

# 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.

**SANDWICH DE FORMATGE TRUFAT (2017) (V) (GF)** 4.5  
Tou de til·lers Cheese, Truffle Confit

**CORNETO DE TARTAR DE SALMÓ** 4.6  
Salmon Tartar, Ponzu Sauce, Avocado, Nori Cone

**DUCK'IN DONUT (2012)** 3.9  
Duck Liver, Chocolate, Raspberry

## 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) (GF)** 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 (GF)** 14.5  
Catalan charcuterie board.  
Llonganissa, Fuet, Catalana Trufada, Peltruc Negre and Sobrassada

**TAULA DE PERNIL IBÈRIC 50gr (GF)** 26.9  
*Arturo Sánchez's soul. Each piece of ham is unique, a true gastronomic jewel.*  
100% Iberian Cured Acorn Ham, matured for 48 months.

**TAULA D'EMBOTITS IBÈRICS 100gr(GF)** 27.0  
Iberian charcuterie board.  
Llom, *Salchichón*, Xoriço, *Arturo Sánchez* Iberian ham

**TAULA DE FORMATGES 120gr (GF)** 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 TAPA AND SMALLER THAN A PORTION.

IT IS THE PERFECT WAY TO TRY NEW FLAVOURS AS WELL AS TRADITIONAL FAVOURITES.

## 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)

**CALAMAR BLANC I NEGRE** 7.5  
Fried Calamari, Squid Ink mayo  
Gluten Free available upon request

**ALETES DE POLLASTRE LA MASIA** 7.7  
Chicken Wings, *Picada* White wine, Herbs

**OU D'ÀNEC, XIPIRONS I SALSÀ TÀRTAR** 11.0  
Duck egg, baby Squid, Potato, Tartar sauce  
Gluten Free available upon request

## DE L'HORT FROM THE GARDEN

**COLIFLOR, BAUMA I TOMÀQUETS CHERRY (V) (GF)** 6.5  
Cauliflower, Bauma sauce, Cherry Tomato

**TARTAR DE VERDURES I ESPUMA DE ROMESC (V) (GF)** 7.2  
Vegetable Tartar, Romesco Foam

**OU A BAIXA TEMPERATURA, CREMA DE BOLETS I PATATES SOUFFLE (V) (GF)** 7.8  
Egg 64, Mushroom Sauce, Souffle Potatoes

**COCA RECAPTE 2019 (V)** 8.7  
Coca Bread, Vegetable Escalivada, Mozzarella, Rocket

## DEL MAR FROM THE SEA

**OSTRA BLOODY MARY (GF)** 4.5  
Oyster, Vodka, Tomato, Celery, Tabasco, Black Pepper (1 unit)

**COCKTAIL DE LLAGOSTINS** 7.2  
Tiger Prawns, Mayo Cocktail Nitro, Tomato, Avocado

**PAPILLOTE DE MUSCLOS (GF)** 7.9  
Mussels, Chili, Basil, Spring Onion, White wine

**POP RECORDS DE GENER** 13.4  
Octopus, Green *Mojo* Sauce, Red *Mojo* sauce, mini Potatoes

**SUQUET DE RAP (GF)** 15.2  
Monkfish, Potatoes, Mussels, Picada

## DE LA MUNTANYA FROM THE MOUNTAIN

Portions  
**BAO FRICANDÓ** 6.5  
Beef Topside, Fricandó sauce, Mushroom Mayo, Pine Nuts Picada

**COCA DE RECAPTE 2019** 9.2  
Coca Bread, Tomato Sauce, Sausage, Mozzarella, Rocket

**CANELÓ LA BARCELONETA** 8.8  
Braised Chicken Cannelloni, Béchamel

**CHINESE PICANTÓ** 18.5  
Poussin Chicken, Rice, Sweet and Sour Sauce

**ESPATLLA DE XAI AMB ALLS I ROMANÍ (GF)** 12.7  
Slow cooked Lamb Shoulder, Garlic, Rosemary, Potatoes, Allioli

**COSTELLA DE PORC AMB LA NOSTRA SALSÀ BARBACOA** 12.4  
Pork Ribs, Homemade Barbeque Sauce, Chips

**BURGER TAST 2019** 13.7  
170gr dry aged Beef, Blue Cheese, Lettuce, Pickles, Crème Fraîche, Onion, Salsa *Gaudi*, Fried Potatoes

## 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) (GF)** 10.0 19.9  
Rice, Vegetables, Herb mayo

**ARRÒS DE CALAMAR (GF)** 14.5 26.5  
Rice, Squid, Codium mayo

**ARRÒS DE BOSC I VACA VELLA (GF)** 32.0  
Rice, Boletus, Padrón pepper, Beef Sirloin

## LES NOSTRES BRASES OUR CHARCOAL OVEN DISHES

Dishes cooked in our Mi Brasa charcoal oven have a slightly smoky flavour and great texture.

**TURBOT "EL TXIRINGUITO 1939" (GF)** 18.5  
Turbot, Potato, Garlic, Chili, Mushrooms

**ENTRECOT DE VACA VELLA (GF)** 58.0  
700 gr 40 Day Dry Aged 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.

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# LA SELECCIÓ DE PACO PÉREZ

Take a trip around Catalan food with Paco's favorite 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.

£42 per person  
Designed to share  
Minimum 2 people



We work with nuts, crustaceans, molluscs, and other allergens in the restaurant so  
we cannot guarantee 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.

## 2 SMALL BITES, LOTS OF JOY CROQUETAS

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## COCKTAIL DE LLAGOSTINS

Tiger Prawns, Mayo Cocktail Nitro, Tomato, Avocado

## OU D'ANEC AMB XIPIRONS

Duck egg, baby squid, potato, tartar sauce

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## PA DE PAGÈS AMB TOMÀQUET

Coca bread, Tomato, Olive Oil

## PAPILLOTE DE MUSCLOS

Mussels, Chili, Basil, Spring Onion, White wine

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## ARRÒS DE VERDURES

Vegetable Rice

## ARRÒS DE CALAMAR

Rice, squid, codium mayo  
(Supplement £4 pp)

## ARRÒS DE BOSC I VACA VELLA

Rice, boletus, padron pepper,  
beef sirloin  
(Supplement £8pp)

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## PESSIC FLUID DE XOCOLATA

Dark chocolate, spiced ice cream, mango coulis

# 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



**2 SMALL BITES  
LOTS OF JOY**

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**POP RECORDS DE GENER**

Octopus, Green Mojo Sauce, Red Mojo Sauce, Mini potatoes

**BAO FRICANDÓ**

Beef Topside, Mushrooms, Pine Nut Picada

**CANELÓ LA BARCELONETA**

Braised Chicken Cannelloni, Béchame

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**ARRÒS DE BOSC I VACA VELLA**

Rice, Boletus, Padrón Pepper,  
Beef Sirloin

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**SUQUET DE RAP**

Monkfish, Potatoes, Mussels, Picada

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**SORBET ESTACIONAL**

**XUIXO DE CREMA I XOCOLATA**

Puff pastry, custard, dark chocolate