



# TASCA

CAFE. RESTAURANT & TAPAS BAR

## TASCA *Beach*

### *gluten free weekend daytime menu*

**Un Dos Tres** 3 dips: eggplant dip, feta & fennel, red pepper walnut dip with GF toast 15

**The Scramble** eggs scrambled with butter, feta, cream & parsley on GF toast 14.5  
• add bacon + 5 or salmon + 7

**Valencian Eggs Benedict** poached eggs, Tasca butternut rosti, wilted spinach, hollandaise 19  
• add bacon + 5 or salmon + 7

**The Spaniard** eggs scrambled with sautéed potatoes, red peppers & paprika, with GF bread 17  
• add chorizo sausage + 6

**Mediterranean Tapas Lunch Plate** smoky eggplant, whipped feta, fried chorizo, grilled eggplant, roasted pepper, olives and Spanish grilled tomato bread 19

**Calamares** pan fried lightly spiced calamari, lemon, aioli, green salad and fries 19

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

**Panfried Market Fish** served with fries, salad, aioli, lemon 21

**Ajo Blanco Chicken** roast paprika chicken, fried eggplant, rice pilaf, tzatziki, toasted almonds 28

<b>SIDES</b>	side salad 8	shoestring fries with ketchup & aioli 8	patatas bravas 12
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## TASCA *Beach*

### *gluten free dinner menu*

#### TAPAS

**Olives** mixed green and black 7

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

**Sarma** stuffed cabbage rolls: rice, onion, herbs, currants, pinenuts, tzatziki 9 EACH

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

**GF Gambas al Pil Pil** chilli prawns, sizzling garlic olive oil, with GF bread for mopping up juices 19.5

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

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

#### MAINS

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

**Frida's Feast** black bean fritters on pumpkin smash, with wilted spinach, pimenton sauce, walnut & pomegranate aioli 30

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

**Pera Pork** slow roasted pork belly on fresh corn and courgette polenta, with roast pear, pomegranate jewels and cider jus 30

**Ajo Blanco Chicken** roast paprika chicken, fried eggplant, rice pilaf, tzatziki, toasted almonds 28

**Paella Mixta** traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo sausage 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, carrots and red pepper 35  
(Tasca's Signature Dish)

<b>SIDES</b>	<b>shoestring fries, ketchup &amp; aioli</b> 8	<b>side salad</b> 8	<b>rocket &amp; parmesan salad</b> 12
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