

VERMOUTH

CAVA	125ml	Bottle
Codorníu Selecció Raventos Chardonnay, Macabeo , Xarel·lo Citrus and peachy aromas, full bodied.	7.0	39.0
Llopart Brut Reserva Rosé Monastrell, Granache, Pinot Noir Cherry-pink color with forest fruits and strawberry aroma.	8.5	50.0
Ars Collecta, Jaume - Gran Reserva, Brut, Codorniu 2012 Pinot Noir, Chardonnay, Xarel·lo Peach and melon, toast and honey.		85.0
Ars Collecta, Finca La Pleta - Gran Reserva, Brut, Codorniu 2009 Chardonnay Elegant. Stone fruits and white flowers.		145.0

VI BLANC	125ml	175ml	Bottle
Ca N'Estruc Blancs, Catalonia 2017 Xarel·lo, Macabeo, Muscat, Grenache Blanc, Chardonnay Citrus notes with a creamy texture.	4.0	5.5	22.0
Compta Ovelles blanc, Ferre I Catusus, Penedès 2017 Sauvignon Blanc, Xarel·lo, Chardonnay Crisp, fresh, with a long citrus finish.	4.5	6.0	25.0
Petit Caus blanc, Ca Rafols dels Caus, Penedès 2017 Chardonnay, Chenin Blanc, Macabeo, Xarel·lo Mineral, dry and vibrant with lively acidity.	5.5	7.0	29.0
Perfum, Can Sumoi, Penedès 2017 Moscat, Parellada, Macabeu Aromatic and fragrant with complex aromas.	5.5	8.0	33.0
30/70, Hugas de Battle, Empordà 2017 Grenache Blanc, Muscat of Alexandria Hints of peach, apricot and honey.	7.0	9.5	38.0
L'Equilibrista, Ca N'Estruc, Catalonia 2017 Xarello Tropical, Creamy with citrus acidity	7.5	10.0	44.0
Amic Blanc, Clos D'Agon, Empordà 2017 Grenache Blanc Aroma of Citrus, green apple and almond.			39.0
Gran Caus Blanco, Ca Rafols dels Caus, Penedès 2016 Xarel·lo, Chenin Blanc, Chardonnay Creamy with hint of tropical fruit.			53.0
Savinat, Gramona, Penedès 2017 Sauvignon Blanc Herbaceous with a touch of smokiness . Rich and persistent			54.0
Selva de Mar Blanc, Mas Estela, Empordà 2017 Grenache Gris, Muscat of Alexandria Citrus, tropical fruit, hazelnuts and pears.			55.0
Augustus Chardonnay, Penedès 2017 Chardonnay Melon and stone fruit, hazelnut and citrus.	9.50	13.0	56.0
Clos D'Agon blanc, Empordà 2016 Marsanne, Roussanne, Viogner Intense ripe aromas and delicate dried fruit.			90.0

VI NEGRE	125ml	175ml	Bottle
Ca N'Estruc Negre, Catalonia 2017 Grenache noir, Carignan, Tempranillo Fresh, dry red with red fruit character.	4.0	5.5	22.0
Les Sorts Jove, Celler Masroig, Montsant 2017 Grenacha noir, Carignan, Syrah Wild strawberry, soft tannin, long finish.	5.0	6.5	25.0
Modernista, Pagos de Hibera, Terra Alta 2016 Garnacha, Tempranillo, Samsó, Syrah Fruity, complex with a pleasant balance.	5.5	7.0	26.0
Intramurs negre, Abadia de Poblet, Conca de Barberà 2016 Cabernet Sauvignon, Merlot, Tempranillo Light, with elegant black fruit.	6.0	7.5	30.0
Idoia Negre, Ca N'Estruc, Catalonia 2014 Syrah, Grenache Cherry, leather, tobacco and sweet spices.	7.0	9.0	34.0
Sus Scrofa, Pardas, Penedès 2017 Sumoll Sweet red berry aromas, light in body.	5.8	8.0	35.0
Les Crestes, Mas Doix, Priorat 2016 Grenache, Carignan, Syrah Black cherries, cigar box, ripe and rounded.	8.0	11.0	47.0
Coma Fredosa, Hugas De Battle, Empordà 2012 Cabernet Sauvignon, Grenache Ripe strawberry, smooth and full-bodied.			50.0
Perafita, Martin Faixo, Empordà 2011 Cabernet Sauvignon, Grenache, Merlot Full-bodied, powerful and complex.	9.0	12.0	52.0
Vi de Vila, Cims de Porrera, Priorat 2014 Carignan, Granache Wild berries, black pepper and liquorice.			52.0
Finca Malaveïna, Castillo de Perellada, Empordà 2014 Merlot, Cabernet Sauvignon Cabernet Franc, Syrah, Grenache Sweet black fruit and chocolate. Intense.			60.0
Negre de Negres, Portal del Priorat 2016 Grenache, Carignan, Syrah, Cabernet Franc Silky texture with ripe black fruit.			59.0

