

Starters

Cold Meze

All starters are served with Anatolian Pide

HUMUS (V) House made pureed chickpeas, tahini, garlic, extra virgin olive oil and lemon juice <i>Try it topped with sauteed cubes of lamb for an additional (N)</i>	5.851.25
MAYDANOZ SALATASI (Tabule) (V) TAS style Levantine salad of finely chopped parsley and mint tossed with tomatoes, onions, bulgur drizzled with extra virgin olive oil and lemon juice	5.75
CACIK (V) Turkish village style strained yogurt with cucumber and fresh mint (with or without garlic)	5.85
SARMA DOLMA (V) (N) Vine leaves stuffed with rice and toasted walnuts, freshly made and hand rolled every day	6.05
PATLICAN EZME (Babagannush) (V) Charcoal-grilled aubergines pureed with tahini, garlic, extra virgin olive oil and natural yogurt	6.05
ISPANAKLI YOGURT (V) Thick and creamy Turkish yogurt blended with spinach (with or without garlic)	5.75
BAKLA (V) Fresh broad beans cooked in olive oil with peppers, coriander, dill and garlic served with yogurt	6.05
ENGINAR (V) Tender artichoke hearts cooked in olive oil with carrots, potatoes, tomatoes and garlic	6.75
KISIR (V) (N) Traditional fine bulgur wheat salad with spring onions, tomato sauce, dill, herbs, crushed walnuts and hazelnuts	6.05
ZEYTINYAGLI PATLICAN (V) Aubergine cooked in extra virgin olive oil with tomatoes, garlic, peppers and chickpeas	6.05
MERCIMEK KOFTE (V) Lentil and fine bulgur wheat patties flavoured with spring onions, tomato puree, herbs and olive oil drizzled with pomegranate sauce	6.05

Soups

TARHANA (V) A popular and authentic Anatolian soup made with a blend of yogurt cracked wheat and tomatoes	5.75
MERCIMEK (V) Classic Anatolian Turkish red lentil soup	5.75

Hot Meze

BOREK (V) Crispy hand folded filo pastry triangles stuffed with Turkish white cheese and spinach	6.05
SUCUK Charcoal-grilled Turkish air dried beef garlic sausage served with salad	6.45
HELLIM (V) Charcoal grilled traditional Cypriot village cheese served with salad	6.45
KARIDES Prawns cooked with double cream, fresh tomatoes and garlic	6.45
KALAMAR Marinated squid lightly battered and fried served with rose sour sauce	6.45
FALAFEL (V) Mediterranean style chickpea and broad bean patties on a bed of TAS in-house hummus	6.25
ICLI KOFTE (N) Bulgur kofte stuffed with minced lamb, fresh mint, dill, parsley and walnuts served with salad	6.55
MUCVER (V) Deep fried crispy and tender courgette fritters with goat's cheese, onions, carrots, dill and parsley served with yogurt	6.45
MANTAR (V) Sauteed mushrooms in garlic, onions, peppers, leeks and tomatoes topped with Turkish Kasar cheese	6.35
PATATES KOFTE (V) Fried pureed potato patties, seasoned with tomato paste, coriander, onions, peppers, sumac and dill	6.45
DOMATES SOSLU KOFTE Kofte 'Lamb meatballs' cooked with onions, parsley, peppers and fresh tomatoes	6.85
TASSHUKA (V) Deep fried aubergines and peppers served in a slow cooked tomato sauce and yogurt	6.55
SOMON TAVA Fried cubed salmon cubes on skewers served with a rose infused sweet & sour sauce	6.45
LAHMACUN (N) A small pide, topped with minced lamb, tomatoes, onions, fresh mint, garlic, peppers and walnuts	6.45

