



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) 3.9
Duck liver, chocolate, raspberry

SANDWICH DE FORMATGE TRUFAT (2017) (V) 4.5
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) 5.0
Coca bread, tomato, olive oil

COCA DE VIDRE AMB TOMÀQUET (V) 4.0
Light crunchy bread, tomato, olive oil

PA SENSE GLUTEN (V) 3.7
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 14.5
Catalan charcuterie board.
Llonganissa, fuet, catalana trufada, peltruc negre and sobrassada

TAULA DE PERNIL IBÈRIC 60gr 22.9
Arturo Sánchez Iberian ham

TAULA D'EMBOTITS IBÈRICS 100gr 27.0
Iberian charcuterie board.
Llom, *salchichón*, xoriço, *Arturo Sánchez* Iberian ham

TAULA DE FORMATGES 120gr 14.5
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, 4- 6 TASTETS ARE IDEAL, DEPENDING HOW HUNGRY YOU ARE.

ELS NOSTRES FREGITS FRIED BITES

CROQUETA DE PEBROT ESCALIVAT (V) 1.8
Red pepper croquette (1 unit)

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

CROQUETA DE POLLASTRE ROSTIT 1.8
Roasted chicken croquette (1 unit)

OU D'ÀNEC, XIPIRONS I SALSÀ TÀRTAR 11.0
Duck egg, baby squid, potato, tartar sauce

PEIX & CHIPS 14.1
Seabass, herbs, spices, *romesco* mayo

DE L'HORT FROM THE GARDEN

ENSALADILLA TAST 7.8
Mini carrot, potato, green beans, tuna belly *confit*, mayo, quail eggs

MILFULLS DE VERDURES (V) 8.4
Aubergine, carrot, cauliflower, courgette, tomato, Serrat de Triadó

COCA DE RECAPTE (V) 6.7
Crunchy flat bread, red pepper, aubergine, onion, tomato
*With anchovies £5

DEL MAR FROM THE SEA

OSTRA CAP DE CREUS 5.2
Oyster, salmon eggs, codium (1 unit)

TONYINA TARTAR AMB ESCABETX 15.7
Tuna tartar, *escabeche*, carrots

PAPILLOTE DE MUSCLOS 9.9
Mussels, chilli, basil, spring, ginger, white wine, citrus

POP A LA BOQUERIA 13.6
Octopus, romesco, potato, oloroso wine

VIEIRA DE FRICANDÓ 11.7
Scallop, Ham parmentier, fricandó, vegetables

DE LA MUNTANYA FROM THE MOUNTAIN

TARTAR DE WAGYU I ENCURTITS 9.5
Wagyu beef tartar, pickles, potato

BAO FRICANDÓ 7.9
Wagyu brisket, mushrooms, pine nut picada, Bao bread

CANELÓ LA BARCELONETA 8.8
Guinea fowl *caneloni*, béchamel, demi glace

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) 19.9
Rice, vegetables, herb mayo

ARRÒS DE CALAMAR I GAMBA VERMELLA 32.0
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" 18.5
Turbot, potato, garlic, chilli, mushrooms

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

ENTRECOT DE VACA VELLA 49.0
Sirloin steak bone in, potato, padron peppers

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)

£42 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.