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COLD APPETISERS

HUMUS (V) (GF) 6.90
A puree of mashed chickpeas blended with tahini finished with olive oil, lemon juice & garlic dressing

CACIK (V) (GF) 6.90
Made of creamy strained yoghurt, finely chopped cucumbers, garlic, mint and dill finished with a touch of olive oil

KISIR (V) (VE) 6.90
A mix of bulgur wheat, onions, mixed peppers, celery and parsley with a tomato sauce. Seasoned with fresh mint, lemon juice and herbs

SAKSUKA (V) (VE) (GF) 7.50
Aubergine and potato cubes that have been fried and then cooked in a special tomato sauce with onions, mixed peppers and garlic

MIXED OLIVES (V) (VE) (GF) 6.50
Green and black olives that have been marinated with chilli flakes, oregano and olive oil

PATLICAN EZME (V) (GF) 7.50
Charcoal-grilled aubergine mixed with yoghurt, olive oil and a touch of garlic

MUHAMMARA (V) (VE) (N) 8.00
A blend of charcoal-grilled red peppers, walnuts, bread crumbs, tahini, garlic, herbs, olive oil and a drizzle of pomegranate dressing

FRESH CRAB MEAT (GF) 13.50
One layer of avocado mixed with french dressing, another layer of juicy beetroot, topped off with fresh crab meat mixed with French dressing

AVOCADO & MOZZARELLA SALAD (V) (GF) 10.00
Buffalo mozzarella, avocado, tomato and fresh basil pesto all drizzled with olive oil

VEGETABLE STICKS (V) (VE) (GF) 6.50
Carrots, cucumber and celery

MIXED COLD MEZE (V) 19.90
A selection of hummus, cacik, patlican ezme, kisir, saksuka and muhammara

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HOT APPETISERS

LENTIL SOUP V 8.50
Lentil soup

TURKISH PIZZA (Lahmacun) 6.90
Very thin traditional turkish pizza covered with seasoned minced lamb, onion, fresh tomato and parsley

FALAFEL (V) (VE) 8.50
Small balls made up of crushed chickpeas, broad beans, sesame seeds, herbs and mixed vegetables, lightly fried and served with hummus and garnish

SCALLOPS (GF) 13.50
Fresh scallops pan fried and perfectly seared. Served with mashed avocado and topped off with a garlic butter sauce

SUCUK (GF) 8.50
Grilled Mediterranean spicy beef sausage served with a delicate garnish

GRILLED HALLOUMI CHEESE (V) (GF) 9.00
Grilled Cypriot cheese served with a delicate garnish

CALAMARI 11.50
Fresh pieces of squid battered and fried to be perfectly crispy on the outside and tender on the inside served with our fresh tartar sauce

CALAMARI TAVA (GF) 12.00
Fresh squid pan-fried with spinach, mixed in our remarkable garlic butter and fresh tomato sauce. Please let your server know if you would like this spicy

CHICKEN LIVER (GF) 9.00
Pan-fried chicken liver with red onions and herbs, served with a delicate garnish

GARLIC MUSHROOMS (V) (GF) 9.00
Pan fried fresh mushrooms in a garlic cream sauce and finished with cheddar cheese sprinkled on top

SİGARA BÖREĞİ (V) 9.00
Rolls of filo pastry, deep-fried and stuffed with feta cheese, spinach, and mint served with a sweet chilli sauce

SHRIMP (GF) 11.50
Prawns pan-fried to a light golden colour, mixed in our remarkable garlic butter and fresh tomato sauce and finished with cheddar cheese on top

CRISPY PRAWNS 10.50
Battered prawns seasoned and fried to be perfectly crispy on the outside and tender on the inside served with sweet chilli sauce

OCTOPUS (GF) 12.90
Char-grilled tender octopus seasoned with oregano, red pepper flakes and garlic butter sauce, served with a delicate garnish

MIX OF HOT APPETISERS - OPTION 1 - 19.50
2 pieces of Halloumi, 2 pieces of Sucuk, 2 pieces of Sigara Böreği, 2 pieces of Falafel, 2 Crispy prawns

MIX OF HOT APPETISERS – OPTION 2 - 30.50
4 pieces of Halloumi, 4 pieces of Sucuk, 4 pieces of Sigara Böreği, 4 pieces of Falafel, 4 Crispy prawns

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GRILLS

all grills are served with freshly made salad and can be gluten free if requested

CHICKEN SHISH — 20.50
Succulent chicken breast marinated, seasoned and char-grilled to perfection

LAMB SHISH — 24.50
Prime cuts of our luscious cubes of lamb marinated, seasoned and char-grilled to perfection

MIXED SHISH — 23.50
Mouth-watering lamb shish and chicken shish marinated, seasoned and char-grilled to perfection

