



**TASCA**

CAFE, RESTAURANT & TAPAS BAR

TASCA *Beach*

## *dinner* NO GLUTEN ADDED [NGA]

TAPAS from 3pm

traditional Spanish bites – tickle your appetite

- Olives** mixed green and black, citrus zest, thyme, xv olive oil 9
- NGA Un Dos Tres** 3 dips: saffron hummus, red pepper walnut dip, beetroot labneh; with NGA toast 21
- Patatas Bravas** chunky fried paprika potatoes, tomato brava sauce, aioli 15 add pork belly +7
- NGA Chicken Livers** sautéed, brandy flamed, plumped sultanas, cream, rosemary, with NGA toast 21
- Sarma** stuffed cabbage roll: rice, onion, currants, pinenuts & dill, on beetroot tzatziki 20
- NGA Haloumi o Flamante** golden haloumi cheese, ouzo flambé, tomato herb salsa, NGA toast 21
- NGA Chicken Skewers** chargrilled mini paprika chicken skewers, paprika aioli, walnuts 22
- NGA Gambas al Pil Pil** chilli prawns, sizzling garlic olive oil, NGA toast for mopping juices 25 MEDIUM SPICE
- Atún Sésamo** seared tuna, mustard rub, black & white sesame seeds, citrus fruits, harissa oil 26
- Pulpo** pan fried octopus, white bean & lemon dip, chargrilled greens 25  
(subject to availability – please ask)

PLATOS FUERTES

strong plates! main meals

- Haloumi & Chorizo Salad** with salad greens, paprika potatoes, peas, parmesan, aioli, lemon 31
- La Berenjana** stuffed whole eggplant – tomato, garlic, onion, cheese, red pepper sauce 30
- Pera Pork** slow roasted pork belly, potato mash, poached pear, pomegranate jus 34
- NGA Mercado Fish** please ask about tonight's market fish dish to see if suitable
- NGA Chicken Campiña** roast chicken thigh, flat mushrooms, rice pilaf, green salad, parmesan 37
- Beef Cheek** slow roasted beef cheek, walnut & red pepper purée, courgette ribbons 39
- Paella Mixta** traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo sausage and chicken, served with lemon and aioli 40
- Tasca Cordero** our famous lamb shank, slow roasted 'til falling off the bone, basted with harissa and pomegranate molasses, served with roast potatoes, red pepper and garlic 39  
(Tasca's Signature Dish)

**ON THE SIDE** mesclun & parmesan salad, balsamic vinaigrette 15



**TASCA**

CAFE, RESTAURANT & TAPAS BAR

TASCA *Beach*

## *brunch* NO GLUTEN ADDED [NGA]

BRUNCH MENU SERVED FROM 9AM TIL 3 PM

**NGA Eggs on Toast** eggs any style, on NGA toast 14 ADD SIDES - SEE BELOW

**NGA Benedict** poached eggs, spinach, hollandaise, NGA toast 21 ADD SIDES - SEE BELOW

**NGA Big Breakfast** bacon & eggs, chorizo, patatas bravas, tomato, mushrooms, chutney, NGA toast 30

**NGA Mushroom al Ajillo** creamy mushrooms with blue cheese, garlic & parsley on NGA toast 21

**NGA Spanish Open Omelette** potato, onion, bell pepper, parsley, olives, with NGA toast 22

**NGA Fish & Chips** pan fried fillets, served with patatas bravas, parmesan, salad, lemon & aioli 25

### TAPAS FOR LUNCH

**NGA Un Dos Tres** 3 dips - saffron hummus, red pepper walnut dip, beetroot labneh & with NGA toast 21

**Patatas Bravas** chunky fried paprika potatoes, tomato brava sauce, aioli 15 *add pork belly morsels + 7*

**NGA Haloumi o Flamante** golden haloumi cheese, tomato herb salsa, lemon, with NGA toast 22

**Sarma** stuffed cabbage roll: rice, onion, currants, pinenuts & dill, on beetroot tzatziki 20

**NGA Chicken Livers** sautéed, brandy flamed, plumped sultanas, cream, rosemary, with NGA toast 21

**NGA Gambas al Pil Pil** chilli prawns, sizzling garlic olive oil, NGA toast for mopping juices 25 MEDIUM SPICE

### BRUNCH SIDES

*Gluten Free Toast* 4

*Grilled Tomatoes / Roast Portobello Mushrooms* 7

*Bacon / Chorizo / Smoked Salmon / Haloumi* 8