

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

SOUP

CHERRY GAZPACHO SOUP

chilled, fresh & surprising {V}

CREAMY SOUP OF BEANS & LENTILS

fried garlic {V}

FISH SOUP

saffron & garlic mayonnaise

FISH AND SEAFOOD

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}

GARLIC PRAWNS

garlic & chili {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

BLUE LOBSTER & PRAWN RICE

chili & coriander {S}

BLUE LOBSTER SALAD

quinoa and lobster with hearts of lettuce, red onion, coriander, yuzu mayonnaise & truffle {S} {N}

VEGETARIAN

ROASTED EGGPLANT

cilantro, garlic, mint & pomegranate yogurt {V}

SWEET POTATO

broccolini & béarnaise sauce {V}

PORTUGUESE SALAD

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

ROASTED BEETROOT SALAD

roasted and marinated beetroot, feta cheese, romaine lettuce,
avocado,
yogurt & orange dressing {V} {N}

MUSHROOMS AND VEGETABLE RICE {V}

MEAT

TASCA'S WAGYU STEAK SANDWICH

loin steak with mustard, pickles,
garlic butter with Tasca fries

CREAMY RICE TENDER VEAL

parmigiano reggiano & basil

"PICA PAU" PAN-FRIED WAGYU

pickles, olives & cilantro (120g)

WAGYU SIRLOIN

grilled in the Jospier, yuzu & truffle sauce (150g)

PIRI PIRI CHICKEN

smoked avocado cream

TASCA SPECIALS

VIBRANT FLAVOURS TO SHARE {2 people }

WAGYU SIRLOIN

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

THE BBP LOBSTER

The Big Blue Portuguese Lobster (800g to 1 kg) served with Tasca sauce {S}

SURF & TURF

Portuguese Blue lobster (500g), wagyu sirloin (300g) {S}

TASCA SEAFOOD PLATTER

Blue lobster, lobster, scarlet shrimp, shrimp, prawn & "Bulhão Pato" clams {S} {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 and drinks on our menus.
Kindly note that our dishes are not produced in an entirely allergen free environment.
All prices are in UAE Dirhams and are inclusive of 7% Municipality fees, 10% Service charge and 5% Value Added Tax.