



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 & 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
- Un Dos Tres** 3 dips: saffron hummus, red pepper walnut dip, labneh with hot breads 16
- Leek & Potato Buñuelos** garlic labneh, pickled cauliflower 16
- Haloumi o Flamante** golden haloumi cheese, ouzo flambé, tomato herb salsa, lemon, bruschetta 21
- Beef Quesadillas** cheesy stuffed flatbread, beef, onion, black pepper, aioli 18
- Bombas** crunchy potato bombs, pork, chorizo & coriander seed filling, smoked paprika aioli 17
- Walnut Chicken** chargrilled mini paprika chicken skewers, walnut sauce, paprika aioli 19
- Brandada** fish & mushroom paté, capers, aioli, harissa oil, crisp flatbread 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
- Gambas al Pil Pil** chilli prawns, sizzling garlic olive oil, hot 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

SIDES	<i>Hot Pide Bread 5</i>	<i>Spanish Grilled Tomato Bread 8</i>	<i>Garlic Bread 8</i>	<i>Dips 5 each</i>
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T A S C A *(in Spanish)* an unpretentious, local, backstreet bar / eatery, offering a few tapas to accompany the drinking (and gambling!) that goes on until the small hours.
We choose to concentrate on eating and drinking!



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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 23

Ibiza Pizza red, green & yellow peppers, tomato, black olives, red onion, feta cheese, mozzarella 25

Lahmajun Istanbul street pizza – ground beef & onion, with fresh greens, tomato & lemon 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 \$ MARKET PRICE

Pera Pork slow roasted pork belly, served on potato mash, with grilled corn, roasted 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)

SIDES

Home Chips ketchup & aioli 8

Rocket and Parmesan Salad 16

THE POMEGRANATE (in Latin: "punica granatum": 'apple of many seeds')

Our chosen logo – inspired by the city of Granada in Andalucia, Spain – the pomegranate is the city's symbol.

Depicted everywhere in the city, especially the gypsy quarter, from the handpainted ceramic tiles to mosaic paving stones, the pomegranate was brought to Spain by the Moors.

Origin of the words 'grenade' and 'garnet', the fruit's name in Spanish is actually '*granada*' – the namesake of the city.