



TASCA

NUFFIELD & DOMINION

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 9

Un Dos Tres eggplant dip; feta & fennel tzatziki; walnut muhammara dip; with grilled tomato bread 16

Patatas Bravas fried paprika potato chunks, tomato salsa, aioli 13

Tortilla Española classic potato, onion & egg frittata, red pepper sauce, aioli 15

Pork & Apple Migas pork belly squares, sauteed apple, spanish croutons 16

Albondigas Spanish meatballs, traditional tomato gravy, green peas 17

Soup red lentil, onion & tomato soup, paprika oil, lemon juice, with hot turkish bread 19

Bombas crunchy potato bombs, spiced meat & chorizo filling, paprika aioli 18

Haloumi pan fried haloumi, grilled bread, tomato, mint & red onion salsa, lemon 20

Sarma stuffed cabbage roll: rice, onion, mint currants, pinenuts, on feta & fennel tzatziki 18

Beef Quesadilla cheesy stuffed flatbread – beef, onion & black pepper 17

Calamares lightly spiced and pan fried, aioli, lemon 18

Gambas al Pil Pil chilli prawns, sizzling in garlic olive oil, with hot bread for mopping up juices 22

Atun Sesamo seared tuna, mustard rub, black & white sesame seeds, tomato mint salsa, harissa, aioli 25

Costa Brava Mussels steamed coromandel green lipped mussels, white wine, saffron, ginger, chilli, fresh coriander, own fragrant broth 23

SIDES

Hot Turkish Pide Bread 6

Garlic Bread 8

Pan con Tomate grilled tomato bread 9

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!*



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PLATOS FUERTES

Platos Fuertes - Strong Plates! main meals, cocas (Spanish pizzas), pasta and salads... now its time to break open a bottle of Spanish Red – or perhaps a minerally 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!

- Ibiza Pizza** red, green & yellow peppers, tomato, black olives, red onion, feta cheese, mozzarella 26
- Coca Maria** Tasca version of margherita pizza - tomato, mozzarella, pesto, fresh basil 26
- add chorizo & jalapeños (TO EITHER PIZZA) + 7
- Lahmajun** Istanbul street pizza – minced beef & onion, rocket, fresh tomato, lemon 29
- Gaudí Salad** colourful roasted vegetable salad: broccoli, peppers, carrot, beetroot, pomegranate molasses, canary island mojo verde, pistachios 27 add chicken OR prawns + 9
- La Coliflor** golden cauliflower steak, almond ajo blanco, carrot purée, spinach, red pepper sauce 32
- Chicken Algarve** grilled rosemary chicken, sautéed potatoes, tomato, olive & parsley salad 34
- Cordero** lamb shoulder roasted in the woodfired oven, harissa, garlic & pomegranate baste, roast potatoes, carrots, red pepper (Tasca's Signature Dish) 39
- Valencia Pork** slow cooked pork belly, apple, carrot & orange purée, roast beetroot, pomegranate jus 34
- Paella Mixta** traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo sausage and chicken served with lemon and aioli 37
(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 35

SIDES	Home Fries hand cut , Aioli 9	Patatas Bravas 13	Rocket, Pear & Parmesan Salad 16
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THE POMEGRANATE (in Latin: “*punica granatum*” : ‘apple of many seeds’)

Our logo – inspired by the city of Granada in Andalucía, 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.