VI ROSAT	125ml	175ml	Bottle
Sumarroca Roast, Penedès 2017 Merlot, Tempranillo, Syrah Fresh strawberry and raspberry.	4.5	6.0	24.0
Rosat de Sumoll, Pardas, Penedès 2017 Sumoll Dry, creamy texture and complex bouquet.			33.0

Miro White	3.5	Miro Extra Dry	3.5
Miro Rojo	3.5	Passión por Paco Pérez	3.5

CLASSIC COCKTAILS	
“Jamón” Manhattan Iberian Ham washed Sazerac Rye, Acorn Liqueur, Black Walnut Bitters, Oak Smoke	9.5
Negroni de Tardor GinRaw, Miro Blanc Vermut, Suze, Orange bitters, Cassia Bark, Autumn Leaves, Eucalyptus	9.5
Pera i Mora Tastinni JJ Whitley Vodka, Crème de Cassis, Pear, Lemon, Cava, Pear & Berry Nitro Pearls	9.5
Bosc Fashioned Buffalo Trace, Woodford Reserve, Fernet Branca, Yellow Chanterelle Mushroom, Truffle Tincture	9.5
Panellets Sazerac Remy Martin 1738, Torres 10, Chestnut, Almond, Pedro Mansana Ranci, Black Walnut Bitters	9.5
Flat White Martini JJ Whitley Vodka, Ristretto, Cacao Blanc, Quick Brown Fox Coffee Liqueur, Milk Mousse	9.5

GIN	25ml
CITRUS	
J.J. Whitley, England	3.0
GINRAW, Catalonia Kaffir Lime leaf & Cardamom	4.3
BCN, Catalonia Dehydrated Fig & Pine Nuts	4.8
Plymouth, England Lemon & Orange	3.5
Herno Gin, Sweden Lemon & Grapefruit	5.0
Nika, Japan Lemongrass & Apple	5.5
Tanqueary 10, Scotland Grapefruit & Bay Leaf	5.0

BEERS & CIDER	Half	Schooner	Bottle
Estrella Damm (draught) 4.6%	2.8	4.0	
Estrella Inedit (draught) 4.8%	4.0	5.5	
Estrella Daura (GF) (330ml) 5.4%			4.8
Espiga Mosaic, 5.5%			5.0
Nina Barbuda, 7%			5.5
Big Bear, 6%			5.5
Estrella Free Damm 0%			2.5
El Gaitero Cider			5.0

SIGNATURE COCKTAILS	
Esmorzar Martini JJ Whitley Gin, Ratafia, Lemon, Apricot Conserve, Fermented Honey & Thyme, Whites, Beepollen.	9.5
L'ou com Balla Appleton White, Licor 43, Lime, Passionfruit, Vanilla sugar, Egg, Caramelised Disc	9.5
Correfoc Les Sorts Jove, Lazzaroni Ammareto, Licor 43, Sereno La Vinyetta, Lemon, Aztec Chocolate.	9.5
Escalivat Gin Mare, Charcoaled Red Pepper Cordial, Rosemary Ratafia, Lemon, SquidInk Meringue	9.5
Mare Nostrum Gin Mare, Miro Blanc, Frogskin Melon, Mandarin, White Grapefruit, Oleo Saccharum, Melon Oyster	9.5
Park Güell BCN Gin, Elderflower, Suze, Jasmine, Aloe Vera, Lemon, Tonic, Cucumber Ice, Ylang Ylang	9.5
	9.5
La Pera , Apple, Pear, Lemon, Black Cherry.	5.5
La Senyera , Pineapple, Orange, Lemon, Passionfruit, Raspberry.	5.5
El Jardí , Aloe Vera, Elderflower, Rose, Lemon, Lavender.	5.5

