with chickpeas, peppers, red onions, green lentils in a pomegranate sauce, served with bulgur pilav and yogurt

**HELLIMLI ISPANAK** V ..... 15.75  
Spinach sauteed with halloumi cheese, chickpeas, peppers, tomatoes, leeks and onions

**PEYNIRLI BADEMLI PATLICAN** V N ..... 15.95  
Aubergine casserole with Anatolian tulum cheese, roasted almonds, fresh tomatoes, peppers and mulberry molasses

**TURLU** V ..... 15.95  
Anatolian village style stew of potatoes, aubergines, peppers, carrots, tomatoes, served with bulgur pilav and yogurt

## Burgers

All served with French fries  
**MEDITERRANEAN BURGER** ..... 13.95  
Grilled halloumi cheese, garlic beef sausages, lettuce, tomato and burger sauce

**FALAFEL BURGER** V ..... 13.95  
Falafel, lettuce, tomato, humus and burger sauce

**TAVUK BURGER** ..... 14.75  
Grilled chicken breast, lettuce, tomato, red onion and burger sauce

**KOFTE BURGER** ..... 14.75  
Lamb kofte, lettuce, tomato, red onion, yogurt sauce and burger sauce

## Sides

**French Fries** V ..... 3.95

**Anatolian Strained Yogurt** V ..... 3.95

**Boiled New Potato** V ..... 4.25

**Soganli Mantar** V ..... 4.50  
Stir fried mushrooms and onions with garlic and peppers

**Seasonal Vegetables** V ..... 5.95

# GLOBE MENU

**£27.50** per person  
(maximum of 8 people)

### 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
- MAYDANOZ SALATASI** (Tabbouleh) V  
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 and pureed garlic

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

**MANTAR** V  
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** V  
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 & green peppers, mushrooms, cheddar cheese (with or without an egg on top)

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

**TURLU** V  
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

**£17.50** per person

### Choice of Starter

- MERCIMEK CORBASI** (Red Lentil Soup) V
- HUMUS** (Houmous) V
- PEYNIRLI SALATA** (Feta Cheese Salad) V
- MAYDANOZ SALATASI** (Tabbouleh) V
- CACIK** (Tzatziki) V

### Choice of Main Course

- TAVUK GUVEC** (Chicken Casserole), served with bulgur pilav
- HELLIMLI ISPANAK** V
- KALAMAR TAVA**
- SUCUKLU PIDE**
- MANTARLI ISPANAKLI PIDE** V

V Suitable for Vegetarians, N 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.  
If you have a food allergy, please let us know before ordering.  
A discretionary service charge of 12.5% will be added to your bill. VAT included.