



MENU

APPETIZERS

POTATOES WITH FRIED EGG AND FOIE SHAVINGS	€ 12.00
ASSORTMENT OF 8 CROQUETTES (Meat, mushrooms, cod brandade and red shrimp).	€ 10.00
PRAWN TWISTER WITH ROMESCO SAUCE	€ 10.00
TEMPURA OF VEGETABLES WITH SOY SAUCE	€ 9.00
FOIE MICUIT (Battered with pistachios and tomato jam)	€ 12.00
CANTABRIAN ANCHOVIES WITH GLASS BREAD	€12.00
POTATOES “EL TAST” STYLE	€ 9.00
GALICIAN LACON WITH GLASS BREAD	€12,00

MAIN COURSE

VEGETABLE-STUFFED BAKED EGGPLANT	€ 10.00
GRILLED VEGETABLES	€ 13.00
EL TAST SEASON SALAD	€ 10.00
ASSORTMENT OF IBERIAN SAUSAGES	€ 16.00
ASSORTMENT OF CHEESES	€ 14.00
IBERIAN HAM	€ 16.00
TWO SALMON TARTAR (Smoked and marinated with avocado sauce)	€ 16.00
TUNA TARTAR WITH AVOCADO	€ 14.00
VEAL CARPACCIO WITH PARMESAN CHEESE	€ 13.00



BARBECUE MEATS

IBERIAN SECRET	€ 14.00
GRILLED "BLACK ANGUS" HAMBURGUER	€ 13.00
ENTRECOTE	€18.00
ENTRECOTE "BLACK ANGUS" TO TASTE	€ 21.00
VEAL FILLET	€ 24.00
LAMB MEAT	€ 18.00
TOFU BURGUER	€ 13.00

COOKED DISHES

JUICY VEAL WITH PEDRO XIMÉNEZ SAUCE	€ 17.00
BAKED PORK RIBS WITH THYME HONEY	€ 15.00
DUCK CONFIT WITH APPLE	€ 14.00
CODFISH GRATIN WITH "ALIOLI"	€ 15.00

BARBECUE FISH

GRILLED CUTTLEFISH	€ 16.00
GRILLED SALMON	€ 17.00
GRILLED TUNA WITH AJONJOLI OIL	€ 16.00
GRILLED OCTOPUS LEG WITH PEPPER OIL	€ 20.00

BREAD

GLASS BREAD WITH TOMATO	€ 3.00
HOUSE BREAD	€ 2.00



DESSERTS

ASSORTMENT OF HOMEMADE DESSERT (Enjoy the dessert tasting of our Chef, Tina) Minimum for two people, the price is per person.		€ 6.00
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
CHOCOLATE TRUFFLES		€ 5.00
CARROT CAKE	HOMEMADE	€ 6.00
CHOCOLATE CREP WITH CREAM	HOMEMADE	€ 5.00
"MUSIC" (dried fruits) WITH LIQUOR		€ 5.00