

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 on the starboard side. Hearing the murmur of the sea under the silent night sky. That's our cooking. An adventure, where the sound 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. We point our sails towards the coast, to bring the flavours of yesteryear to your table. We're skippers and sailors ready to take you on a journey of unique flavours.

Dídac Alcoriza and Jose Mansilla



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ALLERGENS



Gluten



Soy



Sesame



Mustard



Celery



Sulphites



Fish



Crustacean



Molluscs



Egg



Lactose



Peanuts



Nuts



Lupin beans

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TASTING MENU

2 APPETISERS



DELTA OYSTER N.3

escabeche, mango and salicornia



SUSTAINABLE TUNA TARTARE

watermelon, lime and ginger



WILD SCALLOP AND SMOKED EEL

Montseny pine-nut ajoblanco



RED MULLET

lobster jus, saffron and Kalamata soil



GIRONA BEEF

aubergine, carrots and green pistachios



PIG'S TROTTERS

confit duck, shrimp and Cerdanya porcini sauce



FRUIT FESTIVAL



MEL I MATÓ



«Marta» petits fours

€75.00

(per person)

WINE PAIRING €30.00

(per person)

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DELTA OYSTER N.3
with mango pickle and Salicornia

€6,5 /each



DELTA OYSTER N.3
au naturel

€5 /each



AVOCADO AND LOBSTER CANNELLONI
D0 buffalo burrata and refreshing basil

€21



SUSTAINABLE TUNA TARTARE
watermelon, lime and ginger

€18



QUAIL IN ESCABECHE
morels, smoked Idiazábal and sweetcorn

€16



GIRONA BEEF
aubergine, carrots and green pistachios

€18



WILD SCALLOP AND SMOKED EEL
Montseny pine-nut ajoblanco

€18



LANGOUSTINE CARPACCIO
Delta razor clams and a touch of chilli pepper

€19,5

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CONFIT BLACK COD

Santa Pau white beans

€26



WILD TURBOT

chargrilled, cava, apple and fennel

€32



WILD MEDITERRANEAN SEA BASS

Mediterranean vegetables and Formentera-water air

€28



RED MULLET

lobster jus, saffron and Kalamata soil

€30



BARLEY RISOTTO WITH IBERICO PORK

volcanic cheese from La Garrotxa, tarragon and capers

€26



PIG'S TROTTERS

confit duck, shrimp and Cerdanya porcini sauce

€20,5



RACK OF LAMB

vegetables from our garden, yoghurt and mint

€28



MATURE BEEF

marrow, potatoes and jus

€22

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SWEET WORLD



“MARTA” COULANT WITH DARK CACAO

€9,5

vanilla ice cream and pecans

Takes 18 minutes

—Gluten and lactose free option—



MEL I MATÓ

€8



FRUIT FESTIVAL

€9,5



EGG IN THE FOREST

€9,5



CRÈME BRÛLÉE

€9

candied nuts and citrus