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

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 “piri-piri”, coriander sprouts & lemon [VG]

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

WAGYU CROQUETE AED 75
yuzu & truffle emulsion

PETISCOS

CRAB CASCAIS – DUBAI AED 135
shredded crab, pickles, egg & caviar [S]

SEABASS & “MARACUJÁ DA MADEIRA” AED 135
lupini & passion fruit sauce, chilli coriander & crunchy corn [R]

WAGYU STEAK TARTARE AED 135
truffle, Azores island cheese balsamic, bernaise sauce & basil [R]

MARINATED QUINOA TUNA SALAD AED 125
baby lettuce, avocado cream mango & cashew nuts [N] [R]

TASCA SEAFOOD SOUP AED 130
seabass, prawns, crab & garlic toasted bread [S]

GARLIC PRAWNS AED 110
fragrant chilli oil [S]

“BULHÃO PATO” CLAMS AED 105
coriander & garlic [S]

SPICY ROASTED OCTOPUS AED 115
kimchi & sweet potato

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

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

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 & herb olive oil [V]

CREAMY SOUP OF BEANS & LENTILS AED 40
fresh sprouts & garlic 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 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

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

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

**TIGER PRAWN RICE** AED 300
brothy rice & aioli (S)

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

**ARROZ DE CARABINEIRO** AED 540
brothy rice, red giant shrimp & clams (S)

## MEAT

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

**ROAST BEEF WAGYU TENDERLOIN (MB 4/5)** AED 240
truffle sauce, Azores Island cheese French fries & Portuguese salad

"BITOQUE" LX-DXB (MB 4/5) AED 290
wagyu tenderloin steak, golden fried egg truffle & roasted potato mille feuille

**JOSPER-ROASTED LAMB SHANK** AED 225
mashed potatoes, spinach & broccolini

**WAGYU STRIPLOIN (MB 4/5)** AED 225
stewed black beans, garlic rice & portuguese salad

## 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

**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, Algarve carabineiro, crab, prawns, clams, coriander & chilli salad (S)

**MARISCADA** AED 1195 (2 persons)
garlic prawns, "Bulhão Pato" clams, crab Cascals, Atlantic blue lobster Algarve carabineiro, fries & Portuguese salad (S)

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

**ATLANTIC BLUE LOBSTER 600/800g** AED 750 (1 person)
yuzu emulsion, truffle, fried egg & chips (S)

## SIDE DISHES

<table>
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<tr>
<th>DISH</th>
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<td>GARLIC RICE</td>
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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 with egg custard

PASSION FRUIT GLOBE AED 80
passion fruit, lime & coconut sorbet {VG}

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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