CHICKEN WINGS — 19.90
Chicken wings marinated in our signature blend of Mediterranean spices, char-grilled to perfection

ADANA KEBAB — 20.50
Hand-made slightly spicy lamb mince marinated, seasoned and char-grilled to perfection

LAMB CHOPS — 26.00
Best-End lamb chops seasoned with our unique Mediterranean spices

LAMB RIBS — 23.00
Best-End lamb ribs seasoned with our unique mediterranean spices

MIXED LAMB CHOPS AND RIBS — 25.00
Prime cuts of lamb chops and lamb ribs seasoned and char-grilled to perfection

MIXED GRILL — 26.50
A mixture of some of our finest meats including chicken shish, lamb shish, lamb chop, chicken wing and Adana kebab. Ideal for one person

CHICKEN BEYTI — 20.50
Slightly spicy minced chicken breast with garlic and herbs, char-grilled to perfection

LAMB BEYTI — 20.50
Slightly spicy minced lamb with garlic and herbs, char-grilled to perfection

LOKUM KEBAB — 27.00
Our signature boneless lamb is made up from the meat used in our best-end lamb chops. Seasoned, rolled and cut into pieces

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STEAKS

all steaks are served with chips and mixed vegetables

USDA PRIME FILLET STEAK 250G (GF) 49.50

Cooked to perfection, this very tender steak melts in your mouth with every bite.
Chef would recommend to have this medium rare

RIB EYE STEAK 300G (GF) 35.50

The rich marbling of fat in our Scottish Prime Rib eye steak provides a wonderful flovour and ensures succulence

STEAK SAUCES – all sauces 5.00

PEPPERCORN SAUCE MUSHROOM SAUCE RED WINE GARLIC BUTTER

SPECIALS

LAMB KLEFTIKO (GF) 23.50

Lamb shank braised on the bone, cooked with carrots and celery in the Taz signature sauce and served with cheesy mashed potato

CHICKEN A LA CREAM (GF) 23.00

Succulent chicken breast mixed with mushrooms, mixed peppers, shallots and spinach are cooked in our white wine and cream sauce served with sauteed baby potatoes

WRAPPED LAMB BEYTI 23.90

Slightly spicy minced lamb with garlic and herbs, char-grilled and wrapped in fresh flatbread, cut into small pieces with our signature tomato sauce and melted butter drizzled over the top and served with yoghurt

WRAPPED CHICKEN BEYTI 23.90

Slightly spicy minced chicken breast with garlic and herbs, char-grilled and wrapped in fresh flatbread, cut into small pieces with our signature tomato sauce and melted butter drizzled over the top and served with yoghurt

MEAT MOUSSAKA 20.00

Layers of fresh minced lamb, aubergine, carrots, potatoes and courgettes are topped with a béchamel sauce and melted cheese, served with fresh salad

TAZ BURGER 21.00

The TAZ special homemade steak burger comes with American cheese, caramelised onions, spinach and gherkin in a brioche bun and served with chips

ISLIM KEBABI (GF) 22.00

Slow-cooked lamb mixed in with onions, mixed peppers and our signature tomato sauce wrapped in aubergine and deep fried, with melted cheddar cheese on top and served with cheesy mashed potato

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SEAFOOD

DOVER SOLE A LA MEUNIÈRE 36.00
Fresh whole dover sole seasoned then pan-fried and cooked with olive oil with lemon butter and parsley sauce on the side. Served with cheesy mashed potato and fresh salad

WHOLE SEA BASS (GF) 26.00
Fresh wild sea bass char-grilled with lemon butter and parsley sauce poured on top, served with salad. Please let your server know if you would like this filleted

SWORDFISH (GF) 26.00
Fresh fillet of swordfish char-grilled to perfection and marinated with herbs, garlic, lemon and olive oil with lemon butter and parsley sauce drizzled on top, served with salad

SALMON FILLET (GF) 24.90
Fresh fillet of salmon char-grilled to perfection with lemon butter and parsley sauce poured on top, served with cheesy mashed potato and asparagus

KING PRAWNS (GF) 28.50
Fresh king prawns pan-fried and cooked with garlic butter and tomato sauce served with a mixed salad and cheesy mashed potato

GRILL OCTOPUS (GF) 29.00
Fresh tenderized octopus char-grilled with a hint of lemon, oregano, garlic and red chilli flakes, with lemon butter and parsley sauce poured on top, served with salad

TAZ SEAFOOD MIXED GRILL (GF) 27.90
A mixture of some of our finest and freshest seafood is served with salad, including salmon fillet, tiger prawns, swordfish, onion and mixed peppers. Ideal for one person

PASTA

LOBSTER SPAGHETTI 29.50
Tender lobster tail with mixed peppers, asparagus, cherry tomatoes, white wine and a touch of garlic

