



# TASCA

CAFE, RESTAURANT & TAPAS BAR

# TASCA *Beach*

*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 Andalucia, or chilled Sangria – our Spanish red wine & brandy punch, or a cheeky cocktail to start the night off!

### ***Olives***

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

### ***Pan con Tomate***

Spanish grilled tomato bread 8 add horseradish cream & chorizo sausage + 6

### ***Un Dos Tres***

eggplant dip, whipped feta & fennel, and red pepper walnut dip with grilled tomato 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

### ***Bombas***

crunchy potato bombs, chorizo, ham & coriander seed filling, smoked paprika aioli 15

### ***Ajo Blanco Chicken***

paprika chicken morsels, rice pilaf, creamy almond & garlic sauce, 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

### ***Mussels Rellenos***

mussel, bacon & parsley bechamel stuffed in the shell, crumbed and fried, served with lemon 17

### ***Gambas al Pil Pil***

chilli prawns in sizzling garlic olive oil, served with hot bread for mopping up juices 19

## SIDES

*hot turkish pide bread* 6

*garlic bread* 7

*chargrilled flatbread* 6



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## PLATOS FUERTES

**Platos Fuertes** - Strong Plates! main meals, cocas (Spanish pizzas), pasta and salads... now its time to break open a bottle of Spanish Red – or perhaps a minerally coastal Albarino white from Galicia in the north west – the natural accompaniment to seafood. Check out our drinks list for some tasty vinos, including our favourite NZ wines!

***Coca Maria*** (coca = Spanish pizza)

simply topped with tomato, mozzarella, pesto, fresh basil 21

***Coca del Pueblo*** ‘The People’s Pizza’ potato, mushrooms, caramelised onion, smoked paprika, rocket and horseradish cream 23

add pork belly morsels + 5

***Coca Catalan*** red pepper, chorizo, anchovy, olives, pinenuts, fresh parsley and cheese 24

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

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

***Spaghetti al Mariscos*** tossed with sautéed garlic prawn, green lipped mussels and calamares, in a zesty lemon, white wine and basil pesto sauce 28

***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

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

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*dessert menu*

POSTRES

*and with Coffee?*

- SWEET
- Churros** spanish doughnuts, hot chocolate sauce, cream 12
  - Flan de Naranjas** crème caramel, zest of orange and lemon 12
  - Chocolate and Olive Oil Mousse** pear syrup, chocolate shards 14
  - San Sebastian Cheesecake** king in the north 10
  - Coffee & Walnut Cake** 7
  - Andalucian Orange & Almond Cake** 7
  - Double Chocolate** black & white brownie 5
  - Nata** portuguese custard tart 4
  - 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