

VERMOUTH

CAVA	125ml	Bottle	
Codorníu Selección 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
Blanc de Pacs, Parés Baltà, Penedès, 2017 Parellada, Xarel·lo, Macabeo Aromatic, fruity and mineral.	4.5	6.0	24.0
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
Abadia de Poblet Blanc, Conca de Barberà 2016 Macabeo, Parellada Fruity, full-bodied with a creamy texture			48.0
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, Carignan, Tempranillo Fresh, dry red with red fruit character.	4.0	5.5	22.0
Les Sorts Jove, Celler Masroig, Montsant 2017 Grenacha, Carignan, Syrah Wild strawberry, soft tannin, long finish.	5.0	6.5	25.0
Modernista, Pagos de Hibera, Terra Alta 2016 Grenacha, Tempranillo, Samsó, Syrah Fruity, complex with a pleasant balance.	5.5	7.0	26.0
Mas Petit, Parés Baltà, Penedès, 2015 Cabernet Sauvignon, Grenacha, Blackberry, herbaceous with a hint of vanilla	5.5	7.5	27.0
Intramurs negre, Abadia de Poblet, Conca de Barberà 2016 Cabernet Sauvignon, Merlot, Tempranillo Light, with elegant black fruit.	6.0	7.5	30.0
L'Equilibrista, Ca N'Estruc, Catalonia 2014 Syrah, Grenache noir, Samsó Dark fruit notes, coffee touches and long finish	7.5	10.0	44.0
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 noir, 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.			49.0
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 Perez	3.5
CLASSIC COCKTAILS			
Figarye Sazerac Rye, Espirit de Figue Liqueur, Campari, All Spice, Caramelised Walnuts & Dehydrated Fig	9.5		
Negroni de Tardor GinRaw, Miro Blanc Vermut, Suze, Orange bitters, Smoked Cassia Bark, Autumn Leaves, Eucalyptus	9.5		
Pera i Mora Tastinni JJ Whitley Vodka, Crème de Cassis, Pear, Cava, Lemon, Berry & Pear 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		
NON-ALCOHOLIC COCKTAILS			
La Pera , Apple, Pear, Lemon, Black Cherry			5.5
La Senyera , Orange, Almond, Lime, Lavender Mousse			5.5
El Jardí , Aloe Vera, Elderflower, Jasmine, Rose, Lemon,			5.5
GIN	25ml		
CITRUS	SAVOURY & SPICE		
J.J. Whitley, England	3.0	NUT, Catalonia Rosemary Sprig & Orange Zest	4.0
GINRAW, Catalonia Kaffir Lime leaf & Cardamom	4.3	Gin Mare, Catalonia Thyme Sprig & Green Olives	4.5
BCN, Catalonia Dehydrated Fig & Pine Nuts	4.8	Nordés, Galicia Lemon Grass & Hibiscus	5.0
Plymouth, England Lemon & Orange	3.5	Three Rivers, Manchester Dried Apricot & Rosemary Sprig	4.0
Herno Gin, Sweden Lemon & Grapefruit	5.0	Monkey 47, Germany Strawberry & Grapefruit	5.0
Nika, Japan Lemongrass & Apple	5.5	Bathtub, England Orange & Cinnamon Stick	3.5
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 Ammaretto, Licor 43, Sereno La Vinyetta, Lemon, Aztec Chocolate.	9.5
Escalivat Gin Mare, Charcoaled Red Pepper Cordial, Basil, Rosemary Ratafia, Lemon, SquidInk Meringue	9.5
Caga Tió JJ Whitley Vodka, Crème Catalana, Double Cream, Vanilla & Espresso foam, Dark Cacao	9.5
Park Güell BCN Gin, Elderflower, Suze, Jasmine, Aloe Vera, Lemon, Tonic, Cucumber Ice, Ylang Ylang	9.5
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

COCKTAILS



WINTER MENU

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, catalana trufada, 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)

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

PEIX & CHIPS 13.5
Seabass, herbs, spices, *romesco* mayo

DE L'HORT FROM THE GARDEN

ENSALADILLA TAST (V) 7.5
Mini carrot, potato, green beans, red prawn, mayo, quail eggs

MILFULLS DE VERDURES (V) 8.0
Aubergine, carrot, cauliflower, courgetti

PARMENTIER DE CEPS AMB OU 64 I SUC DE ROSTIT 9.0
Mushrooms, egg, braised sauce

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

DEL MAR FROM THE SEA

TARTAR DE SALMÓ 5.5
Salmon, dill, crème fraîche

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

TONYINA AMB ESCABETX 15.0
Tuna loin, vinegar, carrots

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

VIEIRA EN FRICANDÓ 11.7
Scallops, fricandó, vegetables

PAPILLOTE DE MUSCLOS 9.5
Mussels, chilli, basil, spring, ginger, white wine, citrus

DE LA MONTANYA FROM THE MOUNTAIN

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

BAO FRICANDÓ 7.5
Wagyu brisket, mushrooms, pine nut picada, Bao bread

CANELÓ A LA BARCELONETA 8.5
Guinea fowl, béchamel, demi glace

SOPA DE GALETS AMB MANDONGUILLES 9.2
Traditional Catalan Christmas broth with pasta and meatballs

PRESA IBÈRICA 20.0
Iberian pork presa, sweet potatoes, demi glace

EL NOSTRE ARRÒS OUR RICE (SERVES 2 PERSONS)

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

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

MENÚ DE NADAL

OSTRA DEL CAP DE CREUS
Oyster, salmon eggs, codium

TARTAR DE SALMÓ
Salmon, dill, crème fraîche

SOPA DE GALETS AMB MANDONGUILLES
Traditional Catalan Christmas broth with pasta and meatballs

PARMENTIER DE CEPS 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
Chantilly, apricot, sponge cake

£50 per person

MENÚ FESTIU

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

SANDWICH DE FORMATGE TRUFAT
Tou de til·lers cheese, truffle confit

OSTRA DEL CAP DE CREUS
Oyster, salmon eggs, codium

TARTAR DE SALMÓ
Salmon, dill, crème fraîche

SOPA DE GALETS AMB MANDONGUILLES
Traditional Catalan Christmas broth, pasta, meatballs

PARMENTIER DE BOLETS, OU 64 I SUC DE ROSTIT
Mushrooms, egg, braised sauce

VIEIRA EN FRICANDÓ
Scallops, fricandó, vegetables

LLOM DE WAGYU A LA BRASA, PAPILLOTE DE VERDURES
Wagyu loin, vegetables, papillote

SORBET DEL DIA
2 scoops of the sorbet of the day, ask for the flavours

BRAÇ DE GITANO
Chantilly, apricot, sponge cake

£70 per person

(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 to accommodate to your requirements, but ask for a manager and we will try to help.