

# 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.



Didac Alcoriza and Jose Mansilla

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**ORIGIN MENU**

**GRILLED OYSTER**

with ponzu foam and rancio wine

**SALMON**

smoked yoghurt, pickles, curried romesco sauce and mint

**SINGLE CANNELLONI STUFFED**

with duck and apple, served with foie gras juice, truffle and Tou d'els Til·lers cheese

**CURED MEDITERRANEAN SEABASS**

sweet potato, sea urchin butter, celery and capers

**BEEF**

piquillo peppers, bone marrow-mint sauce with aromatic breadcrumbs

**OUR VERSION OF LEMON PIE**

**CHOCOLATE AND HAZELNUT**

**65 €**

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## SENSATIONS MENU

### LOBSTER

caviar, pickle gel and crispy anchovy

### TEAR PEAS, ELVERS

Iberian pancetta veil and saffron jusice

### GRILLED

eel with carrot gastrique, squid beurre blanc and orange

### STEW OF IBERIAN

Stew of murgulas and Iberian pork jowl with Santa Pau beans, razor clams, tarragon, and chili threads

### TURBOT

porcini mushrooms, cockle essence and pistachios

### VENISON

roasted cauliflower, Café de Paris gravy and caramelized pine nuts

### SUCKLING PIG

vanilla-scented parsnip, kiwi-orange sauce and braised pak choi

### FRUIT FESTIVAL

### RHUBARB

beetroot and honey

**95 €**

(per person)

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<b>GRILLED OYSTER</b> with ponzu foam and rancio wine	<b>6 €</b>
<b>OYSTER</b> au naturel	<b>5,5 €</b>
<b>PALAMÓS PRAWN</b> with sea salt	<b>7,5 €/Uni.</b>
<b>CAVIAR</b> Oscietra 10 g. with buttery blinis	<b>42 €</b>
<b>SALMON</b> smoked yoghurt, pickles, curried romesco sauce and mint	<b>15 €</b>
<b>TEAR PEAS, ELVERS</b> Iberico pancetta veil and saffron juice	<b>27 €</b>
<b>STEW OF IBERIAN</b> pork dewlap and morels, Santa Pau beans, razor clams, chilli threads and tarragon	<b>18 €</b>

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**SINGLE CANNELONI STUFFED** 22 €

with duck and apple, served with foie gras juice, truffle, and Tou dels Til-lers cheese

**GRILLED EEL** 18 €

with carrot gastrique, squid beurre blanc, and orange

**CURED SEA BASS** 34 €

Sweet potato, sea urchin butter, celery, and capers

**TURBOT** 32 €

porcini mushrooms, cockle essence, rockfish juice and pistachios

**SUCKLING PIG** 28 €

vanilla-scented parsnip, kiwi-orange sauce and braised pak choi

**VENISON** 28 €

roasted cauliflower, Café de Paris gravy and caramelized pine nuts

**BEEF** 28 €

piquillo peppers, bone marrow-mint sauce with aromatic breadcrumbs



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**POSTRES**

<b>OUR VERSION OF LEMON PIE</b>	<b>9,5 €</b>
<b>CHOCOLATE AND HAZELNUT</b> with passion fruit	<b>9 €</b>
<b>FRUIT FESTIVAL</b>	<b>8 €</b>
<b>RHUBARB</b> beetroot and honey	<b>7,5 €</b>

Extra freshly grated truffle on any dish +12€

