TAS Fide

## MEZE TO SHARE

## 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

## BOREK (V)

Filo pastry triangles stuffed with feta cheese and spinach

## FALAFEL (V)

Mediterranean style chickpea and broad bean patties, deep fried

CACIK (Tzatziki) $\mathbb{V}$
Anatolian village style strained yogurt with cucumber and pureed garlic

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

KISIR (V) ${ }^{(1)}$
Anatolian traditional fine bulgur wheat salad with spring onions, tomato sauce, dill, herbs, crushed walnuts and hazelnuts

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

## CHOICE OF MAIN COURSE

ISPANAKLI TAVUK<br>Grilled chicken breast with spinach, leeks, peppers, onions and tomato sauce<br>\section*{MUSAKKA}<br>TAS style Mediterranean layered bake of aubergine, lamb mince and potatoes, topped with bechamel sauce, served with mixed vegetables

KARISIK IZGARA (Mixed Grill)
The perfect platter of meats, kofte and chicken, served with rice
TURLU ${ }^{\text {V }}$
Anatolian village style stew of potatoes, aubergines, peppers, carrots, tomatoes, served with bulgur pilav and yogurt

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

## SUCUKLU PIDE

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

KARIDES GUVEC
Prawn casserole with tomatoes, mushrooms, onions, leeks, peppers, garlic and double cream, served with rice
(V) Suitable for Vegetarians $\mathbb{N}$ ) Contains Nuts

