

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 90

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

#### CHERRY GAZPACHO AED 70

lime foam, basil & raspberry {VG}

#### TUNA TARTARE CONE AED 120

spicy sauce, kimchi mayo & nori flakes {R}

#### WAGYU TARTARE CONE AED 115

truffle, mustard & pickles {R}

#### CRAB "TORRICADO" AED 120

shredded crab, crispy bread & Oscietra caviar {S}

#### AVOCADO TEMPURA AED 70

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

#### TEMPURA COD CAKE AED 80

garlic emulsion, olives, lyo raspberry & trout roe

#### FOIE GRAS TARTINE AED 120

Azores cheese, fig, raspberry, grapes & basil

### PETISCOS

#### SEABASS & "MARACUJÁ DA MADEIRA" AED 135

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

#### GARLIC PRAWNS AED 120

fragrant chilli oil & coriander {S}

#### "PEIXINHOS DA HORTA" AED 100

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

#### SPICY ROASTED OCTOPUS AED 120

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 115

coriander & garlic olive oil {S}

#### TASCA SEAFOOD SOUP AED 135

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 100

feta cheese, yoghurt & orange {V}

#### BEETROOT TARTARE AED 95

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

#### CREAMY MUSHROOM RICE AED 125

roasted beetroot & herbs olive oil {V}

#### CENOURA ALGARVIA AED 85

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

#### CHARCOAL GRILLED ASPARAGUS AED 105

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}

### SEAFOOD "MOQUECA" AED 490

giant red shrimp, tiger prawn & scallop  
in a must-try Brazilian Classic {N} {S}

## MEAT

### JOSPER-ROASTED LAMB SHANK AED 230

fava bean charcoal rice, mint coriander & pomegranate

### SPOON-TENDER VEAL AED 230

slow-cooked milk fed veal cheeks, different textures of  
corn, smooth potato, asparagus & truffle

### WAGYU STRIPLOIN (MB 6/7) AED 245

broccolini, cashew nuts, bearnaise  
& Tasca fries {N}

### "BITOQUE" LX-DXB (MB 4/5) AED 310

wagyu tenderloin steak, golden fried egg  
truffle & potato mille feuille

## TRADITIONALS

### "LAGAREIRO" OCTOPUS

spinach, potatoes  
garlic olive oil  
AED 205

### "BACALHAU À GOMES DE SÁ"

codfish, egg, potatoes  
onion & olives  
AED 165

### "PIRI-PIRI" CHICKEN

smoked avocado cream  
spicy mayo & tomato salad  
AED 180

## 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)

1<sup>st</sup> moment: Garlic prawns, "Bulhão Pato" clams, crab Cascais & garlic bread {S}  
2<sup>nd</sup> moment: Atlantic blue lobster, giant red shrimp, grilled on charcoal, fries & salad {S}

### DECONSTRUCTED BEEF WELLINGTON AED 1180 (2 persons)

wagyu tenderloin (400g), puff pastry, mushroom duxelles, spinach, truffle sauce & foie gras

Discover other restaurants by José Avillez at [joseavillez.pt](http://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

 *Amalia AED 85*

## HAZELNUT AED 65

a José Avillez' classic: hazelnut ice-cream, hazelnut foam,  
freshly-grated hazelnut, fleur de sel & gold {N}

 *Taylor's 20 Years Tawny AED 145*

## CHOCOLATE! AED 70

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

 *Taylor's LBV AED 70*

## MANDARIN ORANGE AED 75

a citrus delight with egg custard

 *Muscat de Beaufort, La Pastourelle 2019 AED 85*

## TASCA CHEESECAKE AED 65

strawberry & lime

 *Cossart Gordon "Boal", 5 Years Old AED 75*

## PASTEL DE NATA AED 35

traditional custard pie with coffee ice cream

 *Graham's, 10 Years Tawny AED 95*

## 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!

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