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CUINA CATALANA

BY PACO PÉREZ

APERITIF

Lacuesta Red Sweet Vermouth (100ml)	6.5
Lustau Red or White Sweet Vermouth (100ml)	9.0
Xeco, Fino Sherry, NV (70ml)	6.0
Xeco, Amontillado Sherry, NV (70ml)	8.0

SMALL BITES & BAKERY

Duck'in Donut (GF) Foie Gras, White Chocolate & Raspberry Powder	4.0
House Marinated Olives (GF) (VE)	3.5
'Boquerones' White Anchovies (GF)	5.8
Sourdough Bread, Tomato & Olive Oil (V)	4.5
Light Crunchy Bread, Tomato & Olive Oil (V)	4.0
Gluten Free Bread, Tomato & Olive Oil (V) (GF)	4.0

CHARCUTERIE & CHEESES

Catalan Charcuterie Board	15.0
Artisan Cheese Board	15.0
Mixed Charcuterie & Cheese Board	15.0
Iberian Charcuterie Board	27.0
Arturo Sánchez 50% Iberian Cured Acorn Ham	23.0
Arturo Sánchez 100% Iberian Cured Acorn Ham	33.0

OUR TASTETS

'Tastet' is a Catalan word that means small 'tasting plate'.

Our Tastets are carefully designed by our Executive Chef Paco Pérez to take you on a trip around Catalunya and enjoy truly traditional cuisine with a twist.

FROM THE SEA

Fried Fresh Calamari & Squid Ink Mayo	9.5
Mussels with Homemade Red Curry & Asian Flavours (GF)	10.5
Grilled Octopus, Potatoes & Octopus Mayo	16.0
Duck Egg, Fried Squid, Potato Soufflé & Tartar Sauce	12.0
Hake, Codium Green Sauce, Baby Courgette & Clams	19.0

FROM THE GARDEN

Roasted Red Pepper Croqueta (V) - 1 Unit / 4 Units	2.0 / 8.0
Padrón Peppers (VE) (GF)	5.5
'Bravas' Potatoes (VE) (GF)	7.0
Asparagus, Spinach 'Romesco', Comté Cheese Sauce & Nuts (V) (GF)	12.5

FROM THE MOUNTAIN

Iberian Ham Croqueta - 1 Unit / 4 Units	2.0 / 8.0
Bao Bun, Iberian Pork & Thyme Mayo - 1 Bun	7.0
Grandma's Braised Chicken Cannelloni & Béchamel Sauce	9.0
'Butifarra' Catalan Duroc Pork Sausage & White Beans (GF)	12.0

OUR CATALAN STYLE RICE

Our Catalan rice is cooked with homemade stock and finished in the Mi Brasa Charcoal Oven to create the Traditional 'Socarrat' (the caramelised layer at the bottom of the pan).

Seasonal Vegetable Rice (V) (GF)	11.0 / 20.0
Duroc Pork Ribs & Seasonal Mushroom Rice (GF)	37.0
Native Blue Lobster Rice with Coral Mayo (GF)	Market Price

OUR CHARCOAL DISHES

Dishes cooked in our Mi Brasa Charcoal oven have a slightly smoky flavour and great texture

Wild Seabass "El Txiringuito 1939" - Seabass, potato, garlic, chili, mushrooms (GF)	24.0
Whole Suckling Lamb Leg, Potatoes, Parsnip & Carrots (GF)	44.0
40 days dry aged 700gr Galician Bone-in Sirloin Steak served with Potatoes, Padrón Peppers & Roasted Piquillo Peppers (GF)	75.0

Invisible 'Bravas' Potatoes - 0% fat. 100% charity

3.5

Add an invisible side of Citrus Mayo

1.5

Buying a portion of Invisible Bravas will directly help support the people working in hospitality.
All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time.
Thanks for chipping in!

(GF) Gluten Free (V) Vegetarian (VE) Vegan

We work with nuts, crustaceans, molluscs, and other allergens in the restaurant so we cannot guarantee no traces of them in our food. Please let us know as soon as possible of any allergies in your party so that we can accommodate and advise. If you have a severe allergy, please note we may not be able accommodate your requirements but ask for a manager and we will try to help.



   @TASTCATALA