TASTE OF TASCA

AED 850

A contemporary celebration of Portugal's flavours, where authenticity meets innovation.

SMALL BITES

Wagyu Tartare Cone AED 120
truffle, mustard & pickles (R)

Algarve Prawn Ceviche AED 90
served on lime (S) (R)

Tempura Cod Cake AED 90
garlic emulsion, olives
lyophilised raspberry & trout roe

Tuna Tartare Cone AED 130
spicy marinated bluefin tuna
kimchi & nori flakes (R)

Rissol de Camarão AED 95
prawn rissole, prawn tartare, garlic
emulsion & chilli (S) (R)

Avocado Tempura AED 70
dehydrated "piri-piri" & coriander sprouts (VG)

STARTERS

Seabass & "Maracujá da Madeira" AED 125
passion fruit, coriander
avocado & crunchy corn (R)

Crab Cascais AED 135
shredded crab, pickles, egg & caviar (S)

Spicy Roasted Octopus AED 130
kimchi, sweet potato & coriander sprouts

Wagyu Pica-Pau AED 175
meat jus, smoked avocado cream & pickles

Garlic Prawns AED 135
fragrant chilli olive oil & coriander (S)

Seafood Soup AED 135
prawns, crab, seabass, crispy bread & aioli (S)

Wagyu Tartare AED 135
chilli, chives, gherkins, capers & Dijon (R)

Golden Fried Egg AED 125
truffle meat jus, chorizo & Azores cheese

VEGETARIAN

Roasted Beetroot Salad AED 100
feta cheese, yoghurt & orange (V)

Quinoa & Grilled Vegetables Salad AED 115
avocado, mango, yuzu honey & cashew nut (N)
(VG)

Green Vegetable Curry AED 125
coconut & coriander rice (N) (VG)

Creamy Mushroom Rice AED 125
sautéed mushrooms, herbs & olive oil (V)

{ } Sustainably Sourced { } Chef Recommendation { } Healthy { } Locally Produced
{N} Nuts {R} Raw {S} Shellfish {V} Vegetarian {VG} Vegan

Kindly note that our dishes are not produced in an entirely allergen-free environment.
All prices are in UAE Dirhams & are inclusive of Municipality fees, service charge & Value Added Tax.

FISH & SEAFOOD

Grilled Atlantic Seabass AED 240
broccolini, bearnaise & cashew nuts (N) (S)

Bacalhau à Gomes de Sá AED 180
boiled egg, potatoes, onion & olives

Tiger Prawn Rice AED 300
brothy seafood rice & aioli (S)

"Lagareiro" Octopus AED 205
spinach, potatoes & garlic olive oil

MEAT

Josper-Roasted Lamb Shoulder AED 240
fava bean charcoal rice, mint, coriander & pomegranate

Wagyu & Mushroom Rice AED 240
slow-cooked wagyu cheeks & asparagus

Bitoque LX-DXB (MB 4/5) AED 340
wagyu tenderloin, golden fried egg, truffle & potato mille-feuille

Piri-Piri Chicken AED 185
smoked avocado cream, spicy mayo & fries

SPECIALS TO SHARE

Portuguese Seafood Rice AED 950
Atlantic lobster, tiger prawns & seabass (S)

Wagyu Ribeye Steak 400 g (MB 6/7) AED 790
truffle potato purée & refreshing crispy salad

SIDE DISHES

GARLIC RICE
AED 45

TASCA FRIES
AED 45

PORTUGUESE SALAD
AED 45

TOMATO SALAD
AED 45

GRILLED VEGETABLES
AED 45

DESSERTS

Tasca Pavlova AED 80
strawberry mousse, meringue
red berry & cream cheese

Chocolate Mousse AED 75
served with toppings at the table

Hazelnut Cone AED 75
hazelnut ice cream, hazelnut foam & freshly grated hazelnut (N)

Pastel de Nata AED 40
traditional custard tart with coffee ice cream

"Doce da Casa" AED 75
layers of silky cream, biscuit & coffee

Olive Oil & Honey "Pudim" AED 70
raspberry sorbet & nuts (N)

{Sustainably Sourced} {Chef Recommendation} {Healthy} {Locally Produced}
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