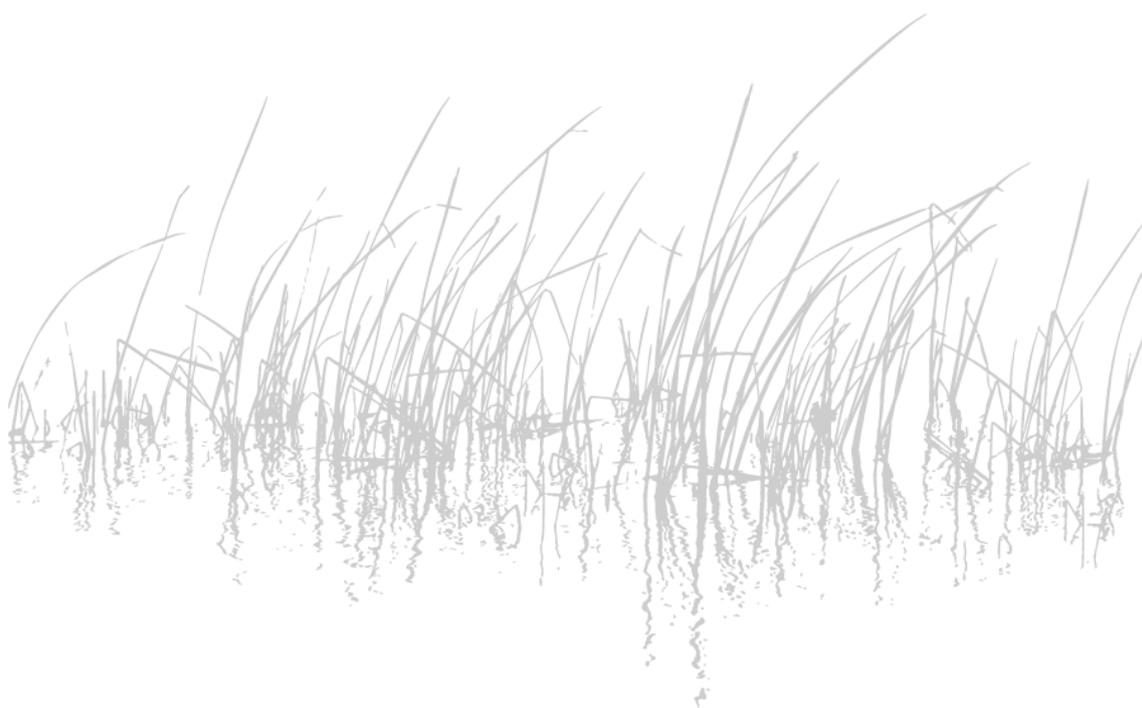


From the heart of the Ebro Delta...



...to the centre of Barcelona

Tasting Menu

Xerta Appetisers

Delta pizza

Crunchy base of pistachios, smoked eel, avocado cream, pickles and semi-dry tomato

Mullet coca

Crunchy corn flatbread with marinated red mullet, citrus fruits, black garlic mayonnaise and red onion confit gel

“Patas” rice

Delta rice with octopus, pig trotter carpaccio and octopus with beer, la Vera paprika and octopus gel, kimchi mayonnaise

Wild sea bass

With creamy asparagus and parmesan polenta, pickled green and white asparagus

Roast suckling pig

With aubergine mille-feuille, spicy cranberry sauce and peanut crumble

Truffle tiramisu ravioli

Rice pasta ravioli with amaretto stuffed with truffle mascarpone with warm cream infused with truffle and coffee reduction

Chocolate Mille-feuille

Dark chocolate mille-feuille, dulcify chocolate mousse, black chocolate ice cream infused with chilli and orange-scented oil

Water, bread and mini sweets

€85 per person
(full table)

Wine harmony, €52 per person

Cheese board, €10 per person

Extra Wagyu meat, 7€ per person

10% VAT included

The dishes on this menu may contain allergens. Please let our staff know if you have any food allergies or intolerance when placing your order.

