



TASTE OF TASCA

AED 850

A contemporary celebration of Portugal's flavors, where authenticity meets innovation.

TASCA CLASSICS

AED 250



A three-course dining experience celebrating the classic tastes of chef José Avillez.

SMALL BITES

Wagyu Tartare Cone AED 120 
truffle, mustard & pickles (R)

Algarve Prawn Ceviche AED 90 
served on lime (S) (R)


Tempura Cod Cake AED 90 
garlic emulsion, olives, lyophilized raspberry & trout roe

Tuna Tartare Cone AED 130  
spicy marinated bluefin tuna, kimchi & nori flakes (R)

"Rissol de Camarão" AED 95 
prawn rissole, prawn tartare, garlic emulsion & chili (S) (R)

Avocado Tempura AED 70
dehydrated "piri-piri" & coriander sprouts (VG)


STARTERS


Seabass & "Maracujá da Madeira" AED 125 
passion fruit, coriander, avocado & crunchy corn (R)

Crab Cascais AED 135 
shredded crab, pickles, egg & caviar (S)

Spicy Roasted Octopus AED 130 
kimchi, sweet potato & coriander sprouts

Wagyu Pica-Pau AED 175
meat jus, smoked avocado cream & pickles

Garlic Prawns AED 135 
fragrant chili olive oil & coriander (S)

Seafood Soup AED 135 
prawns, crab, seabass, crispy bread & aioli (S)

Wagyu Tartare AED 135  
chili, chives, gherkins, capers & Dijon (R)

Golden Fried Egg AED 125
truffle meat jus, chorizo & Azores cheese

VEGETARIAN

Roasted Beetroot Salad AED 100
feta cheese, yoghurt & orange (V)

Quinoa & Grilled Vegetables Salad AED 115
avocado, mango, yuzu honey & cashew nut (N) (VG)

Green Vegetable Curry AED 125
coconut & coriander rice (N) (VG)

Creamy Mushroom Rice AED 125
sautéed mushrooms & herbs olive oil (V)

 Sustainably Sourced  Chef Recommendation  Healthy  Locally Produced
{N} Nuts {R} Raw {S} Shellfish {V} Vegetarian {VG} Vegan


Kindly note that our dishes are not produced in an entirely allergen-free environment.
All prices are in UAE Dirhams & are inclusive of Municipality fees, Service charge & Value Added Tax.





FISH & SEAFOOD

Grilled Atlantic Seabass AED 240 
broccolini, bearnaise & cashew nuts (N) (S)

“Bacalhau à Gomes de Sá” AED 180 
boiled egg, potatoes, onion & olives

Tiger Prawn Rice AED 300
brothy seafood rice & aioli (S)



“Lagareiro” Octopus AED 205 
spinach, potatoes & garlic olive oil

MEAT

Josper-Roasted Lamb Shoulder AED 240 
fava bean charcoal rice, mint, coriander & pomegranate

Wagyu & Mushroom Rice AED 240
slow-cooked wagyu cheeks & asparagus

“Bitoque” LX-DXB (MB 4/5) AED 340
wagyu tenderloin, golden fried egg, truffle & potato mille-feuille

Piri-Piri Chicken AED 185  
smoked avocado cream, spicy mayo & fries

SPECIALS TO SHARE

Portuguese Seafood Rice AED 950
Atlantic lobster, tiger prawns & seabass (S)

Wagyu Ribeye Steak 400g (MB 6/7) AED 790
truffle potato purée & refreshing crispy salad

SIDE DISHES

GARLIC RICE
AED 45

TASCA FRIES
AED 45

PORTUGUESE SALAD
AED 45

TOMATO SALAD
AED 45

GRILLED VEGETABLES
AED 45

DESSERTS

Tasca Pavlova AED 80
strawberry mousse, meringue, red berry & cream cheese

Chocolate Mousse AED 75
served with toppings at the table

Hazelnut Cone AED 75
hazelnut ice cream, hazelnut foam & freshly grated hazelnut (N)

Pastel de Nata AED 40
traditional custard tart with coffee ice cream

“Doce da Casa” AED 75
layers of silky cream, biscuit & coffee

Olive Oil & Honey “Pudim” AED 70
raspberry sorbet & nuts (N)

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