SHRIMP SPAGHETTI 24.00
Prawns pan-fried to a light golden colour mixed with peppers, shallots, lemon, a hint of garlic and our signature tomato sauce

PENNE MIX SEAFOOD AU GRATIN 21.50
A mixture of mussels, swordfish, octopus, calamari and salmon cooked with a creamy white wine sauce and melted cheddar cheese on top

PENNE CON POLLO 20.00
Succulent chicken breast cooked in a garlic creamy sauce with mushrooms and basil pesto.Served with parmesan cheese on the side

PENNE VEGETARIAN (V) 19.00
A tantalizing mixture of mushrooms, spinach, shallots, mixed peppers and garlic cooked in our signature tomato sauce

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VEGETARIAN

FALAFEL (V) (VE) 19.00
Small balls made up of crushed chickpeas, broad beans, sesame seeds, herbs and mixed vegetables, lightly fried and served with humus and salad

VEGETABLE KEBAB (V) (VE) (GF) 20.00
Mixed vegetables cooked over a char-grill topped with our signature tomato sauce served with salad or rice

VEGETARIAN MOUSSAKA (V) 19.50
Layers of aubergine, courgettes, potatoes, chickpeas, peas, mixed peppers and carrots topped with béchamel sauce and melted cheese served with salad or rice

VEGETABLE CASSEROLE (V) (VE) (GF) 19.00
A mixture of aubergine, courgettes, baby corn, onions, mixed peppers, mushrooms and cherry tomatoes cooked in the oven, served with salad or rice

SALADS

GREEK SALAD (V) (GF) 9.00
Diced cherry tomatoes, baby cucumber, feta cheese, mixed olives, parsley, olive oil and pomegranate dressing

ÇOBAN SALAD (V) (VE) (GF) 8.50
Diced tomatoes, cucumbers, onions, parsley, olive oil and pomegranate dressing

GREEN SALAD (V) (VE) (GF) 8.00
Lettuce, rocket, cucumber and green peppers with olive oil and a pomegranate dressing

EZME SALAD (V) (VE) (GF) 8.50
Finely chopped cherry tomatoes, onions, peppers and parsley mixed with herbs, olive oil, fresh lemon juice and pomegranate dressing

SIDES

STEAKCUT CHIPS (V) 7.00
Seasoned chunky cut chips

MASHED POTATO (V) (GF) 7.00
Fresh cheesy mashed potato

RICE (V) 4.50
Plain rice with rice sized noodles

BULGUR (V) 4.50
Slightly spicy cracked wheat cooked with finely chopped vegetables

SAUTEED BABY POTATO (V) 6.50
Baby potatoes in butter, garlic, and herbs

ASPARAGUS (V) (GF) 8.00
Grilled asparagus seasoned with butter and herbs

SPINACH (V) (GF) 6.50
Fresh spinach pan-fried with tomatoes and onions

MIXED VEGETABLES (V) (VE) (GF) 6.50
Pan-fried cooked carrot, broccoli and cauli-flower with olive oil and soya sauce

(V) Vegetarian (VE) Vegan
(GF) Gluten Free (N) Contains Nuts

Please let your server know should you have any special dietary requirements or allergies

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MONDAY TO FRIDAY 12PM - 4PM
(Exclude Banks Holidays)

LUNCH MENU

1 COURSE 12.95
2 COURSE 16.95
3 COURSE 20.95

COLD APPETISERS

HUMUS (V) (GF)
A puree of mashed chickpeas blended with tahini finished with olive oil, lemon juice & garlic dressing

CACIK (V) (GF)
Made of creamy strained yoghurt, finely chopped cucumbers, garlic, mint and dill finished with a touch of olive oil

KISIR (V) (VE)
A mix of bulgur wheat, onions, mixed peppers, celery and parsley with a tomato sauce. Seasoned with fresh mint, lemon juice and herbs

SAKSUKA (V) (VE) (GF)
Aubergine and potato cubes that have been fried and then cooked in a special tomato sauce with onions, mixed peppers and garlic

MIXED OLIVES (V) (VE) (GF)
Green and black olives that have been marinated with chilli flakes, oregano and olive oil

PATLICAN EZME (V) (GF)
Charcoal-grilled aubergine mixed with yoghurt, olive oil and a touch of garlic

MUHAMMARA (V) (VE) (N)
A blend of charcoal-grilled red peppers, walnuts, bread crumbs, tahini, garlic, herbs, olive oil and a drizzle of pomegranate dressing

HOT APPETISERS

LENTIL SOUP V
Lentil soup

TURKISH PIZZA (Lahmacun)
Very thin traditional turkish pizza covered with seasoned minced lamb, onion, fresh tomato and parsley

