

TASTE
Gastrobar
By Chef Oscar Muñiz



Tapas  *Bar*

Teléfono: (939) 319-2046
Calle Muñoz Rivera #1, Local B, Rincón, PR 00677

TASTE EL MAR

LANGOSTA EN MANTEQUILLA
Vanilla butter poached lobster,
smoked paprika oil, micro cilantro
18

LANGOSTINO AL AJILLO
Sautéed prawns, Moroccan
garbanzo and chistorra stew
18

PASTELILLOS DE RES
Mini Wellingtons, filet mignon,
mushroom duxelles,
puff pastry
16

HUMMUS
Black bean hummus,
parmesan crisp,
roasted pepper coulis
8

BURRATA Y TOMATES
Burrata, tomatoes, basil pesto,
truffle balsamic glaze
14

***CRUDO**

Fish crudo, mandarins,
jalapeño, citrus gastrique
16

***ATÚN**

Sesame crusted ahi tuna, sweet
plantain carpaccio, sesame rice,
soybean sauce
14

MEJILLONES

PEI Mussels, coconut curry sauce
15

TASTE LAS CARNES

"SLIDERS" DE RES

Braised brisket sliders,
smoked gouda, red wine braised
cabbage, guava glaze
14

MOUSSE DE FOIE

Foie Gras mousse, red wine
poached pear, toast points,
candied pecans
16

TASTE EL HUERTO

SETAS

Sautéed wild mushrooms,
shaved parmesan, truffle oil,
toast points
12

ARANCINI DE GANDULES

Pigeon pea arancini,
basil Pesto sauce
12

RAVIOLI DE CALABAZA

Homemade ravioli, butternut
squash, coconut basil sauce,
walnuts
14

PULPO A LA BRASA

Grilled octopus, pomme purée,
Spanish olive tapenade
16

***SALMÓN TARTAR**

Salmon tartare, avocado mousse,
roasted beets
15

***FILETE DE RES & FOIE**

Filet Mignon, potato rosti,
seared foie gras,
red wine truffle sauce
28

TACOS DE PATO

Duck confit, goat cheese,
red onion marmalade,
taro root shell
12

REMOLACHA NAPOLEON

Roasted beets, cucumbers,
goat cheese brûlée,
balsamic reduction
14

ENSALADA MIXTA

Mixed greens, tomatoes,
cucumbers, cranberries, feta,
walnuts, balsamic vinaigrette
12

TASTE ESPECIALIDADES DEL CHEF

BOUILLABAISSE

Prawns, lobster, clams, mussels,
calamari, tomato fennel broth
44

*COSTILLAS DE CORDERO

Herb crusted rack of lamb,
truffle potatoes,
honey beet emulsion
39

PECHUGA ROSTIZADA

Chicken sausage (longaniza),
Manchego, capellini pasta, spinach,
tomatoes, white wine saffron sauce
28

RISOTTO DE VEGETALES

Seasonal vegetables,
shaved goat truffle cheese
28

*CHULETÓN DE CERDO

Double cut pork chop,
sweet potato purée,
red wine braised cabbage,
rum honey glaze
29

*PECHUGA DE PATO

Roasted duck breast, wild
mushroom risotto,
berry beurre rouge
34

*PESCADO DEL DÍA

Cauliflower mash,
cream of spinach
MP

OSSO BUCO DE TERNERA

Red wine braised Osso Buco,
creamy polenta,
au jus
46

*N.Y. STEAK

Red wine pomme purée, grilled
asparagus, black truffle butter
42

TASTE PARA COMPARTIR (To share)

TABLA DE QUESOS

Assorted cheese board, toast points
22

CHARCUTERÍA

Assorted charcuterie board, toast points
25

*PARRILLA DEL DÍA

Grilled steak of the day, black truffle butter,
choose your side
MP

*Side options: truffle roasted potatoes,
asparagus, veggies, mashed potatoes,
or sweet potato mash*

BRANZINO ENTERO

2-2.5lb. Whole Branzino, sautéed vegetables
60

*We don't accept returns of food or drink completed orders unless it is clearly our mistake.
The bills can be split a maximum of 3 ways. Please notify your server at the beginning*

*No haremos devolución por platos o tragos preparados correctamente. Las cuentas se dividen en un
máximo de 3 partes. Favor notificar a su mesero al principio.*

*El consumo de carnes, aves, mariscos, crustáceos y moluscos o huevos crudos o cocidos podría aumentar su
riesgo de enfermedades transmitidas por estos alimentos; especialmente si tiene alguna condición médica.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne
illness.*

!Buen provecho!



