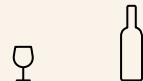


## House Wines



Red, White and Rosé.....	2,5	14
Rioja and Ribera .....	3,5	16
Albariño and Rueda.....	3,5	16
Cava .....	3,5	16

## Selection 18€

### WHITE WINES

**José Luis Ferrer Blanc de Blancs.**

Moll, Chardonnay, otras. BINISSALEM

**Santa Clara de Macià Batle.**

Prensall Blanc, Chardonnay. MALLORCA

**Castelo de Medina.** Sauvignon Blanc. RUEDA

**Monopole.** Verdejo. RUEDA

### ROSÉ WINES

**Marqués de Cáceres Excellens Rosé.**

Garnacha, Tempranillo. RIOJA

### RED WINES

**José Luis Ferrer.**

Mantonegro, Cabernet Sauvignon, otras. BINISSALEM

**Marqués de Cáceres Crianza.** Tempranillo. RIOJA

**Viña Real Crianza.** Tempranillo y otras. RIOJA

**Pomar de Burgos Roble.**

Tinta del País. RIBERA DEL DUERO

**Enate Tapas.**

Tempranillo, Cabernet Sauvignon. SOMONTANO

### CAVA

**Codorníu Prima Vides Brut.** Macabeu, Xarel.lo, Parellada

## Champagne

**Moët & Chandon Brut Impérial.**

Chardonnay, Pinot Meunier, Pinot Noir..... 55

**Moët & Chandon Rosé Impérial.**

Chardonnay, Pinot Meunier, Pinot Noir..... 60

## Selection 22€

### WHITE WINES

**Raimat Castell.** Chardonnay. COSTERS DEL SEGRE

**Cuatro Rayas #Co.** Verdejo. RUEDA

**Valmiñor.** Albariño. RIAS BAIXAS

### ROSÉ WINES

**Yoana de Vallobera.** Tempranillo, Viura. RIOJA

**La Vieille Ferme Rosé.** Cinsault, Garnacha. LUBERON, FRANCIA

**Hito de Cepa 21 Rosado.** Tempranillo, RIBERA DEL DUERO

### RED WINES

**Nubori Selección de la Familia.** Tempranillo, Garnacha. RIOJA

**Luis Cañas Crianza.** Tempranillo. RIOJA

**Emilio Moro Finca Resalso.** Tempranillo. RIBERA DEL DUERO

**Pago de Cirsus Vendimia Seleccionada.**

Syrah, Merlot, Tempranillo. PAGO FINCA BOLANDIN

### CAVA

**MM Reserva de la Familia Brut Rosé.** Pinot Noir, Monastrell

## Selection 26€

### WHITE WINES

**Can Axartell Velomar.** Moscatel y Callet. V. T. MALLORCA

**Godelia.** Godello. BIERZO

**Pazo do Mar Expresión,** Treixadura, RIBEIRO

**Santa Digna.** Sauvignon Blanc. VALLE DE CASABLANCA, CHILE

### ROSÉ WINES

**Llàgrima de Superna.**

Mantonegro, Tempranillo. SERRA DE TRAMUNTANA - COSTA NORD

**Jean León 3055 Rosé.** Pinot Noir, PENEDÈS

### RED WINES

**Macià Batle 1856.** Mantonegro, Cabernet Sauvignon, otras. MALLORCA

**Viña Pomal Reserva.** Tempranillo. RIOJA

**Los Cantos de Torremilanos Crianza.**

Tempranillo, Merlot. RIBERA DEL DUERO

### SPARKLING WINE

**Gramona La Cuvée.** Xarel.lo, Macabeo. Parellada

# TAST®

EST. 1989



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ONLINE MENU



[www.tast.com](http://www.tast.com)

