

La Tasca

BREAD & OLIVES

GORDAL OLIVES 🌿🌱	3.70
Large green olives from Andalucía, sweet & juicy!	
GARBANZO HUMMUS 🌱 ask for 🌿	3.25
A lightly spiced roasted garlic, extra virgin olive oil & chickpea dip with fresh baked bread for dipping	
SALT & PEPPER MARCONA ALMONDS 🌿🌱	1.95
Simply seasoned Spanish Marcona almonds	
SMOKY MANZANILLA OLIVES 🌿🌱	2.95
Pitted manzanilla olives from Andalucía in a paprika & garlic dressing	

PAN CON SELECCIÓN 🌿🌱 ask for 🌿	4.25
Bread grilled & served with a selection of traditional Spanish accompaniments for dipping: extra virgin olive oil & sherry vinegar reduction, grated vine-ripened tomatoes & alioli	
PAN DE AJO 🌿 ask for 🌿	3.25
Bread brushed with fresh garlic oil, grilled & served with alioli	
NEW CHEESY GARLIC BREAD 🌿 ask for 🌿	3.95
Bread brushed with fresh garlic oil, topped with melted cheese	
KIKOS Y HABAS 🌿🌱	1.25
Spicy fried corn kernels & broad beans	

CRAFT BEER & CROQUETAS BOARD

Lift off with a platter of 3 authentic craft beers from Basque & Barcelona along with a selection of tasty croquetas

IDEAL FOR 2 TO SHARE | 14.95

CRAFT BEERS

Mala Gissona Django, Viakrucis American IPA & Sansa Amber Ale

CROQUETAS

Croquetas de Mariscos, Croquetas de Pollo & Serrano Jamón Croquetas

TAPAS



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FOR TODAY'S OFFERS

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POLLO

NEW GUIISO DE POLLO 🌿🌱	6.20
Chicken thigh braised in a smoky paprika, tomato, chilli, white wine, garlic & pepper sauce, with asparagus	
STICKY CHICKEN WINGS	5.50
Crispy chicken wings in a honey & paprika spiced glaze	
POLLO CON CHORIZO 🌿🌱	6.00
Chicken & chorizo in a creamy white wine & smoky paprika sauce	
CROQUETAS DE POLLO	5.25
Crumbed croquettes filled with chicken in a creamy béchamel sauce	

PESCADO

CALAMARES	6.00
Crispy squid, sprinkled with smoked sea salt, served with alioli	
PESCADO REBOZADO 🌱	5.50
Deep fried white fish in an Alhambra Reserva beer batter served with alioli & a lemon wedge	
GAMBAS PIL PIL ask for 🌿	7.50
King prawns cooked in garlic, chilli & olive oil, served with chargrilled bread	
NEW MACKEREL & SAMFAINA 🌿	6.50
Pan fried mackerel with a traditional Catalan-style ratatouille of tomato, red pepper, aubergine, garlic & baby courgette	
BOQUERONES 🌿	4.95
White anchovies marinated in olive oil	
CROQUETAS DE MARISCOS	5.25
Crumbed croquettes filled with crab, prawn and potato	
NEW GAMBAS DEL DIABLO ask for 🌿	7.50
King prawns cooked in chilli, garlic, onion, red pepper & a smoky tomato sauce, served with chargrilled bread	

CHARCUTERÍA

EMBUTIDOS RESERVA 🌿	5.95
Slices of salchichón, chorizo & jamón Serrano from Galician pure bred Duroc pork, cured for up to 14 months	
TABLA LA TASCA 🌿	12.95
A platter of sliced manchego, chorizo, jamón Serrano & salchichón with a pot of smoky manzanilla olives	
MANCHEGO Y MEMBRILLO 🌿	4.95
The definitive Spanish cheese from La Mancha made with sheep's milk, served with a membrillo sweet quince paste	

