

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 90

served on top of the lime {S} {R} {🌱}

SEABASS & "MARACUJÁ DA MADEIRA" AED 120

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

SUSTAINABLE BLUEFIN TUNA TARTARE CONE AED 130

spicy sauce, kimchi mayo & nori flakes {R} {🌱} {🍷}

WAGYU TARTARE CONE AED 115

truffle, mustard & pickles {R}

TEMPURA COD CAKE AED 85

garlic emulsion, olives, lyo raspberry & trout roe {🍷}

AVOCADO TEMPURA AED 70

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

PETISCOS

(starters to share)

CRAB CASCAIS – DUBAI AED 135

shredded crab, pickles, egg & caviar {S} {🍷}

SPICY ROASTED OCTOPUS AED 125

kimchi, sweet potato & coriander sprouts {🍷}

"ESCABECHE DE PATO" AED 120

shredded duck, crispy potatoes, yuzu honey & grapes

GARLIC PRAWNS AED 130

fragrant chilli oil & coriander {S} {🍷}

WAGYU STEAK TARTARE AED 135

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

GOLDEN EGGS AED 115

truffle meat jus, croutons, chorizo & Azores cheese {🍷}

TASCA "PICA-PAU" 130g AED 185

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

VEGETARIAN

ROASTED BEETROOT SALAD AED 100

feta cheese, yoghurt & orange {V} {🌱}

QUINOA & GRILLED VEGETABLES SALAD AED 115

avocado, mango, yuzu honey & cashew nut {N}{VG}{🌱}

CREAMY MUSHROOM RICE AED 125

sautéed mushrooms & herbs olive oil {V}

GREEN VEGETABLE CURRY AED 125

served with coriander rice {N}{VG}

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{🌱} Sustainably Sourced {🍷} Chef Recommendation {🌿} Healthy {📍} Locally Produced

{A} Alcohol {N} Nuts {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 Municipality fees, Service charge & Value Added Tax.

FISH & SEAFOOD

"LAGAREIRO" OCTOPUS AED 205
spinach, potatoes, garlic olive oil

ATLANTIC WILD SEABASS & ASPARAGUS AED 230
sweet potato, olives, anchovies & watercress

TIGER PRAWN RICE AED 300
brothy seafood rice, aioli & lemon zest {S}

MEAT

"PIRI-PIRI" CHICKEN AED 180
smoked avocado, spicy mayo & tomato salad

JOSPER-ROASTED LAMB SHANK AED 230
fava bean charcoal rice, mint coriander & pomegranate

WAGYU STRIPLOIN (MB 4/5) AED 245
broccolini, cashew nuts, truffle, bearnaise & fries {N}

TASCA SIGNATURES

PORTUGUESE SEAFOOD RICE AED 1165 (2 persons)
Atlantic blue lobster, Algarve carabineiro, prawns, clams, squid & seabass in a brothy seafood rice {S}

DECONSTRUCTED BEEF WELLINGTON AED 1180 (2 persons)
wagyu tenderloin (400g), puff pastry, mushroom duxelles, spinach, truffle sauce & foie gras

SIDE DISHES

GRILLED VEGETABLES
basil & olive oil
AED 40

PORTUGUESE SALAD
tomato, onion & cucumber
AED 45

TASCA FRIES
parsley & fleur de sel
AED 45

WHITE RICE
garlic & coriander
AED 40

DESSERTS

ROSE PAVLOVA AED 65
crispy meringue, velvety strawberry cream tart
(paired with Taylor's Late Bottled Vintage 2019 AED 70)

MANDARIN ORANGE AED 75
a citrus delight with egg custard
(paired with Madeira Tonic AED 60)

HAZELNUT CONE AED 65
a José Avillez classic of different textures of hazelnut
(paired with Taylor's 20 Years Tawny AED 145)

PASTEL DE NATA AED 35
traditional custard pie with coffee ice cream
(paired with Taylor's 10 Years Tawny AED 65)

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 Sustainably Sourced  Chef Recommendation  Healthy  Locally Produced
{A} Alcohol {N} Nuts {S} Shellfish {V} Vegetarian {VG} Vegan

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