



Dominion Road Olive Grove
Vegetarian Daytime
EGGS FREE RANGE

- Cheesey Herb Scone** OR **Sweet Muffin** warm, with butter - 'til sold out 4
- Green Pea & Avocado Smash** on midnight baker's freedom toast, chargrilled seasonal greens, with poached eggs 16
- Salute to the Sun** LOW CARB poached eggs on wilted spinach with avocado, raw almonds, and basil pesto 13
- The Scramble** eggs scrambled with butter, feta, cream and loads of parsley on toast 13
- Hazel Granola** puffed grains, rhubarb & apple compote, hung yoghurt and organic milk 13
- Golden Crumpets** comb honey, yoghurt cheese, fresh orange, mint and toasted coconut 15
- Spanish French Toast** 'torrijas' dusted with sugar and cinnamon, served with poached pear, pomegranate maple syrup and cream 16
- The Spaniard** eggs scrambled Basque style in olive oil with tasty sautéed potatoes, red peppers and paprika, served with hot Turkish bread 15
- Benedict** poached eggs on potato hash cake with spinach and hollandaise 15
- Granada Salad** salad greens and couscous tossed with roasted pear, walnuts & pomegranate vinaigrette, served with blue cheese and quince paste tostadas 19
- Valencia Salad** salad greens tossed with avocado, green beans, fresh orange, salted almonds, croutons & olives in a sherry vinaigrette, topped with aioli 17.5
- Margherita Pizza** Naples classic – tomato, pesto, fresh white mozzarella and basil 17 LARGE 23
- Pizza del Pueblo** topped with potato, caramelized onion, feta and rosemary, salad garnish 17 LARGE 23
- Tasca Mediterranean Lunch Plate** 16.5
smoky eggplant dip, feta & fennel tzatziki, olives, slow cooked green beans and grilled haloumi with tomato mint salsa, served with Spanish grilled tomato bread
- Olive Garden Picnic Platter** avocado & green pea smash, smoky eggplant dip, feta & fennel tzatziki with beetroot jam, olives, bocconcini, pesto & fresh basil, grilled haloumi cheese with mint salsa, served with Spanish grilled tomato bread 25



TASCA

CAFE, RESTAURANT & TAPAS BAR

NUFFIELD & DOMINION

Dominion Road Olive Grove

vegetarian dinner menu

- Olives** mixed green and black 7
- Pan con Tomate** Spanish grilled tomato bread 8.5 add smoky eggplant dip and feta & fennel tzatziki + 5
- Patatas Bravas** paprika potato chunks, fried, topped with tomato salsa and aioli 11
- Quesadillas** stuffed flatbread – spinach, cheese, onion & black pepper 14
- Beans 2 Ways** green and pinto beans slow cooked in olive oil with onion & tomato, with crusty bread 14
- Dolma** bell pepper stuffed with rice, onion, herbs, currants and pinenuts, on tzatziki 17
- Grilled Haloumi Cheese** on bruschetta with tomato & mint salsa in virgin olive oil 17
- Pizza del Pueblo** topped with potato, caramelized onion, feta, rosemary, fresh tomato & rocket 23
- Margherita** classic thin Naples pizza simply topped with tomato, mozzarella cheese, pesto and fresh basil 23
- Granada Salad** salad greens and couscous tossed with roasted pear, walnuts & pomegranate vinaigrette, served with blue cheese and quince paste tostadas 23
- Valencia Salad** green beans and avocado tossed with salad leaves, fresh orange, salted almonds, green olives and croutons in a sherry vinaigrette, topped with aioli 23
- Spaghetti** with homemade tomato & olive oil sauce, with capers, olives, parmesan and torn fresh basil 25
- Split Aubergine** melting onion & tomato, on a spinach, chickpea and rice paella with labneh 28

SIDES

Hot Turkish Pide Bread 5

French Fries & Aioli 8

Garlic Bread 7

Side Salad 8

Bowl of Vegetables 10

Rocket & Parmesan Salad 12