CARNE

ALBÓNDIGAS	5.95
Roasted pork meatballs, in a rich, slow-cooked spicy tomato sauce	
NEW BOCADILLO	5.95
Baked ciabatta smothered in alioli, topped with pan fried pork belly, serrano ham, caramelised onion & a fried egg	
PEDRO XIMÉNEZ PORK RIBS 🌱	6.50
Fall off the bone pork ribs in a Pedro Ximénez glaze	
NEW CHORIZO ask for 🌿🌱	5.50
Chorizo cooked in red wine, garlic, red onion, thyme and tomato sauce, served with chargrilled bread	
SERRANO JAMÓN CROQUETAS	4.95
Crumbed croquettes filled with Serrano ham in a creamy béchamel sauce	
SLOW-COOKED PORK CHEEKS 🌱	6.20
Confit pork cheeks in a rich Pedro Ximénez sauce, served with crispy patatas	
NEW CHORIZO & PEA HASH 🌿	4.95
Sautéed peas & diced chorizo, topped with a fried egg	
NEW BEEF EMPANADA	5.50
Crisp empanada parcels filled with beef slow-cooked in a spicy tomato & caramelised onion sauce with a piquillo pepper sauce	

VERDURA

WHITE BEAN & TOMATO STEW 🌿🌱	4.95
A rich Spanish bean, tomato & spinach stew	
NEW ARTICHOKE & PEA HASH 🌿🌱	4.95
Sautéed peas & artichoke, topped with a fried egg	
CHAMPIÑONES ask for 🌿🌱🌿	4.95
A seasonal blend of mushrooms sautéed in garlic & white wine, served with chargrilled bread	
NEW GREEN LENTIL & QUINOA 🌿🌱	4.95
Brasied pui lentils, red & white quinoa with asparagus, baby courgette, peas & fine beans	
TORTILLA 🌿🌱	4.95
Traditional pan fried potato, caramelised onion & free range egg frittata	
NEW TOMATO & FENNEL SALAD 🌿🌱	4.95
Fresh heritage tomatoes, radish & pickled fennel in a balsamic sherry dressing	
PIMIENTOS DE PADRÓN 🌿🌱	4.00
Galician green peppers fried in olive oil & sprinkled smoked sea salt	
CROQUETAS DE ESPINACAS	4.95
Crumbed croquettes, filled with a creamy goat's cheese & spinach béchamel sauce, on piquillo purée	

PATATAS BRAVAS	4.50
Crispy cubes of potato with a spicy sofrito tomato sauce & alioli	
NEW Why not make yours dirty? - add cheese or fried egg 75p - add chorizo or beef 1.50	

MAINS

NEW PEDRO XIMÉNEZ PORK RIBS 🌱	10.99
Fall off the bone pork ribs in a Pedro Ximénez glaze. Served with patatas fritas	
CHORIZO BURGER ask for 🌿	11.99
A tender patty of beef chuck, short rib & chorizo cooked to perfection, in a brioche bun with caramelised onion, manchego, piquillo pepper ketchup, with patatas fritas	
NEW SLOW-COOKED PORK CHEEKS 🌱	9.99
Confit pork cheeks in a rich Pedro Ximénez sauce, served with sautéed potatoes & vegetables	
CIDER & CHORIZO MUSSELS 🌱 ask for 🌿	12.99
Mussels cooked with cider & smoky pork chorizo served in a paella pan, with chargrilled bread	
NEW WHITE BEAN & VEGETABLE STEW 🌿🌱	7.99
A rich Spanish bean, tomato, mushroom, butternut squash & spinach stew. Served with saffron bomba rice & padron peppers	
BROCHETA DE POLLO ask for 🌿	11.99
Skewered chicken breast, onion & padron peppers marinated in a honey & paprika glaze, served with salad or patatas bravas	
NEW BOCADILLO	7.99
Baked ciabatta smothered in alioli, topped with pan fried pork belly, serrano ham, caramelised onion & a fried egg. Served with patatas fritas	

OUR FAMOUS PAELLAS

Our famous paella is freshly-cooked to order by our chefs the Valencian way, using traditional Bomba rice & served to you in an authentic paella pan with a 'socarrat' - a lightly charred base

