

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.

The image shows two handwritten signatures in black ink. The signature on the left is 'Didac Alcoriza' and the signature on the right is 'Jose Mansilla'. Both are written in a cursive, flowing style.

Didac Alcoriza and Jose Mansilla

T A S T A V E N T S
restaurant

ORIGIN MENU

SEA URCHIN

delta mussels foam escabèche and fennel

GARDEN TOMATOES

marinated bonito, cocoa soil, olives and caviar, green sprouts

DELTA EEL

grilled, carrot gastrique and squid beurre blanc and orange

TUNA SECRETO

in its own jus, hoisin aroma, apple, mushroom duxelles and pine nuts

SUCKLING PIG

vanilla parsnip, kiwi and orange sauce, braised pak choi

FLAÓ WITH MATÓ CHEESE

anise, honey and mint granita

FRUIT FESTIVAL

seasonal fruits in textures

65 €

(per person)

Our cuisine is built around the finest seasonal fresh product;
therefore, certain dishes may vary slightly depending on availability.

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SENSATIONS MENU

SEA URCHIN AND CAVIAR

delta mussels foam escabèche and fennel

WHITE PRAWN

coconut and mint, pistachio, celery and apple

SQUID AND SNOW PEAS

iberian pancetta and squid jus infused with saffron

COASTAL CUTTLEFISH

grilled, cuttlefish jus and ink sauce

SUQUET OF LANGOUSTINE AND OYSTER

Tarragon and basil sand, crispy potato

PICKLED QUAIL

pickled quail jus, cauliflower, quinoa and red berries

TUNA SECRETO

In its own jus, hoisin aroma, apple, mushroom duxelle and caramelised pine nuts

SUCKLING PIG

vanilla parsnip, kiwi and orange sauce, braised pak choi

FIG SOUP

almonds and vanilla

CHOCOLATE, OLIVE OIL AND SALT

our version

95 €

(per person)

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***ROOTS MENU**

GARDEN TOMATOES

cocoa soil, olives and green shoots

CELERY VEIL

pickled, apple and coconut and mint soup

COURGETTE FLOWER

cauliflower, peach and pistachio

GRILLED SNOW PEAS

carrot gastrique and soubise juice

CABBAGE RAVIOLI

seasonal mushrooms, ceps and white asparagus

FIG SOUP

almonds and vanilla

FRUIT FESTIVAL

seasonal fruits in textures

65 €

(per person)

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*Vegan-vegetarian menu available by reservation 48 hours' prior notice

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DISHES

GRILLED PALAMÓS PRAWN	7 €/unit
DELTA OYSTERS No. 3	5,5 €/unit
CAVIAR JOURNEY 30 g of selected iranian caviar, server with french butter and artisanal blinis	44 €
SEA URCHIN delta mussels foam escabèche and fennel	7,5 €/unit
GARDEN TOMATOES marinated bonito, cocoa soil, olives and caviar, green sprouts	17 €
DELTA EEL grilled, carrot gastrique and squid beurre blanc and orange	18 €
TUNA SECRETO in its own jus, hoisin aroma, apple, mushroom duxelle and pine nuts	26 €
SUCKLING PIG vanilla parsnip with kiwi and orange sauce, braised pak choi	28 €

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WHITE PRAWN coconut and mint soup, pistachio, celery and apple	24 €
COASTAL CUTTLEFISH stewed onions, cuttlefish juice and ink	25 €
SQUID AND SNOW PEAS iberian pancetta and squid juice infused with saffron	25 €
SUQUET OF LANGOUSTINE AND OYSTER Tarragon and basil sand, crispy potato	32 €
PICKLED QUAIL cauliflower, quinoa and red berry sauce	20 €
ORGANIC BEEF TENDERLOIN meat jus and bone marrow, potatoes in textures and corn soil	34 €
CELERY VEIL pickled, apple and coconut and mint soup	17 €
GRILLED SNOW PEAS carrot gastrique and soubise juice	18 €

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DESSERTS

FLAÓ WITH MATÓ CHEESE

anise and honey, mint granita

7,5 €

FIG SOUP

almonds and vanilla

7 €

CHOCOLATE, OLIVE OIL AND SALT

our version

8 €

FRUIT FESTIVAL

seasonal fruits in textures

7 €

