

TASCA *NEWMARKET* GLUTEN FREE BRUNCH MENU

BREAKFAST AND LUNCH

Bacon & Eggs with fried potatoes and relish 15

Homemade Baked Beans with fried potatoes, chorizo sausage and eggs 16.5

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

Vanilla Risotto with caramelised apricot compote, pistachio nuts and runny cream 15.5

Eggs Florentine with wilted spinach with fried potatoes and hollandaise sauce 14.5

Eggs Benedict on fried potatoes with spinach, bacon and hollandaise sauce 15.5
or smoked salmon 17.5

Spanish Omelette with potato, chorizo, red onion, tomato & olives, served with aioli 16.5

Tasca Grill eggs any style with bacon, sausage, sautéed potatoes, grilled tomato and mushrooms, served with relish 19.5

Soup tomato, onion and red lentil soup finished with paprika oil and a squeeze of lemon 10

Greek Dips Duo tzatziki and hummus with raw vegetable sticks 12.5

Barcelona Salad mesclun leaves topped with chorizo, artichokes, gherkin, baby potatoes and Spanish onion, boiled egg and alioli 18.5

Sevilla Salad cos and rocket tossed with tuna, green olives, salted almonds and fresh orange segments in a sherry vinaigrette, topped with anchovy mayo 19.5

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

SIDES

fries & aioli 7.5 **avocado** 3.5 **mushrooms** 3.5 **bacon** 4 **fried haloumi cheese** 5.5

TASCA *NEWARK* GLUTEN FREE DINNER MENU

TAPAS

A Bowl of mixed green olives 6.5

Greek Dips Duo tzatziki and hummus with crudités – raw veg sticks 12.5

Slow cooked Green Beans with olive oil, onion & tomato 13.5

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 9.5

Grilled Haloumi Cheese with extra virgin olive oil, fresh tomato & mint salsa 15.5

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

Casablanca Mussels steamed with fresh coriander and chilli, saffron and ginger,
served in it's own fragrant broth 17.5

Chilli Prawns - Gambas al Pil Pil garlic and chilli prawns in a traditional cazuelita 18.5

COMIDAS - meals

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

Camargue Salad *Salade Camarguaise* rare roast beef on a salad of rocket and cos lettuce,
with wild rice, roasted red peppers, anchovy mayo and parmesan cheese

19.50

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 and black olive salad 32

Market Fish please ask to see if tonight's fish dish is gluten free MARKET PRICE

Cordero slow roasted lamb shoulder, basted with harissa and pomegranate molasses,
served with roast potatoes, red pepper and slow roasted garlic 33

S I D E S **Side Salad** 7.5 **Shoestring Fries** 7.5 **Rocket & Parmesan Salad** 9.5 **Bowl of Vegetables**
8.5