

Starters

All starters are served with homemade Anatolian bread

Soup

MERCIMEK CORBASI 	7.25
Anatolian red lentil soup	

Cold Meze

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

Hot Meze

HUMUS KAVURMA	8.95
Houmous topped with sauteed lamb and paprika	
FALAFEL 	7.75
Mediterranean style chickpea and broad bean patties, tossed in spices, deep fried, served with houmous	
BOREK 	7.75
Filo pastry triangles stuffed with feta cheese and spinach	
SUCUK	8.50
Charcoal grilled beef garlic sausage, served with salad	
HELLIM 	8.50
Charcoal grilled halloumi cheese, served with salad	
MANTAR 	8.50
Sauteed mushrooms in garlic, onions, peppers, leeks and tomatoes, topped with cheddar cheese	
MUCVER 	8.50
Deep fried crispy and tender courgette fritters with feta cheese, spring onions, carrots, dill and parsley, served with garlic sauce	
PATLICAN BIBER KIZARTMA 	8.50
Deep fried aubergines and peppers slow cooked in tomato sauce, served with yogurt	
KALAMAR	8.95
Lightly battered squid rings served with a rose infused sweet-sour sauce	
KARIDES	8.95
Prawns cooked with double cream, tomatoes, leeks, garlic, ginger and coriander	
DOMATESLI KOFTE	8.95
Lamb meatballs cooked with leeks, parsley, peppers and fresh tomatoes	
KARIDES TAVA	8.95
Deep fried king prawns, served with garlic sauce	
SOMON TAVA	8.95
Fried salmon cubes on skewer, served with a rose infused sweet-sour sauce	

Main Dishes

Charcoal Grill

TAVUK SIS	17.95
Skewer of marinated chicken cubes, served with couscous	
PILIC SIS	18.75
Skewer of marinated chicken thigh, served with couscous	
KOFTE	17.95
Skewer of tender lamb mince, blended with special seasoning and Anatolian herbs, served with couscous	
PATLICAN EZMELI KOFTE	19.25
Lamb kofte on a bed of grilled aubergine sauce, served with couscous	
KUZU SIS	20.95
Skewer of marinated tender lamb cubes, served with couscous	
KARISIK IZGARA (Mixed Grill)	22.50
Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous	
TAS ISKENDER	22.75
Popular since 1999. TAS classic mixed grilled meats on a bed of cubed homemade bread, rich tomato sauce and creamy yogurt	

Casseroles & Oven Dishes

TAVUK GUVEC	17.95
Chicken casserole with mushrooms, onions, tomatoes, ginger and fresh coriander	
BADEMLI TAVUK 	18.95
Chicken casserole with almonds, green peppers, bay leaves and tomatoes	
COBAN KAVURMA	18.95
Anatolian village style lamb casserole with tomatoes, onions, mushrooms and peppers	
DOMATES SOSLU KOFTE	18.95
Lamb meatballs cooked with fresh tomatoes, potatoes, parsley, leeks, onions and peppers	
TAS SPECIAL	19.95
Lamb cooked with potatoes, onions, peppers and tomatoes, seasoned with oregano	
MUSAKKA	20.50
Classic TAS style Mediterranean layered bake of aubergine, lamb mince and potatoes, topped with bechamel sauce	
HUNKAR BEGENDI	20.95
From the Sultan's kitchen to TAS. A classic slow cooked lamb stew on a bed of creamy smoked aubergine sauce blended with cheddar cheese	
INCIK	22.95
Slow cooked lamb shank with tomatoes, potatoes and bay leaves	

Salads

YESIL SALATA 	5.95
Daily fresh green salad	
COBAN SALATA 	5.95
Anatolian shepherd's salad with parsley, tomatoes, red onion and cucumber	
BEYAZ PEYNIRLI SALATA 	6.95
Mixed salad topped with feta cheese	
EZME SALATA 	6.95
Finely diced tomatoes, red onions, peppers, parsley tossed with Anatolian herbs	
CEVIZLI DOMATESLI SALATA  	7.95
Salad of crushed walnuts, peppers, onions, parsley and tomatoes with Tas pomegranate molasses and olive oil	

Fish & Seafood Dishes

KALAMAR TAVA	16.95
A main portion of our popular lightly battered squid rings, served with a rose infused sweet- sour sauce and salad	
KARIDES GUVEC	18.95
Prawn casserole with tomatoes, coriander, mushrooms, double cream and garlic in white wine sauce	
SOMON YAHNI	19.75
Salmon cooked with potatoes, tomatoes, leeks, coriander, double cream and white wine sauce	
ISPANAKLI SOMON	20.95
Grilled salmon with spinach, potatoes, red onions, double cream and peppers	
LEVREK	20.95
Seabass, pan-fried or grilled, served with salad	

