

Unlimited Tapas



\$20.09 for lunch
and \$35.09 for
dinner

Price includes unlimited tapas and
one dessert. The menus is only
available for the entire table.
No To-Go items please.

La Tasca

SPANISH TAPAS RESTAURANT AND BAR

This price does not include alcohol, tax or gratuity.

latascausa.com

Starters

Aceitunas Mixtas

A mix of Spanish Black, Gordal, Manzanilla, and Arbequina olives lightly marinated in olive oil, herbs and spices.

Pan de Ajo con Queso

Grilled ciabatta bread brushed with garlic and then topped with melted mozzarella cheese

Patatas de Churreria

Potato chips deep fried and served with a Cabrales cheese sauce and our spicy paprika aioli

Berenjenas Fritas

Fried eggplant with a Cabrales cheese dip

Seafood Tapas

Paella Valenciana

A delicious miniature paella with baked chicken, assorted seafood, and fresh, seasonal vegetables.

Gambas al Ajillo

Shrimp sautéed in olive oil with fresh garlic and peppers

Calamares Andaluza

Battered squid, deep fried and served with garlic mayo

Salmon a la Plancha

Fresh grilled salmon topped with sautéed spinach and fried mussels.

Mejillones a la Marinera

Fresh mussels cooked in a pepper and tomato marinara.

Brocheta de Gambas y Vieiras

Grilled skewer of shrimp and scallops wrapped in bacon

Vegetable Tapas

Patatas Bravas

Fried potatoes in a spicy sauce, topped with garlic mayonnaise

Setas al Ajillo

Assorted wild mushrooms lightly sautéed in garlic and olive oil.

Tortilla Española

Traditional Spanish potato, onion and egg omelet.

Esparragos Verdes a la Plancha

Grilled fresh asparagus with extra virgin olive oil and sea salt.

Aritos de la Huerta

Deep fried onion, green and red pepper rings.

Paella de Verduras

A miniature paella with saffron rice and seasonal fresh vegetables.

Vainas de Arveja

Salteadas

Snow peas sautéed in extra virgin olive oil and garlic (Serrano ham -optional).

Meat Tapas

Chorizo a la Parrilla

Grilled authentic Spanish chorizo sausage links.

Brocheta de Pollo

Skewers of grilled fresh chicken breast and roasted red peppers, served with aioli.

Buey al Jerez

Grilled Angus beef steak slices in a sherry mushroom sauce, served with fried fingerling potatoes.

Croquetas de Pollo

Pureed chicken and potatoes, lightly battered and deep fried.

Pollo al Ajillo

Crispy, baked bone-in chicken glazed with a savory roasted garlic sauce.

Albondigas a la Jardinera

Hearty meatballs served in a fresh vegetable and herb tomato sauce.

Solomillo de Cerdo Iberico

Grilled pork tenderloin medallions wrapped in bacon and served with our famous Cabrales cheese sauce.

Salads

Ensalada de Espinacas con Peras

Spinach salad with slices of fresh pear, dates and walnuts, topped with crumbled Cabrales cheese.

Ensalada de Tomates

Colored tomato medley with a honey herb vinaigrette and soft goat cheese.

Desserts

Flan de Huevo

Spanish flan with fresh strawberries and whipped cream.

Arroz con Leche

Traditional Spanish rice pudding with caramelized sugar and cinnamon.

Churros con Chocolate

Fried churros coated in cinnamon and sugar, served with a hot chocolate fondue sauce.

Helados

Three scoops of premium ice cream – ask your server for today's flavors.