TASCA

CAFE, RESTAURANT & TAPAS BAR

NGA DINNER MENU [NO GLUTEN ADDED]

TAPAS

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

Patatas Bravas fried paprika potato chunks, tomato brava sauce, aioli 17

Bilbao Green Beans slow braised in xv olive oil with onion & tomato juices 19

Sarma cabbage leaf rolls, stuffed with aromatic rice, pinenuts and currants, with mint tzatziki 24

Walnut Chicken grilled chicken skewers, walnut sauce, paprika aioli 24 add rice + 5

Atún Tartare diced fresh tuna, avocado, capers, lemon, chilli, with crunchy corn crisps 27

El Camino Scallops seared scallops, silky corn purée, almond picada, chimichurri 29

NGA ***Tomato & Lentil Soup*** earthy red lentils, onion & tomato blended with lemon, with GF toast 15

NGA ***Un Dos Tres Dips*** smoky eggplant; mint tzatziki; walnut & pepper muhammara; GF toast 18

NGA ***Calamares*** lightly spiced and ***pan fried***, lemon and aioli 21

NGA ***Pork & Apple GF Migas*** pork belly squares, sauteed apple, GF croutons 22

NGA ***Grilled Haloumi*** on GF toast, roast red peppers, lemon 25

NGA ***Gambas al Pil Pil*** chilli prawns, sizzling in garlic olive oil, with GF toast for mopping up juices 25

MAINS

Cordero slow roasted lamb on the bone, with harissa, garlic & pomegranate baste, red pepper, roast potatoes and carrots (TASCA'S SIGNATURE DISH) 42

Paella Mixta traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo sausage and chicken served with lemon and aioli 44

Mercado Fish market fish, creamy white wine sauce, olives & capers, wilted spinach, potato flats 42

El Toro beef slow cooked with tomato & onion sofrito, served over silky aubergine & potato purée 37

Pork Cocido succulent madrid casserole of pork belly, chorizo, melting cabbage, carrot & garbanzos 36

Chicken Granada oven roasted chicken, pan juices, leek & herb risotto 36

NGA ***Coliflor Gratinada*** creamy baked cauli, caramelised onions, thyme, GF crumb topping, green salad 34

NGA ***Sevilla Salad*** seared rare sesame tuna, mesclun leaves, fresh orange, toasted almonds, green olives, crispy GF croutons, caesar mayo, capers 33

NGA ***Lahmajun*** Istanbul street pizza – minced beef & onion, rocket, fresh tomato, lemon, GF base 30

NGA ***Coca Maria*** Tasca version of margherita pizza - tomato, mozzarella, pesto, fresh basil, GF base 28

TASCA
CAFE, RESTAURANT & TAPAS BAR

NGA DAYTIME MENU [NO GLUTEN ADDED]

BREAKFAST | LUNCH

NGA ***Free Range Eggs*** eggs your way, on GF toast 16 add bacon + 8 salmon + 10 mushrooms + 8

NGA ***Feta & Chilli Scramble*** 3 eggs, scrambled with feta & chilli flakes, on GF toast 18 add bacon + 8

NGA ***Smashed Avo Toast*** avocado & pea smash, roast red pepper, poached eggs, toasted sourdough 23
add bacon + 8 add grilled haloumi + 8 add salmon + 10

NGA ***The Spaniard*** eggs scrambled with olive oil, sautéed potatoes, red peppers and paprika, served with GF toast 22 add chorizo + 8 or haloumi + 8

NGA ***Benedict*** poached eggs on housemade potato hashcake with wilted spinach and hollandaise 24
add GF toast + 4 add bacon + 8 salmon + 10

NGA ***Tasca al Grande*** big breakfast - chorizo, patatas bravas, slow roasted tomato, topped with eggs any style, bacon, mushrooms and aioli, served on GF toast 30

NGA ***Tasca's Red Lentil Soup*** red lentil & tomato soup, paprika oil drizzle, lemon, with GF toast 18.5

NGA ***Tapas Lunch Plate*** smoky eggplant dip, tzatziki, walnut & red pepper muhammara dip, grilled haloumi cheese, olives and salsa, served with GF toast 24

NGA ***Walnut Chicken*** chargrilled mini paprika chicken skewers, walnut sauce, paprika aioli , salad 24

NGA ***Calamares*** lightly spiced and pan fried, served with fries, salad, lemon and aioli 28

NGA ***Sevilla Salad*** seared tuna, mesclun leaves, fresh orange, green olives, toasted almonds, GF croutons, anchovy mayo, capers 33

NGA ***Coca Maria*** tasca style GF margherita pizza - tomato, mozzarella, pesto, fresh basil 28
add : chorizo sausage & jalapeños + 7

NGA ***Lahmajun*** Istanbul street GF pizza – beef & onion, rocket, fresh tomato, lemon 30

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

- garlic & chilli prawns 30
- calamares and chorizo sausage 30
- escalivada - grilled Mediterranean vegetables 28

TAPAS

Patatas Bravas fried paprika potato chunks, tomato brava sauce, aioli 15

Atún Tartare diced fresh tuna, avocado, capers, lemon, chilli, with crunchy corn crisps 27

Bilbao Green Beans slow braised in xv olive oil with onion & tomato juices 19

NGA ***Gambas al Pil Pil*** chilli prawns, sizzling in garlic olive oil, with GF toast for mopping up juices 25

ADD SIDES Rice Pilaf 6 Side Salad 6 Skinny Fries & Aioli 12