

TASCA Beach

TAPAS

TRADITIONAL SPANISH BITES - TICKLE YOUR APPETITE

GAZPACHO (VG, V, NGA) TRADITIONAL SPANISH COLD TOMATO SOUP WITH HOT PIDÉ BREAD	16	PATATAS BRAVAS (VG, V, NGA) CHUNKY FRIED PAPRIKA POTATOES, TOMATO BRAVA SAUCE, AIOLI ADD PORK BELLY + 7	16
SEASONAL FRUIT SALAD (VG, V, NGA) SEASONAL FRUIT SALAD, ROASTED HAZELNUT. CITRUS LABNEH, SUMAC DRESSING	20	BOMBAS CRUNCHY POTATO BOMBS, CHORIZO & CORIANDER SEED FILLING, SMOKED PAPRIKA AIOLI	22
TARTARE DE TOMATE (VG, V, NGA) SUNDRIED TOMATO TARTARE, ACCOMPANIED BY CRISPY BREAD, WALNUTS AND CREAMY FETA CHEESE	22	CAULIFLOWER REBOZADA (V) BREAD CRUMBED CAULIFLOWER ON BEETROOT LABNEH, WITH ROMESCO SAUCE	22
CHICKEN LIVERS (NGA) SAUTÉED, BRANDY FLAMED, PLUMPED SULTANAS, CREAM, ROSEMARY, FRIED BREAD	23	BEEF QUESADILLAS CHEESY STUFFED FLATBREAD: BEEF, ONION, BLACK PEPPER	23
ALBONDIGAS BEEF MEATBALLS, POTATOES, BRAVA TOMATO SAUCE, AND PEAS, WITH YOGHURT ON TOP	24	HALOUMI O FLAMANTE (V) PAN-FRIED WITH OUZO FLAMBÉ, GARLIC PIDÉ BRUSCHETTA, ROASTED PEPPER AND ONION	24
WALNUT CHICKEN (NGA) CHARGRILLED MINI PAPRIKA CHICKEN SKEWERS, WALNUT SAUCE, PAPRIKA AIOLI	24	PORK SKEWERS (NGA) CHARGRILLED PORK SKEWERS, BEAN AND LEMON DIP, APPLE, AND ROMESCO SAUCE	24
UN DOS TRES (VG, V) 3 DIPS - SAFFRON HUMMUS, RED PEPPER WALNUT DIP, BEETROOT LABNEH; WITH HOT PIDÉ BREAD	24	SPANISH BEEF (NGA) SLOW-COOKED BEEF WITH MELTING ONIONS ON SPANISH SAFFRON RICE	25



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PLATOS FUERTES

STRONG PLATES! MAIN MEALS

COCA MARIA (V) 24

(COCA = SPANISH PIZZA)
SIMPLY TOPPED WITH TOMATO,
MOZZARELLA, PESTO, FRESH BASIL

CALAMARES & CHORIZO SALAD (NGA) 32

SALAD GREENS, PAPRIKA POTATOES,
GREEN PEAS, PARMESAN, AIOLI, LEMON

PERA PORK (NGA) 34

SLOW ROASTED PORK BELLY, POTATO
MASH, POACHED PEAR, POMEGRANATE JUS

MERCADO FISH (NGA)

PLEASE ASK ABOUT TONIGHT'S MARKET
FISH DISH AND PRICE

CHICKEN CAMPIÑA (NGA) 39

ROAST CHICKEN THIGH, PRUNE APRICOT
AND BARLEY RISOTTO, GREEN SALAD,
PARMESAN

BEEF CHEEK (NGA) 40

SLOW ROASTED BEEF CHEEK, WALNUT &
RED PEPPER PURÉE, COURGETTE RIBBONS

PAELLA MIXTA (VG, V, NGA) 43

TRADITIONAL SAFFRON RICE DISH WITH
MORSELS OF FISH, MUSSELS, PRAWNS,
CHORIZO SAUSAGE AND CHICKEN,
CALAMARES SERVED WITH LEMON AND
AIOLI

TASCA CORDERO (NGA) 42

OUR FAMOUS LAMB SHANK, SLOW
ROASTED 'TIL FALLING OFF THE BONE',
BASTED WITH HARISSA AND
POMEGRANATE MOLASSES, SERVED WITH
SLOW COOKED GREEN BEANS, RED PEPPER
AND GARLIC

SEAFOOD TAPAS

CALAMARES (NGA) 21

LIGHTLY SPICED AND PAN-FRIED, AIOLI
AND LEMON

TASCA AGUACHILE (NGA) 25

FISH SASHIMI, HOMEMADE SWEET AND
CITRUS SAUCE, DICED CAPSICUM AND
HAZELNUTS

APEROL CURED SALMON 26

WITH CHIVE CREAM CHEESE, GREENS OIL,
TOPPED WITH ROASTED HAZELNUTS ON
TOSTADA

GAMBAS AL PILL PILL (NGA) 26

CHILLI PRAWNS, (MILD SPICY) SIZZLING
GARLIC OIL, WITH HOT BREAD FOR
MOPPING UP JUICES

PULPO (NGA) 28

PAN-FRIED OCTOPUS, WHITE BEAN &
LEMON DIP, CHARGRILLED GREENS,
ROMESCO SAUCE

ATÚN ROLL (NGA) 28

SEARED TUNA, MUSTARD RUB, ROLLED
WITH SEAWEED, OLIVE SALSA, HARISSA
OIL, CREAMY SAFFRON SAUCE

SIDES

OLIVES 12

FRIES 12

HOT PIDE BREAD 7

GARLIC BREAD 10

MESCLUN & PARMESAN SALAD 10

SPANISH GRILLED TOMATO 10

BREAD



TASCA

CAFE, RESTAURANT & TAPAS BAR

BY CHEF DAVID KAYA