NEW PAELLA DE VERDURAS 🌿🌱🌿	10.00pp
With seasonal vegetables	
PAELLA DE CARNE 🌿🌱	12.00pp
With chicken breast & chorizo	
PAELLA MIXTA 🌿🌱	14.00pp
With chicken breast, mussels, king prawns & squid	
PAELLA DE MARISCOS 🌿🌱	14.00pp
With king prawns, mussels, white fish & squid	

PRICES ARE PER PERSON

ASK YOUR SERVER FOR ALCOHOL-FREE PAELLA

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SIDES

PATATAS FRITAS CON QUESO Fries seasoned with a smoked paprika & rosemary salt, topped with manchego cheese	3.25
PAN 🌿 ask for 🌿 Bread baked in-house & griddled to order	1.95
ENSALADA MIXTA 🌿🌱	2.50
SLICED SAUTÉED POTATO Crispy sautéed potato slices	1.95
RICE 🌿🌱	1.00
PIQUILLO PURÉE 🌿🌱	75p
ALIOLI 🌿🌱	75p
FRIES	1.95

DESSERTS

TARTA DE SANTIAGO 🌿🌱	4.95
Warm Galician Santiago almond cake with a honey and lemon drizzle and vanilla ice cream	
NEW COCONUT RICE PUDDING 🌿🌱	3.50
Warm coconut rice pudding served with summer berry compote & toasted coconut shavings	
HELADOS 🌿🌱	2.95
Choose two scoops, ask your server for today's selection	
CREMA CATALANA HELADA 🌿🌱	4.95
Two scoops of indulgent custard ice cream infused with, vanilla, cinnamon, orange & lemon topped with shards of caramelised sugar	
FONDANT DE CHOCOLATE 🌿🌱	4.95
Served warm with vanilla ice cream	

STRAWBERRY CHEESECAKE 🌿🌱	5.95
A creamy cheesecake topped with fresh strawberries & crushed honey-coated almonds, served with a mixed berry sauce	
SORBETE (FAT FREE) 🌿🌱	3.95
Choose two scoops, ask your server for today's selection	
NEW CHURROS	4.95
Doughnut twists sprinkled in cinnamon-sugar served with a rich hot chocolate sauce for dipping - add ice cream 1.00	
NEW CHURROS MESS	9.95
Chunks of churros, strawberries & marshmallows topped with ice cream, smothered in a chocolate & dulce de leche sauce. Perfect for 2 to share	

🌿 Gluten Free 🌱 Vegetarian 🌿 Vegan 🌱 Contains Alcohol 🌿 Contains nuts

All dishes may contain items not mentioned in our menu descriptions. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, you should inform your server so we can minimise the risk of cross contamination during the preparation and service of your food. Please note that all of our dishes are prepared in kitchens where flour and nuts are commonly used.

Fish and poultry may contain bones or shells. For parties of eight or more, a discretionary 10% service charge is added to your final bill. Prices include VAT, at the current rate. All items are subject to availability. 0318R

