



# TASCA

NUFFIELD & DOMINION

DINNER MENU

## TAPAS

Tapas – 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 9

**Pan con Tomate** spanish grilled tomato bread 9

**Un Dos Tres** eggplant dip; feta & fennel tzatziki; walnut muhammara dip; with grilled tomato bread 16

**La Sopa** red lentil & onion soup, paprika oil drizzle, lemon TAPA 12

. MAIN SIZE with hot bread 19

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

**Pork & Apple Migas** pork belly squares, sauteed apple, spanish croutons 14

**Bruselas** roasted brussels sprouts, almond & garlic sauce, toasted almonds 15

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

**Bombas** crunchy potato bombs, spiced pork & chorizo filling, paprika aioli 16

**Pinto Beans** pinto beans slow cooked in olive oil, onion & tomato, haloumi cheese gratinée 15

- add beef chorizo sausage + 4

**Haloumi** pan fried haloumi, grilled bread, tomato, mint & red onion salsa, lemon 19

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

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

**Rollos** cabbage rolls stuffed with rice, peas, onion & red pepper, melted cheese 18

**Calamares** lightly pan fried, aioli, lemon 18

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

**Salmon Ajo Blanco** smoked salmon, sea salt, garlic & almond purée, paprika oil, lemon, pistachios 21

**Costa Brava Mussels** steamed coromandel green lipped mussels, white wine, saffron, ginger, chilli, fresh coriander, own fragrant broth 21

## SIDES

**Hot Turkish Pide Bread** 6

**Garlic Bread** 8

**Pan con Tomate** grilled tomato bread 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!

- Calamares & Chorizo Salad** salad greens, with grilled peppers, fried potatoes, aioli, lemon 26
- Gaudí Salad** roasted vegetables: broccoli, onion, peppers, beetroot, carrot, potatoes, sesame aioli 26
- add rare roast beef + 8
- Chicken Algarve** grilled lemon & rosemary chicken, sautéed potatoes, tomato, olive & parsley salad 33
- Mercado Fish** market fish, verdeho wine, cream, olives & capers, fried potato flats, rocket, lemon 34
- Mercado Fish** market fish, please ask for today's presentation 34
- El Toro** oxtail braised with sherry, cabbage, tomato and onions, served on buttery potato mash 34
- Granada Pork** slow cooked pork belly, poached apple, carrot purée, roast beetroot, pomegranate jus 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)
- Paella Escalivada** saffron rice, grilled eggplant, courgette, peppers, walnut muhammuara, aioli 32
- Coca de Pepperoni** Spanish pizza: salami, chorizo, potato, red onion, jalapeños, olives, cheese 26
- Lahmajun** Istanbul street pizza – ground beef, onion, rocket, fresh tomato, lemon 26
- Coca Maria** Tasca version of margherita pizza - tomato, mozzarella, pesto, fresh basil 25
- Pizza del Pueblo** potato, feta cheese, roast red pepper, caramelised onion, rosemary 25
- add beef chorizo sausage + 4

## SIDES

**Home Fries** hand cut , **Aioli** 9

**Patatas Bravas** 12

**Rocket & Pear Salad** 16