NON-ALCOHOLIC COCKTAILS	
FLORAL	
Death’s Door Orange & Star Anise	4.5
Sipsmith, England Lemon & Lime	3.5
Alkkemist, Alicante Sapphire Sprig & Kaffir Lime Leaf	3.5
Hendrick’s Cucumber Ice & Spiral	3.5
Botanist Thyme & Lemon	4.0
Manchester Gin Raspberry Mint & Berries	4.2
Nut Catalonia Clitoria Cucumber & Flowers	4.5

SOFT DRINKS	
Sant Aniol Still/Sparkling water (750ml)	3.5
San Pellegrino (250ml)	2.0
Coke, Diet Coke, FeverTree Lemonade, Ginger Ale, Ginger Beer (200ml)	2.0
Frobishers Juices (250ml)	3.0
Fever Tree Tonic Varieties (200ml)	2.0
Dr PolliDori Cucumber Tonic (200ml)	2.6
1724 Tonic (200ml)	3.0

FOR OUR WHISKIES, SPIRITS AND LIQUEURS SELECTION ASK OUR TEAM

TRAMUNTANADES

SMALL BITES, LOTS OF JOY (1 UNIT)

From a selection of dishes served by Paco Pérez in his Miramar restaurant, these are served in units. The perfect way to start your experience at Tast.

DUCK'IN DONUT (2012) 3.8
Duck liver, chocolate, raspberry

SANDWICH DE FORMATGE TRUFAT (2017) (V) 4.4
Tou de til·lers cheese, truffle confit

LA NOSTRA FLECA

OUR BAKERY

If you ask a Catalan what is the best Catalan invention they would say their bread with tomato!

PA DE PAGÈS AMB TOMÀQUET (V) 4.9
Coca bread, tomato, olive oil

COCA DE VIDRE AMB TOMÀQUET (V) 3.9
Light crunchy bread, tomato, olive oil

PA SENSE GLUTEN (V) 3.5
Gluten free bread, tomato, olive oil

EMBOTITS I FORMATGES

OUR CHARCUTERIE & CHEESES

To enjoy whilst having a drink or to get you started. With delicacies from Catalonia and one of the best Iberian ham in the world.

TAULA D'EMBOTITS CATALANS 100gr 14.0
Catalan charcuterie board.
Llonganissa, fuet, botifarra blanca, peltruc negre and sobrassada

TAULA DE PERNIL IBÈRIC 60gr 22.0
Arturo Sánchez Iberian ham

TAULA D'EMBOTITS IBÈRICS 100gr 26.0
Iberian charcuterie board.
Llom, *salchichón*, xoriço, *Arturo Sánchez* Iberian ham

TAULA DE FORMATGES 120gr 14.0
Catalan cheese board.
Tou de til·lers, Petit nevat, Cantell, Serrat de triado, Garrotxa bauma and Bufalet blau



TASTET IS A WORD OF CATALAN ORIGIN MEANING 'A SMALL TASTE OF FOOD'.

THEY ARE LARGER THAN A STARTER AND SMALLER THAN A MAIN.

IT IS THE PERFECT WAY TO TRY NEW FLAVOURS AS WELL AS TRADITIONAL FAVOURITES.

FOR TWO PEOPLE, 3 – 5 TASTETS ARE IDEAL, DEPENDING HOW HUNGRY YOU ARE.