FALAFEL (V) (VE)
Small balls made up of crushed chickpeas, broad beans, sesame seeds, herbs and mixed vegetables, lightly fried and served with humus and garnish

SUCUK (GF)
Grilled Mediterranean spicy beef sausage served with a delicate garnish

GRILLED HALLOUMI CHEESE (V) (GF)
Grilled Cypriot cheese served with a delicate garnish

CHICKEN LIVER (GF)
Pan-fried chicken liver with red onions and herbs, served with a delicate garnish

SIGARA BOREGI (V)
Rolls of filo pastry, deep-fried and stuffed with feta cheese, spinach, and mint served with a sweet chilli sauce

WHITEBAIT
Whitebait battered and deep-fried to be perfectly crispy on the outside and tender on the inside served with our fresh tartar sauce

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LUNCH MENU

MAIN COURSE

CHICKEN SHISH
Succulent chicken breast marinated, seasoned and char-grilled to perfection

CHICKEN WINGS
Chicken wings marinated in our signature blend of Mediterranean spices, char-grilled to perfection

ADANA KEBAB
Hand-made slightly spicy lamb mince marinated, seasoned and char-grilled to perfection

CHICKEN BEYTI
Slightly spicy minced chicken breast with garlic and herbs, char-grilled to perfection

LAMB BEYTI
Slightly spicy minced lamb with garlic and herbs, char-grilled to perfection

CHICKEN A LA CREAM
Succulent chicken breast mixed with mushrooms, mixed peppers, shallots and spinach are cooked in our white wine and cream sauce served with sauteed baby potatoes

MEAT MOUSSAKA
Layers of fresh minced lamb, aubergine, carrots, potatoes and courgettes are topped with a bécha-mel sauce and melted cheese, served with fresh salad

ISLIM KEBABI
Slow-cooked lamb mixed in with onions, mixed peppers and our signature tomato sauce wrapped in aubergine and deep fried, with melted cheddar cheese on top and served with cheesy mashed potato

SALMON FILLET (Additional £4)
Fresh fillet of salmon char-grilled to perfection with lemon butter and parsley sauce poured on top, served with salad

LAMB SHISH (Additional £3)
Prime cuts of our luscious cubes of lamb marinated, seasoned and char-grilled to perfection

PENNE MIX SEAFOOD AU GRATIN
A mixture of mussels, swordfish, octopus, calamari and salmon cooked with a creamy white wine sauce and melted cheddar cheese on top

PENNE CON POLLO
Succulent chicken breast cooked in a garlic creamy sauce with mushrooms and basil pesto. Served with parmesan cheese on the side

PENNE VEGETARIAN (V)
A tantalising mixture of mushrooms, spinach, shallots, mixed peppers and garlic cooked in our signature tomato sauce

FALAFEL (V)
Small balls made up of crushed chickpeas, broad beans, sesame seeds, herbs and mixed vegetables, lightly fried and served with humus and salad

VEGETARIAN MOUSSAKA
Layers of aubergine, courgettes, potatoes, chickpeas, peas, mixed peppers and carrots topped with béchamel sauce and melted cheese served with salad or rice

VEGETABLE CASSEROLE
A mixture of aubergine, courgettes, baby corn, onions, mixed peppers, mushrooms and cherry tomatoes cooked in the oven, served with salad or rice

GREEK SALAD (V)
Diced cherry tomatoes, baby cucumber, feta cheese, mixed olives, parsley, olive oil and pomegranate dressing

DESSERT MENU

TURKISH BAKLAVA (N.D.E.)
Layered filo pastry filled with chopped pistachio nuts and sweetened with sugar syrup. Served with ice cream

RASPBERRY WHITE CHOCOLATE CHEESECAKE (D.E.)
Silky smooth white chocolate cheesecake with vibrant raspberry swirls

PASSION FRUIT CREME BRULEE (D.E.)
A rich, creamy creme brulee made with tangy tropical passion fruit for an unexpected flavour and a truly unique dessert

ICE CREAM (3 SCOOPS) (GF)
Selections of Vanilla, Chocolate and Strawberry

BAKED RICE PUDDING (D)
A rich milk based dessert oven baked until golden brown on top and creamy in the middle

TIRAMISU (D.E.)
Soft sponge cake and coffee liqueur covered with mascarpone cream, topped with a dust of cocoa powder

CHOCOLATE & COCONUT TORTE (N.V.GF.)
A date and mixed nut case filled with a Belgian chocolate and coconut filling finished with a coconut swirl.

SORBET (3 SCOOPS) (VE) (GF)
Lemon Sorbet

(V) Vegetarian (VE) Vegan (GF) Gluten Free (N) Contains Nuts (D) Dairy (E) Egg

Please let your server know should you have any special dietary requirements or allergies