

TAST

CUINA CATALANA

BY PACO PÉREZ

MENÚ DE NADAL

An authentic experience of what Christmas in Catalonia feels and tastes like.
Our traditional festive dishes with Paco Pérez' own twist.

OSTRA DEL CAP DE CREUS

Oyster, salmon eggs, codium

TARTAR DE SALMÓ

Salmon, dill, crème fraiche, apple

SOPA DE GALETS AMB MANDONGUILLES

Traditional Catalan Christmas broth with pasta and meatballs

PARMENTIER DE BOLETS AMB OU I SUC DE ROSTIT

Mushrooms, egg, braised sauce

VIEIRA EN FRICANDÓ

Scallops, fricandó, vegetables

CANELÓ A LA BARCELONETA

Guinea fowl, béchamel, demi glace

BRAÇ DE GITANO(V)

Chantilly, apricot, sponge cake

TASTCATALA.COM

0161 806 0547

HOLA@TASTCATALA.COM

£50 per person
Available from 30th November



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MENÚ FESTIU

A broader selection of Paco Perez' own take on the traditional dishes that best represent Christmas in Catalonia. A festive journey through the most authentic flavours.

DUCK'IN DONUT (2012)

Duck liver, chocolate, raspberry

SANDWICH DE FORMATGE TRUFAT (V)

Tou de til·lers cheese, truffle confit

OSTRA DEL CAP DE CREUS

Oyster, salmon eggs, codium

TARTAR DE SALMÓ

Salmon, dill, crème fraiche, apple

SOPA DE GALETS AMB MANDONGUILLES

Traditional Catalan Christmas broth with pasta and meatballs

PARMENTIER DE BOLETS AMB OU 64 I SUC DE ROSTIT

Mushrooms, egg, braised sauce

VIEIRIA EN FRICANDÓ

Scallops, fricandó, vegetables

LLOM DE WAGYU A LA BRASA, PAPILOTE DE VERDURES

Wagyu loin, vegetables, papillote

SORBET DEL DIA(V)

2 scoops of the sorbet of the day

BRAÇ DE GITANO(V)

Chantilly, apricot, sponge cake

£70 per person
Available from 30th November

