

T A S C A

MANDARIN ORIENTAL JUMEIRA, DUBAI

À LA CARTE



José Avillez

MANDARIN ORIENTAL JUMEIRA · JUMEIRA BEACH ROAD · DUBAI

A KISMET MENU · MANDARIN ORIENTAL JUMEIRA, DUBAI

HOW TO READ THIS MENU

Every mark below appears beside a dish only when the house prints it.

DIETARY MARKS

-  Raw
-  Vegan
-  Vegetarian

THE LINE BENEATH A DISH

Algarve Prawn Ceviche *(S)*

served on lime

Kindly note that our dishes are not produced in an entirely allergen-free environment.

THE MARKS THIS MENU DECLARES

(N) Nuts

(S) Shellfish

OF THE PRICES

All prices are in UAE Dirhams & are inclusive of Municipality fees, Service charge & Value Added Tax.

MENU

A three-course dining experience celebrating the classic tastes of chef José Avillez.

TASCA CLASSICS · THREE COURSES

250

SMALL BITES

- | | | |
|---|--|-----|
|  | Wagyu Tartare Cone
truffle, mustard & pickles | 120 |
|  | Tuna Tartare Cone
spicy marinated bluefin tuna, kimchi & nori flakes | 130 |
|  | Algarve Prawn Ceviche (S)
served on lime | 90 |
|  | “Rissol de Camarão” (S)
prawn rissole, prawn tartare, garlic emulsion & chili | 95 |
| | Tempura Cod Cake
garlic emulsion, olives, lyophilized raspberry & trout roe | 90 |
|  | Avocado Tempura
dehydrated “piri-piri” & coriander sprouts | 70 |

STARTERS

- | | | |
|---|---|-----|
|  | Seabass & “Maracujá da Madeira”
passion fruit, coriander, avocado & crunchy corn | 125 |
| | Garlic Prawns (S)
fragrant chili olive oil & coriander | 135 |
| | Crab Cascais (S)
shredded crab, pickles, egg & caviar | 135 |



VEGAN



VEGETARIAN

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MENU

STARTERS · CONTINUED

Seafood Soup <i>(S)</i>	135
prawns, crab, seabass, crispy bread & aioli	
Spicy Roasted Octopus	130
kimchi, sweet potato & coriander sprouts	
 Wagyu Tartare	135
chili, chives, gherkins, capers & Dijon	
Wagyu Pica-Pau	175
meat jus, smoked avocado cream & pickles	
Golden Fried Egg	125
truffle meat jus, chorizo & Azores cheese	

VEGETARIAN

 Roasted Beetroot Salad	100
feta cheese, yoghurt & orange	
 Green Vegetable Curry <i>(N)</i>	125
coconut & coriander rice	
 Quinoa & Grilled Vegetables Salad <i>(N)</i>	115
avocado, mango, yuzu honey & cashew nut	
 Creamy Mushroom Rice	125
sautéed mushrooms & herbs olive oil	

FISH & SEAFOOD

Grilled Atlantic Seabass <i>(N)(S)</i>	240
broccolini, bearnaise & cashew nuts	
“Bacalhau à Gomes de Sá”	180
boiled egg, potatoes, onion & olives	



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FISH & SEAFOOD · CONTINUED

Tiger Prawn Rice <i>(S)</i>	300
brothy seafood rice & aioli	
“Lagareiro” Octopus	205
spinach, potatoes & garlic olive oil	

MEAT

Josper-Roasted Lamb Shoulder	240
fava bean charcoal rice, mint, coriander & pomegranate	
Wagyu & Mushroom Rice	240
slow-cooked wagyu cheeks & asparagus	
“Bitoque” LX–DXB (MB 4/5)	340
wagyu tenderloin, golden fried egg, truffle & potato mille-feuille	
Piri-Piri Chicken	185
smoked avocado cream, spicy mayo & fries	

SPECIALS TO SHARE

Portuguese Seafood Rice <i>(S)</i>	950
Atlantic lobster, tiger prawns & seabass	
Wagyu Ribeye Steak 400g (MB 6/7)	790
truffle potato purée & refreshing crispy salad	