Main Course

Pide

<i>Anatolian Style Pizza is called PIDE. Freshly made dough, resembling the shape of a boat, is baked in a wood-fired oven producing a crispy outer crust</i>	
PEYNIRLI PIRASALI (V) Turkish white cheese, leeks, fresh tomatoes, sesame seeds, dried red basil (An original Tas recipe)	10.05
MANTARLI ISPANAKLI (V) Spinach, mushrooms, tomato puree, peas, garlic, cheddar cheese, sesame seeds, leeks (with or without an egg on top)	10.15
SOGANLI (V) Goat's cheese, spring onions, cheddar cheese and sesame seeds (An original Tas recipe)	10.25
ENGINARLI (V) Artichokes, peas, carrots, tomatoes, cheddar cheese, mushrooms, spinach, sesame seeds and leeks (An original Tas recipe)	10.90
KIYMALI Minced lamb, onions, fresh tomatoes, parsley, red pepper (with or without an egg on top)	11.40
PATLICANLI (V) Aubergines, tomatoes, peppers, sesame seeds, garlic and balsamic dressing (An original Tas recipe)	10.60
TAVUKLU Chicken, peppers, tomato puree, onions, cheddar cheese, dried red basil	11.10
KUSBASILI (N) Diced lamb with onions, peppers, parsley, walnuts, oregano	11.90
SUCUKLU Turkish garlic sausage, parsley, red & green peppers, mushrooms, cheddar cheese (with or without an egg on top)	11.70
PASTIRMALI Oak-smoked beef, peppers, fresh tomatoes, fresh mint, cheddar cheese (with or without egg on top)	12.50
SOMONLU Salmon cubes, red onions, peppers, olives, lemon rind (An original Tas recipe)	11.90
TAS KARISIK A mixed pide with mushrooms, oak smoked beef, tulum cheese, leeks, spinach and peas	13.25

Vegetarian Dishes

PATLICANLI (V) Smoked aubergine cooked with tomatoes and peppers served with bulgur pilav and yogurt	10.75
KABAK (V) Sauteed courgettes, potatoes, tomatoes, onions, chickpeas and garlic served with couscous and yogurt	10.75
TURLU (V) Much loved village style Turkish stew of potatoes, aubergines, courgettes, peppers, celery and tomatoes served with bulgur pilav and yogurt	11.95
HELLIMLI ISPANAK (V) Spinach sauteed with grilled halloumi cheese, chickpeas, peppers, tomatoes, leeks and onions	10.95
PATLICAN DOLMASI (V) Sun-dried aubergines stuffed with bulgur wheat, fresh mint, leeks and herbs served with yogurt	10.60
PEYNIRLI BADEMLI PATLICAN (V) (N) Aubergine casserole with Turkish village tulum cheese, roasted almonds, fresh tomatoes, peppers and mulberry molasses	10.95
PIRASALI (V) Leeks cooked with chickpeas, peppers, red onions, green lentils in a pomegranate sauce served with bulgur pilav and yogurt	10.75

Folded Pide

PEYNIRLI PATATESLI (V) Potatoes, onions, tulum cheese, parsley, red chili flakes, sesame seeds	11.65
SUCUKLU KIYMALI Garlic sausage, cheddar cheese, minced lamb, parsley, sesame seeds, onions, pepper, tomatoes and herbs	12.15
KUSBASILI KASARLI Diced lamb, cheddar cheese, onions, pepper puree, parsley, oregano	12.45

Meat Dishes

HUNKAR BEGENDI Grilled aubergine puree mixed with Turkish regional village matured Kasar cheese and topped with tender chunks of lamb	15.45
MOUSSAKA Classic TAS style Mediterranean layered bake of aubergine, lamb mince and potatoes topped with cheese sauce served with mixed vegetables	14.00
EKSILI KOFTE TAS original classic of minced lamb with fine bulgur wheat, in a pattie style slow cooked with chickpeas, leeks, potatoes and Turkish dried red basil	13.85
ISPANAKLI TAVUK Grilled chicken breast with spinach, leeks, peppers, onions and tomato sauce	13.15
PAPAZ YAHNISI Lamb or chicken cooked with chickpeas, leeks, peppers, onions and mushrooms	14.20
SOGANLI DANA KAVURMA (N) Slices of sirloin steak cooked with onions, almonds, chilli pepper and oregano	15.45
KULBASTI Grilled lamb fillet springled with oregano and served with pureed potatoes (with or without fried onions)	15.85
TAS MIXED GRILL The perfect platter of succulent meats, kofte and chicken	16.25

