



TASCA

CAFE, RESTAURANT & TAPAS BAR

DINNER MENU

T A S C A (*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!*

T A P A S – traditional Spanish bites – tickle your appetite with one of our tapas or share a few with friends... 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!

- Olives** mixed green and black, xv olive oil, lemon 11
- Patatas Bravas** fried paprika potato chunks, tomato salsa, aioli 15
- Un Dos Tres** eggplant dip; feta & fennel tzatziki; walnut & pepper muhammara; grilled tomato bread 17
- Beef Quesadilla** cheesy stuffed flatbread – beef, onion & black pepper 19
- Soup** soup of the day, (please ask) with hot pidé bread 19
- Pork & Apple Migas** pork belly squares, sauteed apple, spanish croutons 21
- Albondigas** spanish meatballs, traditional tomato gravy, green peas 19
- Fried Chorizo** with haricot beans slow cooked in olive oil with onion and tomato 21
- Bombas** crunchy potato bombs, spiced meat & chorizo filling, paprika aioli 22
- Haloumi** pan fried haloumi, grilled bread, tomato, mint & red onion salsa, lemon 23
- Seared Sesame Tuna** avocado, baby lettuce, fresh coriander, coconut mayo 27
- Walnut Chicken** chargrilled mini paprika chicken skewers, walnut sauce, paprika aioli 22 add rice + 5
- Calamares** **crispy fried** OR lightly spiced and **pan fried**, lemon and aioli 19
- Tava Mussels** skewered and fried in a light beer batter, garlic tarator sauce, lemon 19
- Gambas al Pil Pil** chilli prawns, sizzling in garlic olive oil, with hot bread for mopping up juices 25
- Costa Brava Mussels** steamed coromandel green lipped mussels, white wine, saffron, ginger, chilli, fresh coriander, own fragrant broth 24

SIDES	Hot Turkish Pide Bread 6	Garlic Bread 8	Pan con Tomate grilled tomato bread 9
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N O T E VEGETARIAN, VEGAN AND NO GLUTEN MENUS AVAILABLE ON REQUEST
Please inform us of any allergies (all food prepared in one kitchen)



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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 from Galicia in the north west – the natural accompaniment to seafood.
Check out our drinks list for some tasty vinos, including our favourite NZ wines!

- 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
- La Coliflor** golden cauliflower steak, almond ajo blanco, braised spinach & lentils, red pepper sauce 34
- Chicken Algarve** grilled rosemary chicken, sautéed potatoes, tomato, olive & parsley salad 35
- Pork Cocido** madrid classic – succulent casserole of pork belly, chorizo, cabbage, carrot & garbanzos 35
- Cordero** slow roasted lamb on the bone, from the woodfired oven, with harissa, garlic & pomegranate baste, roast potatoes, carrots, red pepper (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)
- Mercado Fish** market fish, please ask for today's presentation 36
- Sticky Beef Cheek** walnut & red pepper muhammara, grilled courgette, figs, pomegranate molasses 36
- Lahmajun** Istanbul street pizza – minced beef & onion, rocket, fresh tomato, lemon 29
- Coca Maria** Tasca version of margherita pizza - tomato, mozzarella, pesto, fresh basil 27
- Ibiza Pizza** red, green & yellow peppers, tomato, black olives, red onion, feta cheese, mozzarella 28
- add chorizo & jalapeños (TO EITHER VEG PIZZA) + 7

SIDES

Fries with Aioli 12

Mesclun & Parmesan Salad with tomato salsa 17

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.