



Group Dining Menu

£45pp
+ Service

*Simply let us know of any dietary requirements and we will take care of the rest.
We will substitute any vegans or vegetarians with suitable alternatives.*

ON ARRIVAL

PICKLED JALEPEÑO

Cazcabel tequila, fresh lime, pickled red jalepeño agave, chilli salt

APETIZERS

SPICY SHITAKE + CRISPY RICE

Crispy sushi rice, turmeric daikon,
mirin shiitake mushrooms v

HOUSE TORTILLA CHIPS

Kaffir lime & ginger salsa, white bean, miso
& sesame dip v

KARE KARE + CRISPY RICE

Crispy sushi rice, oxtail, beef short rib,
almond butter, pickled red onion

TA-KO

Asian inspired tacos served on 12cm soft corn tortilla, with asian leaves

CAULIFLOWER - Crispy cauliflower, black bean & tamarind ragu, avocado, pepper mayo v

SEABASS - Torched seabass, mandarin sambal, pickles, crispy onion, umami ketchup

CHICKEN - Nahm jim chicken, pickled carrot & daikon, crispy onions, kampot mayo

DESSERT

DOUGH-JO's - Fried doughnut batter, palm sugar salt caramel, cinnamon & ginger - v

MOCHI CAKE - Coconut mochi cake, kaffir lime leaf - Ve

The whole menu is prepared without gluten
V = vegetarian (vegan upon request)



Group Drinks Options

These packages are all priced for 3 x Bottles, which will give you 18 glasses.

These prices are only available if they are pre ordered 1 week in advance. Please email bookings@ta-ko.uk or you can also purchase them online when you book.

WINE BY THE GLASS

3 x Btl

SPARKLING

Blanc de Blancs, Spumante Millesimato, La Fomarina, Italy, NV **£95**

WHITE

Viura, Gran Cerdo, Gonzalo Grijalba, Rioja, 2020 (NAT) **£90**

Riesling, WeingutFusser, Pfalz, Germany, 2022 (BIO) **£100**

ROSE

Monastrell/Syrah, 'Barahonda', Yecla, Spain, 2023 (ORG) **£90**

ORANGE

Catarratto, Maremosso, Cantine Rallo, Sicily, Italy, 2022 (NAT) **£100**

RED

'Mikron', Malbec, Kontiras, Mendoza, Argentina. 2023 (ORG) **£95**

Shiraz, 'Stone Spring', Barossa Valley, Australia, 2022 (ORG) **£95**