Fish & Seafood

CUPRA IZGARA Grilled sea bream served with onion salad	15.30
PIRASALI SOMON Grilled salmon with pan-fried leeks, tomatoes, onions and potatoes	14.85
KALAMAR TAVA A main portion of our popular lightly battered squid rings served with a rose infused sweet & sour sauce and with salad	11.95
KARIDES GUVEC Traditional Turkish casserole dish 'Guvac' of prawns, tomatoes, mushrooms, onions, leeks, peppers, garlic and double cream	13.45
SOMON YAHNI Salmon casserole with potatoes, peppers, tomatoes, onions and coriander	14.85
COD TAVA Fried battered cod served with french fries and salad	12.95

Renk Set Meze

15.95 per person
(minimum 2 people)

Humus with lamb (N) • Tabule (V) •
Ispanakli Yogurt (V) • Kisir (V) (N) •
Zeytinyagli Patlican (V) • Borek (V) •
Kalamar • Falafel (V) • Bakla (V) •

Karides Tava

A Vegeterian option is also available with
Humus, Dolma and Mantar as replacements

Served with Anatolian Pide

Sahan Set Menu

13.95 per person
(2 courses)

Choose one from each course

Red Lentil Soup (V)

Humus (V)

Salad with Turkish White Cheese (V)

Tabule (V)

Ispanakli Yogurt (V)

Soganli Pide (V)

Mantarli Ispanakli Pide (V)

Tavuklu Pide

Kiymali Pide

Peynirli Pirasali Pide (V)

Served with Anatolian Pide

Aslan Set Menu

29.45 per person
(3 courses)

(minimum 2 people)

Assorted meze to share

Humus (V)

Cacik (V)

Sarma Dolma (V) (N)

Zeytinyagli Patlican (V)

Borek (V)

Kisir (V) (N)

Falafel (V)

CHOICE OF ANY MAIN COURSE

Mixed Dessert (Baklava & Apricot)

Tea or Coffee

Served with Anatolian Pide

Salads

KARISIK SALATA (V) Tomatoes, cucumber, lettuce, red & green peppers, fresh mint and celery	4.70
YESIL SALATA (V) Daily fresh green salad	4.75
PEYNIRLI SALATA (V) Tomatoes, cucumber, lettuce, celery, Turkish white cheese, red & green peppers, fresh mint	5.15
INCIR SALATASI (V) Sun-dried figs, white cheese, sesame seeds, tomatoes, lettuce and balsamic vinegar	5.85
AVOKADOLU SALATA (V) Avocado, Turkish white cheese, tomatoes, lettuce, cucumber and red onion	6.15
CEVIZLI DOMATESLI (V) (N) A salad of walnuts, tomatoes, peppers, celery, cucumbers and herbs, dressed with pomegranate	6.75

Sides

SADE PILAV (V) TAS plain basmati rice	2.95
TAS SPECIAL PILAV (V) Rice with your choice of ingredients: <i>Mushroom/ Leek & Broad Bean/ Raisins & Almond (N)/ Peas & Carrots</i>	3.75
BULGUR PILAV (V) Bulgur wheat mixed with tomatoes, onions and green peppers	2.95
TAVUKLU PILAV Plain basmati rice mixed with shredded chicken strips	3.40
SEASONAL VEGETABLES (V) Lightly steamed with lemon juice and extra virgin olive oil	4.15
SOGANLI MANTAR (V) Stir fried mushrooms and onions with garlic and peppers	3.55
BOILED NEW POTATO (V)	3.40
FRENCH FRIES (V)	3.15
YOGURT SUZME (V) Strained yogurt	3.55

TAS Pide

A discretionary service charge of 12.5% will be added to your bill. VAT included.

(V) Vegetarian

(N) Nuts