



SPRING MENU A LA CARTE

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 ham 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 50gr Arturo Sánchez Iberian ham	22.9
TAULA D'EMBOTITS IBÈRICS 100gr Iberian charcuterie board. Llom, <i>salchichón</i> , xoriço, Arturo Sánchez 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



TASTET IS A WORD OF CATALAN ORIGIN
MEANING 'A SMALL TASTE OF FOOD'.

THEY ARE LARGER THAN A TAPA AND SMALLER
THAN A PORTION.

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) 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
CALAMAR BLANC I NEGRE Fried calamari, squid ink, mayo	7.5
ALETES DE POLLASTRE LA MASIA Chicken wings, <i>picada</i> white wine, herbs	7.7
OU D'ÀNEC, XIPIRONS I SALSA 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, SÍNDRIA, MADUIXA I FORMATGE FRESC (V) Tomato, watermelon, strawberries, feta cheese	6.2
ENSALADILLA TAST Mini carrot, potato, green beans, tuna belly <i>confit</i> , mayo, quail eggs	7.8
ESPÀRRECS, HOLANDESA D'AMETLLES I TÀPERES (V) Asparagus, almond hollandaise, capers, codium	8.2
COLIFLOR, BAUMA I TOMÀQUETS CHERRY (V) Cauliflower, bauma sauce, cherry tomato	6.5
COCA DE RECAPTE (V) Crunchy flat bread, red pepper, aubergine, onion, quail eggs *With anchovies £5	6.7

DEL MAR FROM THE SEA

TRIO DE OSTRES Our oysters (3 units)	13.3
Oyster Bloody Mary (1 Unit)	5.2
Oyster and ponzu sauce (1 Unit)	5.2
Oyster with white and black garlic (1 Unit)	5.2
BRANDADA DE BACALLÀ, PEBROT I OLIVES Codfish brandade, red pepper, kalamata olives.	6.7
TARTAR DE TONYINA 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
VIEIRA DE FRICANDÓ Scallop, Ham parmentier, fricandó, vegetables	11.7

DE LA MUNTANYA FROM THE MOUNTAIN

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

ELS NOSTRES ARROSSOS OUR RICES

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

Portions	Half	Full
ARRÒS DE VERDURES (V) Rice, vegetables, herb mayo	10.0	19.9
ARRÒS DE CALAMAR I GAMBA VERMELLA Rice, red prawns, squid, codium mayo	17.0	32.0
ARRÒS DE BOSC I VACA VELLA Rice, boletus, padrón pepper, beef sirloin		32.0

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" Turbot, potato, garlic, chilli, mushrooms	18.5
PRESA IBÈRICA Iberian pork presa, potatoe puré, asparagus, demi glace	20.0
ENTRECOT DE VACA VELLA Sirloin steak bone in, potato, padron peppers	49.0

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.

LA SELECCIÓ DE PACO PÉREZ

Take a trip around Catalan food with Paco's favourite dishes.
A selection from our menu that will help you enjoy the full Tast
experience.

Please be aware that the menus are subject to change as we always
want to ensure the highest quality and may be adapted seasonally.

Designed to share
Minimum 2 people
£42 per person



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help.

2 SMALL BITES, LOTS OF JOY

2 x CROQUETES

Traditional Catalan croquettes

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**OUS ESTRELLATS, AMB XISTORRA
I PEBROTS DEL PADRO**

fried egg, chistorra sauce, padron peppers

**BRANDADA DE BACALLA,
PEBROT I OLIVES**

codfish brandade, red pepper, kalamata olives

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PAPILLOTE DE MUSCLOS

Mussels, chilli, basil, white wine, citrus

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ARRÒS DE VERDURES (V)

Rice, vegetables, herb mayo

or

**ARRÒS DE CALAMAR I GAMBA
VERMELLA**

Rice, red prawns, squid, codium
mayo

(Supplement £8 pp)

**ARRÒS DE BOSC I VACA
VELLA**

Rice, boletus, padron pepper, beef
sirloin

(Supplement £8pp)

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GALTA DE PORC MELOSA

Pork cheeks, parsnip, mushrooms

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PESSIC FLUID DE XOCOLATA (V)

Dark chocolate, spiced ice cream

L'EXQUISIT

Our most exquisite menu offers a selection of our most elegant dishes that will take you on a journey through Paco Perez' cuisine.

Designed to share
Minimum 2 people
£60 per person

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OSTRA
Oyster

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

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TONYINA AMB ESCABETX
Tuna tartar, *escabeche*, carrots

POP RECORDS DE GENER
Octopus, green mojo sauce, red mojo sauce, mini potatoes

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BAO FRICANDÓ
Wagyu brisket, mushrooms, pine nuts picada, Bao bread

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

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

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IOGURT I FRUITS VERMELLS
Yogurt, red fruits