



TASCA

CAFE, RESTAURANT & TAPAS BAR

dinner menu

TASCA *Beach*

T A P A S

traditional Spanish bites – tickle your appetite

- Olives** mixed green & black, citrus zest, thyme, xv olive oil 11 **V, V**
- Un Dos Tres** 3 dips - saffron hummus, red pepper walnut dip, labneh; with hot breads 23 **V, V**
- Patatas Bravas** chunky fried paprika potatoes, tomato brava sauce, aioli 15 **V** add pork belly + 7
- Mojo Verde Mushroom** with saffron rice, sliced capsicum, green sauce, blue cheese 22 **V, V**
- Haloumi o Flamante** pan fried with ouzo flambé, garlic pidé bruschetta, roasted pepper and onion 22 **V**
- Cauliflower Rebozada** bread crumbed cauliflower on beetroot labneh, with Romesco sauce 20 **V**
- Beef Quesadillas** cheesy stuffed flatbread: beef, onion, black pepper 21
- Spanish Beef** slow-cooked beef with melting onions on spanish saffron rice 24 **NGA**
- Chicken Livers** sautéed, brandy flamed, plumped sultanas, cream, rosemary, fried bread 22 **NGA**
- Bombas** crunchy potato bombs, chorizo & coriander seed filling, smoked paprika aioli 22
- Pork Skewers** chargrilled mini pork skewers, white bean & lemon dip, apple, romesco sauce 24 **NGA**
- Walnut Chicken** chargrilled mini paprika chicken skewers, walnut sauce, paprika aioli 22 **NGA**
- Calamares** lightly spiced and pan fried, aioli and lemon 21 **NGA**
- Gambas al Pil Pil** chilli prawns (medium spicy), sizzling garlic oil, hot bread for mopping up juices 26 **NGA**
- Atún Roll** seared tuna, mustard rub, seaweed rolled, olive salsa, harissa oil, creamy saffron sauce 28 **NGA**
- Pulpo** pan fried octopus, white bean & lemon dip, chargrilled greens, romesco sauce 27 **NGA**

PLATOS FUERTES

strong plates! main meals

- Coca Maria** (Coca = Spanish Pizza) simply topped with tomato, mozzarella, pesto, fresh basil 24 **V, V**
- Coca Ibiza** red, green & yellow peppers, black olives, red onion, feta and mozzarella cheese 25 **V, V**
- Calamares & Chorizo Salad** with salad greens, paprika potatoes, green peas, parmesan, aioli, lemon 32 **NGA**
- Fritura Vegetables** roasted seasonal vegetables with harissa yogurt 32 **V, V, NGA**
- Pera Pork** slow roasted pork belly, potato mash, poached pear, pomegranate jus 34 **NGA**
- Mercado Fish** please ask about tonight's market fish dish and price **NGA**
- Chicken Campiña** roast chicken thigh, prune, apricot & barley risotto, green salad, parmesan 39
- Beef Cheek** slow roasted beef cheek, walnut & red pepper purée, courgette ribbons 40 **NGA**
- Paella Mixta** traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo sausage and chicken, served with lemon and aioli 43 **V, V, NGA**
- 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 40 **NGA**

S I D E S

- hot pide bread 7
- spanish grilled tomato bread 10
- garlic bread 10
- fries and aioli 12
- mesclun & parmesan salad 15

V, V, NGA : can be made Vegetarian, Vegan or No Added Gluten - Please Ask

by Chef David Kaya