

SPRING AT TAST

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) Duck liver, chocolate, raspberry	3.9
SANDWICH DE FORMATGE TRUFAT (2017) (V) Tou de til·lers cheese, truffle confit	4.5

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) Coca bread, tomato, olive oil	5.0
COCA DE VIDRE AMB TOMÀQUET (V) Light crunchy bread, tomato, olive oil	4.0
PA SENSE GLUTEN (V) Gluten free bread, tomato, olive oil	3.7

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 Catalan charcuterie board. Llonganissa, fuet, catalana trufada, peltruc negre and sobrassada	14.5
TAULA DE PERNIL IBÈRIC 60gr <i>Arturo Sánchez</i> Iberian ham	22.9
TAULA D'EMBOTITS IBÈRICS 100gr Iberian charcuterie board. Llom, <i>salchichón</i> , xoriço, <i>Arturo Sánchez</i> Iberian ham	27.0
TAULA DE FORMATGES 120gr Catalan cheese board. Tou de til·lers, Petit nevat, Cantell, Serrat de triado, Garrotxa bauma and Bufalet blau	14.5

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) Red pepper croquette (1 unit)	1.8
CROQUETA DE PERNIL IBÈRIC Iberian ham croquette (1 unit)	1.9
CROQUETA DE POLLASTRE ROSTIT Roasted chicken croquette (1 unit)	1.8
ALETES DE POLLASTRE LA MASIA Chicken wings, <i>picada</i> foam sauce	7.7
OU D'ÀNEC, XIPIRONS I SALSÀ TÀRTAR Duck egg, baby squid, potato, tartar sauce	11.0
PEIX & CHIPS Seabass, herbs, spices, <i>romesco</i> mayo	14.1

DE L'HORT

FROM THE GARDEN

AMANIDA DE TOMÀQUET I SÍNDRIA Tomato and watermelon salad, feta cheese	6.2
ENSALADILLA TAST Mini carrot, potato, green beans, tuna belly <i>confit</i> , mayo, quail eggs	7.8
COLIFLOR, BAUMA I TOMAQUETS CHERRY (V) Cauliflower, bauma sauce, cherry tomato	6.5
COCA DE RECAPTE (V) Crunchy flat bread, red pepper, aubergine, onion, tomato, quail eggs *With anchovies £5	6.7

DE LA MUNTANYA

FROM THE MOUNTAIN

TARTAR DE WAGYU I ENCURTITS Wagyu beef tartar, pickles, potato	9.5
BAO FRICANDÓ Wagyu brisket fricandó, mushrooms, pine put picada, Bao bread	7.9
OUS ESTRELLATS, AMB XISTORRA I PEBROTS DEL PADRO Fried egg, chistorra sauce, padron peppers	7.8
CANELÓ LA BARCELONETA Guinea fowl <i>caneloni</i> , béchamel, demi glace	8.8

DEL MAR

FROM THE SEA

OSTRES

Oyster Bloody Mary	5.2
Oyster and ponzu sauce	5.2
Oyster with white and black garlic	5.2
BRANDADA DE BACALLA, PEBROT I OLIVES Codfish brandade, red pepper, kalamata olives.	6.7
TONYINA TARTAR AMB ESCABETX Tuna tartar, <i>escabeche</i> , carrots	15.7
PAPILLOTE DE MUSCLOS Mussels, chilli, basil, spring onion, white wine	9.9
POP RECORDS DE GENER Octopus, green <i>mojo</i> sauce, red <i>mojo</i> sauce, mini potatoes	13.4



(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.