



# TASCA

CAFE, RESTAURANT & TAPAS BAR

¡Buen provecho!

*Dominion Road Olive Grove*

*dinner menu*

## TAPAS

*T a p a s - traditional Spanish bites – tickle your appetite with one of our tapas or share a few with friends... we recommend you try these with either a glass of sherry from Andalusia, a chilled Sangria – our Spanish red wine & brandy punch, or a cheeky cocktail to start the night off!*

**Olives** mixed green and black 7

**Pan con Tomate** Spanish grilled tomato bread 8.5 add smoky eggplant dip and feta & fennel tzatziki + 6

**Patatas Bravas** paprika potato chunks, fried, topped with tomato salsa and aioli 11 add chorizo + 4

**Chorizo & Migas** chorizo sausage, parsley and croutons pan tossed together 'til crunchy 13

**Potted Pastrami Paté** with gherkins and crispy toasts 14

**Beans 2 Ways** green and pinto beans slow cooked in olive oil with onion & tomato, with crusty bread 14

**Quesadillas** crispy cheesy stuffed flatbread – beef, onion & black pepper 15

**Bombas** potato bombs with pork & fennel seed filling, with smoked red pepper aioli 15

**Dolma** roast bell pepper stuffed with rice, onion, herbs, currants and pinenuts, on tzatziki 17

**Buñuelos** smoked fish fritters with aioli, capers and parsley 16

**Grilled Haloumi Cheese** on bruschetta with tomato & mint salsa in virgin olive oil 17

**Albondigas** Spanish meatballs in tasty traditional tomato gravy with green peas 16

**Pimiento Chicken** succulent chicken morsels, red & yellow peppers, saffron rice, sour cream & parsley 17

**Ceviche** marinated fish, lemon & lime juices, avocado, fresh coriander & coconut mayo 19

**Calamares** lightly spiced and pan fried, served with aioli and lemon 16

**Gambas al Pil Pil** chilli prawns in sizzling garlic olive oil, served with hot bread for mopping up juices 19

**Tava Mussels** skewered, beer battered and fried, with creamy walnut sauce and lemon wedge 16

**Costa Brava Mussels** coromandel green lipped mussels steamed with white wine, saffron, chilli, ginger and fresh coriander, served in its own fragrant broth 19

## SIDES

*Hot Turkish Pide Bread* 6

*French Fries & Aioli* 8

*Garlic Bread* 8

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PLATOS FUERTES	:	MEALS	PIZZA	PASTA	SALAD
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**Margherita** classic thin Naples pizza simply topped with tomato, mozzarella cheese, pesto and fresh basil 23

**Pizza del Pueblo** topped with potato, caramelized onion, feta, rosemary and fresh rocket 24

**Tasca Peperoni Pizza** topped with salami, chorizo, artichoke hearts, tomato, black olives and cheese 25

**Lahmajun** Istanbul street pizza – ground meats and onion topped with rocket and fresh tomato, and a good squeeze of lemon 25

**Calamares & Chorizo Salad** with salad greens, crispy paprika potatoes, avocado & pea smash and aioli 26

**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

**Split Aubergine** melting onion & tomato, on a spinach, chickpea and rice paella with labneh 29

**Spaghetti & Beef Meatballs** with homemade tomato sauce, parmesan cheese and torn fresh basil 29

**Linguini al Mariscos** tossed with garlic sautéed prawn, green lipped mussels, local fish and calamares, in a zesty lemon, white wine and basil pesto sauce 33

**Market Fish** please ask about tonight's fish dish 33

**Paella Mixta** traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo sausage and chicken served with lemon and aioli 34  
(our paella is cooked the traditional way in housemade stock – please allow 20 mins cooking time)

**Cabeza** slow and sticky beef cheek with chargrilled season's vegetable, served on silky aubergine béchamel 33

**Spatchcock Chicken Algarve** Portuguese style baby chicken barbecued with lemon & rosemary, served with sautéed potatoes and a fresh tomato & black olive salad 33

**Cordero** coastal lamb shoulder roasted in the woodfired oven, basted with harissa and pomegranate molasses, served with roast potatoes, red pepper and slow roasted garlic (Tasca's Signature Dish) 37

<b>SIDES</b>	<b>Side Salad</b> 9	<b>Rocket &amp; Parmesan Salad</b> 12	<b>Bowl of Vegetables</b> 10
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