



CAFE, RESTAURANT & TAPAS BAR *Dominion Road Olive Grove*

gluten free BREAKFAST and LUNCH

Arroz con Leche Spanish rice pudding for breakfast! with stewed apricots, pistachios & cream 13.5

Green Pea & Avocado Smash on seeded gluten free toast, chargrilled season's greens with poached eggs 17.5

Salute to the Sun LOW CARB poached eggs on wilted spinach with avocado, raw almonds, and basil pesto 13 add smoked salmon + 6 add gluten free toast + 3

The Scramble eggs scrambled with butter, feta, cream and loads of parsley on GF toast 13.5 add bacon + 5 add salmon + 6

The Spaniard eggs scrambled Basque style in olive oil with tasty sautéed potatoes, red peppers and paprika, served with hot gluten free bread 17.5 add chorizo sausage + 5

Dominion Benedict Hash poached eggs on potato hash cake with spinach and hollandaise 16.5 with bacon 19.5 or smoked salmon 21

Tasca Grill eggs any style with bacon, sausage, sautéed potatoes, grilled tomato and mushrooms, served with relish 25

Tasca Mediterranean Lunch Plate EXTRA TAPA + 5
smoky eggplant dip, feta & fennel tzatziki, olives, slow cooked green beans and grilled haloumi with tomato mint salsa, served with Spanish grilled tomato GF bread 17

Köfte chargrilled spicy meatballs, smoky eggplant dip, tzatziki & tomato mint salsa, GF toast 22

Calamares & Chorizo Salad salad greens, crispy paprika potatoes, avocado & pea smash, aioli 25

Sevilla Salad salad greens tossed with seared rare fresh tuna, fresh orange, salted almonds and green olives in a sherry vinaigrette, topped with anchovy mayo 26 with chicken replacing tuna 24

Ceviche Salad marinated white fish, lemon & lime juices, tossed with avocado, fresh coriander, cos and rocket, topped with coconut mayo 25

Calamares lightly spiced, pan fried and served with French fries, salad, lemon & aioli 24

Costa Brava Mussels coromandel green lipped mussels steamed with white wine, saffron, chilli, ginger and fresh coriander, served in its own fragrant broth 19

PIZZAS NOW AVAILABLE WITH GLUTEN FREE BASES: see pizza list



TASCA

CAFE, RESTAURANT & TAPAS BAR

Dominion Road Olive Grove

gluten free DINNER MENU

TAPAS

- Olives** mixed green and black 8
- GF Smoky Eggplant Dip** and feta & fennel tzatziki with crudites 14
- GF Patatas Bravas** paprika potato chunks, fried, topped with tomato salsa and aioli 12
- GF Beans 2 Ways** green and pinto beans slow cooked in olive oil with onion & tomato 15
- GF Ensalada Tasca** creamy shrimp cocktail converges with russian salad, iceberg cups 17
- GF Dolma** bell pepper stuffed with rice, onion, herbs, currants and pinenuts, on tzatziki 18
- GF Grilled Haloumi Cheese** with tomato & mint salsa in virgin olive oil 18
- GF Walnut Chicken** paprika chicken morsels, rice pilaf, walnuts, sour cream & parsley 17
- Calamares** lightly spiced and pan fried, served with aioli and lemon 17
- Arroz Negro** Spanish black rice, with squid, its own ink, red pepper sofrito, paprika aioli & lemon 17
- GF Gambas al Pil Pil** chilli prawns in sizzling garlic olive oil, served with hot GF bread for mopping juices 19
- Costa Brava Mussels** coromandel green lipped mussels steamed with white wine, saffron, ginger, chilli and fresh coriander, served in its own fragrant broth 20

MEALS

- GF Sevilla Salad** seared rare fresh tuna tossed with salad greens, fresh orange, salted almonds and green olives in a sherry vinaigrette, topped with anchovy mayo 27
- Calamares & Chorizo Salad** salad greens, crispy paprika potatoes, avocado & pea smash and aioli 27
- Aubergine Rellenos** eggplant filled with melting green beans & tomato, on chickpea & potato smash, with fresh rocket & parmesan cheese 30
- Market Fish** please ask about tonight's fish dish 34
- Paella Mixta** traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo sausage and chicken served with lemon and aioli 36
- Cabeza** slow and sticky beef cheek with syrupy figs, chargrilled courgettes, served on pomegranate & walnut muhammara 34
- Spatchcock Chicken Algarve** Portuguese style baby chicken barbecued with lemon & rosemary, served with sautéed potatoes and a fresh tomato & black olive salad 35
- Cordero** lamb shoulder roasted in the woodfired oven, basted with harissa and pomegranate molasses, served with roast potatoes, red pepper and slow roasted garlic 37