SIGNATURE COCKTAILS

Después del Sunset

Vodka, orange liqueur, pineapple shrub, lemon juice, basil syrup, cabernet

12

Dulce Amapola

Rincón rum, Crab Island orange rum, pomegranate infused tequila, lime juice, rosemary syrup, acerola juice

12

Don Pito

Bourbon, creme de cacao, chilled espresso, cocoa bitters

12

Fantasia Tropical

Ron Rincón, coconut rum, pineapple juice, simple syrup, coconut foam

10

El Precio de la Fama

Mezcal, Averna, lemon juice, lavender syrup, aquafaba

12

Abuela Petra

White rum, cinnamon, ginger, passion fruit, lime juice, rosemary syrup

10

El Intocable

Bourbon, Aperol, Fernet, lemon juice, rosemary syrup

12

Sunday Splash

Gin, Aperol, St. Germaine, lemon juice, simple syrup, acerola, splash of cava

12

Coral de Fuego

Irish whiskey, Averna, beet shrub, lemon juice, agave, aquafaba

12

The Smokey Maga

Mezcal, beetroot shrub, lime, simple syrup Rosemary syrup, St. Germain

14

PREMIUM RUMS

Abuelo 12	10
Abuelo 15	14
Barceló Imperial Onyx	10
Barrilito ***	10
Brugal 1888	8
Crab Island Añejo	9
Crab Island Orange	9
Crab Island Coffee	9
Diplomático	12
Don Q Gran Añejo	12
Don Q Reserva 7 años	9
Dos Maderas	10
Santa Teresa 1796	14
Zacapa 23	12
Zacapa XO	22
Zaya	10

CERVEZA

Medalla Draft	4
Medalla bottle	3
Heineken	4
Michelob Ultra	4
Corona	4

SODA

Coke	
Sprite	
Coke Cero	
2	

JUGOS NATURALES

Lemon	
Passion Fruit	
Pink Grapefruit	
Orange	
Acerola	
Coconut Water	
4	

SCOTCH AND WHISKEY

Premium Scotch

Aberlour 12	12
Balvenie 17	40
Buchanan's 12	7
Chivas Regal 12	8
Dewars 12	8
Glenfiddich 15	15
Glenfiddich IPA	20
Glenmorangie 10	12
Glenrothes 10	8
Glenrothes 12	10
Johnny Walker Black	10
Johnny Walker Blue	48
Macallan 12 Sherry Cask	16
Monkey Shoulder	10
Red Breast	10

Bourbon

Woodford Bourbon	12
Angels Envy	12
Maker's Mark	10

Rye

Whistlepig Rye	16
Woodford Rye	14

Irish

Jameson	7
Jameson IPA	10

Japanese

Kaiyo Single	14
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WINE LIST

BUBBLY

			Glass	Bottle
PIERRE SPARR	Cremant	FR	14	48
LAURENTT PERRIER	Champagne, Brut	FR		130
LAURENTT PERRIER	Champagne, Rose	FR		195
PIERRE JOUET	Champagne, Gran Brut	FR		150
CONCHI	Cava	ES	10	36
GRAN BARON	Cava	ES	12	40
CANTI	Prosecco	IT	12	40

WHITE WINES

				Glass	Bottle
AZULEJO	Vinho Verde	Vinhos Verdes	PORT	9	34
N DE NIVARIUS	Tempranillo Blanco	Rioja, DOC	ES		42
SEGHESIO	Chardonnay	North Coast	CA		58
O FILHO DA CONDESA	Albariño	Rias Baixas	ES		42
LENDA	Albariño	Rias Baixas	ES	9	34
STEMMARI	Pinot Grigio	Sicilia	IT	10	36
PHELPS CREEK	Pinot Gris	Washington	OR		55
JUSTIN	Sauvignon Blanc	Paso Robles	CA	12	46
JUSTIN	Rose	Paso Robles	CA		56
SUBSOIL	Chardonnay	Columbia Valley	WA	12	44
FENOMENAL	Verdejo	Rueda	ES	10	36
LA PIU BELLE	Rosé	Cachapoal Valley	CHIL		65

