

# TASCA NEW YEAR'S EVE

### APPETIZERS

Seeds Bread - Rustic - Smoked Butter -Chorizo Butter - Coral Butter (S)(N)

### **SMALL BITES**

Scarlet Shrimp Temaki Cone Marinated Scarlet Shrimp, Seaweed with Yuzu, Coral Mayo & Urchin (S)

**"Escabeche De Bacalhau"** Codfish Tempura, Onion, Vinegar & Raspberry

**"Golden Wagyu Tartine"** Wagyu Tartar, Fresh Black Truffle & Golden Leaves

**"Carrot À Algarvia"** Organic Baby Carrot, Halloumi Cheese, Cumin, Smoked Salt & Black Pepper (V)

## STARTERS TO SHARE

Scallops & "Maracujá Da Madeira" Scallops Marinated with Passion Fruit & Lupin Sauce, Salmon Roe, Chili, Coriander & Kefir (S)

**Lt Egg & Caviar** Egg 65° with Smooth Potato Cream, Parmigiano, Bread Crumbs & Caviar

### FISH

**Braised Red Mullet, Baby Lettuce & Plankton** Braised Red Mullet with Baby Lettuce & Plankton Sauce (S)

King Crab "Ravioli" & Seafood Coral King Crab, Vegetable Leaves, Seafood Coral Sauce With Basil & Avocado (S)

## MEAT

**Dry-aged Entrecôte & Black Truffle** Grilled Entrecôte, Fresh Black Truffle & Beef Jus

Roasted Millefeuilles Potato & Oscietra Caviar Millefeuilles Potato Roasted in Josper, Mushroom Emulsion & Oscietra Caviar

Smoked Cauliflower Cream, Spinach & Beetroot Pickles Smoked Cauliflower Cream, Fried Spinach, Beet Pickles & Hazelnut (N)

### DESSERT

**"Passion Fruit" & Coconut** Refreshing Passion Fruit Globe with Coconut Ice Cream

"Chocolate 3 Textures & Raspberry" Chocolate Cake Soaked in Almond Sauce, Chocolate Foam, Chocolate Tuile & Raspberry (N)

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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.

## TASCA NEW YEAR'S

# – KIDS MENU –

#### **APPETIZERS**

Seeds Bread - Rustic - Smoked Butter -Chorizo Butter - Coral Butter (S)(N)

### **SMALL BITES**

Smoked Tomato Cone Smoked Tomato Cone with Basil & Avocado Cream

**"Nuggets De Bacalhau"** Codfish Tempura, Garlic Mayo

Octopus & Sweet Potato Octopus Prepare in Josper with Sweet Potato Cream & Kimchi

**"Carrot À Algarvia"** Organic Baby Carrot, Halloumi Cheese, Cumin, Smoke Salt (V)

### FISH

**Braised Red Mullet, Baby Lettuce & Plankton** Braised Red Mullet with Baby Lettuce

### MEAT

**Dry-aged Entrecôte & Black Truffle** Grilled Entrecôte, Fresh Black Truffle & Beef Jus

**Roasted Millefeuilles Potato** Millefeuilles Potato Roasted in Josper, Mushroom Emulsion

Smoked Cauliflower Cream & Spinach Smoked Cauliflower Cream, Fried Spinach & Hazelnut (N)

### DESSERT

"Passion Fruit" & Coconut Refreshing Passion Fruit Globe with Coconut Ice Cream

"Chocolate 3 Textures & Raspberry" Chocolate Cake Soaked in Almond Sauce, Chocolate Foam, Chocolate Tuile & Raspberry (N)

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