TASCA

JOSÉ AVILLEZ



BRUNCH MENU

STARTERS

Tuna Tartare Cone kimchi & nori flakes [R.G]

Beef Croquette Slow-cooked beef croquette, Dijonnaise & pickles

Fig & Walnut Salad Fresh figs, walnuts, mixed leaves & feta cheese [N.V]

Lemon Garlic Prawns Coriander & garlic [S]

Ovos à Professor Low-temperature egg

PORTUGUESE TRADITIONALS

Grilled Sea Bass & Fish Rice Chargrilled sea bass served with traditional Portuguese brothy fish rice

Wagyu Picanha Grilled picanha, sliced and served with crisp garlic rice & black beans

DESSERTS

Torta de Laranja Sorbet, jelly & mandarin egg custard

Pastel de Nata Portuguese custard egg tart [D.G]

Ginjinha

ENHANCE YOUR EXPERIENCE

Taylor's Late Bottled Vintage 60 ml AED 70
Taylor's 10 Year Old Tawny 60 ml AED 70

Portuguese Seafood AED 950
Grilled Atlantic lobster, tiger prawns [S]

[V] Vegetarian [VG] Vegan [R] Raw [N] Nuts [S] Shellfish [D] Dairy [G] Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes & drinks on our menus. Kindly note that our dishes are not produced in an entirely Allergen-free environment.

"To create is an act of freedom with countless possibilities of expression. In the kitchen, ingredients, techniques, technology, recipes, preparations and concepts are at creativity's service, transforming it in a world of infinite possibilities. A dish can take us to other places and landscapes."

José Avillez

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