



@tascadubai
mandarinoriental.com/tasca



TASCA

JOSÉ AVILÉZ

"To create is an act of freedom with countless possibilities of expression. In the kitchen, ingredients, techniques, technology, recipes, preparations and concepts are at creativity's service, transforming it in a world of infinite possibilities. A dish can take us to other places and landscapes."

José Avillez

SANGRIA "BRANCA"

White wine, fine spirits, orange apple, strawberry & cinnamon

SANGRIA "TINTA"

Red wine, fine spirits, orange apple, strawberry & cinnamon

SELECTION OF PORTUGUESE WINES

CERVEJA DO DIA

Beer of the day

COCKTAILS

FUNCHAL Vodka & passion fruit

MX – LX Tequila, lime & agave

COMENDADOR Our version of Espresso Martini

MOCKTAILS

MINT LEMONADE Lemon & Mint,

CARAVELA 23 Passion fruit, orange & strawberry

AGUSTINA Pineapple, lime, mint & sugar

JOSÉ AVILLEZ SIGNATURES

PETISCOS

CHERRY GAZPACHO

lime foam & herbs oil [V]

WAGYU TARTARE CONE

yuzu & truffle [R]

TEMPURA CODCAKE

garlic & lemon emulsion

BEETROOT SALAD

orange dressing & feta cheese [V]

OCTOPUS SALAD

bell pepper & coriander

GARLIC PRAWNS

coriander & garlic (S)

"CHOURIÇO ASSADO"

spicy emulsion

GARLIC BREAD

CLASSICOS PORTUGUESES

ROASTED SEABASS

charcoal grilled vegetables

WAGYU "PICANHA"

stewed black beans & garlic rice

SOBREMESAS

"LEITE CREME"

orange & vanilla

OLIVE OIL PUDDING

strawberry sorbet & crumble almonds [N]

PASTEL DE NATA & "GINJINHA"

Discover other restaurants by José Avillez at joseavillez.pt

[V] Vegetarian [R] Raw [N] Nuts [S] Shellfish

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.