Pasta Dishes

SEBZELI MAKARNA 	15.95
Penne pasta with mixed vegetables	
BEYAZ PEYNIRLI MAKARNA 	15.95
Penne pasta with feta cheese	
KARIDESLI MAKARNA	16.95
Penne pasta with prawns, fresh tomatoes and double cream	
SOMONLU MAKARNA	16.95
Penne pasta tossed with sauteed salmon, tomatoes and sliced spring onions with double cream	

Vegetarian Dishes

PATLICANLI 	16.95
Grilled aubergine cooked with tomatoes and peppers, served with couscous and yogurt	
PIRASALI 	16.95
Leeks cooked with chickpeas, sun-dried tomatoes, peppers, red onions, green lentils in a pomegranate sauce, served with couscous and yogurt	
KABAK 	16.95
Sauteed courgettes, potatoes, onions, chickpeas, sun-dried tomatoes and garlic, served with couscous and yogurt	
HELLIMLI BROKOLI 	16.95
Broccoli sauteed with grilled halloumi cheese, mushrooms, sun-dried tomatoes, leeks and onions	
MANTAR GUVEC 	16.95
Mushrooms cooked with tomatoes, onions and peppers, topped with cheddar cheese.	
SEBZELI KOFTE (Falafel) 	16.95
Ground chickpeas and broad beans tossed in spices, deep fried, with houmous and mixed salad	
TURLU 	17.45
Anatolian village style stew of potatoes, aubergines, courgettes, mushrooms, peppers, carrots, tomatoes, served with couscous and yogurt	
VEGETARIAN MUSAKKA 	18.45
Layers of aubergines, potatoes, courgettes, mushrooms, onions and tomatoes, topped with bechamel sauce	

Sides

FRENCH FRIES 	3.95
SWEET POTATO FRIES 	5.95
SPICED NEW POTATOES 	4.25
STEAMED BROCCOLI WITH SUN-DRIED TOMATOES 	4.25
SPINACH WITH TOMATO SAUCE 	4.75
SEASONAL VEGETABLES SAUTÉE 	5.95

Set Menus

Renk Meze Menu	20.50 <i>per person</i>
(minimum of 2 people)	
SET MEZE TO SHARE	
<i>served with homemade Anatolian bread</i>	
HUMUS KAVURMA • KISIR   • BOREK 	
MAYDANOZ SALATASI (Tabbouleh)  • FALAFEL 	
ISPANAKLI YOGURT  • KARIDES TAVA • KALAMAR ZEYTINYAGLI PATLICAN  • CACIK (Tzatziki) 	
<i>A vegetarian option is available with</i>	
HUMUS  , DOLMA  and MANTAR  as replacements	

Vegan Meze Menu	19.50 <i>per person</i>
SELECTION OF VEGAN MEZE	
<i>served with homemade Anatolian bread</i>	
HUMUS (Houmous) • FALAFEL • MIXED OLIVES	
MAYDANOZ SALATASI (Tabbouleh) • KISIR 	
ZEYTINYAGLI PATLICAN • MANTAR SOTE • DOLMA	

Sahan Menu	20.50 <i>per person</i>
2 Course Menu	
CHOICE OF STARTER	
<i>served with homemade Anatolian bread</i>	
MERCIMEK CORBASI (Red Lentil Soup) 	
HUMUS (Houmous) 	
ISPANAKLI YOGURT (Spinach with yogurt) 	
MAYDANOZ SALATASI (Tabbouleh) 	
BEYAZ PEYNIRLI SALATA (Feta Cheese Salad) 	
CHOICE OF MAIN COURSE	
TAVUK GUVEC (Chicken Casserole), <i>served with couscous</i>	
TAVUK SIS (Grilled Chicken Shish), <i>served with couscous</i>	
KOFTE (Grilled Lamb Kofte), <i>served with couscous</i>	
DOMATESLI KOFTE (Lamb Meatballs in tomato Sauce), <i>served with couscous</i>	
VEGETARIAN MUSAKKA 	
Any Choice of PASTA DISHES	

Rice

SADE PILAV 	3.95
Basmati rice	
COUSCOUS 	3.95
Fine bulgur wheat mixed with tomatoes, onions, red peppers	
MANTARLI PILAV 	4.50
Basmati rice with mushrooms	
PIRASALI PILAV 	4.50
Basmati rice with leeks	
BADEMLI PILAV  	4.75
Basmati rice with almond	

 Suitables 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.