



CAFÉ RESTAURANT WINE & TAPAS BAR

Nuffield Street, Newmarket, 522 4443
Dominion Road, Mt Eden, 630 6345
Upper Vulcan Lane, City, 309 6300

TASCA in Spanish – an unpretentious, local, backstreet bar / eatery, offering a few tapas to accompany the drinking (and gambling!) that goes on until the small hours. We choose to concentrate on eating and drinking!

THE POMEGRANATE in Latin: “*punica granatum*” – ‘apple of many seeds – our chosen logo, inspired by the city of Granada in Andalucia, Spain – the pomegranate is the city’s symbol. Depicted everywhere in the city, especially the gypsy quarter, from the handpainted ceramic tiles to mosaic paving stones, the pomegranate was brought to Spain by the Moors. Origin of the words ‘grenade’ and ‘garnet’, the fruit’s name in Spanish is actually ‘granada’ – the namesake of the city.



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 olives 6.5
- Pan con Tomate** Spanish grilled tomato bread 6.5
- Two Greek Dips** taramasalata and tzatziki with hot Turkish bread 12.5
- Patatas Bravas** paprika potato chunks, fried, topped with tomato salsa and aioli 9.5
- Croquetas** crumbed, fried Spanish morsels with chicken and nutmeg 10.5
- Panfried Chorizo Sausage** with migas - garlic fried bread and mushrooms 11.5
- Tortilla Espanola** Spanish tortilla of egg, onion and potato, with aioli 10.5
- Green Beans** slow cooked in olive oil with onion & tomato, served with crusty bread 12.5
- Dolma** bell pepper stuffed w rice, onion, herbs, currants and pinenuts, with tzatziki 14.5
- Bruschetta** rubbed with garlic, topped w Spanish salami, red pepper & boquerones 16.5
- Grilled Haloumi Cheese** on bruschetta w tomato & mint salsa in virgin olive oil 15.5
- Slow cooked Pinto Beans** with fried chorizo and flat leaf parsley 12.5
- Casablanca Mussels** steamed with fresh coriander and chilli, saffron and ginger,
served in it's own fragrant broth 17.5
- Calamares** pan fried with sea salt and parsley, with aioli and lemon 15.5
- Chilli Prawns - Gambas al Pil Pil** garlic & chilli prawns in a cazuelita 18.5
- Albondigas** Spanish meatballs in traditional tomato gravy with peas 12.5
- Grilled Lamb Cutlets** rosemary marinated, served on tomato & onion sofrito 17.5

SIDES

- Hot Turkish Pide Bread** 4.5 **Shoestring Fries & Aioli** 6.5 **Garlic Bread** 5.5