Tribute Menu

Xerta Appetisers

Fresh tangerine and foie gras micuit cannelloni

Foie gras micuit, mandarin jelly, mushroom crumble, mint granita and apple gel, green tea and lime

Delta pizza

Crunchy base of pistachios, smoked eel, avocado cream, pickles and semi-dry tomato

Delta baby eel

Delta baby eels with pil-pil cod tripe and artichoke crunch

Our improvisation with seafood and secrets from the Ebro Delta

Tasting of seafood and surprises that Delta de l'Ebre offers us

Shrimp rice

Delta rice with shrimp from Sant Carles de la Ràpita and tarragon and peanut pesto

Tuna belly

Tuna from l'Ametlla de Mar with jalapeño marinade, micro vegetables, Kombu seaweed and quinoa

Wild duck à la royale

Our version of wild duck à la royale with sweet potato purée and chocolate crunch

Cheese board

Selection of five cheeses from Catalonia

Fresh Strawberry

Mixture of strawberry textures with Delta vinegar reduction, custard, basil foam, lemon and basil ice cream and crispy onion

Això és l'ostra!

White chocolate oyster, cocoa crumble, charcoal cookie and smoked rosemary ice cream

Water, bread and mini sweets

€120 per person
(full table)

Wine harmony, €65 per person
Extra Wagyu meat, 7€ per person
10% VAT included

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Starters

A trip from Peru to the Ebro Delta €26

Our version of ceviche with fish and seafood from the Ebro Delta, cheese and rocoto ice cream

Fresh tangerine and foie gras micuit cannelloni €23

Foie gras micuit, mandarin jelly, mushroom crumble, mint granite and apple gel, green tea and lime

Oyster (1 unit) €3,50

Our improvisation with seafood and Delta secrets €26

Tasting of seafood and surprises that Delta de L'Ebre offers us

Baby eels to your taste (50gr) €90

"Patatas" rice €25

Delta rice with octopus, pig trotter carpaccio and octopus with beer, la Vera paprika and octopus gel, kimchi mayonnaise

Shrimp rice €25

Delta rice with shrimp from Sant Carles de la Ràpita and tarragon and peanut pesto

Pigeon and morel mushroom rice €28

Delta rice with pigeon and morel mushrooms, mushroom crumble and its alioli

Rice with sea anemones and sea cucumbers €29

Creamy rice from the Delta with sea anemones, sea cucumbers, sea-weed mayonnaise and salicornia

Blue crab and eel ravioli €26

Spiced pumpkin, crab and roe sauce, infused with marine aroma to taste

Red mullet coca €26

Crunchy corn flatbread with marinated sea bass, citrus fruits, black garlic mayonnaise and red onion confit gel

Bread service, €3,30

Water service, €3,30

10% VAT included

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Fish

Delta eel €35

With "cap i pota", beetroot and daikon gyozas

Wild sea bass €34

With pil-pil cod tripe, crispy artichocke and Maresme peas

Tuna belly €36

Tuna from l'Ametlla de Mar with jalapeño marinade, micro vegetables, kombu seaweed and quinoa

Fresh fish of the day mp

Depending on the catch of the day. With mushroom confit, crumble and mushroom sauce

Meat

Wagyu €42

With parmesan and asparagus polenta, pickled green and white asparagus

Wild duck à la royale €38

Our version of wild duck à la royal with sweet potato purée and chocolate crunch

Roasted suckling pig €34

With aubergine mille-feuille, spicy cranberry sauce and peanut crumble

Bread service, €3,30

Water service, €3,30

10% VAT included

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Dessert

Això és l'ostra! €14

White chocolate oyster, cocoa crumble, charcoal cookie and smoked rosemary ice cream

Almond €14

Tree trunk with textures of nougat, chocolate and vanilla cream

Truffle tiramisu ravioli €14

Rice pasta ravioli with amaretto stuffed with truffle mascarpone with warm cream infused with truffle and coffee reduction

Fresh Strawberry €14

Mixture of strawberry textures with Delta vinegar reduction, custard, basil foam, and lemon and basil ice cream

Chocolate Mille-feuille €14

Dark chocolate mille-feuille, dulcey chocolate mousse, black chocolate ice cream infused with chilli and orange-scented oil

Cheese board €18

Selection of five cheeses from Catalonia

10% VAT included

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Delta menu

Xerta appetisers

Delta pizza

Rich man's breakfast

"Patás" rice

Chocolate Mille-feuille

Wine, bread, water and mini sweets

€55 per person
(full table)

10% VAT included

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Executive Menu

(midday Tuesday to Friday, excluding holidays)

Xerta appetisers

Choice of one of two starters

One meat or fresh fish dish

Choice of one of two desserts

Wine, bread, water and mini sweets

€38 per person
(full table)

10% VAT included

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