La Tasca

HAPPY HOUR COCKTAILS

COCKTAIL DEAL
BUY ONE, GET THE SAME ONE FREE
ALL DAY EVERY DAY

COCKTAILS 8.95 PITCHERS 19.95
MOCKTAILS 4.95 PITCHERS 10.95

COPA GINS & GIN COCKTAILS

LARIOS GIN & TONIC

Spain's favourite gin with thyme & fresh lime

BEEFEATER GIN & TONIC

Classic London dry gin with lemon & orange

SPANISH GIN FIZZ

Beefeater Gin, Manzanilla, lime, sugar & soda

PEACH GIN FIZZ

Beefeater Gin, fresh grapefruit, peach syrup & sparkling lemonade

LA TASCA ORIGINALS

IBERIAN ICED TEA

Manzanilla, peach flavoured iced tea & soda

LA TASCA SPRITZ

Peach liqueur, pink grapefruit, lemon & sparkling Cava

FLOWERS FROM THE MED

Lavender, hibiscus & rose, with lemon & Cava

G&T MOJITO

Beefeater Gin, tonic, crushed ice & mint

CLASSIC COCKTAILS

MARGARITA

Olmea Altos Tequila, Cointreau, lime juice & sea salt

NAVARRO BRONX

Beefeater Gin, pacharan & fresh orange juice

ESPRESSO MARTINI

Absolut Vodka, Kahlua, espresso, sweetened to taste

SPANISH CLASSICS

CALIMOCHO LA TASCA

Red wine, Licor 43, Coke Zero & aromatic spices

CARLOS 1 THE "OLD FASHIONED"

Carlos 1 Spanish Brandy, with bitters & sugar

BLOOD ORANGE BELLINI

Zesty blood orange & Cava

MOCKTAILS

PEACH ICED TEA

Peach flavoured iced tea

RASPBERRY & ELDERFLOWER SPARKLER

Funkin raspberry purée, bottlegreen elderflower cordial, fresh lemon & soda

PEACH & GRAPEFRUIT COOLER

Peach syrup, freshly squeezed pink grapefruit & lemonade

HIBISCUS & FRESH MINT FIZZ

Mint, hibiscus flowers, lime & apple juices, topped with soda

JEREZ WINE & PINCHOS BOARD

Eat & drink your way around Jerez, with 3 sherries paired perfectly with classic Spanish pinchos

7.95 EACH

SHERRIES

Manzanilla, Amontillado & Oloroso

PINCHOS

Gordal Olives, Salchichón Iberico & Manchego Cheese

SANGRIA

All our signature sangrias are made with our special sangria spirit mix of brandy, cassis, sugar & licor 43. Served by the glass or pitcher

CLASSIC SANGRIA 5.75 | 17.95

With Rioja red wine, Spanish brandy, orange juice, peach & hibiscus flowers, topped with sparkling lemonade

WHITE SANGRIA 4.95 | 15.95

White wine, apple & lemon juices topped with sparkling lemonade

CAVA SANGRIA 5.50

Apple & lemon juices topped with sparkling Cava topped with sparkling lemonade

WINE 125ml | 175ml | 250ml | bottle

RED

MARQUÉS DE MORANO TINTO 5.50 | 6.95 | 17.95

Ripe & fresh red fruits

CAMPO VIEJO TEMPRANILLO 5.90 | 7.70 | 22.95

Smooth & easy going Rioja

DON JACOBO RESERVA 29.95

Classy oaked Rioja

EL VELERO TEMPRANILLO TINTO 4.95 | 6.20 | 16.00

Smooth & velvety with strawberry & fruits of the forest

EL PÚGIL TEMPRANILLO 5.25 | 6.20 | 7.50 | 19.95

Cherry, raspberry & wild strawberry

PABLO, OLD VINE GARNACHA 25.95

Juicy blackberry & cherry

RARE VINEYARDS PINOT NOIR 17.95

Red fruit & sweet oak spice

WHITE

DON JACOBO RIOJA BLANCO 22.95

Light, crisp & refreshing

EL VELERO VERDEJO 5.20 | 6.50 | 16.50

Green apple & citrus with a hint of flowers

RUBINI PINOT GRIGIO 5.25 | 6.20 | 7.50 | 19.95

Apple & pear with hints of peach & elderflower

TIERRA SAUVIGNON BLANC 5.25 | 6.20 | 7.50 | 19.95

Fresh, zesty & refreshing

ROSÉ

TORRES VIÑA SOL ROSADO 4.95 | 5.95 | 7.25 | 18.50

Strawberries & melon

FAUSTINO V ROSADO 21.95

With hints of strawberry & cherry

BUBBLES 125ml | Bottle

FREIXENET CORDON NEGRO CAVA 5.00 | 24.95

Stylish dry fizz, refreshingly racy

FREIXENET ROSADO CAVA 23.95

Pink with hints of summer fruits

FREIXENET ICE CAVA 23.50

Enjoyed over ice with mint

DA LUCA PROSECCO 22.95

Lively & soft with pear & peach

G.H. MUMM ROSÉ 49.00

Lively with fresh summer berries

PERRIER-JOUËT GRAND BRUT NV 49.00

Elegant & balanced with clean, soft creamy fruit

GIN & TONIC

35ML WITH TONIC (ADD £1 FOR A 50ML SERVE)

