



TASTE OF TASCA

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

TASTING MENU AED 850 
CLASSIC WINE PAIRING AED 550
GRAND SELECTION WINE PAIRING AED 1500

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 90 
garlic emulsion, olives, lyophilized raspberry & trout roe

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

"Rissol de Camarão" AED 95 
prawn rissole, coastal prawn tartare, garlic emulsion & chili (S)

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

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

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

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

Scallops & Pistachio AED 130
smoked eggplant, yuzu, honey & pomegranate (S)(R)(N)

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

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

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

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

TRADITIONAL

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

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

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

 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)

Seafood Moqueca AED 240 
seabass, prawn & crab in a must try Brazilian classic (N) (S)

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

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

SPECIALS TO SHARE

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

Grilled Atlantic Blue Lobster AED 750
Portuguese salad & brothy seafood rice (S)

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

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)

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

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

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

SIDE DISHES

GARLIC RICE
AED 45

TASCA FRIES
AED 45

PORTUGUESE SALAD
AED 45

TOMATO SALAD
AED 45

GRILLED VEGETABLES
AED 45

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DESSERTS

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

Chocolate Mousse AED 75
served with toppings at the table

Hazelnut Cone AED 75 
a José Avillez classic: hazelnut ice cream,
hazelnut foam, freshly grated hazelnut, fleur de sel & gold (N)

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

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

Fruit Platter AED 80

Sorbet & Ice Cream AED 25

DESSERT WINES

Taylor's 10 year's Old Port AED 80
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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