**Words to describe taste:**

Acidic: A food with a sharp taste. Often used to refer to tart or sour foods as well.

Bitter: A tart, sharp, and sometimes harsh flavor.

Bittersweet: A less harsh taste than bitterness. Couples tartness with sweetness.

Citrusy: A bright flavor like that of lemons, limes, oranges, and other citrus fruits.

Cold: A taste that mimics the feeling of cold temperature. Often used to describe mint.

Earthy: Reminiscent of fresh soil. Often used to describe red wines, root vegetables, and mushrooms.

Fresh: A light and crisp taste. Often used to describe produce or herbs.

Fruity: Any taste reminiscent of sweet fruit flavors.

Herbal: A bright, fresh, or sometimes earthy taste created by the incorporation of herbs..

Nutty: Any taste similar to the flavors of nuts. Often used to describe cheeses.

Rich: A full, heavy flavor. Often used to describe foods containing cream.

Robust: A rich taste with some earthiness. Often used to describe wines or aged liquors.

Sharp: A harsh, bitter, or tart taste. Often used to describe acidic foods.

Smoky: A smoky taste is reminiscent of the smell of smoke.

Sour: A biting, tangy, tart flavor.

Spicy: A burning taste from hot spices.

Sweet: A sugary flavor.

Tangy: A tart, biting taste that feels tingly in the mouth.

Tart: A sharp, bitter, or sour flavor. Often used to describe acidic foods.

Yeasty: An earthy taste reminiscent of yeast. Often used to describe beer and breads.

Woody: An earthy, sometimes nutty taste. Often used to describe coffees or cheeses.

Zesty: A fresh, vivid, or invigorating flavor.

**Words to describe texture:**

Airy: A light, pillowy texture often created by the incorporation of air.

Buttery: A smooth and creamy texture similar to that of butter.

Chewy: The texture of a food that needs to be chewed thoroughly before swallowing. Can be light and bouncy or heavy and sticky.

Creamy: A smooth and rich texture that usually comes from the incorporation of dairy.

Crispy: A light texture with a slight crunch.

Crumbly: The texture of a food with a loose structure that falls apart into small pieces or crumbs.

Crunchy: A firm, crisp texture often identified by the sharp, audible noise that the food makes when being eaten.

Crusty: The texture of a food with a hard outer layer and soft interior.

Delicate: A light, fine texture that may come apart easily.

Doughy: A soft and heavy texture that is often coupled with pale coloring.

Fizzy: A texture brought on by the presence of many small bubbles, usually referring to carbonated liquids.

Flaky: A light texture characterized by layers that come apart during eating.

Fluffy: A light and airy texture.

Gooey: A viscous, sometimes sticky texture arising from the presence of moisture in a dense solid food.

Hearty: A firm, robust texture.

Juicy: A succulent, tender texture characterized by the presence of liquid in a solid food.

Silky: A fine, smooth texture characterized by a sleek feel in the mouth.

Sticky: A texture characterized by stuck in the mouth.

Smooth: A consistent texture free of grit, lumps, or indentations.

Succulent: A tender, juicy texture.

Tender: A soft texture that is easy to break down.

Velvety: A smooth and rich texture.

In total we use just the adjectives to describe taste. We can expand further using the ones that describe texture.

<https://www.webstaurantstore.com/article/53/how-to-write-a-menu.html>