RED WINES

					Glass	Bottle
PRIVATE DANCER	<i>fruit forward – spice - berry</i>	Blend	Central Coast	CA	10	38
GROUNDLED	<i>blackberry - cocoa - sweet oak</i>	Cabernet	Saint Helena	CA	10	38
PINE RIDGE	<i>elegant - balanced - full body</i>	Cabernet	Napa Valley	CA		110
SEGHESIO	<i>well-balanced - lush - black olive</i>	Zinfandel	Sonoma County	CA		58
JUGGERNAUT	<i>rich - earthy – smooth</i>	Cabernet	Hillside	CA		70
CAYMUS	<i>velvety - earthy - rich</i>	Cabernet	Napa Valley	CA		180
RAMSAY	<i>balanced – vanilla – hazelnut</i>	Cabernet	Napa Valley	CA		64
AVALON	<i>smooth - mocha – plum</i>	Cabernet	Napa Valley	CA		75
OSSO ANNA	<i>blackberry - earthy - bold</i>	Petit Sirah	Napa Valley	CA		65
ENCANTOS	<i>silky – smooth - lush</i>	Merlot	Napa Valley	CA		130
ENCANTOS	<i>full-body – rich – dark fruit</i>	Cabernet	Napa Valley	CA		185
LOLA	<i>crisp - vibrant - dark berries</i>	Pinot Noir	Russian River Valley	CA		68
TROUBLEMAKER	<i>rich - complex - fruit forward</i>	Blend	Central Coast	CA		58
ANTIGAL 1 UNO	<i>vanilla - velvety - wild berry</i>	Malbec	Mendoza	ARG	12	44
PULENTA ESTATE	<i>dark fruit - spices - vanilla</i>	Malbec	Mendoza	ARG		58
PULENTA XI	<i>oak - chocolate - bold</i>	Cabernet Franc	Mendoza	ARG		78
PAPALE	<i>black currant - robust - silky</i>	Bordeaux	Manduria	IT		64
DOMAINE VALMOISSINE	<i>cherry - nutmeg - light</i>	Pinot Noir	Var - Coteaux du Verdon	FR	12	42
LA PIU BELLE	<i>intense - balanced - silky</i>	Blend	Cachapoal Valley	CHILE		130
FIGUERO 4	<i>rich - sweet - jammy</i>	Tempranillo	Ribera del Duero	ES	10	42
FIGUERO 12	<i>spice - balanced - full flavored</i>	Tempranillo	Ribera del Duero	ES		58
2 □ R	<i>well rounded - toasty - complex</i>	Blend	Priorat, Parés Balta	ES		88
MAS ELENA	<i>herbs - oak - full body</i>	Blend	Penedés, Parés Balta	ES		48
LA ENFERMERA	<i>pepper - fruity - med to full body</i>	Tempranillo	Toro	ES	10	36
MIMETIC	<i>plum - herbal - floral</i>	Garnacha	DO Calatayud	ES	10	38
TRUS	<i>cherry – smoke – med body</i>	Tempranillo	Ribera del Duero	ES		54
GARNACHA OLVIDADA	<i>cocoa – roasted – forest fruits</i>	Garnacha	DO Calatayud	ES		42
PAGO DE LOS CAPELLANES	<i>mature - vibrant - medium body</i>	Tempranillo	Ribera del Duero	ES	12	44
PAGO DE LOS CAPELLANES Crianza	<i>fine tannins - liquorice - smooth</i>	Tempranillo	Ribera del Duero	ES		46

NUESTRA HISTORIA

Taste Gastrobar fue fundado en el 2021 por el Chef Oscar Muñiz. Chef Oscar es nativo del pueblo de Rincón por lo que era su sueño regresar y emprender su negocio aquí.

Chef Oscar regresa con sobre 30 años de experiencia en alta cocina enfatizando las técnicas de cocina italiana, francesa, puertorriqueña e internacional. Durante 8 años trabajó en varios restaurantes de los Hamptons, N.Y. En el 2011 fue invitado a trabajar en la Fortaleza para la familia del exgobernador Fortuño. Del 2013 al 2017 trabajó en Atlanta con una compañía multimillonaria de catering como Sous Chef y encargado de eventos de alta importancia y encargado de eventos para personalidades como

Tyler Perry, Steve Harvey y la Fundación de los Clintons. En el 2017 abre su propio negocio en Atlanta de comida puertorriqueña junto con una compañía de catering de comida internacional donde se encargaba de eventos para compañías a gran escala como Invesco, CNN y Turner Sports, entre otros. En Taste, el chef crea menús de tapas donde puede impactar cada delicioso bocado con su creatividad y experiencia. Actualmente, se enorgullece de tener a su hijo Adrián Muñiz siguiendo sus pasos como encargado de la cocina a tan solo 19 años.

Esperamos que sea tanto para su disfrute como lo es para nosotros servirles.

Taste Gastrobar was founded in 2021 by Chef Oscar Muñiz. Rincón is Chef Oscar's home town and it was his dream to return to the island and start his business here.

Chef Oscar returns with over 30 years of experience in haute cuisine emphasizing Italian, French, Puerto Rican, and international cooking techniques. For 8 years he worked in various restaurants in the Hamptons, N.Y. In 2011 he was invited to work at Fortaleza for the family of former governor Fortuño. From 2013 to 2017 he worked in Atlanta with a multi-million dollar catering company as Sous Chef and high-profile event chef for personalities such as Tyler Perry, Steve Harvey, and the Clinton

Foundation. In 2017 he opened his own Puerto Rican restaurant and an international food catering company in Atlanta, where he oversaw events for large-scale companies such as Invesco, CNN and Turner Sports, among others. At Taste, Chef Oscar uses his creativity and experience to create tapas menus where you can enjoy every delicious bite. Currently, he's proud to have his son Adrián Muñiz following in his footsteps as kitchen manager at just 19 years old.

We hope that you enjoy everything as much as we enjoy serving you.

