



**TASCA**

CAFE, RESTAURANT & TAPAS BAR

*Tasca Newmarket*

TASCA GLUTEN FREE

## **brunch \* n' lunch**

**Green Pea & Avocado Smash** on seeded gluten free toast, chargrilled  
season's greens with poached eggs 16

**Smoked Salmon** with cream cheese, tomato, red onion, capers and lemon 16 + soft boiled egg 3

**Arroz con Leche** spanish vanilla rice pudding with stewed apricots, pistachios and cream 13.5

**The Scramble** eggs scrambled with butter, feta, cream and loads of parsley on GF toast 13  
• add bacon + 4 add salmon + 6

**The Spaniard** Basque style eggs, soft scrambled in olive oil with tasty sautéed potatoes, red peppers  
and paprika, served with GF toast 16 add chorizo sausage + 4

**Eggs Benedict** on GF toast with spinach and hollandaise 15 + bacon 18.5 + smoked salmon 19.5

**Spanish Omelette** with chorizo sausage, potato, red onion, tomato, olives, and GF toast 19

**Soup** tomato, onion & red lentil soup, with paprika oil & lemon juice and GF toast 15

**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 GF toast

**Sevilla Salad** seared rare fresh tuna, cos and rocket, green olives, salted almonds and fresh orange  
in a sherry vinaigrette, topped with anchovy mayo 25 with chicken replacing tuna 24

**Ceviche Salad** marinated white fish, lemon & lime juices, tossed with avocado, fresh coriander, cos and  
rocket, topped with coconut mayo 24

**Matador Salad** rare roast beef on a salad of rocket and cos lettuce, with avocado, roasted red peppers,  
wild rice, anchovy mayo and parmesan cheese 25

**Costa Brava Mussels** steamed with saffron, ginger, chilli and fresh coriander, served in its own broth 19

**Calamares** lightly spiced, pan fried and served with shoestring fries, salad, lemon & aioli 17 LARGE 24

**Tasca Fish & Chips** pan fried market fish with shoestring fries, aioli, lemon & salad 26

**Gluten Free Pizzas** now available – please see pizza list on regular menu

**SIDES** fries & aioli 8 avocado 4 mushrooms 4 bacon 5 fried haloumi cheese 6



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**dinner**

## TAPAS

**Olives** mixed green and black 7

**Smoky Eggplant Dip** and feta & fennel tzatziki with crudites 13.5

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

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

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

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

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

**Ceviche** marinated white fish, lemon & lime juices, avocado, fresh coriander with 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

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

## MEALS

**Sevilla Salad** seared rare fresh tuna tossed with salad greens, fresh orange, salted almonds and green olives 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, anchovy mayo and parmesan cheese 26

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

**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

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

**Cordero** lamb shoulder roasted in the woodfired oven, basted with harissa and pomegranate molasses, served with roast potatoes, red pepper and slow roasted garlic 37