

## STARTERS

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### MUSSELS À BULHÃO PATO €14.90

Garlic / White wine / Lemon / Coriander / Olive Oil / Toasted Bread slices.

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### PIRI-PIRI GARLIC PRAWNS €13.90

King Prawns / White wine / Garlic / Parsley / Piri-piri..

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### CHAMPAGNE TIGER PRAWNS €15.90

King prawns / mushrooms / asparagus / baby onions / champagne sauce.

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### FAVA OCTOPUS €14.90

Grilled octopus / Garlic /Rosemary / Yellow fava purée / onion relish.

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### GRILLED TUNA SALAD €14.90

Salad mix / Grilled tuna / Poached eggs / Saffron Mayo / Black olive powder.

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### CRISPY PORK BELLY €13.90

Pork Belly /Mushrooms / Apple Mustard Gel / Mushrooms Sauce.

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### IBERICO SECRETOS €14.90

Iberico Black Pig / Grilled Asparagus / Grilled cherry tomatoes.

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### GOAT CHEESE SALAD €14.90

Brioche / Roman Salad / Grilled walnuts / Rosemary / Honey Mustard Sauce.

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## SOUPS

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### CALDO VERDE €6.90

Potatoes / green Cabbage / Onion / Garlic / Chorizo.

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### SHRIMPS AND LOBSTER CREAMY SOUP €12.90

Shrimps / Lobster meat / Croutons / Thyme / Olive Oil.

## MAIN COURSES - THE TRADITIONALS

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### BACALHAU À BRAS €19.90 ( LISBON TYPICAL DISH )

Cod fish / Thin Chips Sticks / Onions / Garlic / Eggs.

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### MUSHROOMS BRAS €17.90 ( BRAS VEGETARIAN VERSION )

Mushrooms / Thin Chips Sticks / Onions / Garlic / Eggs.

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### BACALHAU LAGAREIRO €24.90 ( BEIRA LITORAL REGION )

Baked Cod Fish / olive oil / Garlic / Onions / herbs / punched baby potatoes.

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### FRANCESINHA €24.90 ( PORTO TYPICAL DISH )

2 Layers of bread / Beef steak / Serrano Ham / Sausages / Chorizo / Fried Egg / Cheese slices / Beer, Port, whiskey, piri piri sauce.

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### TUNA STEAK MADEIRA €24.90 ( MADEIRA TYPICAL DISH )

Marimated Tuna steak / Garlic / oregano / basil / Olive Oil / Greens / Fried Corn Cubes.

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## MAIN COURSES - SIGNATURE DISHES

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### TASCA OCTOPUS €25.90

Octopus Tentacle / Sweet & White Potato Gratin / Chorizo powder.

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### MUSTARD COD FISH €24.90

Seared Cod Fillet / green Beans / Sweet Mustard / Pickled Mussels / Fried Corn Cubes.

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### ATLANTIC CALDEIRADA ( SEA CALDEIRADA ) €31.90

Codfish / Shrimps / Octopus / Mussels / whiskey garlic sauce / Punched Potatoes.

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### DUCK LEG CONFIT €22.90

Duck leg / Red Cabbage / Port Wine Sauce / Greens.

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### MADEIRA WINE STEAK €28.90

Filet Mignon / Foie Gras / Madeira Wine Mushroom Sauce / Asparagus / white truffle Potato gratin.

# TRUE PORTUGUESE EXPERIENCE

Headchef *Roberto Perestrello*



## SIDES & SAUCES

<b>POTATO FRIES</b>	<b>5.90€</b>	<b>TOMATO SALAD</b>	<b>5.90€</b>
<b>SWEET POTATO FRIES</b>	<b>6.90€</b>	Tomato / Chopped onion / Oreganos.	
<b>PORTUGUESE PUNCHED POTATOES</b>	<b>4.90€</b>	<b>MIXED SALAD</b>	<b>6.90€</b>
Baby potatoes skin on, boiled and oven baked with Garlic and Olive Oil, flattened with a gentle punch.		Greens / Tomatoes / Chopped Onion / vinaigrette.	
<b>FRIED CORN CUBES ( 8 Pcs )</b>	<b>5.90€</b>	<b>TARTAR SAUCE</b>	<b>2.50€</b>
Typical From Madeira, made of fried cornmeal, finely sliced collard greens, garlic.		Mayo / Pickles / Capers / Lemon juice / Olives / dill.	
		<b>TRUFFLE MAYO</b>	<b>2.50€</b>
		Mayo / Garlic / Lemon juice / Mustard / Olive oil.	
		<b>MAYO AIOLI</b>	<b>2.50€</b>
		Garlic, mayo lemon juice, mustard, and olive oil	

## TO SHARE

### **PETISCOS PLATTER 22.90€**

Calamares / Bolinhos de bacalhau / Chouriço croquetes / Grilled chouriço / olives / Mayo / Lemon wedge.

### **SEAFOOD PLATTER 24.90€**

Cold octopus, Shrimps, Mussels, Olives, Tartar Sauce & lemon.

## DESSERTS

### **BERRIES CHEESECAKE (GLUTEN FREE) 7.90€**

### **MILLE-FEUILLE 6.90€**

### **TRIPLE CHOCOLATE CAKE 6.90€**

### **PASTEL DE NATA 2.50€**

Eggs / Vanilla / Cinamoon / Milk / Butter.

### **GRANDMOTHER LEMON CREAM CAKE 6.90€**

### **PISTACHIO FOUNDANT 9.50€**

Served with Vanilla Ice Cream / Pistachio Powder.

## ALLERGIES

If you have any food allergies or intolerance please ask us for ingredients used in our dishes. \*EVOO = Extra Virgin Olive Oil

Reservations: +372 56 138 551    Wifi Password: tasca2023

