

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}

**SUSTAINABLE BLUEFIN TUNA TARTARE** AED 120

spicy sauce, kimchi mayo & nori flakes {R}

**WAGYU TARTARE CONE** AED 115

truffle, mustard & pickles {R}

**"ESPETADA MADEIRENSE"** AED 120

Wagyu roasted beef, corn, yuzu, truffle & cheese

**TEMPURA COD CAKE** AED 80

garlic emulsion, olives, lyo raspberry & trout roe

**AVOCADO TEMPURA** AED 70

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

**CRAB "TORRICADO"** AED 120

shredded crab, crispy bread & Oscietra caviar {S}

**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}

**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

**GOLDEN "LT" EGGS** AED 105

truffle meat jus, croutons, chorizo & Azores cheese

**CRAB CASCAIS - DUBAI** AED 135

shredded crab, pickles, egg & caviar {S}

**"BULHÃO PATO" CLAMS** AED 115

coriander & garlic olive oil {S}

**SEAFOOD SOUP** AED 135

seabass, prawns, crab & croutons {S}

**WAGYU STEAK TARTARE** AED 135

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

**"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}

**BEETROOT TARTARE** AED 95

pine nut milk, sweet potato & dijonaise {N} {V}

**CREAMY MUSHROOM RICE** AED 125

sautéed mushrooms & herbs olive oil {V}

**CENOURA ALGARVIA** AED 85

carrot, explosive olive & cashew nut milk {N} {VG}

**CHARCOAL GRILLED ASPARAGUS** AED 105

lentil puree, Azores cheese, poached egg & corn {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}

### "MOQUECA DE CARABINEIRO" AED 490

giant red shrimp & 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

### "CALDEIRADA BACALHAU"

codfish caldeirada  
with poached egg  
AED 235

### "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

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TORTA DE LARANJA orange cake, mandarin sorbet

sharing set menu AED 750 per couple  
including a bottle of Portuguese wine AED 950 per couple

Discover other restaurants by José Avillez at [joseavillez.pt](http://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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