



*Dominion Road Olive Grove*

*dinner menu*

**TAPAS**

*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, a chilled Sangria – our Spanish red wine & brandy punch, or a cheeky cocktail to start the night off!*

- Olives** mixed green and black 8
- Pan con Tomate** Spanish grilled tomato bread 9 add smoky eggplant dip and feta & fennel tzatziki + 6
- Patatas Bravas** paprika potato chunks, fried, topped with tomato salsa and aioli 12
- Bombas** potato bombs with pork & fennel seed filling, with smoked red pepper aioli 15
- Albondigas** Spanish meatballs in tasty traditional tomato gravy with green peas 17
- Walnut Chicken** paprika chicken morsels and rice pilaf topped with creamy walnut sauce 18
- Beef Quesadillas** crispy cheesy stuffed flatbread – beef, onion & black pepper 16
- Dolma** roast bell pepper stuffed with rice, onion, herbs, currants and pinenuts, on tzatziki 18
- Beans 2 Ways** green and pinto beans slow cooked in olive oil with onion & tomato, with crusty bread 15
- Grilled Haloumi Cheese** on bruschetta with tomato & mint salsa in virgin olive oil 18
- Ensalada Tasca** creamy shrimp cocktail converges with russian salad, lettuce cups, crisp tostadas 17
- Buñuelos** smoked fish fritters with aioli, capers and parsley 16
- Gambas al Pil Pil** chilli prawns in sizzling garlic olive oil, served with hot bread for mopping up juices 19
- Tuna Montado** bruschetta topped with green pea & avocado smash, rare tuna, pepitas, coriander 19
- Calamares** lightly spiced and pan fried, served with aioli and lemon 17
- Tava Mussels** skewered, beer battered and fried, with creamy walnut sauce and lemon wedge 16
- Ceviche** marinated white fish, lemon & lime juices, avocado, fresh coriander with coconut mayo 19
- Arroz Negro** Spanish black rice, with squid, its own ink, red pepper sofrito, smoked paprika aioli & lemon 17
- Costa Brava Mussels** coromandel green lipped mussels steamed with white wine, saffron, chilli, ginger and fresh coriander, served in its own fragrant broth 20

**SIDES**

*Hot Turkish Pide Bread* 6

*French Fries & Aioli* 9

*Garlic Bread* 8

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PLATOS FUERTES	:	MEALS	PIZZA	PASTA	SALAD
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**Sevilla Salad** seared rare fresh tuna tossed with salad greens, fresh orange, salted almonds, green olives and croutons in a sherry vinaigrette, topped with anchovy mayo 27

**Calamares & Chorizo Salad** with salad greens, crispy paprika potatoes, avocado & pea smash and aioli 27

**Margherita** classic thin Naples pizza simply topped with tomato, mozzarella, pesto & fresh basil 24

**Tasca Peperoni Pizza** salami, chorizo, artichoke hearts, tomato, jalapeños, black olives and cheese 27

**Lahmajun** Istanbul street pizza – ground meats and onion topped with rocket and fresh tomato, and a good squeeze of lemon 25

**Linguini al Mariscos** tossed with garlic sautéed prawn, green lipped mussels, local fish and calamares, in a zesty lemon, white wine and basil pesto sauce 33

**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  
 (our paella is cooked the traditional way in housemade stock – please allow 20 mins cooking time)

**Aubergine Rellenos** eggplant filled with melting green beans & tomato, on chickpea & potato smash, with fresh rocket & parmesan cheese 30

**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** coastal lamb shoulder roasted in the woodfired oven, basted with harissa and pomegranate molasses, served with roast potatoes, red pepper and slow roasted garlic 37  
 (Tasca's Signature Dish)

SIDES	<i>Side Salad</i> 10	<i>Rocket &amp; Parmesan Salad</i> 14	<i>Bowl of Vegetables</i> 12
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