White Bread.....	2,5
Bread with Tomato and Virgin Olive Oil.....	3

## Hot Pinchos



<i>Spicy Sausage and Cheese in Tempura</i> .....	2,75
<i>Brie with Sobrasada</i> .....	2,75
<i>Fried Camembert with Cherry Sauce</i> .....	2,95
<i>Gratin of Crab and Baby Eels</i> .....	2,95
<i>Cod Fish with Honey and Garlic Mayonnaise</i> .....	3,75
<i>Cod Croquette with Spicy Sauce</i> .....	2,75
<i>Stuffed Mussel</i> .....	2,75
<i>Petittoes with Fried Egg</i> .....	2,95
<i>Oxtail with potatoes Rösti</i> .....	3,75
<i>Mini Burger with Bacon and Cheese</i> .....	3,5
<i>Pork Sirloin Gratin with Alioli</i> .....	3,5
<i>Grilled Foie</i> .....	4,75
<i>Beef Tenderloin "Montadito"</i> .....	4
• with Blue Cheese.....	4,2
• with Foie.....	4,95
<i>Grilled Shrimp wrapped in Bacon Brochette</i> .....	3,9
<i>Chicken and Mushrooms Brochette</i> .....	3,5



## SALADS

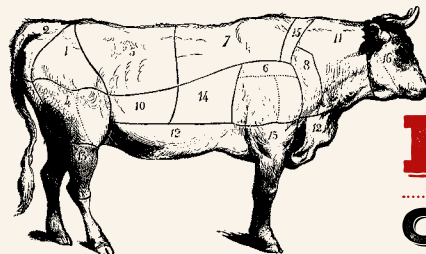
<b>GREEN</b>	
Green Leaves, Tomato, Onion.....	5 / 9
<b>CESAR</b>	
Green Leaves, Bacon, Chicken, Parmesan, Cesar Sauce.....	6 / 11
<b>GOAT CHEESE</b>	
Green Leaves, Goat Cheese and Raspberry Vinaigrette.....	6 / 11
<b>QUINOA AND ZUCCHINI</b>	
Quinoa, Mushrooms, Zucchini, Arugula, Onion, Parmesan.....	11
<b>CONFITED COD FISH</b>	
Cod Fish, Escarole, Romesco Sauce, Kalamata Olive.....	12,5
<b>BURRATA CAPRESE</b>	
Selected Tomatoes, Burrata and Basil.....	15
<b>TOMATO WITH TUNA BELLY</b>	
Tomato, Tuna Belly, Onion, Roasted Peppers.....	15



## Pasta

Veal Cheeks Cannelloni with Mushrooms.....	15
Spinach, Cod & Raisins Cannelloni.....	14

Grilled.....	9,5	18
With Tomato and Garlic Sauce.....	10	19
Gratinated with Alioli.....	10	19



## MEATS ON THE GRILL

<b>LEAN IBERIAN PORK FILET</b> .....	19
<b>CONFITED CHICKEN</b> .....	16
<b>PICANHA 300 GR</b> .....	22
<b>T-BONE STEAK</b> .....	44/Kg

## TAPAS & RACIONES

Jamón Ibérico.....	14 / 21
Cured Beef Meat.....	7 / 12
Sheep Cheese.....	6 / 10
Grilled Provolone.....	8
Paprika Pork Sausage from Navarra.....	8
Burgos' Black Puddin.....	8
Chorizo Cooked in Wine.....	8
Spicy Fried Potatos.....	5
Russian Salad.....	8
Ham Croquettes.....	8
Spinach & Idiazabal Cheese Croquettes.....	8
Padrón Style Peppers.....	8
Grilled Asparagus.....	8
Mushrooms with Ham.....	11
Mushrooms with Blue Cheese.....	11
Prawns in Garlic Oil.....	14
Grilled Octopus.....	15
Spanish Potato & Onion Omelette.....	9
Scrambled Fried Eggs with French Fries with Ham.....	10
Scrambled Eggs with Crab & Baby Eels.....	12
Scrambled Eggs with Black Puddin & Peppers.....	9
Scramble Eggs with Mushrooms & Ham.....	12



## DESSERTS

<i>White Brownie</i> .....	6
<i>Chocolate Coulant</i> .....	5
<i>Banoffe Tast</i> .....	6
<i>Apricot and Passion Fruit</i> .....	4
<i>Tiramisu</i> .....	4
<i>Homemade Egg "Flan"</i> .....	4
<i>Homemade Cheesecake</i> .....	4
<i>Chocolate Mousse</i> .....	4