



## MENU

### APPETIZERS

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

### MAIN COURSE

<b>EL TAST SEASON SALAD</b>	€ 9,00
<b>ASSORTMENT OF IBERIAN SAUSAGES</b>	€ 14.00
<b>ASSORTMENT OF CHEESES</b>	€ 12.00
<b>ASSORTMENT OF IBERIAN SAUSAGES AND CHEESES</b>	€ 15.00
<b>IBERIAN HAM</b>	€ 15.00
<b>TWO SALMON TARTAR</b> (Smoked and marinated with avocado sauce)	€ 14.00
<b>VEAL CARPACCIO WITH PARMESAN CHEESE</b>	€ 11.00



## BARBECUE MEATS

IBERIAN SECRET	€ 12.00
GRILLED "BLACK ANGUS" HAMBURGUER	€ 11.00
VALLS SAUSAGE	€ 9.00
CHICKEN THIGH	€ 9.00
HALF RABBIT	€ 9.00
ENTRECOTE	€17.00
ENTRECOTE "BLACK ANGUS" TO TASTE	€ 20.00
VEAL FILLET	€ 23.00
LAMB MEAT	€ 15.00
PORK FEET	€ 15.00

## COOKED DISHES

JUICY VEAL WITH PEDRO XIMÉNEZ SAUCE	<b>NEW</b>	16,00€
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## 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



## BREAD

GLASS BREAD WITH TOMATO	€ 2.50
HOUSE BREAD	€ 1.50

## DESSERTS

<b>ASSORTMENT OF HOMEMADE DESSERT</b> (Enjoy the dessert tasting of our Chef, Tina) Minimum for two people, the price is per person.	<b>NEW</b>	€ 6,00
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