



TASCA DOMINION ROAD

dinner menu

TAPAS

T a p a s - traditional Spanish small bites – tickle your appetite with one of our tapas or share a few with friends... we recommend you try these with either a glass of sherry from Andalucia, or chilled sangria –our Spanish red wine & brandy punch

- A Bowl** of mixed green and black olives 6.5
- Spanish Grilled Tomato Bread** melting tomato butter, hot off the grill 7.5
- Two Greek Dips** tzatziki and hummus with hot handmade woodfired Turkish bread 13.5
- Patatas Bravas** paprika potato chunks, fried, topped with tomato salsa and aioli 10
- Grilled Haloumi Cheese** on bruschetta with tomato & mint salsa in virgin olive oil 15.5
- Slow cooked Green Beans** with olive oil, onion & tomato, with crusty bread 14
- Dolma** bell pepper stuffed with rice, onion, herbs, currants & pinenuts, with tzatziki 14.5
- Panfried Chorizo Sausage** with migas - garlic fried bread and mushrooms 12.5
- Slow cooked Pinto Beans** with fried chorizo sausage and flat leaf parsley 13.5
- Oxtail al Jerez** braised in sherry with melting onions 15.5
- Albondigas** Spanish meatballs in traditional tomato gravy with peas 14.5
- Casablanca Mussels** steamed with fresh coriander and chilli, saffron and ginger,
served in it's own fragrant broth 18.5
- Calamares** pan fried with sea salt and parsley, with aioli and lemon 14.5
- Chilli Prawns - Gambas al Pil Pil** garlic and chilli prawns in a traditional cazuelita 18

SIDES

Hot Turkish Pide Bread 5 **Shoestring Fries & Aioli** 7.5 **Garlic Bread** 7.5



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COMIDAS - *pizza pasta salad meals*

Barcelona Salad mesclun leaves topped with chorizo sausage, artichokes, gherkin, baby potatoes and Spanish onion, boiled egg and aioli 19.5

Lahmajun Istanbul street pizza – ground meats and onion topped with rocket and fresh tomato, and a good squeeze of lemon 21

Cazuela of baked split aubergine, filled with a ratatouille of green beans, onion & tomato, with rocket & parmesan salad in a balsamic vinaigrette 28.5

Spatchcock Chicken Algarve Portuguese style baby chicken wood roasted with rosemary & lemon, with sautéed potatoes and fresh tomato & black olive salad 32

El Toro oxtail braised with sherry, onions and tomato, served on potato & chorizo mash with slow cooked green beans 31

Linguini al Mariscos with seafood, garlic, parsley, lemon and olive oil 29.5

Greek Meatballs on sautéed Mediterranean vegetables, with a crushed tomato & oregano sauce and a dollop of Greek yoghurt 28.5

Cordero slow roasted lamb shoulder, basted with harissa and pomegranate molasses, served with roast potatoes, red pepper and slow roasted garlic 34

Market Fish please ask for tonight's creation 31

SIDES

Side Salad 8.5

Rocket & Parmesan Salad 9.5

Bowl of Vegetables 8.5



'and with coffee...?'

DESSERTS

- flan de naranjas** crème caramel with zest of orange & lemon 12.5
churros spanish donuts with hot melted chocolate sauce 12.5
arroz con leche rice pudding with caramelised apricot compote 12.5
baklava layers of filo pastry, walnuts & syrup with icecream 12.5
affogato icecream drowned with espresso coffee & liqueur 14.5

CAKES etc

- coconut & orange syrup cake 6.5
chocolate caramel cake 6.5
carrot cake with cream cheese icing 6.5
double chocolate brownie 4.5
almondine tartlette 3.5
baklava - single piece 3
turkish delight 1

DIGESTIVOS

- dessert wine - ochoa muscatel from spain 9.5 49
fine tawny port - croft's from portugal est. 1678 7.5
ten year old port - croft's 11
liqueurs - all the usuals 9

COFFEES etc

- cortado, short black, long black 3.5
flat white, cappuccino etc 4
latte glass, mochaccino, hot chocolate 4.5
latte bowl 5 soy + 50c
iced coffee, chocolate or mocha 6.5
english breakfast tea, earl grey tea 3.5
lemon & ginger, chamomile, jasmine, green tea 4