



Tas Restaurant ~ The Cut

33 The Cut, London SE1 8LF
Tel: 020 7928 2111 / 020 7928 1444
thecut@tasrestaurants.co.uk

Tas Restaurant ~ Bloomsbury

22 Bloomsbury Street, London WC1B 3QJ
Tel: 020 7637 4555 / 020 7637 1333
bloomsbury@tasrestaurants.co.uk

Tas Restaurant ~ London Bridge

72 Borough High Street, London SE1 1XF
Tel: 020 7403 7200 / 020 7403 7277
borough@tasrestaurants.co.uk

Tas Pide

22 New Globe Walk, London SE1 9DR
Tel: 020 7928 3300 / 020 7633 9777
pide@tasrestaurants.co.uk

Tas Restaurant ~ Fetter Lane

21 New Fetter Lane, London EC4A 3BF
Tel: 020 7353 4432 / 020 7936 4401
fetterlane@tasrestaurants.co.uk

Tas Café

74 Borough High Street, London SE1 1XF
Tel: 020 7403 7200 / 020 7403 7277
borough@tasrestaurants.co.uk

EV ~ Restaurant | Bar | Café

The Arches, 97-99 Isabella Street, London SE1 8DD
Tel: 020 7620 6191 / 020 7620 6192
ev@tasrestaurants.co.uk

Hazev ~ Restaurant | Bar | Café

Discovery Dock West, 2 South Quay Square,
Canary Wharf, London E14 9RT
Tel: 020 7515 9467 / 020 7515 9468
info@hazev.com

Amora Gusto ~ Tapas | Bar

94-95 Isabella Street, London SE1 8DD
Tel: 020 7620 2220
info@amoragusto.com



Restaurant Drink List

www.tasrestaurants.co.uk
ev@tasrestaurants.co.uk



EV Restaurant is proud to support
Great Ormond Street Hospital
Children's Charity.

25p plus VAT from each 500ml/1litre bottled
still water & 750ml bottled sparkling water
will be donated to the charity.

(Registered Charity No: 1160024)

  [tasrestaurantuk](https://www.instagram.com/tasrestaurantuk)   [tasrestaurants](https://www.youtube.com/tasrestaurants)

www.tasrestaurants.co.uk

Cocktails

£11.00

Long Island Iced Tea

Perfect blend of Vodka, Gin, Rum, Tequila Cointreau and topped with Coca-Cola and Fresh Lemon

Piña Colada

Bacardi, Pineapple Juice, Coconut Cream

Woo Woo

Sweet and sour mix of long drink, Vodka with Teichenné Peach Schnapps with Cranberry Juice

Cosmopolitan

Absolut Citron & Cointreau with Cranberry Juice

Margarita

Tequila with Cointreau & Fresh Lemon Juice

Mojito

Bacardi, Fresh Mint, Fresh Lime & Sugar - over crushed ice

Caipirinha

Cachaça Sagatiba, Fresh Lime & Sugar - over ice

Strawberry Mule

Absolut, Fresh Strawberry, Strawberry Puree, Ginger Beer

Pornstar Martini

Absolut Vanilla Vodka, Passion Fruit, Pineapple Juice, Prosecco

French Martini

Absolut Vodka, Raspberry Liqueur, Fresh Lime & Pineapple Juice

Champagne Cocktails

£11.00

Classic Champagne Cocktail

Champagne, Cognac, lump of Sugar, Angostura Bitters

Kir Royale-Mure

Champagne, Blackberry Liqueur

Bellini

Chilled Peach Juice gently mixed with Sparkling Wine

Spritz

£11.00

Aperol Spritz

Prosecco, Aperol, dash of Soda.

Negroni

Gin, Campari Red, Vermouth

Campari Spritz

Prosecco, Campari, Dash of Soda

Limoncello Spritz

Prosecco, Limoncello, dash of Soda

Non Alcoholic

£6.95

Crodino 1965 Aperitivo

Sparkling and refreshing with distinctive citrus notes and a bittersweet taste

Virgin Porn Star Martini

Passion Fruit Puree, Pineapple Juice and dash of Soda Water

EV Delight

Cherry and Peach Juice with Lemonade

Virgin Strawberry Mojito

Strawberry Puree, Lime, Mint and Sugar topped with Soda

Virgin Apple Mojito

Lime, Mint and Sugar topped with Apple Juice

Virgin Pina Colada

Pineapple Juice, Double Cream, Coconut Syrup

Bottled Beer

	ABV	
Efes Turkish Lager	5%	£5.50
Daura Damm Gluten Free	5%	£5.50
Alcohol Free	0%	£4.95

Draught Beer

Laine Source Pale Ale	4.1%	£6.75
Peroni	5.1%	£6.75
Neck Oil	4.3%	£7.25
Urquell Pilsner	4.4%	£6.50

Soft Drinks

Black Mulberry (Organic)		£3.95
Rose Sherbet (Organic)		£3.95
Watermelon (Organic)		£3.95
Melon (Organic)		£3.95
Apple (Organic)		£3.95
Fresh Lemonade		£3.95
Fresh Orange		£3.95
Cranberry		£3.75
Orange		£3.75
Tomato		£3.75
Peach		£3.75
Pineapple		£3.75
Ayran (Salted Yogurt Drink)		£3.55
Mineral Water, Still	1ltr	£3.95
Mineral Water, Sparkling	750ml	£3.95
Coke / Diet-Coke		£3.75
Lemonade / Bitter Lemon		£3.75
Tonic Water / Soda Water		£3.75
Ginger Ale / Ginger Beer		£3.75

Raki

		ABV	25ml
Turkish Raki	25ml Single	45%	£4.50
	50ml Double	45%	£7.50
	35cl Bottle	45%	£35.00
	70cl Bottle	45%	£65.00

