

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

ORIGEN MENU

NO. 3 OYSTER

pear, cava and caviar

MACKEREL

yoghurt, grape and cucumber, romesco sauce and caviar

PORK SHOULDER CARPACCIO

creamy porcini mushrooms, peanut vinaigrette and pickles

GRILLED EEL

carrot gastrique, squid beurre blanc and orange gel

LAMB

couscous, sour cream, mint and Moroccan lime

STRAWBERRY SOUP

tangy dairy and sweet touches

CHOCOLATE, OIL AND SALT

chocolate textures, extra virgin olive oil and Himalayan salt

€65

(per person)

WINE PAIRING €25

(per person)

SENSATIONS MENU

PALAMÓS PRAWN

cooked in salt

DUBLIN BAY PRAWN AND PINEAPPLE

rock fish stock and grapefruit aroma

SUSTAINABLE TUNA

cold pistachio and garlic soup, mango gel and caviar

ROCKFISH

lobster stock and orange, Kalamata olive soil and potatoes

PICKLED QUAIL

textures of corn and beetroot

IBERICO PORK SHOULDER

spring garlic, shiitake mushrooms, meat jus infusion with lemongrass and citrus

WAGYU BEEF WITH CAVIAR

creamy cauliflower, caramelised pine nut and wasabi sprout

FRUIT FESTIVAL

seasonal fruit textures

REFRESHING WHITE CHOCOLATE PUDDING

citrus, basil and cherries

€95

(per person)

WINE PAIRING €35

(per person)

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NO. 3 OYSTER pear, cava and caviar	€6.50 /each
NO. 3 OYSTER natural	€5 /each
PALAMÓS PRAWN cooked in salt	€7.50 /each
MACKEREL yoghurt, grape and cucumber, romesco sauce and caviar	€16
PORK SHOULDER CARPACCIO creamy porcini mushrooms, peanut vinaigrette and pickles	€22
GRILLED EEL carrot gastrique, squid beurre blanc and orange gel	€18
LAMB couscous, sour cream, mint and Moroccan lime	€26
DUBLIN BAY PRAWN AND PINEAPPLE rock fish stock and grapefruit aroma	€22
SUSTAINABLE TUNA cold pistachio and garlic soup, mango gel and caviar	€26

T A S T A V E N T S
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PICKLED QUAIL

textures of corn and beetroot

€24

ROCKFISH

lobster stock and orange, Kalamata olive soil and potatoes

€26

IBERICO PORK SHOULDER

spring garlic, shiitake mushrooms, meat jus infusion with lemongrass and citrus

€34

WAGYU BEEF WITH CAVIAR

creamy cauliflower, caramelised pine nut and wasabi sprout

€22

T A S T A V E N T S
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DESSERTS

STRAWBERRY JUICE

with tangy dairy and sweet touches

€9.50

CHOCOLATE, OIL AND SALT

chocolate textures, extra virgin olive oil and Himalayan salt

€9.50

FRUIT FESTIVAL

seasonal fruit textures

€9.50

REFRESHING WHITE CHOCOLATE PUDDING

citrus, basil and cherries

€9.50

