TASCA

DELICIOUSLY-INSPIRED PORTUGUESE CUISINE

Our whole menu is designed in a tapas style, so it's perfect for sharing!
We recommend 2–3 dishes per person.

ask your server about our daily specials

PETISCOS nibbles

AMENDOAS COM SAL (Vg)(V)(GF) — 4.75
Rich and salty almond nuts.

AZEITONAS GORDAL (Vg)(V)(GF) — 4.95
Gordal olives.

AZEITONAS GORDAL PIQUANTES (Vg)(V)(GF) — 4.95
Chilli gordal olives.

ANCHOVAS (GF) — 6.75
Anchovy fillets with extra virgin olive oil, lemon zest and dill.

PIMENTOS PEQUENOS (Vg)(V)(GF) — 7
Pan fried padron peppers, seasoned with maldon salt.

PAO COM TOMATE (Vg)(V) — 7.2
Toasted sourdough topped with ripe, grated tomato, confit garlic and extra virgin olive oil.

HÚMUS DE FEIJÃO –MANTEIGA (Vg)(V) — 6.5
Butterbean houmous, served with toasted sourdough.

PATE DE CAVALA CASEIRO — 6.75
Homemade smoked mackerel pâté. Served with toasted sourdough.

★CROQUETES DO DIA★ — 7.5
Please ask your server for the croquette of the day!

ACOMPANHAMENTOS side dishes to share

ARROZ PICANTE (Vg)(V)(GF) — 5.75
Our signature spicy rice.

BATATAS FRITAS (Vg)(V)(GF) — 4.75
Thin & crispy fries, dusted with our special spice blend.

SALADA DE TOMATES TRADICIONES (Vg)(V)(GF) — 6.5
Traditional tomato salad, topped with basil, mint and sweet white onion.

SALADA DE COUVE (Vg)(V)(GF) — 5
Zesty slaw.

PÃO DE FERMENTAÇÃO (Vg)(V) — 5.25
Grilled sourdough, with olive oil and sea salt.

BATATAS BRAVAS (Vg)(V*)(GF) — 8
Crispy potatoes with bravas sauce and confit garlic aioli.
***Please ask for vegan option.**

MOLHOS DA CASA homemade sauces — 2

MOLHO PICANTE (Vg)(V)(GF)
Piri-piri hot sauce.

MAIONESE (Vg)(GF)
Lemon and garlic mayonnaise.

AIOLI DE ALHO (V)(GF)
Roasted garlic aioli.

AIOLI DE SALSA (Vg)(GF)
Parsley aioli.

PRATOS tapas style dishes to share with the table

★FRANGO PIRI-PIRI★ (GF) — 14
The legendary Frango Eduardo piri-piri chicken — boneless chicken thighs, chargrilled.

BIFE DE VAZIA (GF) — 18.5
6oz chargrilled sirloin steak with a chimichurri sauce. Served sliced.

COUVE HISPI TOSTADA (Vg)(V*)(GF) — 13
Grilled Hispi cabbage served over spiced tomato sauce, finished with crushed almonds.
***Please ask for vegan option.**

CARIL GOÊS DE CASA — 13
Aromatic Goan chicken curry.

BIFE DE PALETA DE PORCO (GF) — 16
Pork shoulder steak with a garlic and mustard cream sauce.

BIFE DE LOMBO (IDEAL FOR SHARING) (GF) — 58
Locally sourced 18oz prime rib-eye, ideal for sharing, served with fries, black truffle mayo and grilled lettuce hearts.

GAMBAS AO ALHO (GF) — 13.5
Peeled king prawns served in a garlic and chilli sauce. We recommend a side of bread for dipping!

HALLOUMI GRELHADO (Vg)(GF) — 11
Grilled halloumi, dressed with extra virgin olive oil, lemon and honey.

SARDINHAS ASSADAS (GF) — 11.5
Grilled sardines with Portuguese molho cru sauce.

CHOURIÇO (GF) — 13
Rosario chorizo in a tomato, red wine and sherry vinegar sauce.

(Vg) Vegetarian (V) Vegan (GF) Gluten-Free Please ask your server for a full list of allergens if required.

We do add an optional 12.5% service charge, please speak to your server if you'd like this removed. **Card payments only. No cash please.**