

Miro White	3.7	Miro Extra Dry	3.7
Miro Rojo	3.7	Fusión por Paco Pérez	3.9

VERMOUTH

COCKTAILS

CLASSIC COCKTAILS

10.5

Figarye

Sazerac Rye, Espirit de Figue Liqueur, Campari, All Spice, Caramelised Walnuts & Dehydrated Fig

Negroni de Frambuesa

Nordes, Manchester Raspberry Gin, Suze, Campari, Lemongrass Infused Miro Vermut

Dona D'aigua

JJ Whitley Vodka, Framboise liqueur, Peach puree, Lemon, Raspberry Oyster, Peach Nitro Pearls

Bosc Fashioned

Buffalo Trace, Woodford Reserve, Fernet Branca, Yellow Chanterelle Mushroom, Truffle Tincture

La Garrotxa

Volcanic Gin, Miro Extra Dry, Lemonthyme, Ice crater, Spanish bitters

Flat White Martini

JJ Whitley Vodka, Ristretto, Cacao Blanc, Quick Brown Fox Coffee Liqueur, Milk Mousse

Terres Altes

Ardbeg, Spiced Ginger, Lemon, Millet Water, Smokey mist, Reindeer Moss

Panellets Sazerac

Remy Martin 1738, Torres 10, Chestnut, Almond, Pedro Mansana Ranci, Black Walnut Bitters

SIGNATURE COCKTAILS

10.5

Esmorzar Martini

JJ Whitley Gin, Ratafia, Lemon, Apricot Conserve, Fermented Honey & Thyme, Whites, Beepollen

L'ou com Balla

Appleton White Rum, Licor 43, Lime, Passionfruit, Vanilla Sugar, Egg, Caramelised Disc

Correfoc

Les Sorts Jove, Lazzaroni Ammareto, Licor 43, Sereno La Vinyetta, Lemon, Aztec Chocolate.

Escalivat

Gin Mare, Charcoaled Red Pepper Cordial, Lemon, Rosemary Ratafia, Squidink Meringue, Basil emulsion

Maduixa

JJ Whitley Vodka, Fraise Liqueur, Apple, Lemon, Basil oil, Strawberry, Black Garlic

Park Güell

JJ Whitley Gin, Elderflower, Suze, Jasmine, Aloe Vera, Lemon, Tonic, Cucumber Ice, Ylang Ylang

NON-ALCOHOLIC COCKTAILS

5.5

La Pera, Apple, Pear, Lemon, Black Cherry

Azahar, Orange, Almond, Lime, Lavender Mousse

El Jardí, Aloe Vera, Elderflower, Jasmine, Rose, Lemon

GIN

25ml

CITRUS

J.J. Whitley, England
Lemon & Lime 3.3

GINRAW, Catalonia
Kaffir Lime leaf & Green Cardamom 4.7

BCN, Catalonia
Dehydrated Fig & Pine Nuts 5.2

Plymouth, England
Lemon & Orange 3.8

Herno Gin, Sweden
Lemon & Grapefruit 5.5

Nika, Japan
Lemongrass & Apple 6.0

Tanqueary 10, Scotland
Grapefruit & Bay Leaf 5.5

SAVOURY & SPICE

NUT, Catalonia
Rosemary Sprig & Orange Zest 4.4

Gin Mare, Catalonia
Thyme Sprig & Green Olives 4.9

Nordés, Galicia
Lemon Grass & Hibiscus 5.5

Three Rivers, Manchester
Dried Apricot & Rosemary Sprig 4.4

Monkey 47, Germany
Strawberry & Grapefruit 5.5

Bathtub, England
Orange & Cinnamon Stick 3.8

FLORAL

Death's Door
Orange & Star Anise 4.9

Sipsmith, England
Lemon & Lime 3.8

Alkkemist, Alicante
Samphire & Kaffir Lime Leaf 3.8

Hendrick's
Cucumber Ice & Spiral 3.8

Botanist
Thyme & Lemon 4.4

Manchester Gin Raspberry
Mint & Berries 4.6

Nut Catalonia Clitoria
Cucumber & Flowers 4.9

BEERS & CIDER

Half Schooner Bottle

Estrella Damm (draught) 4.6% 3.0 4.4

Estrella Inedit (draught) 4.8% 4.4 6.0

Estrella Daura (GF) (330ml) 5.4% 5.2

Espiga Mosaic, 5.5% 5.5

Nina Barbuda, 7% 6.0

Santa Rita 4.4% 5.5

Big Bear, 6% 6.0

Estrella Free Damm 0% 2.7

SOFT DRINKS

Sant Aniol Still/Sparkling water (750ml) 3.5

San Pellegrino (250ml) 2.0

Coke, Diet Coke, FeverTree Lemonade,
Ginger Ale, Ginger Beer (200ml) 2.2

Folkington's Juices (250ml) 3.0

Fever Tree Tonic Varieties (200ml) 2.0

Dr PolliDori Cucumber Tonic (200ml) 2.8

1724 Tonic (200ml) 3.2



FOR OUR WHISKIES, SPIRITS AND LIQUEURS
SELECTION ASK OUR TEAM



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.

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)

CALAMAR BLANC I NEGRE 7.5
Fried calamari, squid ink, mayo

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

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

ESPARRECS, HOLANDESA D'AMETLLES I TAPERES (V) 7.2
Asparagus, almond hollandaise, cappers, codium

COLIFLOR, BAUMA I TOMAQUETS CHERRY (V) 6.5
Cauliflower, bauma sauce, cherry tomato

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

DEL MAR FROM THE SEA

UN BON TRIO D'OSTRES 13
Oyster Bloody Mary
Oyster and ponzu sauce
Oyster with white and black garlic

BRANDADA DE BACALLA, PEBROT I OLIVES 6.7
Codfish brandade, red pepper, kalamata olives.

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

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

POP RECORDS DE GENER 13.4
Octopus, green *mojo* sauce, red *mojo* sauce, mini potatoes

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

DE LA MUNTANYA FROM THE MOUNTAIN

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

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

OUS ESTRELLATS, AMB XISTORRA I PEBROTS DEL PADRÓ 7.8
Fried egg, *chistorra* sauce, padron peppers

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

GALTA DE PORC MELOSA 12.0
Pork cheeks, parsnip, mushrooms

CUIXA DE XAI AMB ALLS I ROMANI 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!

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.