



DINNER MENU

No Gluten Added- NGA

TAPAS traditional Spanish small plates

Olives citrus thyme, xv olive oil, green and black olives 12

Gazpacho Anduluz chilled raw tomato and vege soup served with chopped cucumber 10

NGA Uno Dos Tres Dips smokey eggplant ; mint tzatziki; walnut & red pepper muhammar, NGA toast 22

Calamares lightly spiced and *pan fried*, lemon and aioli 19

Patatas Bravas paprika potato chunks, tomato salsa, aioli 15

Pork & Apple Migas pork belly squares, sauteed apple 22

Pulpo Gallega Grilled Octopus, cannellini bean puree, chimchurri, fermented chilli 29

Seared Sesame Tuna avocado, baby cos lettuce, fresh coriander, coconut mayo 27

NGA Flaming Haloumi Haloumi on NGA toast, fresh tomato, mint & red onion salsa, lemon 23

Gambas al Pil Pil chilli prawns, sizzling in garlic olive oil, with NGA toast 25

Walnut Chicken grilled paprika chicken skewers, walnut sauce, paprika aioli 22 add rice + 5

Dolma stuffed bell pepper with aromatic rice, pinenuts, currants, mint tzatziki 24

Summer Green Beans braised in EV olive oil and tomato juices 18

Costa Brava Mussels steamed Coromandel green lipped mussels, white wine, saffron, ginger, chilli, fresh coriander, own fragrant broth 26

MAINS

Cordero slow roasted lamb on the bone, with harissa, garlic & pomegranate baste, roast potatoes, carrot, red pepper (Tasca's Signature Dish) 40

Chicken Algarve grilled rosemary chicken, sautéed potatoes, tomato, olive & parsley salad 35

Pork Belly Roast pork belly squares, spicy potato mash with cider apple sauce 36

Paella Mixta - (G o o d f o r s h a r i n g) traditional saffron rice paella with morsels of fish, mussels, prawns, chorizo, chicken served with lemon and aoili 42 please allow 20 mins cooking time

Mercado Fish pan fried market fresh fish fillet with fennel escabeche, escalivada greens, creamy mustard sauce 38

La Coliflor golden cauliflower florets, almond ajo blanco, braised spinach & lentils, red pepper sauce 34

La Berenjena whole eggplant stuffed w green beans, red paprika sauce and grilled mozzarella ,saffron rice 36

Sevilla Salad seared rare sesame tuna, mesclun leaves, fresh orange, toasted almonds, green olives, , caesar dressing, capers 33 roast chicken may replace tuna

PIZZA

NGA Coca Maria Tasca version of margherita pizza - tomato, mozzarella, pesto, topped w fresh basil 27

NGA The Mallorca Pepperoni salami, ricotta, courgette, artichoke and capers – the Med Summer taste 30



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BRUNCH MENU

Chia pudding (V) berry puree, seasonal fruit, toasted almonds, cocoa nibs 17.5

NGA Free Range Eggs – eggs your way on No Added Gluten (NGA) toast 16

NGA Smashed Avo Toast avocado & green pea smash, roast red pepper, poached eggs, NGA Toast 23

NGA Feta & Chilli Scramble – eggs scrambled with butter, feta, chilli flakes, cream, NGA Toast 19

Benedict - poached eggs, potato hashcake, spinach & hollandaise 22 add sides

NGA Spaniard -eggs scrambled, sauteed potato, paprika, red peppers w NGA toast 22 and chorizo + 8

Seared Sesame Tuna – avocado , baby lettuce, fresh corriander, coconut mayo 27

Lunch Paella saffron rice, red pepper & garlic sofrito, green peas, lemon with and aioli

- garlic and chilli prawns 30
- Calamares and chorizo sausage 30
- Escalivada – grilled mediterranean vegetables 28

NGA Calamares 'n'chips panfried paprika calamari, skinny fries, salad, lemon and aioli 28

NGA Tapas Lunch Plate smoky eggplant dip, mint tzatziki, walnut & capsicum muhammara, olives, grilled haloumi, salsa NGA toast 26

Sevilla Salad seared rare sesame OR chicken, leafy greens, fresh orange slices, olives, toasted almonds, anchovy mayo, capers 33

Barcelona Salad cauliflower, leafy greens, quinoa, chorizo sausage, pickles, balsamic vinaigrette, poached egg and aioli 28

MEDITERRANEAN PIZZAS all on a No Gluten Added Pizza base

NGA Lahmajun Istanbul street pizza - grass fed ground beef, onion, fresh tomato, leafy greens 29

NGA Coca Maria Tasca version of margherita pizza – tomato, mozzarella, pesto, topped w fresh basil 27

NGA The Mallorca Pepperoni salami, ricotta, courgette, artichoke and capers 30

NGA Ibiza Pizza Sliced peppers, tomato, black olives, red onion, feta cheese, mozzarella 29

- Option to add chorizo & jalapeños + 7

SIDES

Skinny Fries with Aioli 12

Mesclun Pear & Parmesan Salad 18