TASCA takes inspiration from a traditional Portuguese eatery - an authentic tasca - serving genuine food and drinks. With a contemporary twist, we have recreated a lively setting where the best Portuguese flavours meet vibrant cocktail creations, with uninterrupted views across the blue waters of the Arabian Gulf and Dubai’s glittering skyline as your picture-perfect backdrop.

José Avillez

TASTE OF TASCA
INDIVIDUAL SET MENU AED 750
WINE PAIRING AED 350

SMALL BITES
(2 pieces each)

ALGARVE PRAWN CEVICHE AED 80
Algarve prawn ceviche served on lime (S) (R)

TUNA TARTARE CONE AED 115
spicy sauce, kimchi mayo & nori flakes (R)

WAGYU TARTARE CONE AED 115
wagyu cone with truffle, mustard & pickles (R)

AVOCADO TEMPURA AED 65
dehydrated “píri-píri” & coriander sprouts (VG)

TEMPURA COD CAKE AED 80
garlic emulsion, olives, lyo raspberry & trout roe

FOIE GRAS TARTINE AED 95
grapes, honey, Azores island cheese & basil

PETISCOS

CRAB CASCAIS – DUBAI AED 135
shredded crab, pickles, egg & caviar (S)

SEABASS & “MARACUJÁ DA MADEIRA” AED 135
lupini bean & passion fruit sauce, chilli coriander & crunchy corn (R)

WAGYU STEAK TARTARE AED 135
truffle, Azores island cheese balsamic, bearnaise sauce & basil (R)

MARINATED QUINOA TUNA SALAD AED 125
baby gem, avocado cream, mango & cashew nuts (N) (R)

TASCA SEAFOOD SOUP AED 130
seabass, prawns, crab & croutons (S)

GARLIC PRAWNS AED 110
fragrant chilli oil & coriander (S)

“BULHÃO PATO” CLAMS AED 105
coriander & garlic olive oil (S)

SPICY ROASTED OCTOPUS AED 115
Kimchi, sweet potato & coriander sprouts

GOLDEN FRIED EGGS AED 105
Tasca steak sauce, truffle & toasted sourdough

TASCA “PICA PAU” 130g AED 175
wagyu tenderloin (MB 4/5) pickles, olives & coriander

VEGETARIAN

CHERRY GAZPACHO AED 65
avocado cream & feta cheese (V)

ROASTED BEETROOT SALAD AED 95
roasted & marinated beetroot, feta cheese yoghurt & orange dressing (V)

CHARCOAL GRILLED ASPARAGUS AED 95
lentil puree, Azores island cheese, poached egg & corn (V)

CREAMY MUSHROOM RICE AED 115
roasted beetroot & herbs olive oil (V)

CREAMY SOUP OF BEANS & LENTILS AED 40
fresh sprouts & garlic olive oil (VG)

CENOURA ALGARVIA AED 85
different textures of carrot, explosive olive & cashew nut milk (N) (VG)

FRIED RICE WITH “OVO A CAVALO” AED 95
fried egg, vegetables & ginger (V)

GREEN VEGETABLE CURRY AED 115
served with coriander rice (N) (VG)

We are passionate about providing you with the highest quality ingredients while protecting the health of the world’s oceans by ensuring that all the fish and seafood on our menus are sustainably sourced, using responsible fishing practices.
### FISH & SEAFOOD

**MEDITERRANEAN SQUID AED 210**
Squid ink rice, kimchi mayo & coriander (S)

**ATLANTIC WILD SEABASS & ASPARAGUS AED 230**
Sweet potato, olives, anchovies, watercress & basil olive oil

**TIGER PRAWN RICE AED 300**
Brothy seafood rice, aioli & lemon zest (S)

**MOQUECA DE CARABINEIRO AED 490**
Giant red shrimp & scallop in a must-try Brazilian Classic (N) (S)

### MEAT

**JOSPER-ROASTED LAMB SHANK AED 225**
Fava bean charcoal rice, mint coriander & pomegranate

**SPOON-TENDER VEAL AED 205**
Slow-cooked milk fed veal cheeks, different textures of corn, asparagus, truffle & nasturtium

**WAGYU STRIPLOIN (MB 6/7) AED 225**
Broccolini, cashew nuts, bearnaise & smooth celery gratin (N)

**“BITOQUE” LX-DXB (MB 4/5) AED 290**
Wagyu tenderloin steak, golden fried egg truffle & roasted potato millefeuille

### TRADITIONALS

**“LAGAREIRO” OCTOPUS**
Spinach, potatoes, garlic olive oil
AED 205

**“BACALHAU À GOMES DE SÁ”**
Codfish, egg, potatoes, onion & olives
AED 165

**“CALDEIRADA BACALHAU”**
Codfish caldeirada with poached egg
AED 235

**“PIRI-PIRI” CHICKEN**
Smoked avocado cream, spicy mayo & tomato salad
AED 165

### TASCA SIGNATURES

**ARROZ DE CARABINEIRO AED 540**
Algarve red giant shrimp, Portuguese clams, prawns & crab in a brothy rice (S)

**ATLANTIC BLUE LOBSTER 600/800g AED 750**
Yuzu & truffle emulsion, fried egg, chips & coral sauce (S)

**ALGARVE SEAFOOD CATAPLANA AED 950 (2 persons)**
Atlantic blue lobster, Algarve carabineiro, prawns, clams & wild seabass, served with garlic rice (S)

**PORTUGUESE SEAFOOD RICE AED 1165 (2 persons)**
Atlantic blue lobster, giant red shrimp, crab, prawns, clams, coriander & chilli (S)

**“MARISCADA” AED 1195 (2 persons)**
1st moment: Garlic prawns, “Búlhão Pato” clams, crab Cascais & garlic bread (S)
2nd moment: Atlantic blue lobster, giant red shrimp, grilled on charcoal, fries & salad (S)

**DECONSTRUCTED BEEF WELLINGTON AED 1180 (2 persons)**
Wagyu tenderloin (500g), puff pastry, duxelles mushrooms, spinach, truffle sauce & foie gras

### SIDE DISHES

**GARLIC BREAD AED 25**
**GRILLED VEGETABLES AED 35**
**TOMATO SALAD AED 45**
**PORTUGUESE SALAD AED 40**
**GARLIC RICE AED 40**
**TASCA FRIES AED 45**

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Discover other restaurants by José Avillez at joseavillez.pt  
(N) Nuts  (R) Raw  (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 7% Municipality fees, 10% Service charge & 5% Value Added Tax.
DESSERT

ROSE PAVLOVA AED 65
crispy meringue, velvety strawberry cream tart,
red berries jam & mellow cream cheese foam

HAZELNUT AED 55
a José Avillez’ classic: hazelnut ice-cream, hazelnut foam
freshly-grated hazelnut, fleur de sel & gold (N)

CHOCOLATE & OLIVE OIL AED 65
different textures of chocolate & olive oil
with raspberry & fig compote

MANDARIN ORANGE AED 75
a citrus delight & egg custard

TASCA CHEESECAKE AED 65
strawberry & lime

PASTEL DE NATA AED 55
traditional custard pie with coffee ice cream

PRATO DE FRUTA AED 55
selection of seasonal fruits

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