

“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

CHRISTMAS TASTE OF TASCA

AED 400 PER PERSON

SMALL BITES

“PASTEL DE BACALHAU”

parsley & garlic mayo

WAGYU TARTARE

wagyu tartare cone with truffles, mustard & pickles

“RISSOL DE CAMARÃO”

prawns, chilli, coriander & lime (S)

MAIN DISHES

BRÁS-STYLE COD WITH “EXPLODING OLIVES”

flaked cod mixed with onion, shoestring fries, eggs, minced parsley and famous exploding olives

PORTUGUESE SALAD

lettuce, tomato, onion, cilantro & vinaigrette (V)

“ARROZ DE PATO” PREPARED ON JOSPER

rice, duck, veal chorizo & lemon emulsion

“GOLDEN EGG” egg 65°

Tasca steak sauce & breadcrumbs

DESSERT

PORTUGUESE “TARTE DE AMÊNDOA”

caramelized almond tart, hazelnut ice cream & Orange zest (N)

Menu available if chosen by all the guests seated at the same table

Please note: Taste of Tasca should be ordered before 9:30 pm

Discover other restaurants by José Avillez at joseavillez.pt

{V} Vegetarian {A} Alcohol {N} Nuts {S} Shellfish

**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.
All prices are in UAE Dirhams & are inclusive of 7% Municipality fees, 10% Service charge & 5% Value Added Tax.**

TASCA takes inspiration from a traditional Portuguese eatery - an authentic tasca - serving genuine food and drinks. With a contemporary twist, we have recreated a lively setting where the best Portuguese flavours meet vibrant cocktail creations, with uninterrupted views across the blue waters of the Arabian Gulf and Dubai's glittering skyline as your picture-perfect backdrop.

José Avillez

BREAD

Homemade Bread, Smoked Butter & Lupini Beans Hummus

SMALL BITES

[entrées]
(each 2 pieces)

APPLE MARGARITA AED 20
green apple margarita
with chilli salt & mint {A} {V}

ALGARVE PRAWN CEVICHE AED 50
algarve prawn ceviche
served on lime {S}

TUNA TARTARE AED 95
Yellow fin tuna tartare cone, spicy sauce,
avocado, pickles & cilantro

WAGYU TARTARE AED 90
wagyu tartare cone with truffles,
mustard & pickles

TEMPURA AVOCADO AED 55
dehydrated piri piri, coriander sprouts & lemon {V}

TEMPURA COD CAKE AED 60
garlic & lemon emulsion, olives, lyo raspberry
& trout roe

STARTERS TO SHARE

SEABASS & "MARACUJÁ DA MADEIRA" AED 75
lupini and passion fruit sauce, chilli, red onion, coriander &
crunchy corn

MARINATED TUNA SALAD AED 85
quinoa, baby lettuce, avocado,
mango & cashew nuts {N}

"LAGAREIRO" ROASTED OCTOPUS AED 100
potatoes, garlic & parsley

CRUNCHY OCTOPUS & "BATATA MIGADA" AED 95
potato, spinach, vinegar, refreshing octopus' sauce with
kimchy

FRIED GOLDEN EGGS AED 90
Tasca steak sauce, truffle & toasted bread

SEAFOOD

GARLIC PRAWNS AED 85
garlic & chilli {S}

"BULHÃO PATO" CLAMS AED 80
coriander & garlic {A} {S}

GRILLED SCARLET SHRIMP AED 150
from Portugal with Tasca sauce, yuzu mayonnaise & potato
salad {S}

HALF {1/2} BLUE LOBSTER AED 150
from Portugal, grilled with Tasca sauce, citrus,
truffle & seaweed salad {S}

ALASKA KING CRAB AED 120
with mustard sauce, lemon & bread toast
with garlic {S}

TASCA'S SEAFOOD FEAST AED 800
Selection of our seafood { 2 people }

GARLIC PRAWNS & "BULHÃO PATO" CLAMS
bread toast with garlic {A} {S}

BLUE LOBSTER & SCARLET SHRIMP
Portuguese salad, lemon emulsion, homemade Portuguese fries,
Tasca sauce, piri piri & grilled vegetables {S}

We only work with the freshest products that arrive daily from Portugal. Therefore some of the dishes might not be available. Our team is always happy to assist you.

