



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

Olives mixed green and black 7

Pan con Tomate Spanish grilled tomato & garlic bread 8

- topped with horseradish cream & chorizo sausage + 6
- or jamon – Spanish cured ham + 8

Un Dos Tres 3 dips - red pepper walnut dip, beetroot labneh and saffron hummus, with grilled tomato bread 15

Patatas Bravas chunky fried paprika potatoes, tomato brava sauce, aioli 12

- add pork belly morsels + 5

Coliflor Rebozada deepfried cauliflower, micro salad, almond & red pepper romesco sauce 15

Dolma stuffed pepper: rice, onion, herbs, currants, pinenuts, on beetroot labneh 17

Tostadas crisped homemade bread, topped with mint salsa and chorizo, jamon, crumbled feta 17

Haloumi o Flamante pan fried til golden, flamed with brandy, crisp tostada, tomato herb salsa 18

Escalivada chargrilled Mediterranean vegetables, saffron hummus, beetroot labneh 16

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

Beef Quesadillas cheesy stuffed flatbread: beef, onion, black pepper 16

Albondigas traditional meatballs in tomato brava sauce with peas and aioli 17

Calamares lightly spiced and pan fried, aioli and lemon 16

Pulpo Bebé sautéed baby octopus; saffron, coriander & capsicum sofrito, aioli, lemon and homemade potato crisps 19

Gambas al Pil Pil chilli prawns in sizzling garlic oil, with hot bread for mopping up juices 19

Atún Sésamo seared saku tuna, black & white sesame seeds, mint salsa, smoked paprika aioli, harissa oil, homemade potato crisps 21

SIDES

hot homemade turkish bread 6

garlic bread 6

chargrilled flatbread 6



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PLATOS FUERTES

Platos Fuertes - Strong Plates! main meals, cocas (Spanish pizzas), pasta and salads... now it's time to break open a bottle of Spanish Red – or perhaps a mineral 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 potato, mushrooms, onion, jalapenos, cheese, horseradish cream, fresh greens 23
• add pork belly morsels + 5

Lahmajun Istanbul street pizza – ground beef & onion, topped with fresh greens, tomato & lemon 26

Calamares & Chorizo Salad greens, crispy paprika potatoes, smashed green peas, aioli, lemon 26

Escalivada Pasta escalivada grilled vegetables, tossed with cheesy tortellini, pesto & fresh herbs 27

Frida's Colour Fiesta fried cauliflower, on pumpkin smash, with wilted spinach, beetroot labneh, pimiento sauce and pepitas 29

Arroz Rojo Chicken roast paprika chicken thigh, spanish red rice pilaf, fried eggplant, creamy almond & garlic sauce, toasted almonds 29

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

Paella Mixta traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo sausage and chicken served with lemon and aioli 33

(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)

Pera Pork slow roasted pork belly, fresh corn polenta, grilled courgettes, roast pear, rhubarb jus 32

Sticky Beef Cheek slow cooked, served on walnut & red pepper puree, with courgette ribbons, horseradish cream and syrupy figs 35

SIDES

shoestring fries, ketchup & aioli 6

side salad 8

rocket & parmesan salad 12