



# TASCA

CAFE, RESTAURANT & TAPAS BAR

# TASCA Beach

dinner menu

GLUTEN FREE

## TAPAS

**Olives** mixed green and black, with citrus zest, thyme and xv olive oil 7

**GF Un Dos Tres** eggplant dip, whipped feta & fennel, and red pepper walnut dip with gluten free bread 15

**Patatas Bravas** chunky fried paprika potatoes, tomato salsa, aioli 12 add pork belly morsels + 5

**Spanish Devils on Horseback** skewers of chorizo and almond stuffed prunes, whipped feta & fennel 13

**Escalivada** chargrilled Mediterranean vegetables, smoky eggplant puree, garlic labneh 16

**Ajo Blanco Chicken** paprika chicken morsels, rice pilaf, roast garlic cloves, labneh, toasted almonds 17

**Calamares** lightly spiced and pan fried, red pepper sauce, aioli and lemon 16

**Ceviche** marinated white fish, lemon & lime juices, avocado, fresh coriander, coconut mayo 18

**GF Gambas al Pil Pil** chilli prawns in sizzling garlic olive oil, with gluten free bread for mopping up juices 19

## MEALS

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

**GF Sevilla Salad** seared rare fresh tuna, salad greens, salted almonds, green olives and fresh orange in a sherry vinaigrette, topped with anchovy mayo 27

**Mercado Fish** please ask about tonight's market fish dish 30

**Pera Pork** slow roasted pork belly on fresh corn polenta with grilled courgettes, roast pear, pomegranate jewels and cider jus 29

**GF Alhambra Chicken Skewer** red pepper & walnut dip, whipped feta & fennel, roasted yellow and red capsicum salsa, and rocket salad 29

**Paella Mixta** traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo and chicken served with lemon and aioli 32  
(our paella is cooked the traditional way in housemade stock – please allow 20 mins cooking time)

**Tasca Cordero** our famous lamb shoulder, slow roasted 'til falling off the bone, basted with harissa and pomegranate molasses, served with roast potatoes, red pepper and garlic 35  
(Tasca's Signature Dish)

SIDES

**shoestring fries, ketchup & aioli** 8

**side salad** 8

**rocket & parmesan salad** 12



**TASCA**

CAFE, RESTAURANT & TAPAS BAR

TASCA *Beach*

*dessert menu*

GLUTEN FREE SWEET MENU

*and with Coffee?*

- SWEET
- Flan de Naranjas* crème caramel, zest of orange and lemon 12
  - Chocolate and Olive Oil Mousse* pear syrup, chocolate shards 14
  - Andalucian Orange & Almond Cake* 7
  - Almendrados* spanish almond meringue biscuit 3
- AFTERS
- Affogato* icecream drowned with espresso & liqueur (YOUR CHOICE) 16
  - Tasca Espresso Martini* espresso shot, vodka, Galiano espresso liqueur 18
  - Pedro Ximinez 'PX'* deliciously raisiny sherry SPAIN 13
  - Barros* 10 year old port PORTUGAL 11
  - Liqueurs* all the usuals 9
- COFFEE
- Black* 3-4 *White* 4-5 soy or almond milk + 50c
  - Mocha /Chocolate* 5
  - Iced Coffee, Chocolate* or *Mocha* 7
- TEA
- English Breakfast Tea, Earl Grey* 4
  - Lemon & Ginger, Chamomile, Green Tea* 4
  - Moroccan Mint Tea* 5