



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

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

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

Octopus Tartare AED 115
crispy lettuce, chives & pickles

"Rissol de Camarão" AED 90
prawn rissole, coastal prawn tartare, garlic emulsion & chili (S)

"Ferrero Rocher" AED 105
foie gras, hazelnut, cocoa & gold (N)

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
chili, chives, gherkins, capers & Dijon (R)

"Corvina" & Pistachio AED 120
pistachio, citrus, mint & pomegranate (R) (N)

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

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

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

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

VEGETARIAN

Eggplant Tartare Cone AED 90
smoked eggplant, tahini & pomegranate (V)

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

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

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

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

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

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

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

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

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

Mediterranean Grilled Squid AED 240
squid ink rice, coriander & lime

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

MEAT

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

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

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

Slow-Cooked Wagyu Short Rib AED 380
grilled baby gem, orange puree & fried polenta

TRADITIONAL

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

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

Piri-Piri Chicken
AED 180
smoked avocado cream, spicy mayo & tomato salad

TASTE OF TASCA

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

TASTING MENU AED 800
CLASSIC WINE PAIRING AED 550
GRAND SELECTION WINE PAIRING AED 1500

SIGNATURES

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 6/7) AED 750
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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D E S S E R T S

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  
strawberry mousse, meringue, red berry jam & 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) 

Dessert Wines Recommendations

Taylor's 10 year's Old Port AED 65

Taylor's 20 year's Old Port AED 145

Quinta do Noval Port, Colheita 2005 AED 160

Madeira Barbeito, 10 Years old AED 130

Château de Fargues 1998, Sauternes AED 220

Kindly check our wine list for our full dessert wines selection

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