



# TASCA

CAFE RESTAURANT & TAPAS BAR

# TASCA Beach

## Brunch GLUTEN FRIENDLY

SERVED Weekdays: 8am – 12pm, Weekends: 8am – 2pm

- GF Free Range Eggs** any style eggs, on GF toast 12 add sides SEE BELOW
- Mushrooms al Ajillo** creamy mushrooms with blue cheese, garlic & parsley on GF toast 18
- Benedict** poached eggs, spinach, hollandaise, GF toast 18 add sides SEE BELOW
- Tasca Big Breakfast** eggs any style, bacon, chorizo, homemade hashbrown, grilled tomato, mushrooms, GF toast, aioli, chutney 29

SERVED All Week Long 10am – 2pm

- Spanish Open Omelette** potato, onion, roast red pepper, parsley, olives with hot GF toast 19
- Portuguese Chicken Stack** chargrilled chicken, smashed corn, cheese, tomato, onion, lettuce, relish, GF toast, smoky paprika fries and aioli 22
- Fish'n'Chips** pan fried fillets, served with fries, salad, lemon & aioli 25

### BRUNCH SIDES

		<b>Hollandaise</b> 3	<b>Gluten Free Bread</b> 4
<b>Grilled Tomatoes</b>	<b>Avocado &amp; Green Pea Smash</b>	<b>Roast Portobello Mushroom</b> 6	
<b>Fries</b>	<b>Bacon</b>	<b>Homemade Beef Chorizo</b>	<b>Meatballs</b> 7
		<b>Smoked Salmon</b> 7	

## Tapas for Lunch TAPAS SERVED WITH PETITE SALAD AT LUNCH TIME

SERVED Every Day from 12 pm onwards

- Haloumi o Flamante** golden haloumi cheese, ouzo flambé, tomato herb salsa, lemon, GF toast 21
- Walnut Chicken** chargrilled mini paprika chicken skewers, garlic labneh, walnuts, paprika aioli 19
- Gambas al Pil Pil** chilli prawns, sizzling garlic olive oil, GF toast for mopping up juices 23
- Atun Sesamo** seared tuna, mustard rub, black & white sesame seeds, tomato mint salsa, harissa oil 25



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## DINNER MENU | GLUTEN FRIENDLY

- Olives** mixed green & black, citrus zest, thyme, xv olive oil 9
- Patatas Bravas** chunky fried paprika potatoes, tomato salsa, aioli 12 add pork belly morsels + 8
- Salchichas** piggies in blankets – pork sausage, streaky bacon, apple sauce 15
- GF Un Dos Tres** 3 dips: saffron hummus, red pepper walnut dip, labneh with gluten free toast 16
- Leek & Potato Buñuelos** garlic labneh, pickled cauliflower 16
- GF Haloumi o Flamante** golden haloumi, ouzo flambé, tomato herb salsa, lemon, GF bruschetta 21
- GF Walnut Chicken** chargrilled mini paprika chicken skewers, garlic labneh, walnuts 19
- GF Brandada** fish & mushroom paté, capers, aioli, harissa oil, GF toast 19
- Calamares** pan fried, lightly spiced, aioli and lemon 18
- Cured Salmon** green herb cream, yalan black caviar, fresh dill, lemon zest, xv olive oil 22
- GF Gambas al Pil Pil** chilli prawns, sizzling garlic olive oil, GF bread for mopping up juices 23
- Carpaccio de Pulpo** octopus, caper, olive & jalapeno salsa, coriander leaf, lemon zest, xv olive oil 23
- Spanish Mussels** steamed green lipped mussels, chorizo, white wine, tomato, garlic, chilli 20
- Atun Sesamo** seared tuna, mustard rub, black & white sesame seeds, tomato mint salsa, harissa oil 25
- Calamares & Chorizo Salad** greens, crispy paprika potatoes, green peas, parmesan, lemon, aioli 27
- La Berenjena** stuffed whole eggplant: tomato, garlic, onion, cheese, red pepper sauce, rice 29
- Mercado Fish** please ask about tonight's market fish dish 32
- Pera Pork** slow roasted pork belly, served on potato mash, with grilled corn, poached pear and pomegranate jus 33
- Chicken Algarve** grilled rosemary chicken, sautéed potatoes, tomato, olive & parsley salad 33
- Paella Mixta** traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo and chicken served with lemon and aioli 35
- 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)