

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

BREAD

Homemade Bread, Smoked Butter,
Marinated Kalamata Olives & Lupini Beans Hummus

SMALL BITES

[entrées]

APPLE MARGARITA
green apple margarita
with chilli salt (2 por.) {A} {V}

ALGARVE PRAWNS CEVICHE
Algarve prawns ceviche
served on lime (2 por.) {S}

TUNA TARTARE
blue fin tuna tartare cone, spicy sauce, avocado,
pickles & cilantro

WAGYU TARTARE
wagyu tartare cone with truffles, mustard & pickles

FOIE GRAS
foie gras tartine, balsamic vinegar, dried raspberry
& parmigiano reggiano

TEMPURA AVOCADO
dehydrated piri piri, coriander sprouts, lime &
lemon (2 por.) {V}

TEMPURA COD CAKE
garlic & lemon emulsion,
olives & lyo raspberry (2 por.)

FISH SOUP
saffron & garlic mayonnaise

DISHES TO SHARE

{Embark on this vibrant journey of taste, from the
Mediterranean to the East,
from the distant shores of the Americas to
Portugal's inland}

BRAISED & MARINATED TUNA
black-eyed peas & green egg

CURED & MARINATED SEABASS
prawn olive oil & avocado {S}

COASTAL PRAWN
marinated with citrus, seaweed &
summer truffle {S}

FRIED GOLDEN EGGS
Tasca steak sauce, truffle & toasted bread

GARLIC PRAWNS
garlic & chilli {S}

"BULHÃO PATO" CLAMS
coriander & garlic {A} {S}

GRILLED SCARLET SHRIMP
from Portugal with Tasca sauce & yuzu mayonnaise {S}

HALF {1/2} BLUE LOBSTER
from Portugal, grilled with Tasca sauce, citrus & truffle {S}

BACALHAU À GOMES DE SÁ
salted codfish, potatoes & onion cream

“LAGAREIRO” ROASTED OCTOPUS
potatoes & garlic

ROASTED SEABASS
broccolini, cashew nuts & béarnaise sauce {N}

BLUE LOBSTER & PRAWN RICE
chilli & coriander {S}

CREAMY RICE TENDER VEAL
parmigiano reggiano & basil

“PICA PAU” PAN-FRIED WAGYU
pickles, olives & cilantro (120g)

WAGYU SIRLOIN
grilled in the Jospes, yuzu & truffle sauce (150g)

PIRI PIRI CHICKEN
smoked avocado cream

BEEF TENDERLOIN STEAK
topped with a fried quail egg & truffle sauce

JOSPER-ROASTED LAMB SHANK
mint, red peppers, potatoes & broccolini

VEGETARIAN

CHERRY GAZPACHO SOUP
chilled, fresh & surprising {V}

CREAMY SOUP OF BEANS & LENTILS
fried garlic {V}

ROASTED EGGPLANT
cilantro, garlic, mint & pomegranate yogurt {V}

SWEET POTATO
broccolini & béarnaise sauce {V}

PORTUGUESE SALAD
lettuce, tomato, onion, cilantro & vinaigrette {V}

TASCA SPECIALS

VIBRANT FLAVOURS TO SHARE
{ 2 people }

WAGYU SIRLOIN
450g of the best wagyu sirloin grilled in the Jospes over coals, yuzu & truffle sauce

THE BBP LOBSTER
The Big Blue Portuguese Lobster (800g to 1 kg) served with Tasca sauce

SURF & TURF
Portuguese Blue lobster (500g) wagyu sirloin (300g)

TASCA SEAFOOD PLATTER
Blue lobster, lobster, scarlet shrimp, shrimp, prawn & “Bulhão Pato” clams {A}

PERFECTLY PAIRED
Louis Roederer Brut Nature Champagne by Philippe Starck

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{V} Vegetarian {A} Alcohol {N} Nuts {S} Shellfish

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.