SIDE DISHES

Garlic Rice	45
Tasca Fries	45
Portuguese Salad	45



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SIDE DISHES • CONTINUED

Tomato Salad	45
Grilled Vegetables	45

DESSERTS

Tasca Pavlova	80
strawberry mousse, meringue, red berry & cream cheese	
Pastel de Nata	40
traditional custard tart with coffee ice cream	
Chocolate Mousse	75
served with toppings at the table	
“Doce da Casa”	75
layers of silky cream, biscuit & coffee	
Hazelnut Cone (N)	75
hazelnut ice cream, hazelnut foam & freshly grated hazelnut	
Olive Oil & Honey “Pudim” (N)	70
raspberry sorbet & nuts	



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TASTE OF TASCA

A contemporary celebration of Portugal's flavors, where authenticity meets innovation.

PER GUEST

850

TASTING MENU

Crab “Torricado” (S)

shredded crab, crisp bread & Oscietra caviar



Tuna Tartare Cone

spicy marinated bluefin tuna, kimchi & nori flakes

“Rissol de Camarão” (S)

prawn rissole, coastal prawn tartare, garlic emulsion & chili



Seabass & “Maracujá da Madeira”

passion fruit, yuzu, coriander & crunchy corn

Golden Egg

truffle meat jus, mushrooms, chorizo & Azores cheese

Portuguese Bread, Smoked Butter, Marinated Olives & “Cenoura Algarvia”

Atlantic Seafood Rice (S)

Atlantic blue lobster, Algarve carabineiro & seabass

“Bitoque” LX–DXB (MB 4/5)

wagyu tenderloin, golden fried egg, truffle & potato mille-feuille

Pastel de Nata

traditional custard tart with coffee ice cream

Tasca Pavlova

strawberry mousse, meringue, red berry & cream cheese

Petit Fours



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KIDS MENU

MAINS

Roasted Seabass	125
Grilled Chicken	110
Sauteed Rice with Vegetables & Egg	95

SIDE DISH

Homemade French Fries

Portuguese Salad

Grilled Vegetables



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BAR MENU

TASCA CLASSICS

- Navegante** 85
Vodka, gin & rum infused with fresh lime zests, lime foam & sugar. Crisp citrus freshness, finished with a refined touch of sweet lime foam
- Atlantic Breeze** 95
Tanqueray, thyme, lemon, white wine reduction, basil & cucumber. Herbal and bright, with thyme, basil, and the crisp clarity of cucumber
- Primo Basílico** 85
Tanqueray, lemon, sugar, basil & egg white. Silky and aromatic, with lemon zest, fresh basil, and a smooth finish
- Poncha de Maracujá** 95
Lemon peel infused cachaça, citrus, passion fruit & honey. Tasca's take on Madeira's classic Poncha, blending tropical fruit and honey
- Tasca Martini** 85
Ketel One, passion fruit, strawberry, pineapple, lemon juice, sugar & egg white. A vibrant harmony of fruits. Velvety, refreshing, and crafted with precision

TASCA SIGNATURES

- Fado** 130
The Macallan 12 years D.C., spiced port wine reduction, citrus & LBV Port wine. Spiced port and citrus notes, bold and balanced like the music it's known for
- Tasca Paloma** 90
Casamigos Blanco, mezcal, homemade grapefruit soda, honey & agave. A smooth twist on the classic Paloma, enriched with smoky mezcal and balanced by our fresh grapefruit soda
- Bica** 95
Havana 7, coffee, salted caramel, hazelnut & Azores cheese. A tribute to Portugal's coffee culture. Bold, rich, and velvety with a savoury Azores cheese twist
- Modesto** 110
Casamigos Reposado, orange, lime, vanilla, agave & honey. A refreshing balance of citrus and sweetness, where lime and orange meet honey and vanilla



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BAR MENU

TASCA SIGNATURES · CONTINUED

Tasca Negroni	85
Tanqueray, Campari, Port wine & chocolate bitters. A Portuguese take on the iconic Negroni. Subtle, refined, and made for true enthusiasts	

SIGNATURE MOCKTAILS

6th Floor	45
Grapefruit, orange, strawberry & lime foam. Our fruity yet bittersweet mocktail, where grapefruit and orange meet the sweetness of the strawberry	

Porto Côvo	70
French Bloom le Rosé, peach cordial. A non-alcoholic version of bellini, refined with the spiced homemade peach cordial and the sparkling character of the French Bloom	

