



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

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

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

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

Leek & Potato Buñuelos garlic labneh, pickled cauliflower 16

Albondigas Spanish meatballs, traditional tomato gravy, green peas 16

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

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

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

Atun Sesamo seared tuna, mustard rub, black & white sesame seeds, tomato mint salsa, harissa oil 25

Calamares lightly pan fried, aioli, lemon 18

Dolma stuffed red pepper: rice, onion, mint currants, pinenuts, on feta & fennel tzatziki 18

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

Cured Salmon green herb cream, yalan black caviar, fresh dill, lemon zest, xv olive oil 22

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

TASCA *(in Spanish)* an unpretentious, local, backstreet bar / eatery, offering a few tapas to accompany the drinking (and gambling!) that goes on until the small hours.
We choose to concentrate on eating and drinking!



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PLATOS FUERTES

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

Gaudí Salad colourful roasted vegetable salad: broccoli, peppers, carrot, beetroot, pomegranate seeds, mojo verde (canary island green dressing), pistachios 26
add salmon or chicken + 8

Coca Maria Tasca version of margherita pizza - tomato, mozzarella, pesto, fresh basil 25
• add chorizo & jalapeños + 7

Ibiza Pizza red, green & yellow peppers, tomato, black olives, red onion, feta cheese, mozzarella 25

La Berenjena stuffed whole eggplant: tomato, garlic, onion, cheese, red pepper sauce, rice pilaf 29

Chicken Algarve grilled rosemary chicken, sautéed potatoes, tomato, olive & parsley salad 33

Valencia Pork slow cooked pork belly, apple, carrot & orange 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) 37

Paella Mixta traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo sausage and chicken served with lemon and aioli 36
(our paella is cooked the traditional way in housemade stock – please allow 20 mins cooking time)

Mercado Fish market fish, please ask for today's presentation 34

SIDES	Home Fries hand cut , Aioli 9	Patatas Bravas 12	Rocket, Pear & Parmesan Salad 16
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THE POMEGRANATE (in Latin: “*punica granatum*” : ‘apple of many seeds’)

Our chosen logo – inspired by the city of Granada in Andalucia, Spain – the pomegranate is the city's symbol. Depicted everywhere in the city, especially the gypsy quarter, from the handpainted ceramic tiles to mosaic paving stones, the pomegranate was brought to Spain by the Moors.