Gin

Beefeater	40%	£4.75
Tanqueray	43.1%	£5.00
Hendricks	41.4%	£5.75
Pink Gin	37.5%	£5.25
Monkey 47	47%	£6.50

Vodka

Absolut	40%	£4.75
Grey Goose	40%	£5.50
Belvedere	40%	£5.50

Tequila

Patron, Silver	40%	£5.95
Tequila Rose	15%	£4.95

Whisky

Glenfiddich 12 Year Old	40%	£5.75
Glenfiddich 15 Year Old	40%	£7.75
Glenfiddich 21 Year Old	40%	£14.95
Yamazaki	43%	£13.95
Habiki	43%	£11.95

Rum

Havana Club 3 Year Old	40%	£4.75
Havana Club 7 Year Old	40%	£5.95
Bumbu	40%	£6.75

Mixers Each		£1.25
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V = Vegan

White Wine

175ml Glass Bottle

- 1 House White, 'Tas'** £6.30 £24.45
Anatolia, Turkey
Dry, lively with fresh fruit aromas.
- 2 Sauvignon Blanc, V** £6.85 £26.50
Tierra Antica
Valle Central, Chile
A clean and fruity wine with a fresh lemon, passionfruit and herbaceous character, refreshing and easy drinking.
- 3 Pinot Grigio, Novità** £6.95 £26.95
Emilia Romagna, Italy
This crisp and refreshing Pinot Grigio is bursting with juicy pear flavours complemented by tangy notes of grapefruit zest.
- 4 Riesling, Dopff au Moulin V** £7.10 £27.95
Alsace, France
Lovely pure dry Riesling expression of pineapple and peach combined with floral lavender through to a zesty finish.
- 5 Picpoul de Pinet, V** £7.65 £29.95
L'Ormarine Selection
Picpoul, France
Ripe melon fruit on the nose, but remains fresh and saline.
- 6 Sauvignon Blanc, Bishop's Leap** £31.95
Marlborough, New Zealand
A light bodied, mouth-watering wine redolent of passionfruit complemented by herbaceous flavours with a zesty and refreshing finish.
- 7 Gavi Di Gavi 'Fossili', San Silvestro** £36.95
Piedmont, Italy
A rich mouthfeel with a lovely mineral finish.
- 8 Chardonnay, Mâcon-Villages, Clos d'Eglise** £45.50
Burgundy, France
Typically Burgundian Chardonnay with a buttery texture and green apple fruits.
- 9 Semelé Sancerre, Domaine du Pré** £47.50
Loire, France
A classic Sancerre with ripe gooseberry fruit and zesty acidity.

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Red

175ml Glass Bottle

- 10 House Red, 'Tas'** £6.30 £24.45
Anatolia, Turkey
Medium-bodied with sour cherries and soft tannins.
- 11 Montepulciano d'Abruzzo, V** £25.95
'Feudi d'Albe', Bove
Abruzzi, Italy
A medium bodied red packed with red fruit flavours. Easy and fresh-tasting.
- 12 Merlot, Tierra Antica V** £6.95 £26.95
Valle Central, Chile
Red cherries and blackberries interwoven with subtle spice.
- 13 Malbec 'Alto Molino', V** £7.10 £27.95
Piattelli Vineyards
Salta, Argentina
Rich and fruity with a heady mix of juicy red fruits and vanilla combined with lavender chocolate and a richly flavoured finish.
- 14 Pinot Noir Gran Reserva, V** £30.95
Viña Echeverría
Valle de Bío Bío, Chile
An attractive combination of cooked strawberries, mocha and cloves with soft vanilla and violet notes.
- 15 'The Black Shiraz', Wine Makers Reserve, Berton Vineyard** £32.95
South East Australia
Rich and fleshy with generous minty cherry, plum and mocha.
- 16 Rioja Reserva, Bodegas Oндarre** £35.95
Rioja Spain
Smooth and subtle on the palate, with strawberries and cream.
- 17 Côtes du Rhône Villages V** £45.50
'Les Coteaux', Boutinot
Rhône, France
Brambly fruit underpinned by subtle oaky nuances, lovely sweet spice; warm star anise with a touch of cinnamon.
- 18 Chianti, Villa la Pagliaia V** £47.50
Tuscany, Italy
Warm spicy nose with ripe plum and savoury notes.

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Rosé

175ml Glass Bottle

19 House Rosé, 'Tas' £6.30 £24.45

Anatolia, Turkey
Dry, fruity, round and balanced.

20 Pinot Grigio Blush, Novità £6.85 £26.50

Pavia, Italy
Pale pink colour, this wine is off-dry and fruity with aromas of ripe cherries and strawberries.

21 Rosé 'Aumérade Style', Château de l'Aumérade £6.95 £27.50

Provence, France
Refreshingly fruity and floral bouquet with delicate cranberry and red cherry flavours with a touch of grenadine on the finish.

Champagne & Sparkling

22 Prosecco Superiore, **V Biologico Extra Dry, Prapian Estate** £7.50 £30.00

Veneto, Italy
Fruity aromas of apple and acacia blossom lead to a lively, fresh and fruity palate with delicate bubbles.

23 Asti Spumante, **V Acquesi** £39.95

Piedmont, Italy
Fresh floral aromas with a soft mousse.

24 Champagne Collet, **V Brut** £55.95

Champagne, France
Aromas of white flowers, lemon zest, quince and white peach are combined with delicate hints of spice and anise. Refreshing and complex through to a wonderful crunch of freshness on the finish.

25 Veuve Clicquot, Yellow Label Brut £79.95

Champagne, France
This fine Champagne displays raisins, vanilla and brioche together with toasty aromas.



Selection
1880

Boimieu
FRANCE