

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

T A S T A V E N T S
restaurant

ORIGIN MENU

GRILLED OYSTER

with ponzu foam and rancio wine

SALMON

smoked yoghurt, pickles, curried romesco sauce

DUCK AND APPLE SINGLE CANNELONI

served with foie-gras juice, truffle and Tou d'els Til-lers cheese

CURED MEDITERRENEAN SEA BASS

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

with passion fruit

65 €

(per person)

wine pairing

25 €

(per person)

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SENSATIONS MENU

LOBSTER

caviar, pickle gel and crispy anchovy

TEAR PEAS, ELVERS

Iberian pancetta veil and saffron juice

GRILLE EEL

with carrot gastrique, squid beurre blanc and orange

STEW OF MOREL MUSHROOM AND IBERIAN PORK JOWL

Santa Pau beans, razor clams, tarragon, and chili threads

TURBOT

porcini mushrooms, cockle essence and pistachios

SUCKLING PIG

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

VENISON

roasted cauliflower, Café de Paris gravy and caramelized pine nuts

FRUIT FESTIVAL

seasonal textures

RHUBARB

beetroot and honey

95 €

(per person)

wine pairing

35 €

(per person)

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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 gr) with buttery blinis	42 €
SALMON smoked yoghurt, pickles, curried romesco sauce	15 €
TEAR PEAS, ELVERS Iberian pancetta veil and saffron juice	27 €
STEW OF MOREL MUSHROOM AND IBERIAN PORK JOWL Santa Pau beans, razor clams, tarragon, and chili threads	18 €

Extra freshly grated truffle on any dish +12€

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DUCK AND APPLE SINGLE CANNELLONI 22 €
served with foie-gras juice, truffle and Tou d'els Til·lers cheese

GRILLED EEL 18 €
with carrot gastrique, squid beurre blanc and orange

CURED MEDITERRANEAN SEA BASS 34 €
sweet potato, sea urchin butter, celery and capers

TURBOT 32 €
porcini mushrooms, cockle essence 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

Extra freshly grated truffle on any dish +12€

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DESSERTS

OUR VERSION OF LEMON PIE	9,5 €
CHOCOLATE AND HAZELNUT with passion fruit	9 €
FRUIT FESTIVAL seasonal textures	8 €
RHUBARB beetroot and honey	7,5 €

