TAZ

RESTAURANT & BAR

NEW YEAR'S EVE MENU

3 COURSES

£79.00

*** CHOOSE 1 ITEM FROM EACH SECTION ***

Starter

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

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

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

CALAMARI
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

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

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

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

MIX OF HOT APPETISERS FOR 2 PPL
Halloumi, Sucuk, Sigara Böreği, Falafel, Crispy prawns

Main Course

RIB EYE STEAK (GF)
The rich marbling of fat in our Scottish Prime Rib eye steak provides a wonderful flavour and ensures succulence

LAMB SHISH, CHICKEN SHISH or MIXED SHISH
Prime cuts of our luscious cubes of lamb, chicken or both marinated, seasoned and char-grilled to perfection

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

FALAFEL MAIN (V) (VE)
Balls of crushed chickpeas, broad beans, sesame seeds, herbs and mixed vegetables, lightly fried and served with humus and salad

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

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

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

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

WHOLE SEA BASS (GF)
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

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

WRAPPED BEYTI, LAMB or CHICKEN
Slightly spicy minced lamb or chicken 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

Dessert

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

RASPBERRY WHITE CHOCOLATE CHEESECAKE
Silky smooth white chocolate cheesecake with vibrant raspberry sauce

TIRAMISU
Soft sponge cake and coffee liqueur covered with mascarpone cream, topped with a dust of cocoa powder

CHOCOLATE & COCONUT TORTE
A date and mixed nut case filled with a Belgian chocolate and coconut filling finished with a coconut sauce.

TORTINO ROSHER
This Italian dessert consists of chocolate Bavarian cream and crunchy Hazelnut heart. Covered with a milk chocolate and hazelnut icing

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

(V) Vegetarian (VE) Vegan (GF) Gluten Free (N) Contains Nuts
Please let your server know should you have any special dietary requirements or allergies