1. **Ensalada de la casa 8.95**

*Dressed mesclun greens, pears, toasted almonds and a herbed goat cheese fritter*

1. **Gazpacho**  **5.95**

*Award winning chilled piquant tomato and cilantro soup*

**3 Tortas de Cangrejo con Salsa de Mango 7.95**

*Black bean and cilantro mini crab-cakes with fresh mango salsa and garlic saffron aioli*

**4 Timbale de verduras con queso de cabra 7.95**

*Stack of roasted eggplant, zucchini, tomato, spinach and red pepper baked with*

*goat cheese and served on tomato and basil sauces*

1. **Los tres amigos 6.95**

*Grilled trio of sausages served with grilled flatbread, caramelized onions and Dijon mustard*

1. **Boquerones 5.95**

*Spanish white anchovy filets over tomatoes and red onion*

**7** **Gumbo española** **6.95**

*Shrimp, chorizo, chicken and okra braised in a smoked ham hock broth and served*

*with savory white rice*

Before placing your order, please inform your server if a person in your party has a food allergy

1. **Jamon Serrano 7.95**

*Cured Spanish ham served with tomato toasted garlic bread*

1. **Taco de pescado 4.50**

*Soft taco with fried haddock in fresh salsa and crispy lettuce with garlic aioli*

**10 Atún con sésamo\* 6.95\***

*Sesame crusted pan seared tuna (rare) over a black bean and mango salsa with saffron*

*aioli and crispy fried wantons*

**11 Pisto manchego 6.95**

*Roasted Mediterranean vegetables baked on a baked flatbread with a basil hummus*

**12 Pincho de pollo y chorizo 5.95**

*Grilled chicken and chorizo skewers with peppers and onion in a spicy chili sauce*

1. **Tortilla española 4.95**

*Traditional Spanish potato and onion omelet* **(with chorizo option) 5.95**

**14 Gambas al ajillo 8.95**

*Sizzling shrimp in olive oil with garlic and a chili pepper*

**15 Croquetas de pollo (2) 3.50 (4) 6.50**

*Chicken croquettes served with Romesco sauce (contains almonds)*

**16 Asado de cerdo 5.95**

*Char grilled pork loin over**a white bean and chorizo ragout with sweet chili jam*

**17 Patatas bravas 5.95**

*Fried cubed potatoes in a piquant tomato sauce and garlic aioli*

1. **Couscous con verduras**  **6.50**

*Israeli couscous baked with roasted eggplant, red peppers, zucchini and tomato in a*

*trio of basil, reduced balsamic and roasted red pepper dressings*

**19 Confít de pato 8.95**

*Slow roasted duck leg served over braised red cabbage and apples**with a blackberry glaze*

**20 Solomillo\* 7.95\***

*Petit filet mignon (3oz) served in a red wine sauce with mushrooms**and potato gratin*

**21 Albóndigas 5.95**

*Beef and pork meatballs made with fresh herbs & Romano cheese in a tomato cream*

*sauce with green peppercorns*

1. **Caracoles 6.95**

*Escargots baked in traditional herbed garlic butter with cognac*

**23 Hojaldrados de chorizo 5.95**

*Spicy Spanish sausage baked with Dijon mustard in puff pastry*

**24 Setas al ajillo 6.95**

*Portabella mushrooms sautéed in garlic with thyme (vegetarian)*

**25 Calamares fritos 8.95**

*Fried calamari with dipping sauce and lemon*

**26 Morcilla con patatas y huevo 6.95**

*Spanish savory black sausage with potatoes & caramelized onion topped with a fried egg*

**27 Empanadillas de queso de cabra 6.95**

*Herbed goat cheese empanadas served on a roasted red pepper relish*

**28 Rollito de primavera de pollo****6.50**

*Moorish spiced chicken and shitake mushroom spring roll with a fresh mango salsa*

**29 Brie a la plancha 6.95**

*Grilled imported Brie cheese with a homemade savory apple and raisin chutney served*

*with a grilled baguette*

1. **Mejillones 8.95**

*Fresh mussels steamed in a white wine tomato broth with garlic and shallots, served*

*with grilled herbed crostinis*

**31 Cazuela de Costilla de ternera 7.95**

*Boneless beef short rib ragout with root vegetables, potato and horseradish crème fraîche*

1. **Fideos con mariscos 9.95**

*Catalan style roasted angel hair pasta with shrimp, calamari, mussels and littleneck clams*

*baked in a lobster broth, topped with garlic aioli (allow 20 minutes preparation time)*

**33 Buñuelos de bacalao 5.50**

*Salt cod and potato fritters served with lemon wedge and fried parsley*

**34 Salmón ahumado 7.95**

*Smoked salmon with red onion, capers and dill crème fraiche, crispy potato cake*

**35 Canelón relleno de pollo 6.95**

*Chicken and spinach stuffed canelon baked in a duo of tomato and smoked cheese sauces*

**Entrees**

**Bistec de ternera \* 18.95 \***

*Grilled 12oz top filet steak over scallion mashed potatoes with a red wine mushroom sauce and sautéed spinach*

**Paella de verduras 14.95**

*Seasonal vegetables cooked with saffron rice in vegetable broth*

**Paella de mariscos 19.95**

*Shrimp, mussels, calamari and littleneck clams with saffron rice cooked in a lobster*

*broth**(individual portion)*

**Costilla de ternera 16.95**

*Slow oven braised beef short rib (falling off the bone) over savory white rice with*

*root vegetables in jus*

**Pollo marsala 15.95**

*Boneless breast of chicken sautéed in marsala wine with portabella mushrooms and*

*served with garlic buttered green beans and mashed potato*

**Pato asado\* 19.95**

*Roast duck leg and sautéed breast in a blackberry glaze with braised red cabbage and*

*apples over scallion mashed potato*

**Zarzuela de mariscos 17.95**

*Shrimp, mussels & calamari in a zesty lobster and tomato broth with garlic toasted crostinis*

**Ossobucco de cordero 17.95**

*Fall off the bone sangria braised lamb shank with root vegetables and fresh herbs over scallion mashed potato*

**Pollo al limón 15.95**

*Boneless breast of chicken sautéed in white wine, lemon and capers and served with*

*savory white rice and spinach*

**Paella valenciana 19.95**

*Chicken, chorizo and duckling in saffron rice with roasted red peppers and peas**(individual portion)*

**Pescado del día 17.95**

*Chef’s daily fresh fish special*

**Side Dishes**

Scallion mashed potato **$3.95**

Garlic sautéed spinach **$4.95**

Garlic buttered green beans **$3.95**

White rice **$3.95**

Potato Gratin **$4.95**

[www.tascarestaurant.com](http://www.tascarestaurant.com)

**City of Boston Health Department Warning:**

\*Consumption of raw or under-cooked meat, seafood, poultry or eggs may cause food borne illness\*