



# TASCA

CAFE, RESTAURANT & TAPAS BAR

## DINNER Menu No Gluten Added

### TAPAS

- Olives** mixed green and black, xv olive oil, lemon 11
- Patatas Bravas** fried paprika potato chunks, tomato salsa, aioli 15
- NGA Un Dos Tres** eggplant dip; feta & fennel tzatziki; walnut & pepper muhammara; NGA toast 17
- NGA Soup** red lentil & tomato soup, paprika oil, squeeze of lemon, NGA toast 19
- Fried Chorizo** with haricot beans slow cooked in olive oil with onion and tomato 21
- NGA Haloumi** pan fried haloumi, tomato, mint & red onion salsa, lemon, NGA toast 23
- Seared Sesame Tuna** avocado, baby lettuce, fresh coriander, coconut mayo 27
- NGA Calamares** lightly spiced and pan fried; lemon, aioli 19
- Gambas al Pil Pil** chilli prawns, sizzling in garlic olive oil, with NGA toast for mopping up juices 25
- Costa Brava Mussels** steamed coromandel green lipped mussels, white wine, saffron, ginger, chilli, fresh coriander, own fragrant broth 24

### MAINS

- NGA Sevilla Salad** seared rare sesame tuna, mesclun leaves, fresh orange, toasted almonds, green olives, NGA croutons, anchovy mayo, capers 33      roast chicken may replace tuna
- La Coliflor** golden cauliflower steak, braised spinach & lentils, red pepper sauce, feta & fennel tzatziki 34
- Chicken Algarve** grilled rosemary chicken, sautéed potatoes, tomato, olive & parsley salad 35
- Mercado Fish** market fish, creamy white wine sauce, olives & capers, fried potatoes, mesclun salad 36
- Pork Cocido** succulent madrid casserole of pork belly, chorizo, melting cabbage, carrot & garbanzos 35
- Sticky Beef Cheek** walnut & red pepper muhammara, grilled courgette, figs, pomegranate molasses 36
- Cordero** slow roasted lamb on the bone, with harissa, garlic & pomegranate baste, red pepper, roast potatoes and carrots (Tasca's Signature Dish) 39
- Paella Mixta** traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo sausage and chicken served with lemon and aioli 39  
(our paella is cooked the traditional way in housemade stock – please allow 20 mins cooking time)
- NGA Coca Maria** Tasca version of margherita pizza - tomato, mozzarella, pesto, fresh basil 27
- NGA Ibiza Pizza** red, green & yellow peppers, tomato, black olives, red onion, feta cheese, mozzarella 28



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## DAYTIME Menu No Gluten Added

**NGA Free Range Eggs** eggs your way on No Added Gluten (NG) toast 16 add sides – SEE BELOW

**NGA Feta & Chilli Scramble** 3 eggs scrambled with butter, feta, chilli flakes, parsley, cream, NG toast 18

**NGA Smashed Avo Toast** avocado & green pea smash, roast red pepper, poached eggs, NG toast 23

**NGA Benedict** poached eggs, potato & feta hashcake, spinach, hollandaise 22 add sides – SEE BELOW

**NGA Big Breakfast** eggs any style, bacon, chorizo, sautéed potatoes, grilled tomato and mushrooms, NG toast with aioli & relish 29

**NGA Mushrooms Azules** creamy mushrooms with blue cheese and parsley, NG toast 21

**NGA Spaniard** eggs scrambled with olive oil, sautéed potatoes, red peppers and paprika, served with NG toast 21 add chorizo + 8

**NGA Homemade Baked Beans** with fried eggs on NG toast 23

BRUNCH SIDES add bacon + 8 salmon + 10 mushrooms + 7 grilled haloumi + 8
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**NGA Red Lentil & Tomato Soup** with paprika oil, lemon juice, NG toast 19

**NGA Tapas LunchPlate** smoky eggplant dip, feta & fennel tzatziki, walnut & capsicum muhammara, olives, grilled haloumi, salsa, NG toast 22

**NGA Sevilla Salad** seared tuna, mesclun leaves, fresh orange, green olives, toasted almonds, NG croutons, anchovy mayo, capers 32 may replace tuna with chicken

**Barcelona Salad** mesclun leaves, fried cauli flower & potatoes, chorizo sausage, gherkin, red onion, balsamic vinaigrette, with poached egg and aioli 28

**NGA Coca Maria** tasca style margherita pizza - tomato, mozzarella, pesto, fresh basil 26 add chorizo sausage & jalapeños + 7

**NGA Calamares'n'Chips** lightly spiced and pan fried, served with fries, salad, lemon and aioli 28

**Lunch Paella** saffron rice, red pepper & garlic sofrito, green peas, lemon and aioli, with:

- garlic & chilli prawns 29
- calamares and chorizo sausage 29
- escalivada - grilled Mediterranean vegetables 27