



TASCA

CAFE, RESTAURANT & TAPAS BAR

DINNER MENU

TASCA (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! We recommend you try these with either a glass of sherry from Andalusia, or chilled Sangria – our Spanish red wine brandy punch, or a cheeky cocktail to start the night off!

STARTERS

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

Gazpacho Andaluz chilled raw tomato and vege soup served with chopped cucumber and croutons 10

Uno Dos Tres Dips smokey eggplant ; mint tzatziki; walnut & red pepper muhammara w grilled tomato bread 18

TAPAS - traditional Spanish bite te with one of our tapas or share with a few friends

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

Beef Quesadilla cheesy stuffed flatbread – beef, onion & black pepper, sour cream 19

Patatas Bravas paprika potato chunks, tomato salsa, aioli 15

Pork & Apple Migas pork belly squares, sauteed apple, spanish croutons 22

Albondigas Grass-fed beef Spanish meatballs, traditional tomato brava sauce 20

Pulpo Gallega Grilled Octopus, white bean puree, chimchurri, fermented chilli 29

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

Grilled Haloumi Haloumi on grilled sourdough, fresh tomato, mint & red onion salsa, lemon 23

Gambas al Pil Pil chilli prawns, sizzling in garlic olive oil, with hot turkish bread 25

Barcelona Bomba Golden crisp potato bombas filled with spiced ground meat & chorizo, paprika aioli 24

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

SIDES

Hot Turkish Pide Bread 6 Garlic Bread 8 Pan con Tomate grilled tomato bread 9

Skinny Fries with aioli 12 Salad , green leaf, pear ,parmesan, tomato salsa 18

NOTE **VEGETARIAN, VEGAN AND NO GLUTEN** MENUS AVAILABLE ON REQUEST

Please inform us of any allergies (all food prepared in one kitchen)



DINNER MENU

PLATOS FUERTES

Platos Fuertes - Strong Plates! main meals. Now it's time to break open a bottle of Spanish Red – or perhaps a mineral coastal Albarino white – the natural accompaniment to seafood. Check out our drinks list for some tasty vinos, including our favourite NZ wines!

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

(our paella is cooked the traditional way in housemade stock – 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, crispy croutons, caesar dressing, capers 33 roast chicken may replace tuna

MEDITERRANEAN PIZZAS

Lahmajun Istanbul street pizza - grass fed ground beef, onion, fresh tomato, rocket 29

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

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

Ibiza Pizza red, green & yellow peppers, tomato, black olives, red onion, feta cheese, mozzarella 29

- Option to add chorizo & jalapeños (TO EITHER VEG PIZZA) + 7

SIDES

Skinny Fries with Aioli 12

Mesclun Pear & Parmesan Salad with tomato salsa 18

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

Our 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.