POOL MENU
PETISCOS

ALGARVE PRAWN CEVICHE (2 pieces) AED 80
Algarve prawn ceviche served on lime (S) (R)

WAGYU TARTARE (2 pieces) AED 115
wagyu cone with truffles, mustard & pickles (R)

TEMPURA AVOCADO (2 pieces) AED 65
dehydrated piri-piri, coriander, sprouts & lemon (VG)

TEMPURA COD CAKE (2 pieces) AED 80
with garlic & lemon emulsion, olives, lyo raspberry & trout roe

MARINATED TUNA SALAD AED 125
quinoa, baby lettuce, avocado cream, mango
& cashew nuts (N) (R)

ROASTED BEETROOT SALAD AED 95
roasted & marinated beetroot, feta cheese, lettuce yoghurt & orang
dressing (V)

GARLIC PRAWNS AED 110
garlic & chili (S)

“BULHÃO PATO” CLAMS AED 105
coriander & garlic (A) (S)

“PREGOS”

WAGYU TENDERLOIN (MB 4/5) AED 90
pickles, olives & cilantro (130g)

“PIRI-PIRI” CHICKEN AED 80
Tasca piri-piri sauce, smoked avocado & spicy mayo

DESSERT

TASCA PASTEL DE NATA AED 55
traditional custard pie with coffee ice cream

HAZELNUT3 AED 55
a José Avillez’ classic: hazelnut ice-cream, hazelnut foam, freshly-grated
hazelnut & fleur de sel (N)

ICE CREAM & SORBET SELECTION AED 55
COCKTAILS TO SHARE

WHITE SANGRIA AED 210

RED SANGRIA AED 210

CHAMPAGNE SANGRIA AED 650

SPARKLING SANGRIA AED 400