

# TASTAVENTS

restaurant

## **Tastavents and the Sea**

The culinary arts can be compared to a round-the-world voyage on a sail boat. There are several ways to set out on such an adventure. We like doing it in good company, with only a compass and the stars to guide us. Pulling up the anchor, raising the sails, checking the jib and boom are pointing the same direction. Navigating the waves and contemplating the moon's reflection off the starboard bow. Hearing the murmur of the sea under the silent night sky. This is our cooking: An adventure, where the sounds of the coals, the pots, the sauces reducing, combine with the aromas of salt and seafood. The smell of wet ropes, aromatic herbs and roasted nuts. Pointing our sails towards the coast, to bring the flavours of yesteryear to your table. We're skippers and sailors ready to bring you unique flavours.



Dídac Alcoriza and Jose Mansilla

T A S T A V E N T S  
restaurant

## ORIGINS TASTING MENU

### 2 APPETISERS

#### DELTA OYSTER N.3

pear, cava and caviar

#### LANGOUSTINES

fennel cream and lobster bisque

#### MACKEREL

yoghurt, grapes, romesco sauce and caviar

#### WILD TURBOT

beurre noir, calamari jus and black chanterelles

#### VENISON SIRLOIN AND MORELS

roast cauliflower, sauce with aromas of Café de Paris

### AUTUMN

#### VOYAGE TO HAVANA

#### Marta petit fours

**€65**

(per person)

**WINE PAIRING €25**

(per person)

T A S T A V E N T S  
restaurant

## TRADITION TASTING MENU

### 2 APPETISERS

#### DELTA OYSTER N.3

pear, cava and caviar

#### LANGOUSTINES

fennel cream and lobster bisque

#### MACKEREL

yoghurt, grapes, romesco sauce and caviar

#### OCTOPUS AND IBERICO DEWLAP

stew with Iberico dewlap, smoked eel and cuttlefish

#### WILD TURBOT

beurre noir, calamari jus and black chanterelles

#### SUCKLING PIG

meat essence, honey and ginger, vanilla parsnips

#### VENISON SIRLOIN AND MORELS

roast cauliflower, sauce with aromas of Café de Paris

### TEXTURES OF WINTER FRUITS

### CHOCOLATE, OIL AND SALT

Marta petit fours

**€95**

(per person)

**WINE PAIRING €35**

(per person)

T A S T A V E N T S  
restaurant

<b>DELTA OYSTER N.3</b> pear, cava and caviar	<b>€6.50/each</b>
<b>DELTA OYSTER N.3</b> au naturel	<b>€5/each</b>
<b>WILD SCALLOPS</b> apple, fennel and Nacarii caviar	<b>€22</b>
<b>LANGOUSTINES</b> fennel cream and lobster bisque	<b>€22</b>
<b>IBERICO PORK CARPACCIO WITH PAYOYO CHEESE SNOW</b> porcini cremeux, truffle, beetroot and pickles	<b>€18</b>
<b>MACKEREL</b> yoghurt, grapes, romesco sauce and caviar	<b>€15</b>
<b>PERELLÓ COD LOIN AND RED SHRIMP</b> tubers, yellow ají chillis, coriander and mint	<b>€22</b>
<b>LA Cerdanya CABBAGE PARCEL</b> filled with Iberico pork cheeks, escabeche vegetables and kimchi	<b>€16</b>
<b>CANNELLONI WITH FREE-RANGE CHICKEN AND WINTER TRUFFLE</b> morels sauce	<b>€19</b>

T A S T A V E N T S  
restaurant

**WILD TURBOT** €27  
beurre noir, calamari jus and black chanterelles

**MEDITERRANEAN SEA BASS** €28  
white asparagus jus, capers and mussel escabeche

**ROCK FISH** €28  
with our twist

**OCTOPUS AND IBERICO DEWLAP** €22  
stew with Iberico dewlap, smoked eel and baby cuttlefish

**SUCKLING PIG** €23  
meat essence, honey and ginger, vanilla prearsnips

**BEEF** €26  
RedMoon apple, pistachio and chestnut

**VENISON SIRLOIN AND MORELS** €23  
roast cauliflower, sauce with aromas of Café de Paris

**MATURE BEEF** €22  
marrow, potatoes and jus

T A S T A V E N T S  
restaurant

**SWEET WORLD**

<b>VOYAGE TO OLD HAVANA</b> Manjari 64% cacao, Habano aromas	<b>€7.50</b>
<b>AUTUMN</b> chestnut mousse, caramel sauce and matcha tea	<b>€8.50</b>
<b>FRUIT FESTIVAL</b> textures of fruit	<b>€8.50</b>
<b>MEL I MATÓ</b> Marta-style Catalan curd cheese with honey	<b>€8.50</b>
<b>GUINNESS</b> coffee cream, RedMoon apple and liquorice	<b>€9.00</b>
<b>CHOCOLATE, OIL AND SALT</b> textures of chocolate, Picual olive oil and pink salt	<b>€9.50</b>