



TASCA

CAFE, RESTAURANT & TAPAS BAR

DOMINION ROAD OLIVE GARDEN

GLUTEN FREE

brunch 'n' lunch

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

GF Green Pea & Avocado Smash on seeded gluten free toast, chargrilled
season's greens with poached eggs 18.5 add bacon + 6

GF Salute to the Sun LOW CARB poached eggs on wilted spinach with avocado, raw almonds and
basil pesto 14 add smoked salmon + 8 add GF toast + 3

GF Scramble eggs scrambled with butter, feta, cream and parsley on GF toast 14
• add bacon + 6 add salmon + 8

GF Spaniard Basque style eggs, soft scrambled in olive oil with tasty sautéed potatoes, red peppers
and paprika, served with GF toast 17.5 add chorizo sausage + 6

GF Flamenco Eggs baked with spinach and polka dot chick peas with GF toast 17 add pork belly + 6

Dominion Benedict Hash poached eggs on potato hash cake with spinach and hollandaise 17
with bacon 19.5 or smoked salmon 21

GF Köfte chargrilled spicy meatballs, smoky eggplant dip, tzatziki and tomato mint salsa, GF toast 23

GF Tasca Mediterranean Lunch Plate 19
smoky eggplant dip, feta & fennel tzatziki, olives, slow cooked green beans and
grilled haloumi with tomato mint salsa, served with GF toast

Costa Brava Mussels coromandel green lipped mussels steamed with white wine, saffron, chilli, ginger
and fresh coriander, served in its own fragrant broth 21

Calamares & Chorizo Salad salad greens, crispy paprika potatoes, avocado & pea smash, aioli 26

Calamares lightly spiced, pan fried and served with shoestring fries, salad, lemon & aioli 19 LARGE 25

GF Tasca Fish & Chips pan fried market fish with shoestring fries, aioli, lemon & salad 27

SIDES

gluten free toast 4 fries & aioli 9 mushrooms 5

fried haloumi cheese 8 bacon 6 turkish beef sausage 8

dinner

TAPAS

- Olives** mixed green and black 8
- GF Dips Duo** smoky eggplant dip and feta & fennel tzatziki with crudites 15
- GF Patatas Bravas** paprika potato chunks, fried, topped with tomato salsa and aioli 12
- Red Lentil & Onion Soup** paprika oil drizzle, squeeze of lemon 16
- GF Cerdo Sevillano** succulent porky morsels with melting chickpeas and wilted spinach 17
- GF Flamenco Chickpeas** polka dot chick peas slow cooked in olive oil with onion & tomato, with wilted spinach 15
- GF Sarma** cabbage rolls, stuffed with rice, onion, herbs, currants and pinenuts, on tzatziki 18
- GF Grilled Haloumi Cheese** with tomato & mint salsa in virgin olive oil 18
- GF Walnut Chicken** paprika chicken morsels, rice pilaf, walnuts, sour cream & parsley 19
- Calamares** lightly spiced and pan fried, served with aioli and lemon 17
- Arroz Negro** Spanish black rice with squid, its own ink, red pepper sofrito, smoked paprika aioli & lemon 17
- GF Gambas al Pil Pil** chilli prawns in sizzling garlic olive oil, served with hot GF bread for mopping juices 21
- Costa Brava Mussels** coromandel green lipped mussels steamed with white wine, saffron, ginger, chilli and fresh coriander, served in its own fragrant broth 21

MEALS

- GF El Camino Salad** salad greens in sherry vinaigrette with roast cauliflower, toasted almonds, croutons, green grapes and pomegranate seeds, topped with aioli 26
- add chicken + 7
- Calamares & Chorizo Salad** with salad greens, crispy paprika potatoes, avocado & pea smash and aioli 27
- GF Paella Escalivada** chargrilled seasons vegetables on a spinach, chickpea & rice paella, topped with aioli 31
- Paella Mixta** traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo sausage and chicken served with lemon and aioli 36
- Market Fish** please ask about tonight's fish dish 34
- El Toro** oxtail braised with sherry, tomato, silken cabbage and onions, served on buttery potato mash 35
- Spatchcock Chicken Algarve** Portuguese style baby chicken barbecued with lemon & rosemary, served with sautéed potatoes and a fresh tomato & black olive salad 36
- 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