



# SPRING 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.

<b>DUCK'IN DONUT (2012)</b>	3.9
Duck liver, chocolate, raspberry	
<b>SANDWICH DE FORMATGE TRUFAT (2017) (V)</b>	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!

<b>PA DE PAGÈS AMB TOMÀQUET (V)</b>	5.0
Coca bread, tomato, olive oil	
<b>COCA DE VIDRE AMB TOMÀQUET (V)</b>	4.0
Light crunchy bread, tomato, olive oil	
<b>PA SENSE GLUTEN (V)</b>	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.

<b>TAULA D'EMBOTITS CATALANS 100gr</b>	14.5
Catalan charcuterie board. Llonganissa, fuet, catalana trufada, peltruc negre and sobrassada	
<b>TAULA DE PERNIL IBÈRIC 60gr</b>	22.9
Arturo Sánchez Iberian ham	
<b>TAULA D'EMBOTITS IBÈRICS 100gr</b>	27.0
Iberian charcuterie board. Llom, salchichón, xoriço, Arturo Sánchez Iberian ham	
<b>TAULA DE FORMATGES 120gr</b>	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

<b>CROQUETA DE PEBROT ESCALIVAT (V)</b>	1.8
Red pepper croquette (1 unit)	
<b>CROQUETA DE PERNIL IBÈRIC</b>	1.9
Iberian ham croquette (1 unit)	
<b>CROQUETA DE POLLASTRE ROSTIT</b>	1.8
Roasted chicken croquette (1 unit)	
<b>CALAMAR BLANC I NEGRE</b>	7.5
Fried calamari, squid ink, mayo	
<b>ALETES DE POLLASTRE LA MASIA</b>	7.7
Chicken wings, picada white wine, herbs	
<b>OU D'ÀNEC, XIPIRONS I SALSÀ TÀRTAR</b>	11.0
Duck egg, baby squid, potato, tartar sauce	
<b>PEIX &amp; CHIPS</b>	14.1
Seabass, herbs, spices, romesco mayo	

## DE L'HORT FROM THE GARDEN

<b>ENSALADILLA TAST</b>	7.8
Mini carrot, potato, green beans, tuna belly confit, mayo, quail eggs	
<b>ESPARRECS, HOLANDESA D'AMETLLES I TAPERES (V)</b>	8.2
Asparagus, almond hollandaise, cappers, codium	
<b>COLIFLOR, BAUMA I TOMAQUETS CHERRY (V)</b>	6.5
Cauliflower, bauma sauce, cherry tomato	
<b>COCA DE RECAPTE (V)</b>	6.7
Crunchy flat bread, red pepper, aubergine, onion, tomato *With anchovies £5	
<b>DEL MAR FROM THE SEA</b>	
<b>UN BON TRIO D'OSTRES</b>	13
Oyster Bloody Mary Oyster and ponzu sauce Oyster with white and black garlic	
<b>BRANDADA DE BACALLA, PEBROT I OLIVES</b>	6.7
Codfish brandade, red pepper, kalamata olives.	
<b>TONYINA TÀRTAR AMB ESCABETX</b>	15.7
Tuna tartar, escabeche, carrots	
<b>PAPILLOTE DE MUSCLOS</b>	9.9
Mussels, chilli, basil, spring onion white wine, citrus	
<b>POP RECORDS DE GENER</b>	13.4
Octopus, green <i>mojo</i> sauce, red <i>mojo</i> sauce, mini potatoes	
<b>VIEIRA DE FRICANDÓ</b>	11.7
Scallop, Ham parmentier, fricandó, vegetables	

## DE LA MUNTANYA FROM THE MOUNTAIN

<b>TÀRTAR DE WAGYU I ENCURTITS</b>	9.5
Wagyu beef tartar, pickles, potato	
<b>BAO FRICANDÓ</b>	7.9
Wagyu brisket, mushrooms, pine nut picada, Bao bread	
<b>OUS ESTRELLATS, AMB XISTORRA I PEBROTS DEL PADRÓ</b>	7.8
Fried egg, chistorra sauce, padron peppers	
<b>CANELÓ LA BARCELONETA</b>	8.8
Guinea fowl <i>caneloni</i> , béchamel, demi glace	
<b>GALTA DE PORC MELOSA</b>	12.0
Pork cheeks, parsnip, mushrooms	
<b>CUIXA DE XAI AMB ALLS I ROMANI</b>	11.4
Slow cooked lamb leg, garlic, rosemary, potatoes, allioli	

## ELS NOSTRES ARROSSOS 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!

<b>ARRÒS DE VERDURES (V)</b>	19.9
Rice, vegetables, herb mayo	
<b>ARRÒS DE CALAMAR I GAMBA VERMELLA</b>	32.0
Rice, red prawns, squid, codium mayo	
<b>ARRÒS DE BOSC I VACA VELLA</b>	32.0
Rice, boletus, padrón 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.

<b>TURBOT "EL TXIRINGUITO 1939"</b>	18.5
Turbot, potato, garlic, chilli, mushrooms	
<b>PRESA IBÈRICA</b>	20.0
Iberian pork presa, sweet potatoes, demi glace	
<b>ENTRECOT DE VACA VELLA</b>	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.