TASCA III SEASONAL

TASCA

CHARRED SHISHITO PEPPERS	ajo blanco, pickled green almonds, arrope, nigella seeds	\$12
MUSSELS IN ESCABECHE	allioli, chile oil, olive oil bread	\$15
CHISTORRA SAUSAGE	cider braised fennel, apple confit	\$15
MUSHROOM CONSERVA	egg yolk, manchego, crispy garlic	\$17
SWORDFISH IN ADOBO	marinated & fried Swordfish, pil-pil sauce, bell peppers, cucumber, dill	\$16
BRAISED SQUID	vermouth, tomato, capers, swiss chard a la catalana	\$25
TRES LECHES CAKE	tonka bean, coconut meringue, dulce de leche	\$12
VALDEON BLUE CHEESE	persimmon, spiced walnuts, honey	\$12

EDIBLE @TASCA.YYC

