



**CAFÉ RESTAURANT WINE & TAPAS BAR**

Nuffield Street, Newmarket, 522 4443  
Dominion Road, Mt Eden, 630 6345

**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 Andalusia, 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.



## TASCA *café bar restaurant*

dinner

### 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 & black olives* 6.5

**Pan con Tomato** *Spanish grilled tomato bread* 7.5

**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** *Spanish crumbed, fried chicken & bacon morsels with aioli* 10.5

**Panfried Chorizo Sausage** *with migas - garlic fried bread and mushrooms* 12.5

**Tortilla de Patatas** *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* 13.5

**Dolma** *bell pepper stuffed w rice, onion, herbs, currants and pinenuts, with tzatziki* 15.5

**Grilled Haloumi Cheese** *on bruschetta with tomato & mint salsa in virgin olive oil* 15.5

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

**Albondigas** *Spanish meatballs in traditional tomato gravy with peas* 13.5

**Oxtail al Jerez** *braised in sherry with tomato & onion* 15.5

**Calamares** *pan fried with sea salt and parsley, with aioli and lemon* 15.5

**Casablanca Mussels** *green tipped 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 & chilli prawns in a cazueita* 18.5

### SIDES

**Hot Turkish Pide Bread** 4.5

**French Fries & Aioli** 7.5

**Garlic Bread** 5.5



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COMIDAS	:	MEALS	PIZZA	PASTA	SALAD
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**Barcelona Salad** *Ensalada Barcelonesa* mesclun leaves topped with chorizo sausage, artichokes, gherkin, baby potatoes and Spanish onion, boiled egg and aioli 19.5

**Camargue Salad** *Salade Camargnaise* rare roast beef on a salad of rocket and cos lettuce, with wild rice, roasted red peppers, creutens, anchovy mayo and parmesan cheese 19.5

**Pizza del Pueblo** topped with potato, caramelized onion, feta, rosemary and fresh rocket 22

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

**Margherita** *classic thin Naples pizza* simply topped with tomato, mozzarella cheese, pesto and fresh basil 21

**Pepperoni Pizza** *salami and chorizo sausage* topped with jalapeno peppers, tomato, red onion and artichoke hearts 23.5

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

**Linguini al Mariscos** *with seafood, garlic, parsley, basil pesto, lemon and olive oil* 28.5

**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, tomato and onions, served on potato & chorizo mash, with slow cooked green beans* 31

**Paella Mixta** *traditional saffron rice dish with morsels of fish, mussels, prawns, chorizo sausage and chicken served with lemon and aioli* 33.5

**Cordero** *lamb shoulder roasted in the woodfired oven, basted with harissa and pomegranate molasses, served with roast potatoes, red pepper and slow roasted garlic* 33

**Market Fish** *please ask about tonight's fish dish* \$ market price

Side Salad 7.5

Rocket &amp; Parmesan Salad 9.5

Bowl of Vegetables 9.5

**TASCA** NEW MARKET***sweet and coffee menu****and with coffee...***DESSERTS**

arroz con leche rice pudding with caramelised apricot compote 12.5

flan de naranjas crème caramel with zest of orange &amp; lemon 12.5

churros spanish doughnuts with hot chocolate sauce and cream 12.5

baklava layers of filo pastry, walnuts &amp; syrup with icecream 12.5

affogato icecream drowned with espresso &amp; liqueur 14.5

**CAKES etc**

mediterranean orange &amp; almond cake 6.5

chocolate caramel cake 6.5

carrot cake with cream cheese icing 6.5

double chocolate brownie 4

baklava - single piece 3

melting moment 3

biscotti 2, turkish delight 1

**DIGESTIVOS**

dessert wine - ochoa muscatel SPAIN 9.5

fine tawny port - croft *est.1678* PORTUGAL 7

croft's 10 year old port PORTUGAL 10

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 4.8 soy + 50c

iced coffee, chocolate or mocha 6.5

**TEAS**

english breakfast, earl grey 3.5

lemon & ginger, chamomile, jasmine, green tea 3.5

moroccan mint tea 4.5

iced peach tea 5.5