



MENU

APPETIZERS

TEMPURA DE CALÇOTS FROM VALLS WITH ITS SAUCE	NEW	5,00€
ROAST VEGETABLE TIMBALE WITH GOAT CHEESE	NEW	9,00€
ASSORTMENT OF 8 CROQUETTES (Meat, mushrooms, cod brandade and red shrimp).		€ 7.00
ASSORTED MINI CANELONES GRATINATED WITH SOFT BECHAMEL (Mushrooms with cheese, meat, cod brandade and truffle foie).		€ 6.00
PRAWN TWISTER WITH ROMESCO SAUCE (6 units)		€ 7.00
BREADED PRAWN "TORPEDO" WITH TERIYAKI SAUCE (6 units)		€ 7.00
TEMPURA OF VEGETABLES WITH SOY SAUCE		€ 5.00
SAMOSAS ASSORTMENT (Caramelized onion with hazelnut and spinach with prawns)		€ 5.00
FOIE MICUIT (Battered with pistachios and tomato jam)		€ 9.00
CANTABRIAN ANCHOVIES WITH GLASS BREAD		€10,00
POTATOES "EL TAST" STYLE		€ 5.00
GALICIAN LACON WITH GLASS BREAD		€10,00

MAIN COURSE

EL TAST SEASON SALAD (With Calçots, quince and goat cheese)	NEW	9,00€
ASSORTMENT OF IBERIAN SAUSAGES		€ 14.00
ASSORTMENT OF CHEESES		€ 12.00
ASSORTMENT OF IBERIAN SAUSAGES AND CHEESES		€ 14.00
IBERIAN HAM		€ 15.00
TWO SALMON TARTAR (Smoked and marinated with avocado sauce)		€ 14.00
VEAL CARPACCIO WITH PARMESAN CHEESE		€ 11.00



BARBECUE MEATS

IBERIAN SECRET	€ 12.00
GRILLED "BLACK ANGUS" HAMBURGUER	€ 10.00
VALLS SAUSAGE	€ 9.00
CHICKEN THIGH	€ 9.00
HALF RABBIT	€ 9.00
ENTRECOTE	€16.50
ENTRECOTE "BLACK ANGUS" TO TASTE	€18,00
VEAL FILLET	€ 21.00
LAMB MEAT	€ 13.00

BARBECUE FISH

GRILLED CUTTLEFISH	€ 12.00
GRILLED SALMON	€ 15.00
GRILLED TUNA WITH AJONJOLI OIL	€ 12.00
GRILLED ORADA (SEA-BREAM) FILLETS	€ 16.00
GRILLED OCTOPUS LEG WITH PEPPER OIL	€ 18.50

GARNISH:

CHIPS
GRILLED POTATOES
ESCALIVADA (peppers and eggplant)
GREEN ASPARAGUS

COOKED DISHES

JUICY VEAL WITH PEDRO XIMÉNEZ SAUCE	NEW	16,00€
PORK FEET WITH CRAYFISH AND ROMESCO SAUCE	NEW	15,00€
DUCK CONFIT WITH PEAR		12,00€



BREAD

GLASS BREAD WITH TOMATO	€ 2.50
HOUSE BREAD	€ 1.50

DESSERTS

SEMI COLD LEMON MOUSSE		€ 6,00
NATURAL ORANGE JUICE WITH VANILLA ICE CREAM		€ 5.00
NATURAL FRUIT		€ 6.00
SORBETE OF MOJITO / LEMON / MANDARIN		€ 5.00
VARIOUS THREE BALL ICE CREAM		€ 5.00
CHOCOLATE COULANT ON ENGLISH CREAM		€ 5.00
TIRAMISÚ "EL TAST" STYLE	HOMEMADE	€ 6.00
COLD DESSERT OF THE DAY	HOMEMADE	€ 5,00
CHOCOLATE TRUFFLES		€ 5.00
CARROT CAKE	HOMEMADE	€ 6,00
CHOCOLATE CREP WITH CREAM	HOMEMADE	€ 5,00
APPLE TATIN WITH COCONUT ICE CREAM		€ 5.00
"MUSIC" (dried fruits) WITH LIQUOR		€ 5.00