CLASSIC

LANGLEY'S No.8 5.75

Super premium English gin with juniper berries & grapefruit zest

BLACKWOODS VINTAGE 5.75

Vintage gin served with lavender & fresh grapefruit

209 5.95

Classy San Francisco gin with lemon zest

MEDITERRANEAN

GIN MARE 6.20

Robust Mediterranean gin with thyme & lavender

EXOTIC

HOXTON 6.20

An exotic gin with coconut & zesty pink grapefruit

BLACKWOODS VINTAGE 60% 6.20

Super premium vintage gin with hibiscus, lavender & lemon

BROCKMANS 5.95

Fruity gin with juicy blueberries & raspberries

SOFT DRINKS

COCA-COLA 330ml bottle 3.35

DIET COKE/COKE ZERO/FANTA 330ml bottle 3.25

COCA-COLA glass 3.10

DIET COKE/COKE ZERO/LEMONADE glass 3.00

APPLETISER 275ml bottle 2.75

JUICES Choose from Fresh Apple / Fresh Orange 2.75

BOTTLEGREEN 275ml bottle 3.25

Choose from Elderflower sparkling pressé / Ginger & lemongrass pressé

BELU MINERAL WATER 330ml/750ml 2.00 | 4.00

Choose from Still / Sparkling

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BEER & CIDER

DRAUGHT half pint | pint | 2 pint pitcher

Draught beer selection may vary depending on restaurant

ESTRELLA DAMM 4.6% ABV 2.45 | 4.70 | 9.20

MAHOU 5.5% ABV 2.50 | 4.95

SAN MIGUEL 5.0% ABV 2.35 | 4.50 | 8.50

CRAFT 2 FOR £8

MALA GISSONA DJANGO 5.0% ABV 330ml bottle 4.65

Wheat beer named after the Jazz musician Django Reinhart. Intense & fruity, very refreshing & light bodied

VIAKRUCIS AMERICAN IPA 6.0% ABV 330ml bottle 4.65

The perfect 'All Day IPA' with a great body, balance & a markedly dry & bitter finish

SANSA AMBER ALE 6.0% ABV 330ml bottle 4.65

Reddish in colour with a full body, this beer has malty touches interspersed with the hops to give a touch of bitterness.

ALHAMBRA ANDALUCÍA 6.4% ABV 330ml bottle 4.65

A premium beer enjoyed by the cosmopolitan Spanish crowd

BOTTLES 4 FOR £15

SAN MIGUEL 5.0% ABV 330ml bottle 4.20

CORONA 4.5% ABV 330ml bottle 4.40

A crisp, refreshing lager with a lime wedge

STELLA CIDRE 4.5% ABV 500ml bottle 4.95

ESTRELLA DAMM DAURA 5.4% ABV 330ml bottle 4.45

BARCELONA The world's best gluten-free beer

MAHOU LAIKER MADRID 3.35

1.0% ABV (low-alcohol) 250ml bottle

SHERRY

HIDALGO LA GITANA 100ml 5.95 | 375ml 15.00

Dry, crisp & savory, perfect with green olives, cured meats & fish

HIDALGO NAPOLEON 100ml 5.95 | 500ml 27.95

Smooth with hints of salinity & acidity, perfect with cured meats

HIDALGO FARAON OLOROSO 100ml 5.95 | 500ml 27.95

Full, dry & biscuity, perfect with cured meats & tapas

HIDALGO TRIANA PEDRO XIMÉNEZ 50ml 2.95

Rich, sweet & fruit driven, perfect with dessert & cheese