Tejo	70
French Bloom le Blanc, yuzu, elderflower, lime & lemon. Elegant and aromatic. A layered composition of citrus, Floral notes and subtle sweetness	

Gorreana	45
Cardamom infused rooibos tea, orange juice, lemon juice & honey. Light, refreshing and subtly spiced balanced by the citrusy from the orange and the lemon	

Tarte de Maçã	55
French bloom Blanc, red apple, orange & cinnamon. An ode to the classic apple tart. Warm and nostalgic profile reimagined with the sparkling finesse	

SANGRIA 1 lt

White Wine Sangria	275
Red Wine Sangria	275
Sparkling Sangria	400
Champagne Sangria	900

Portugal's iconic drink — fresh fruits, gentle spice, and wine's natural depth in perfect balance.



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VODKA

30 ml

Belvedere	80
Poland	
Grey Goose	90
France	
Grey Goose Altius	170
France	
Beluga Gold	185
Russia	

GIN

30 ml

Tanqueray 10	70
UK	
Gin Mare	75
Spain	
Hendrick's	85
Scotland	
Monkey 47	100
Germany	
Seventy One	195
UK	

TEQUILA

30 ml

Casamigos Silver	85
Casamigos Reposado	95
Casamigos Añejo	105



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TEQUILA • CONTINUED

Don Julio Blanco	120
Don Julio Reposado	135
Don Julio 1942	315
Clase Azul Reposado	260
Clase Azul Plata	185
Clase Azul Añejo	750

MEZCAL

30 ml

Verde Amaras	
Siete Misterios, Doba-Yej	80
Clase Azul Durango	450

RUM

30 ml

Sailor Jerry Spiced Rum US Virgin Islands	55
Diplomatico Reserva Exclusiva Venezuela	65
Havana Club Añejo 7 Años Cuba	70
Ron Zacapa Centenario 23 Guatemala	115



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COGNAC

30 ml

Remy Martin V.S.O.P.	90
Hennessy X.O	250
Hennessy Paradis	790

SINGLE MALT WHISKY

30 ml

The Macallan 12 Years Old Double Cask, Highland	95
The Macallan 15 Years Old Double Cask, Highland	165
The Macallan 18 Years Old Double Cask, Highland	315
The Macallan 25 Years Old Sherry Oak Cask, Highland	1200

IRISH WHISKY

30 ml

John Jameson	60
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BLENDED SCOTCH WHISKY

30 ml

Chivas Regal 12 Years	80
Chivas Regal 18 Years	125
Johnnie Walker Black Label	75
Johnnie Walker Black Ruby	80
Johnnie Walker Blue Label	275



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AMERICAN WHISKY

30 ml

Maker's Mark	60
Woodford Reserve	80
Michter's Rye	65
Jack Daniel's Old Nr 7	70

DRAUGHT

Asahi, Japan (Pint)	65
Asahi, Japan (Half Pint)	35

BOTTLE

Corona, Mexico	55
Peroni, Italy	55
Bière Des Amis 0.0%, Belgium	50

SOFT DRINKS

Coca Cola	35
Coca Cola Light	35
Coca Cola Zero	35
Fanta Orange	35
Sprite	35
Fever Tree Ginger Ale	35



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SOFT DRINKS • CONTINUED

Fever Tree Tonic Water	35
Fever Tree Soda Water	35
Red Bull	40
Red Bull Sugar Free	40

JUICES

Orange	35
Pineapple	35
Watermelon	35
Green Apple	35

WATER

Evian 0.33 L	25
Evian 0.75 L	35
Evian Sparkling 0.33 L	25
Evian Sparkling 0.75 L	35

BOON COFFEE

Locally Sourced

Single Espresso	45
Americano	45
Double Espresso	50



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BOON COFFEE • CONTINUED

Cappucino	50
Café Latte	50
Single Macchiato	45
Double Macchiato	50

AVANTCHA TEA

Organic Cultivation + Biodegradable Packaging

Organic English Breakfast	50
Majestic Earl Grey	50
Organic Spring Mao Feng	50
Jasmine Mao Jian	50
Organic Chamomile Cooler	50
Vanilla Pu Erh	50

0% ABV SPARKLING SELECTION

French Bloom le Blanc	70
French Bloom le Rosé	75



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