

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 hams 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	

TASTETS

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 LA MONTANYA

FROM THE MOUNTAIN

TÀRTAR 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	

DE L'HORT

FROM THE GARDEN

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



(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 THERE WON'T BE 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 TO ACCOMMODATE YOUR REQUIREMENTS, BUT ASK FOR A MANAGER AND WE WILL TRY TO HELP.