

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}

"ESPETADA DAS ILHAS" AED 120
wagyu roasted beef, corn, yuzu, truffle & cheese

FOIE GRAS TARTINE AED 130
Azores cheese, fig, raspberry, grapes & basil

PETISCOS

(starters to share)

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

GARLIC PRAWNS AED 130
fragrant chilli oil & coriander {S } {🍷}

SPICY ROASTED OCTOPUS AED 125
kimchi, sweet potato & coriander sprouts {🍷}

"BULHÃO PATO" CLAMS AED 120
coriander, seaweed & garlic olive oil {S} {🌿}

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

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

CHERRY GAZPACHO SOUP AED 75
smoked avocado cream & feta cheese {VG} {🌿}

"CENOURA ALGARVIA" AED 95
carrot, explosive olive & cashew nut milk {N}{VG}{🌿}{🍷}

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

QUINOA & GRILLED VEGETABLES SALAD AED 115
avocado, mango, yuzu honey & cashew nut {N}{VG}{🌿}

BEETROOT TARTARE AED 95
pine nut milk, sweet potato & dijonaise {N}{VG}

CHARCOAL GRILLED ASPARAGUS AED 115
lentil puree, Azores cheese, olives & fried polenta {V}

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

MEDITERRANEAN SQUID AED 220

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 4/5) AED 245

broccolini, cashew nuts, truffle, bearnaise & 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 SÃ"

codfish, egg, potatoes
onion & olives
AED 175

"PIRI-PIRI" CHICKEN

smoked avocado cream
spicy mayo & tomato salad {🍷}
AED 180

TASCA SIGNATURES

ALGARVE SEAFOOD CATAPLANA AED 950 (2 persons)

Atlantic blue lobster, Algarve carabineiro, prawns, clams, squid & seabass, served with garlic rice {S}

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

TASTING MENU

INDIVIDUAL SET MENU AED 750

WINE PAIRINGS:



PORTUGUESE HARMONY (tasting journey from north to south) AED 450



ICONIC PORTUGAL (Rare vintages, limited pours) AED 1100

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JOSÉ AVILLEZ

DESSERT

(Enhance your dessert experience with a suggested wine pairing)

ROSE PAVLOVA AED 65

crispy meringue, velvety strawberry cream tart
red berries jam & mellow cream cheese foam {🍰}

 (paired with Taylor's Late Bottle Vintage 2019 AED 70)

HAZELNUT CONE AED 65

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

 (paired with Taylor's 20 Years Tawny AED 145)

CHOCOLATE! AED 70

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

 (paired with Quinta Do Noval 2005 Colheita AED 160)

MANDARIN ORANGE AED 75

a citrus delight with egg custard {🍰}

 (paired with Madeira Tonic AED 60)

"ROMEU E JULIETA" AED 75

a love story between the quince marmalade & cheese

 (paired with Quinta do Noval 2017 AED 220)

PASTEL DE NATA AED 35

traditional custard pie with coffee ice cream

 (paired with Taylor's 10 Years Tawny AED 65)

TASTE OF PORT AED 175

A flight of 3 different Port wines accompanied by a Portuguese delicacy to match the flavors of Douro's renowned sweet and fortified wine. A must try!

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