



# TASCA

CAFE, RESTAURANT & TAPAS BAR NEW MARKET

*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, or 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

**Chorizo & Migas** chorizo sausage, parsley and croutons pan tossed together 'til crunchy 13

**Beef Quesadilla** cheesy stuffed flatbread – beef, onion & black pepper 16

**Albondigas** Spanish meatballs in traditional tomato gravy with green peas 17

**Walnut Chicken** paprika chicken morsels and rice pilaf topped with creamy walnut sauce 18

**Beans 2 Ways** green and pinto beans slow cooked in olive oil with onion & tomato, with crusty bread 15

**Dolma** bell pepper stuffed with rice, onion, herbs, currants and pinenuts, on tzatziki 18

**Grilled Haloumi Cheese** on bruschetta with tomato & mint salsa in virgin olive oil 18

**Ensalada Tasca** creamy shrimp cocktail converges with russian salad, iceberg cups, crisp tostadas 17

**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, fresh coriander & lemon 19

**Calamares** lightly spiced and pan fried, served with aioli and lemon 17

**Tava Mussels** skewered, beer battered and fried, served with lemon and walnut tarator sauce 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, ginger, chilli and fresh coriander, served in its own fragrant broth 20

## SIDES

**Hot Turkish Pide Bread** 6

**Garlic Bread** 8

**French Fries & Aioli** 9



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## *dinner menu summer*

PLATOS FUERTOS : MEALS PIZZA PASTA SALAD
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- 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
- 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
- Matador Salad** rare roast beef on a salad of rocket and cos lettuce, with avocado, roasted red peppers, wild rice, croutons, anchovy mayo and parmesan cheese 27
- Aubergine Rellenos** eggplant filled with melting green beans & tomato, on chickpea & potato smash, with fresh rocket & parmesan cheese 30
- 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
- Cabeza** slow and sticky beef cheek with syrupy figs, chargrilled courgettes, served on pomegranate & walnut muhammara 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)
- Spatchcock Chicken Algarve** Portuguese style whole 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 (Tasca’s Signature Dish) 37

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