

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}

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

SUSTAINABLE BLUEFIN TUNA TARTARE AED 120
spicy sauce, kimchi mayo & nori flakes {R}

AVOCADO TEMPURA AED 70
dehydrated "piri-piri" & coriander sprouts {VG}

WAGYU TARTARE CONE AED 115
truffle, mustard & pickles {R}

CHERRY GAZPACHO AED 70
lime foam, basil & raspberry {VG}

"ESPETADA MADEIRENSE" AED 120
Wagyu roasted beef, corn, yuzu, truffle & cheese

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}

CRAB CASCAIS - DUBAI AED 135
shredded crab, pickles, egg & caviar {S}

GARLIC PRAWNS AED 120
fragrant chilli oil & coriander {S}

SPICY ROASTED OCTOPUS AED 120
kimchi, sweet potato & coriander sprouts

"ESCABECHE DE PATO" AED 120
shredded duck, crispy potatoes, yuzu & grapes

WAGYU STEAK TARTARE AED 135
Azores cheese, balsamic, bearnaise sauce & truffle {R}

GOLDEN EGGS AED 105
truffle meat jus, croutons, chorizo & Azores cheese

"PICA PAU" STYLE WAGYU 130g AED 175
wagyu tenderloin (MB 4/5) pickles, olives & coriander

VEGETARIAN

ROASTED BEETROOT SALAD AED 100
feta cheese, yoghurt & orange {V}

CENOURA ALGARVIA AED 85
carrot, explosive olive & cashew nut milk {N} {VG}

BEETROOT TARTARE AED 95
pine nut milk, sweet potato & dijonnaise {N} {V}

CHARCOAL GRILLED ASPARAGUS AED 105
lentil puree, Azores cheese, poached egg & corn {V}

CREAMY MUSHROOM RICE AED 125
sautéed mushrooms & herbs olive oil {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 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 4/5) 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

"Meu Querido Verão"

CHERRY GAZPACHO avocado cream, feta cheese, smoked wagyu

TEMPURA COD CAKE garlic & lemon emulsion, lyo raspberry, trout roe

GARLIC PRAWNS coriander & fragrant chilli oil {S}

OCTOPUS SALAD roasted bell pepper & parsley

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"ARROZ DE PEIXE" fish rice, charcoal grilled seabass

"PREGO" NO PAO traditional steak tenderloin sandwich

*

TORTA DE LARANJA orange cake, mandarin sorbet

sharing set menu AED 700 per couple
including a bottle of Portuguese wine AED 950 per couple

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

 *Amalia AED 85*

HAZELNUT CONE 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 Beumes-de-Venise, La Pastourelle 2019 AED 85*

"ROMEU E JULIETA" AED 75

a love story between the quince marmalade & cheese

 *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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