

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

served on top of the lime {S} {R}

CHERRY GAZPACHO AED 65

lime foam, basil & raspberry {VG}

TUNA TARTARE CONE AED 115

spicy sauce, kimchi mayo & nori flakes {R}

WAGYU TARTARE CONE AED 115

truffle, mustard & pickles {R}

CRAB "TORRICADO" AED 115

shredded crab, crispy bread & Oscietra caviar {S}

AVOCADO TEMPURA AED 65

dehydrated "piri-piri" & coriander sprouts {VG}

TEMPURA COD CAKE AED 80

garlic emulsion, olives, lyo raspberry & trout roe

FOIE GRAS TARTINE AED 115

Azores cheese, fig, raspberry, grapes & basil

PETISCOS

SEABASS & "MARACUJÁ DA MADEIRA" AED 135

passion fruit sauce, chilli, coriander & crunchy corn {R}

GARLIC PRAWNS AED 110

fragrant chilli oil & coriander {S}

"PEIXINHOS DA HORTA" AED 95

green beans tempura, tartar sauce & lemon salt {V}

SPICY ROASTED OCTOPUS AED 115

kimchi, sweet potato & coriander sprouts

GOLDEN FRIED EGGS AED 105

Tasca steak sauce, truffle & toasted sourdough

CRAB CASCAIS - DUBAI AED 135

shredded crab, pickles, egg & caviar {S}

"BULHÃO PATO" CLAMS AED 105

coriander & garlic olive oil {S}

TASCA SEAFOOD SOUP AED 130

seabass, prawns, crab & croutons {S}

WAGYU STEAK TARTARE AED 135

Azores cheese, balsamic, bearnaise sauce & truffle {R}

TASCA "PICA PAU" 130g AED 175

wagyu tenderloin (MB 4/5) pickles, olives & coriander

VEGETARIAN

ROASTED BEETROOT SALAD AED 95

feta cheese, yoghurt, pomegranate & orange {V}

BEETROOT TARTARE AED 95

pine nut milk, sweet potato & dijonaise {N} {V}

CREAMY MUSHROOM RICE AED 115

roasted beetroot & herbs olive oil {V}

CENOURA ALGARVIA AED 85

carrot, explosive olive & cashew nut milk {N} {VG}

CHARCOAL GRILLED ASPARAGUS AED 95

lentil puree, Azores cheese, poached egg & corn {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

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 mille feuille

TRADITIONALS

"LAGAREIRO" OCTOPUS

spinach, potatoes
garlic olive oil
AED 205

"BACALHAU À GOMES DE SÃ"

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 giant red 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, "Bulhão 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, mushroom duxelles, spinach, truffle sauce & foie gras

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! AED 65

different textures of chocolate & olive oil
with raspberry & fig compote

MANDARIN ORANGE AED 75

a citrus delight with 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

TASTE OF PORT AED 175

A flight of 3 different Port wines accompanied by a Portuguese delicacy to match the flavours of Douro's renowned sweet and fortified wine. A must try!

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.