



TASCA

CAFE, RESTAURANT & TAPAS BAR Dominion Road Olive Grove

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 Tomate Spanish grilled tomato bread 9

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

Patatas Bravas paprika potato chunks, fried, topped with tomato salsa and aioli 12

Red Lentil & Onion Soup paprika oil drizzle, squeeze of lemon, hot pide bread 16

Croquetas Spanish croquettes of cured beef, parsley and nutmeg, with aioli 15

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

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

Albondigas Spanish meatballs in traditional tomato gravy with green peas 17

Buñuelos smoked fish fritters with aioli, capers and parsley 16

Cerdo Sevillano succulent porky morsels with melting chickpeas and wilted spinach 17

Grilled Haloumi Cheese on bruschetta with tomato & mint salsa in virgin olive oil 18

Walnut Chicken paprika chicken morsels and rice pilaf topped with creamy walnut sauce 19

Arroz Negro Spanish black rice with squid, its own ink, red pepper sofrito, smoked paprika aioli & lemon 17

Calamares lightly spiced and pan fried, served with aioli and lemon 17

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

SIDES

Hot Turkish Pide Bread 6

Garlic Bread 8

French Fries & Aioli 9



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PLATOS FUERTES : MEALS PIZZA PASTA SALAD

- Margherita** classic thin Naples pizza simply topped with tomato, mozzarella, pesto, fresh basil 25
- Tasca Peperoni Pizza** salami, chorizo, artichoke hearts, tomato, jalapeños, black olives and cheese 27
- Coca de la Campiña** Spanish country style potato flatbread topped with pork belly, chorizo, roast pear, rocket, walnuts & horseradish cream 28
- Lahmajun** Istanbul street pizza – ground meats and onion topped with rocket and fresh tomato, and a good squeeze of lemon 26
- Calamares & Chorizo Salad** with salad greens, crispy paprika potatoes, avocado & pea smash and aioli 27
- El Camino Salad** salad greens, roast cauliflower, toasted almonds, croutons, green grapes and pomegranate seeds, sherry vinaigrette, ajo blanco (almond & garlic) dressing 26
- add chicken + 7
- Paella Escalivada** chargrilled seasons vegetables on a spinach, chickpea and rice paella, topped with aioli and walnut & pomegranate muhammara 31
- Spaghetti al Mariscos** tossed with garlic sautéed prawn, green lipped mussels, local fish and calamares, in a zesty lemon, white wine and basil pesto sauce 34
- Market Fish** please ask about tonight's fish dish 34
- El Toro** oxtail braised with sherry, tomato, cabbage and onions, served on buttery potato mash 35
- 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)
- Spatchcock Chicken Algarve** Portuguese style whole 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 (Tasca's Signature Dish) 37

SIDES

Side Salad 10

Rocket & Parmesan Salad 14

Bowl of Vegetables 14