



TASCA

CAFE, RESTAURANT & TAPAS BAR NEW MARKET

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, or 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 cheesy stuffed flatbread – beef, onion & black pepper 15

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

Dolma 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 traditional tomato gravy with green peas 16

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

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, ginger, chilli 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 FUERTOS : 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
- Pulled Pastrami Pizza** bocconcini, red pepper, gherkins, smoked paprika, parsley, labneh 25
- Lahmajun** Istanbul street pizza – ground meats and onion topped with rocket and fresh tomato, and a good squeeze of lemon 25
- Tasca Peperoni Pizza** topped with salami, chorizo, artichoke hearts, tomato, black olives and cheese 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
- 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 topped 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** 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

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| SIDES |
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Side Salad 9

Rocket & Parmesan Salad 12

Bowl of Vegetables 10