ELS NOSTRES FREGITS

FRIED BITES

CROQUETA DE PEBROT ESCALIVAT (V) 1.7
Red pepper croquette (1 unit)

CROQUETA DE PERNIL IBÈRIC 1.9
Iberian ham croquette (1 unit)

CROQUETA DE POLLASTRE ROSTIT 1.7
Roasted chicken croquette (1 unit)

ALETES DE POLLASTRE LA MASIA 7.2
Chicken wings, *picada* foam sauce

OU D'ÀNEC, XIPIRONS I SALSÀ TÀRTAR 10.5
Duck egg, baby squid, potato, tartar sauce

TEMPURA DE LLOBREGANT 18.0
Lobster, potatoes, egg, lobster mayo

DE L'HORT

FROM THE GARDEN

ENSALADILLA TAST 6.5
Mini carrot, potato, green beans, tuna belly, mayo, quail eggs

MILFULLS DE VERDURES (V) 8.0
Aubergine, carrot, cauliflower, courgette, Serrat de Triadó

ESPÀRRECS VERDS, BAUMA, CHERRY I RÚCULA (V) 7.0
Green asparagus, bauma cheese, cherry tomatoes, rocket

PAPILLOTE DE BOLETS 8.0
Mushrooms, consome, bull negre, cherries

COCA DE RECAPTE (V) 6.5
Crunchy flat bread, red pepper, aubergine, onion, tomato
*With anchovies £5

OU 64 I PARMENTIER DE XAMPINYONS (V) 7.0
Egg, button mushrooms, potato

DEL MAR

FROM THE SEA

OSTRA CAP DE CREUS 4.5
Oyster, salmon eggs, codium (1 unit)

TONYINA AMB ESCABETX 15.0
Tuna, vinegar, carrots

POP A LA BOQUERIA 13.0
Octopus, romesco, potato, oloroso wine

SOPA DE PEIX I MARISC 10.5
Monkfish, langoustines, mussels, brioix

DE LA MONTANYA

FROM THE MOUNTAIN

TARTAR DE WAGYU I ENCURTITS 9.0
Wagyu beef tartar, pickles, potato

BAO FRICANDÓ 7.0
Wagyu brisket *fricandó*, Bao bread

CANELÓ LA BARCELONETA 8.5
Guinea fowl, béchamel, demi glace

VEDELLA AMB BOLETS 11.0
Beef, mushrooms, potato

GALTA DE PORC MELOSA 12.0
Pork cheeks, parsnip, *chantarelle*

ELS NOSTRES ARROSOS

OUR RICES (SERVES 2 PERSONS)

Cooked in a tin tray in the oven, our rices have a traditional strong flavour and sticky texture. A must try!

ARRÒS DE VERDURES (V) 19.5
Rice, vegetables, herb mayo

ARRÒS DE CALAMAR I GAMBA VERMELLA 29.5
Rice, red prawns, squid, codium mayo

ARRÒS DE BOSC I VACA VELLA 32.0
Rice, boletus, padron pepper, beef sirloin

LES NOSTRES BRASES

OUR CHARCOAL OVEN DISHES

Dishes cooked in our MiBrasa charcoal oven have a slightly smoky flavour and great texture.

TURBOT "EL TXIRINGUITO 1939" 18.0
Turbot, potato, asparagus, garlic, chilli

PRESA IBÈRICA 20.0
Iberian pork presa, potatoes, demi glace

ENTRECOT DE VACA VELLA 47.0
Sirloin steak bone in, potato

LA SELECCIÓ DE PACO PÉREZ

A TRIP AROUND CATALAN FOOD, WITH PACO'S FAVOURITES.

A SELECTION FROM OUR MENU THAT WILL HELP YOU ENJOY THE FULL EXPERIENCE.

DESIGNED TO SHARE (MINIMUM 2 PEOPLE)

£40 PER PERSON

WE ALSO HAVE A VEGETARIAN AND VEGAN VERSION OF PACO'S SELECTION MENU, JUST ASK OUR TEAM.



(V) for vegetarian

If you have any other dietary requirements please let our team know, we will try to help.

We work with nuts, crustaceans, molluscs, and other allergens in the restaurant so we cannot guarantee no traces of them in our food.

Please let us know as soon as possible of any allergies in your party so that we can accommodate and advise. If you have a severe allergy please note we may not be able accommodate your requirements, but ask for a manager and we will try to help.

