

SMALL BITES

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

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

Tempura Cod Cake AED 80 garlic emulsion, olives, lyophilized raspberry & trout roe

"Rissol de Camarão" AED 90 prawn rissole, coastal prawn tartare, garlic emulsion & chili (S) Tuna Tartare Cone AED 130 spicy marinated bluefin tuna, kimchi & nori flakes (R)

Eggplant Tartare Cone AED 90 smoked eggplant, tahini & pomegranate (VG) ◎ ❷

Avocado Tempura AED 70 crispy avocado, kimchi emulsion & confit lemon (VG)

"Empada do Cozido" AED 90 Portuguese stew pie, Dijon & truffle emulsion

STARTERS

Seabass & "Maracujá da Madeira" AED 120 passion fruit, coriander & crunchy corn (R)

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

Garlic Prawns AED 130 fragrant chili olive oil & coriander (S)

Spicy Roasted Octopus AED 125 kimchi, sweet potato & coriander sprouts 🖯

Wagyu Tartare AED 135 LT egg yolk, chili, chives, gherkins, capers & Dijon (R) "Corvina" & Pistachio AED 120 pistachio, citrus, mint & pomegranate (R) (N)

Mango Gazpacho AED 105 marinated seabass & smoked avocado (R) Ø

"Bulhão Pato" Clams AED 150 coriander, seaweed & garlic olive oil (S)

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

VEGETARIAN

"Cenoura Algarvia" Salad AED 95 carrot, explosive olive & cashew nut milk (N) (VG) Ø

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

Grilled Asparagus AED 115 Ientil purée, Azores cheese, egg, olives & fried polenta (V) (§)

Charcoal Grilled Fermented Cabbage AED 115 chickpea stew, boiled egg & paprika (V) 👚 🔘

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

Mushroom & Leek Pithivier AED 115 puff pastry pie, mushrooms, leeks, green olives & capers (V)

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

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

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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 230 broccolini, bearnaise & cashew nuts (N) (S) Ø

Grilled Atlantic "Corvina" AED 230 seafood "açorda" & coriander (S)

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

Seafood Moqueca AED 230 seabass, prawn & crab in a must try Brazilian classic (N) (S)

MEAT

Josper-Roasted Lamb Shoulder AED 230 fava bean charcoal rice, mint, coriander & pomegranate 🖯

Spoon-tender Veal AED 240 slow-cooked veal cheeks, creamy rice & Azores cheese

Slow-Cooked Wagyu Short Rib AED 270 refreshing crispy salad & triple-cooked corn fries

"Bitoque" LX-DXB (MB 4/5) AED 310 wagyu tenderloin, golden fried egg, truffle & potato mille-feuille

TRADITIONAL

"Bacalhau à Gomes de Sá" AED 175 boiled egg, potatoes, onion & olives

"Bacalhau com Broa" AED 210 spinach, roasted potatoes, chorizo & cornbread "Lagareiro" Octopus AED 205 octopus with spinach, potatoes & garlic olive oil

TASTE OF TASCA

7 MOMENTS TASTING MENU AED 800 WINE PAIRING AED 550

SPECIALS

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

Grilled Atlantic Blue Lobster AED 750
Portuguese salad & fries (S)

Wagyu Ribeye Steak 400g (MB 4/5) AED 660 truffle potato purée & refreshing crispy salad

Grilled Algarve "Carabineiro" 140g AED 375 Portuguese salad & fries (S)

Oscietra Caviar Kaviari 30g AED 600 served with blinis

Slow-Cooked Lamb Shank AED 490 lentil stew, spinach, pomegranate & yoghurt

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DESSERTS

Chocolate Mousse AED 75 served with toppings at the table

Goat Milk Ice Cream Sandwich AED 65 orange blossom, pistachio, caramel & airbag potato (N)

Tasca Pavlova AED 80 crispy meringue, velvety strawberry cream, red berry jam & mellow cream cheese foam

Hazelnut 3 AED 75

a José Avillez classic: hazelnut ice cream, hazelnut foam, freshly grated hazelnut, fleur de sel & gold (N)

Abade de Priscos Pudding AED 70 a Portuguese classic served with raspberry sorbet & wasabi (N) (A)

Passion Fruit Globe AED 85 served with coconut sorbet (VG)

Pastel de Nata AED 35 traditional custard tart with coffee ice cream

Fruit Platter AED 80 selection of seasonal fruits (VG)

Sustainably Sourced	$\{ \widehat{\Box} \}$ Chef Recommendation	$\{ {\begin{tabular}{ c c c c c c c c c c c c c c c c c c c$
{A} Alcohol	{N} Nuts {S} Shellfish {V}	Vegetarian (VG) Vegan

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