



# TASCA

NUFFIELD & DOMINION

**CAFÉ RESTAURANT WINE & TAPAS BAR**

**TASCA** (*in Spanish*) *an unpretentious, local, backstreet bar / eatery, offering a few tapas to accompany the drinking (and gambling!) that goes on until the small hours.*

*We choose to concentrate on eating and drinking!*

**THE POMEGRANATE** (*in Latin: “punica granatum” ‘apple of many seeds’*) our chosen logo – inspired by the city of Granada in Andalusia, Spain – the pomegranate is the city’s symbol. Depicted everywhere in the city, especially the gypsy quarter, from the handpainted ceramic tiles to mosaic paving stones, the pomegranate was brought to Spain by the Moors.

Origin of the words ‘grenade’ and ‘garnet’, the fruit’s name in Spanish is actually *‘granada’* – the namesake of the city.



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CAFE, RESTAURANT & TAPAS BAR NEW MARKET

## dinner menu

PLATOS FUERTOS : MEALS PIZZA PASTA SALAD
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- Pizza del Pueblo** topped with potato, caramelized onion, feta, rosemary and fresh rocket 23
- Margherita** classic thin Naples pizza simply topped with tomato, mozzarella cheese, pesto and fresh basil 23
- Pulled Pastrami Pizza** topped with red pepper, gherkins, bocconcini, smoked paprika, parsley & sour cream 25
- Lahmajun** Istanbul street pizza – ground meats and onion topped with rocket and fresh tomato, and a good squeeze of lemon 24
- Tasca Peperoni Pizza** topped with salami, chorizo, artichoke hearts, tomato, black olives and cheese 25
- Sevilla Salad** seared rare fresh tuna tossed with salad greens, fresh orange, salted almonds, green olives and croutons in a sherry vinaigrette, topped with anchovy mayo 26
- Matador Salad** rare roast beef on a salad of rocket and cos lettuce, with avocado, roasted red peppers, wild rice, croutons, anchovy mayo and parmesan cheese 26
- Split Aubergine** melting onion & tomato, on a spinach, chickpea and rice paella with creamy yoghurt 28
- Spaghetti & Beef Meatballs** with homemade tomato sauce, parmesan cheese and torn fresh basil 28
- Market Fish** please ask about tonight's fish dish \$ market price
- Paella Mixta** traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo sausage and chicken served with lemon and aioli 34
- Spatchcock Chicken Algarve** Portuguese style baby chicken barbecued with lemon & rosemary, served with sautéed potatoes and a fresh tomato & black olive salad 33
- El Toro** oxtail braised with sherry, tomato and onions, served on potato & chorizo mash, with slow cooked green beans 33
- Temera** char grilled scotch fillet, served on crispy potatoes, with a rioja wine jus, seasonal greens and a red & yellow pimiento sauce 34
- Cordero** lamb shoulder roasted in the woodfired oven, basted with harissa and pomegranate molasses, served with roast potatoes, red pepper and slow roasted garlic 36

SIDES	Side Salad 8	Rocket & Parmesan Salad 12	Bowl of Vegetables 10
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## *“Village Feasts”* AT *Café* **TASCA**

**B**ook the **Long Table** for a spread of simple food in the best peasant tradition – served at the table in huge **platters** and **paella pans** straight from the woodfired oven

**W**e’ll prepare the dishes according to the market and the season, and serve them with plenty of woodfired turkish bread – (break don’t slice!) for mopping up juices, preceded of course by a few nibbly **tapas** to whet your appetite

**G**reat for any kind of Get Together! Just ask your waiter

BOOKINGS TAKEN FOR GROUPS FROM 8 TO 24 PEOPLE  
2 DAYS NOTICE REQUIRED. PLEASE ASK TO SEE OPTIONS

**TASCA** NEWMARKET

25 Nuffield Street, Newmarket 522 4443 [www.tasca.co.nz](http://www.tasca.co.nz)