



# DINNER MENU

## No Gluten Added- NGA

**TAPAS** traditional Spanish small plates

**Olives** citrus thyme, xv olive oil, green and black olives 12

**Gazpacho Anduluz** chilled raw tomato and vege soup served with chopped cucumber 10

**NGA Uno Dos Tres Dips** smokey eggplant ; mint tzatziki; walnut & red pepper muhammar, NGA toast 22

**Calamares** lightly spiced and *pan fried*, lemon and aioli 19

**Patatas Bravas** paprika potato chunks, tomato salsa, aioli 15

**Pork & Apple Migas** pork belly squares, sauteed apple 22

**Pulpo Gallega** Grilled Octopus, cannellini bean puree, chimchurri, fermented chilli 29

**Seared Sesame Tuna** avocado, baby cos lettuce, fresh coriander, coconut mayo 27

**NGA Flaming Haloumi** Haloumi on NGA toast, fresh tomato, mint & red onion salsa, lemon 23

**Gambas al Pil Pil** chilli prawns, sizzling in garlic olive oil, with NGA toast 25

**Walnut Chicken** grilled paprika chicken skewers, walnut sauce, paprika aioli 22 add rice + 5

**Dolma** stuffed bell pepper with aromatic rice, pinenuts, currants, mint tzatziki 24

**Summer Green Beans** braised in EV olive oil and tomato juices 18

**Costa Brava Mussels** steamed Coromandel green lipped mussels, white wine, saffron, ginger, chilli, fresh coriander, own fragrant broth 26

## MAINS

**Cordero** slow roasted lamb on the bone, with harissa, garlic & pomegranate baste, roast potatoes, carrot, red pepper (Tasca's Signature Dish) 40

**Chicken Algarve** grilled rosemary chicken, sautéed potatoes, tomato, olive & parsley salad 35

**Pork Belly** Roast pork belly squares, spicy potato mash with cider apple sauce 36

**Paella Mixta** - ( Good for sharing ) traditional saffron rice paella with morsels of fish, mussels, prawns, chorizo, chicken served with lemon and aioli 42 please allow 20 mins cooking time

**Mercado Fish** pan fried market fresh fish fillet with fennel escabeche, escalivada greens, creamy mustard sauce 38

**La Coliflor** golden cauliflower florets, almond ajo blanco, braised spinach & lentils, red pepper sauce 34

**La Berenjena** whole eggplant stuffed w green beans, red paprika sauce and grilled mozzarella ,saffron rice 36

**Sevilla Salad** seared rare sesame tuna, mesclun leaves, fresh orange, toasted almonds, green olives, , caesar dressing, capers 33 roast chicken may replace tuna

## PIZZA

**NGA Coca Maria** Tasca version of margherita pizza - tomato, mozzarella, pesto, topped w fresh basil 27

**NGA The Mallorca** Pepperoni salami, ricotta, courgette, artichoke and capers – the Med Summer taste 30



## **No Gluten Added /NGA**

### **BRUNCH MENU**

**Chia pudding** (V) berry puree, seasonal fruit, toasted almonds, cocoa nibs 17.5

**NGA Free Range Eggs** – eggs your way on No Added Gluten (NGA) toast 16

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

**NGA Feta & Chilli Scramble** – eggs scrambled with butter, feta, chilli flakes, cream, NGA Toast 19

**Benedict** - poached eggs, potato hashcake, spinach & hollandaise 22 add sides

**NGA Spaniard** -eggs scrambled, sauteed potato, paprika, red peppers w NGA toast 22 and chorizo + 8

**Seared Sesame Tuna** – avocado , baby lettuce, fresh corriander, coconut mayo 27

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

- garlic and chilli prawns 30
- Calamares and chorizo sausage 30
- Escalivada – grilled mediterranean vegetables 28

**NGA Calamares 'n'chips** panfried paprika calamari, skinny fries, salad, lemon and aioli 28

**NGA Tapas Lunch Plate** smoky eggplant dip, mint tzatziki, walnut & capsicum muhammara, olives, grilled haloumi, salsa NGA toast 26

**Sevilla Salad** seared rare sesame OR chicken, leafy greens, fresh orange slices, olives, toasted almonds, anchovy mayo, capers 33

**Barcelona Salad** cauliflower, leafy greens, quinoa, chorizo sausage, pickles, balsamic vinaigrette, poached egg and aioli 28

#### **MEDITERRANEAN PIZZAS all on a No Gluten Added Pizza base**

**NGA Lahmajun** Istanbul street pizza - grass fed ground beef, onion, fresh tomato, leafy greens 29

**NGA Coca Maria** Tasca version of margherita pizza – tomato, mozzarella, pesto, topped w fresh basil 27

**NGA The Mallorca** Pepperoni salami, ricotta, courgette, artichoke and capers 30

**NGA Ibiza Pizza** Sliced peppers, tomato, black olives, red onion, feta cheese, mozzarella 29

- Option to add chorizo & jalapeños + 7

#### **SIDES**

*Skinny Fries with Aioli* 12

*Mesclun Pear & Parmesan Salad* 18