



**TASCA**

CAFE, RESTAURANT & TAPAS BAR

*dinner menu*

TASCA *Beach*

**TAPAS** from 3pm

traditional Spanish bites – tickle your appetite

- Olives** mixed green and black, citrus zest, thyme, xv olive oil 9
- Un Dos Tres** 3 dips - saffron hummus, red pepper walnut dip, beetroot labneh; with hot pide bread 21
- Patatas Bravas** chunky fried paprika potatoes, tomato brava sauce, aioli 15 add pork belly + 7
- Potato Quesadillas** cheesy stuffed flatbread: potato, onion, feta, parsley 19
- Beef Quesadillas** cheesy stuffed flatbread: beef, onion, black pepper 21
- Chicken Livers** sautéed, brandy flamed, plumped sultanas, cream, rosemary, fried bread 21
- Bombas** crunchy potato bombs, chorizo & coriander seed filling, smoked paprika aioli 22
- Sarma** stuffed cabbage roll: rice, onion, currants, pinenuts & dill, on beetroot tzatziki 20
- Haloumi o Flamante** golden haloumi cheese, ouzo flambé, tomato herb salsa, bruschetta 21
- Walnut Chicken** chargrilled mini paprika chicken skewers, walnut sauce, paprika aioli 22
- Calamares** lightly spiced and pan fried, aioli and lemon 20
- Gambas al Pil Pil** chilli prawns, (medium spicy) sizzling garlic oil, with hot bread for mopping up juices 25
- 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

- Coca Maria** (coca = Spanish Pizza) simply topped with tomato, mozzarella, pesto, fresh basil 24
- Coca del Pueblo** potato, mushrooms, onion, jalapeños, cheese, horseradish cream 25
- Calamares & Chorizo Salad** with salad greens, paprika potatoes, green 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
- Mercado Fish** please ask about tonight’s market fish dish and price
- Chicken Campiña** roast chicken thigh, flat mushroom & barley risotto, 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)

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

*For Dietary requirements please ask your waiter*