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## LA TASCA LAUNCHES NEW MENU

*New Format Includes Two Additional Paellas, New Appetizers, Weekly Specials*

WASHINGTON, DC (March 30, 2005) — La Tasca introduced a new format for the restaurant's popular tapas menu this week featuring two additional paellas, new "acompanamientos" including a sampler starter and weekly specials. The new menu is available at La Tasca's downtown DC (722 7<sup>th</sup> St, NW) and Arlington (2900 Wilson Boulevard) locations.

The new menu's format divides La Tasca's selection of more than 40 tapas dishes into three categories. "Tapas del Mar" (*Tapas from the Sea*) includes a variety of seafood dishes including Fritura Mista de Pescado (*swordfish, crispy squid, shrimp and baby octopus*) and Ventresca de Atun con Piquillos y Salsa Verde (*tuna loin confit with sweet peppers*). The section titled "Tapas del Campo" (*Tapas from the Land*) consists of plates including Albondigas a la Jardinera (*meatballs in vegetable and tomato sauce*). The third section, "Tapas de la Huerta" (*Tapas from the Field*) consists of 10 vegetarian tapas including Berenjenas Gratinadas (*eggplant baked with cheese, tomato and herbs*).

Paella is one of La Tasca's signature offerings and is a perfect dish to share with a large group. The new menu adds Paella de Langosta, an enticing dish of seafood and lobster with saffron rice, and Paella Negra, a Black Ink Paella with shrimp, swordfish, black squid and squid ink cooked with saffron rice.

Two new "acompanamientos" also make their debut on the new menu, as well as a sampler item. Guests may begin their tapas experience with Patatas Panadera con Salmoreo (homemade potato chips served with a cold tomato and garlic dip) or taste the irresistible Berenjenas Fritas con Cabrales (fried eggplant slices served with a Cabrales cheese dip). The new starter sampler, Surtido de Entremeses, combines six of La Tasca's most popular items, including mixed olives and Serrano ham, on a plate that is perfect for sharing.

In addition to the new menu format, La Tasca is offering something special for every day of the week. Weekly specials include half priced bottles of wine on Mondays until 9 pm, complimentary happy hour paella on Fridays, and half-priced sangria pitchers on Thursdays.

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# *La Tasca*

SPANISH TAPAS BAR & RESTAURANT

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La Tasca is a careful blend of everything that is good about Spain – warm décor, authentic cuisine and friendly hospitality. These elements combine to create a unique and genuine atmosphere. La Tasca strives to keep the Spanish culture and passion alive in its restaurants; to be local within its community while bringing to it, a taste of Spain. La Tasca is described as being “so authentic that you won’t find anything better in Spain.” The combination of more than 40 tapas dishes, delicious menu specials, paellas and wide range of Spanish sangria, wines and beers served in our warm and colorful surroundings, make it a truly unique experience. La Tasca has two locations in the United States; both are located in the Washington metro area.

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