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MAINS TO SHARE

“BACALHAU À GOMES DE SÁ” AED 100
salted codfish, eggs, potatoes & onion cream

ROASTED SEABASS AED 105
broccolini, cashew nuts & béarnaise sauce {N}

SEAFOOD RICE AED 135
king crab, prawns, chilli & coriander {S}

“BACALHAU ASSADO” AED 210
roasted cod loin, bread & corn crust, spinach, garlic & onion cream (200g)

CREAMY TENDER VEAL RICE AED 105
parmigiano reggiano & basil

**“PICA PAU” PAN-FRIED
WAGYU TENDERLOIN (MB 4/5) AED 125**
pickles, olives, cilantro (130g)

BRAISED BLUE FIN TUNA & “MILHO FRITO” AED 140
Portuguese “roasted xerém”, herbs sauce & cashew nuts (100g) {N}

WAGYU STRIPLOIN (MB 4/5) AED 155
grilled in the Jospier, yuzu & truffle sauce (150g)

PIRI PIRI CHICKEN AED 135
smoked avocado cream & Tasca piri piri sauce

WAGYU BEEF TENDERLOIN STEAK (MB 4/5) AED 175
topped with a fried quail eggs & truffle (140g)

JOSPER-ROASTED LAMB SHANK AED 195
mint, red peppers, potatoes & broccolini

VEGETARIAN

CREAMY SOUP OF BEANS & LENTILS AED 35
fried garlic {V}

GREEN VEGETABLE CURRY AED 95
served with rice {N} {V}

ROASTED BEETROOT SALAD AED 85
roasted and marinated beetroot, feta cheese, lettuce, yogurt & orange dressing {V}

PORTUGUESE SALAD AED 40
lettuce, tomato, onion, cilantro & vinaigrette {V}

GRILLED ASPARAGUS ON CHARCOAL AED 65
Lentil puree, hazelnut, basil & parmigiano {N} {V}

SMOKED SWEET POTATO AED 40
broccolini, onion, kalamata olives, cilantro & béarnaise sauce {V}

PARA ACOMPANHAR...
[side dishes]

GRILLED VEGETABLES AED 30

TASCA PORTUGUESE FRIES AED 45

GARLIC RICE AED 40

TOMATO SALAD AED 25

EXTRAVAGANZAS TO SHARE

[2 people]

SURF & TURF AED 920
Portuguese Blue lobster (700g), Wagyu flank steak (MB 4/5) (550g)
grilled on jospier and served with our homemade Portuguese fries, salad & Tasca sauce {S}

DELICIOUS “CALDEIRADA DE MARISCOS & PEIXE ” AED 980 {S}
prepared with the best seafood from Portugal: scarlet shrimp, blue lobster, prawns, clams & seabass, served with rice, bread toast with garlic & piri piri sauce {S}

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DESSERTS

CHOCOLATE CONE AED 65

3 textures of chocolate
with salted caramel & popcorn

TASCA'S ROSE PAVLOVA AED 65

crispy merengue & velvety strawberry cream
tart red berries jam and mellow cream cheese foam

OLIVE OIL AND HONEY PUDDING AED 45

with lemon zest & traditional Portuguese ingredients in a luscious
pudding that melts in your mouth

HAZELNUT³ AED 55

a José Avillez' classic: hazelnut ice-cream, hazelnut foam, freshly-grated
hazelnut and fleur de sel {N}

PASTEL DE NATA AED 45

traditional Pastel de Nata, cinnamon &
coffee ice cream

MANDARIN ORANGE AED 65

a citrus delight, mandarin ice cream

“CHEESECAKE ENFRASCADO” AED 50

cream raspberry cheesecake and basil

COCONUT “PANNA COTTA” AED 45

passion fruit & fruit sorbet in exotic flavours

PRATO DE FRUTA AED 55

selection of seasonal fruits

FLAVOURS OF TASCA AED 180 AED

selection of 5 desserts (4 to 6 people) {N}

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KIDS MENU

MAINS

ROASTED SEABASS AED 90

GRILLED CHICKEN AED 110

GRILLED BEEF TENDERLOIN AED 125

SIDE DISH

one of your choice

HOMEMADE FRENCH FRIES

or

PORTUGUESE SALAD

or

WHITE RICE

or

GRILLED VEGETABLES

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