



TASCA

JOSÉ AVILLEZ

Experience authentic Portuguese flavours with
a contemporary twist.

Crafted with creativity and passion.





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CRAB "TORRICADO"

shredded crab, crisp bread & Oscietra caviar (S)

TUNA TARTARE CONE

spicy marinated bluefin tuna, kimchi & nori flakes (R)

"RISSOL DE CAMARÃO"

prawn rissole, coastal prawn tartare, garlic emulsion & chili (S)

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SEABASS & "MARACUJÁ DA MADEIRA"

passion fruit, yuzu, coriander & crunchy corn (R)

GOLDEN EGG

truffle meat jus, mushrooms, chorizo & Azores cheese

PORTUGUESE BREAD, SMOKED BUTTER, MARINATED OLIVES & "CENOURA ALGARVIA"

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ATLANTIC SEAFOOD RICE

Atlantic blue lobster, Algarve carabineiro, clams & seabass (S)

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SLOW - COOKED WAGYU SHORT RIB (MB6/7)

grilled baby gem, orange emulsion & crunchy polenta

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ABADE DE PRISCOS PUDDING

raspberry sorbet & caramelized almonds (N) (A)

"THE GOAT SANDWICH"

orange blossom, salted caramel & airbag potato

(A) Alcohol (R) Raw (N) Nuts (S) Shellfish (V) Vegetarian (VG) Vegan

We shall be delighted to assist you with detailed allergen information regarding all dishes & drinks on our menus.
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.

