



LA TASCA'S TAPAS LUNCH

2 TAPAS FOR \$14

\$14 LUNCH

WEEKDAYS UNTIL 4PM

two tapas from our lunch menu and a non-alcoholic beverage of your choice

GF = gluten-free. We cannot guarantee items are gluten-free.
*contains cured, raw or undercooked ingredients which may increase your risk of food-borne illness

LATASCAUSA.COM

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weekdays until 4 / select any 2 tapas and a non-alcoholic beverage 14

MEAT TAPAS

EMPANADAS DE CARNE stuffed pastry shells, ground beef, tetilla cheese

PAELLA MIXTA chicken, clams, shrimp, scallops, mussels, squid, chorizo

BROCHETA DE POLLO grilled chicken breast skewers, bell pepper, onion

SOLOMILLO DE CERDO bacon-wrapped pork tenderloin, cabrales cheese sauce

CROQUETAS DE POLLO Y JAMÓN ham, chicken, béchamel croquettes

BUEY DEL DÍA * grilled angus steak of the day, spanish garlic fries, mojo picon sauce

DÁTILES CON TOCINO grilled bacon-wrapped dates, cabrales cheese filling

ENSALADA DE POLLO seasoned grilled chicken, romaine, corn, red onion, portobello, tomato, vinaigrette

QUARTETO DE CERDO skewer with pork four ways - grilled pork tenderloin, chorizo, bacon, pork belly

VEGETABLE TAPAS

ENSALADA DE ESPINACAS spinach leaves, pear, dates, walnuts, crumbled cabrales cheese dressing

ENSALADA DE TOMATES colored tomato medley, honey herb dressing, mild goat cheese crumbles

PAN A LA CATALANA crushed tomato, olive oil, garlic on rustic bread

BROCHETA DE VERDURAS skewer of grilled carrot, eggplant, mushroom, corn, zucchini, squash, pepper, tomato

PATATAS BRAVAS fried potatoes, spicy tomato sauce, aioli

BERENJENAS FRITAS fried eggplant slices, cabrales dip

ESPINACAS sautéed spinach, pine nuts, dried cranberries

TORTILLA DE PATATAS moist, made-to-order potato, onion omelet

ESPÁRRAGOS grilled asparagus spears, mushroom vinaigrette

SEAFOOD TAPAS

CALAMARES A LA ANDALUZA fried squid, lemon aioli

RULADA DE SALMÓN norwegian grilled salmon stuffed with shrimp mousse, green asparagus sauce

GAMBAS AL AJILLO sautéed spanish shrimp, extra virgin olive oil, garlic, white wine, cayenne pepper

MEJILLONES CON CHORIZO fresh sautéed mussels, chorizo, ginger broth

ENSALADA DE AGUACATE Y GAMBAS shrimp and sliced avocado served over mixed greens, avocado vinaigrette

BROCHETA DE MARISCO shrimp and bacon-wrapped scallops skewer, lemon emulsion

ATÚN A LA PLANCHA* grilled ahi tuna, mango relish

PASTELITOS DE CANGREJO tasca-style crabcakes, frisée salad, aioli