









Starters





All starters are served with homemade Anatolian bread

Soup	
MERCIMEK CORBASI  Anatolian red lentil soup	6.95

Cold Meze

HUMUS (Houmous)  Pureed chickpeas with tahini, garlic, olive oil and lemon juice	7.25
MAYDANOZ SALATASI (Tabbouleh)  Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice	7.25
CACIK (Tzatziki)  Anatolian village style strained yogurt with cucumber and pureed garlic	7.25
PATLICAN EZME (Baba Ganoush)  Grilled aubergines pureed with tahini, garlic, olive oil and yogurt	7.75
KISIR   Anatolian traditional fine bulgur wheat salad with spring onions, tomato sauce, dill, herbs, crushed walnuts and hazelnuts	7.95
ZEYTINYAGLI PATLICAN  Aubergine cooked in olive oil with tomatoes, garlic, peppers and chickpeas	7.95
DOLMA  Vine leaves stuffed with rice	7.95

Hot Meze

FALAFEL  Deep fried Mediterranean style chickpea and broad bean patties, served with humus	7.75
BOREK  Crispy hand folded filo pastry triangles stuffed with feta cheese and spinach	7.75
HELLIM  Charcoal grilled halloumi cheese, served with salad	8.50
MANTAR  Sauteed mushrooms in garlic, onions, peppers, leeks and tomatoes, topped with cheddar cheese	8.50
SUCUK Charcoal grilled beef garlic sausage, served with salad	8.50
KALAMAR Lightly battered squid rings, served with a rose infused sweet-sour sauce	8.95
KARIDES Prawns cooked with double cream, tomatoes, leeks, garlic, ginger and coriander	8.95
DOMATESLI KOFTE Lamb meatballs cooked with leeks, parsley, peppers and tomatoes	8.95
LAHMACUN A small pide, topped with minced lamb, tomatoes, onions, fresh mint, garlic and peppers	8.95

TAS Meze Menu

20.50
per person

(minimum of 2 people)

MEZE TO SHARE

served with homemade Anatolian bread

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

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  Spinach, mushrooms, tomato puree, peas, garlic, cheddar cheese, sesame seeds and leeks (with or without an egg on top)	16.50
SOGANLI PIDE  Goat’s cheese, spring onions, cheddar cheese and sesame seeds (an original TAS recipe)	16.50
PATLICANLI PIDE  Aubergines, tomatoes, peppers, sesame seeds, garlic and balsamic dressing (an original TAS recipe)	16.95
TAVUKLU PIDE Chicken, peppers, tomato puree, onions, cheddar cheese, dried red basil	17.75
KIYMALI PIDE Minced lamb, onions, fresh tomatoes, parsley, red pepper (with or without an egg on top)	17.75
SUCUKLU PIDE Garlic beef sausage, parsley, red and green peppers, mushrooms, cheddar cheese (with or without an egg on top)	17.75
SOMONLU PIDE Salmon cubes, red onions, peppers, olives, lemon rind (an original TAS recipe)	17.75
KUSBASILI PIDE Diced lamb with onions, peppers, parsley, oregano	18.50
PASTIRMALI PIDE Oak-smoked beef, peppers, fresh tomatoes, fresh mint, cheddar cheese (with or without egg on top)	18.50





Folded Pide

PEYNIRLI PATATESLI FOLDED PIDE  Potatoes, onions, Anatolian tulum cheese, parsley, red chili flakes and sesame seeds	16.95
KUSBASILI KASARLI FOLDED PIDE Diced lamb, cheddar cheese, onions, pepper puree, parsley and oregano	18.95

Salads

KARISIK SALATA  Tomatoes, cucumber, lettuce, red and green peppers, fresh mint and celery	6.25
PEYNIRLI SALATA  Tomatoes, cucumber, lettuce, celery, feta cheese, red and green peppers, fresh mint	6.75
INCIR SALATASI  Sun-dried figs, white cheese, sesame seeds, tomatoes, lettuce and balsamic vinegar	7.75
CEVIZLI DOMATESLI SALATA   A salad of walnuts, tomatoes, peppers, celery, cucumbers and herbs, dressed with pomegranate sauce	7.75

Rice

SADE PILAV  Basmati rice	3.95
BULGUR PILAV  Bulgur wheat mixed with tomatoes, onions and green peppers	3.95
MANTARLI PILAV  Basmati rice with mushrooms	4.50
UZUMLU BADEMLI PILAV   Basmati rice with almond and raisins	5.50
TAVUKLU PILAV  Basmati rice mixed with shredded chicken strips	6.95

Meat Dishes

ISPANAKLI TAVUK Grilled chicken breast with spinach, leeks, peppers, onions and tomato sauce	18.00
EKSILI KOFTE Minced lamb with fine bulgur wheat, in a pattie style slow cooked with chickpeas, leeks, potatoes, tomato sauce and dried red basil	18.00
PAPAZ YAHNI Lamb or chicken cooked with chickpeas, leeks, peppers, onions, tomato sauce and mushrooms	18.95
MUSAKKA TAS style Mediterranean layered bake of aubergine, lamb mince and potatoes, topped with bechamel sauce, served with mixed vegetables	20.50
HUNKAR BEGENDI 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	20.95
KARISIK IZGARA (Mixed Grill) The perfect platter of meats, kofte and chicken, served with rice	22.50

Fish & Seafood Dishes


FISH & CHIPS Freshly battered cod fish, served with French fries and tartare sauce	16.95
KALAMAR TAVA A main portion of our popular lightly battered squid rings, served with a rose infused sweet-sour sauce and salad	16.95
KARIDES GUEC Prawn casserole with tomatoes, mushrooms, onions, leeks, peppers, garlic and double cream, served with rice	17.95
ISPANAKLI SOMON Grilled salmon with pan-fried spinach, tomatoes, onions and potatoes	20.95

Vegetarian Dishes

PIRASALI  Leeks cooked with chickpeas, peppers, red onions, green lentils in a pomegranate sauce, served with bulgur pilav and yogurt	16.75
HELLIMLI ISPANAK  Spinach sauteed with halloumi cheese, chickpeas, peppers, tomatoes, leeks and onions	16.75
TURLU  Anatolian village style stew of potatoes, aubergines, peppers, carrots, tomatoes, served with bulgur pilav and yogurt	16.95
PEYNIRLI BADEMLI PATLICAN   Aubergine casserole with Anatolian tulum cheese, roasted almonds, fresh tomatoes, peppers and mulberry molasses	17.95

Burgers

All burgers are served with French fries

FALAFEL BURGER  Falafel, lettuce, tomato, humus and burger sauce	14.95
MEDITERRANEAN BURGER Grilled halloumi cheese, garlic beef sausages, lettuce, tomato and burger sauce	15.95
TAVUK BURGER Grilled chicken breast, lettuce, tomato, red onion and burger sauce	15.95
KOFTE BURGER Lamb kofte, lettuce, tomato, red onion, yogurt sauce and burger sauce	15.95

Sides

FRENCH FRIES  Anatolian strained yogurt 	3.95
BOILED NEW POTATO  SOGANLI MANTAR  Stir-fried mushrooms and onions with garlic and peppers	4.25
SEASONAL VEGETABLES 	5.95

Globe Menu

32.50
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

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, servedwith a rose infused sweet-sour sauce and salad

Sahan Menu

20.50
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 GUEC (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 12,5% will be added to your bill. VAT included.