

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

TASTAVENTS

restaurant

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 dels Til-lers cheese

CURED MEDITERRENEAN 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 €

T A S T A V E N T S
restaurant

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)

TASTAVENTS

restaurant

GRILLED OYSTER

with ponzu foam and rancio wine

6 €

OYSTER

au naturel

5,5 €

PALAMÓS PRAWN

with sea salt

7,5 €/Uni.

CAVIAR

Oscietra 10 g. with buttery blinis

42 €

SALMON

smoked yoghurt, pickles, curried romesco sauce and mint

15 €

TEAR PEAS, ELVERS

Iberico pancetta veil and saffron juice

27 €

STEW OF IBERIAN

pork dewlap and morels, Santa Pau beans, razor clams, chilli threads and tarragon

18 €

TASTAVENTS

restaurant

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

T A S T A V E N T S
restaurant

POSTRES

OUR VERSION OF LEMON PIE 9,5 €

CHOCOLATE AND HAZELNUT 9 €
with passion fruit

FRUIT FESTIVAL 8 €

RHUBARB 7,5 €
beetroot and honey

Extra freshly grated truffle on any dish +12€

