



# TASCA

CAFE, RESTAURANT & TAPAS BAR

NUFFIELD & DOMINION

## 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 8

**Pan con Tomato** spanish grilled tomato bread 8

**Un Dos Tres** eggplant dip; feta & fennel tzatziki; walnut muhammara dip; with grilled tomato bread 15

**Patatas Bravas** fried paprika potato chunks, tomato salsa, aioli 12

**Chorizo & Beans** fried sausage, pinto beans slow cooked in olive oil, onion & tomato 14

**Bombas** crunchy potato bombs, spiced pork & chorizo filling, paprika aioli 15

**Chicken & Potato Empanadas** with onion, coriander seeds & parsley, with salsa and aioli 16

**Albondigas** Spanish meatballs, traditional tomato gravy, green peas 16

**Beef Quesadilla** cheesy stuffed flatbread – beef, onion & black pepper 16

**Cerdo Sevillano** melting pork belly with polka dot chickpeas and spinach 17

**Rocket & Pear Salad** parmesan cheese, balsamic vinaigrette 16

**Sarma** stuffed cabbage rolls: rice, onion, herbs, currants, pinenuts, on tzatziki 18

**Haloumi** pan fried haloumi, beetroot & red pepper relish, tzatziki, grilled bread 18

**Calamares** lightly pan fried, aioli, lemon 17

**Gambas al Pil Pil** chilli prawns, sizzling in garlic olive oil, with hot bread for mopping up juices 20

**Costa Brava Mussels** steamed coromandel green lipped mussels, white wine, saffron, ginger, chilli, fresh coriander, own fragrant broth 20

### SIDES

**Hot Turkish Pide Bread** 6

**Garlic Bread** 8

**French Fries & Aioli** 9



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### PLATOS FUERTES

**Platos Fuertes** - Strong Plates! main meals, cocas (Spanish pizzas), pasta and salads... now's the time to break open a bottle of Spanish Red – or perhaps a minerally coastal Albariño white from Galicia in the north west...  
Check out our drinks list for some tasty vinos, including our favourite NZ wines!

- Coca de Pepperoni** Spanish pizza: salami, chorizo, potato, red onion, jalapeños, olives, cheese 26
- Coca Maria** Tasca version of margherita pizza - tomato, mozzarella, pesto, fresh basil 24
- Lahmajun** Istanbul street pizza – ground beef, onion, rocket, fresh tomato, lemon 26
- Calamares & Chorizo Salad** rocket, cucumber, roast cauli, crispy potatoes, aioli 27
- Harvest Fiesta** cauliflower fritters on pumpkin smash with wilted spinach, pimentón sauce, walnut muhammara, tzatziki 29
- Spaghetti & Meatballs** crushed tomato sauce, parmesan cheese, torn fresh basil 28
- Ajo Blanco Chicken** roast paprika chicken, fried eggplant, rice pilaf, creamy almond & garlic sauce 29
- Granada Pork** slow cooked pork belly, pomegranate & apple jus, potato & carrot gratin 32
- Mercado Fish** market fish, verdeho wine, cream, olives & capers, fried potato flats, rocket, lemon 33
- Beef Cheek Cocida** madrileño stew of melting chickpeas, cabbage & bone marrow; potato bomb 33
- Cordero** lamb shoulder roasted in the woodfired oven, harissa, garlic & pomegranate baste, roast potatoes, carrots, red pepper (Tasca's Signature Dish) 36
- Paella Mixta** traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo sausage and chicken served with lemon and aioli 35  
(our paella is cooked the traditional way in housemade stock – please allow 20 mins cooking time)

### SIDES

**French Fries & Aioli** 9

**Patatas Bravas** 12

**Rocket & Pear Salad** 16