



# **TASCA** DOMINION ROAD GLUTEN FREE BRUNCH MENU

## BREAKFAST AND LUNCH

**Bacon & Eggs** with gluten free toast, with relish POACHED OR FRIED 13.5 SCRAMBLED 15.5

**Homemade Baked Beans** on gluten free toast with fried chorizo sausage and eggs 16.5

**Vanilla Risotto** caramelised orange & apricot compote, pistachio nuts and cream 15.5

**Piperada** – Basque style eggs scrambled with red pepper and tomato sofrito, served in a terracotta cazuela with gluten free bread 15.5

**Eggs Florentine** with wilted spinach on gluten free toast with hollandaise sauce 14.5

**Eggs Benedict** on gluten free toast with spinach, bacon and hollandaise sauce 15.5  
or smoked salmon 17.5

**Soup** tomato, onion and red lentil soup finished with paprika oil and a squeeze of lemon, served with gluten free toast 11.5

**Spanish Omelette** - with potato, chorizo, red onion, tomato & olives, served with aioli and gluten free toast 16.5

**Barcelona Salad** – mesclun leaves topped with chorizo, artichokes, gherkin, baby potatoes and Spanish onion, boiled egg and alioli 17.5

**Casablanca Mussels** steamed with fresh coriander, chilli, saffron and ginger 17.5

**Calamares** lightly spiced, pan fried and served with French fries, salad, lemon & aioli 22.5

## SIDES

**fries & aioli** 6.5    **avocado** 3.5    **mushrooms** 3.5    **bacon** 4    **fried haloumi cheese** 5.5



# TASCA DOMINION ROAD GLUTEN FREE DINNER MENU

## TAPAS

**A Bowl** of mixed green olives 6.5

**Dips Duo** tzatziki and hummus with crudités – raw veg sticks 13.5

**Slow cooked Green Beans** with olive oil, onion & tomato, with gluten free bread 14

**Dolma** bell pepper stuffed with rice, onion, herbs, currants & pinenuts, with tzatziki 14.5

**Patatas Bravas** paprika potato chunks, fried, topped with tomato salsa and aioli 10

**Grilled Haloumi Cheese** on gluten free toast with fresh tomato, olive oil & mint salsa 15.5

**Slow cooked Pinto Beans** with fried chorizo and flat leaf parsley 13.5

**Oxtail al Jerez** braised in sherry with melting onions 15.5

**Casablanca Mussels** steamed with fresh coriander and chilli, saffron and ginger,  
served in it's own fragrant broth 18.5

**Chilli Prawns - Gambas al Pil Pil** garlic and chilli prawns in a traditional cazuelita 18

## COMIDAS - meals

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

**Baked Split Eggplant** filled with a ratatouille of Mediterranean vegetables, served with a  
dollop of labneh, and mesclun salad in balsamic vinaigrette 28.5

**Market Fish** please ask to see if tonight's fish dish is gluten free 31

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

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

**SIDES**    **Side Salad** 7.5    **Shoestring Fries** 7.5    **Rocket & Parmesan Salad** 9.5    **Bowl of Vegetables** 8.5