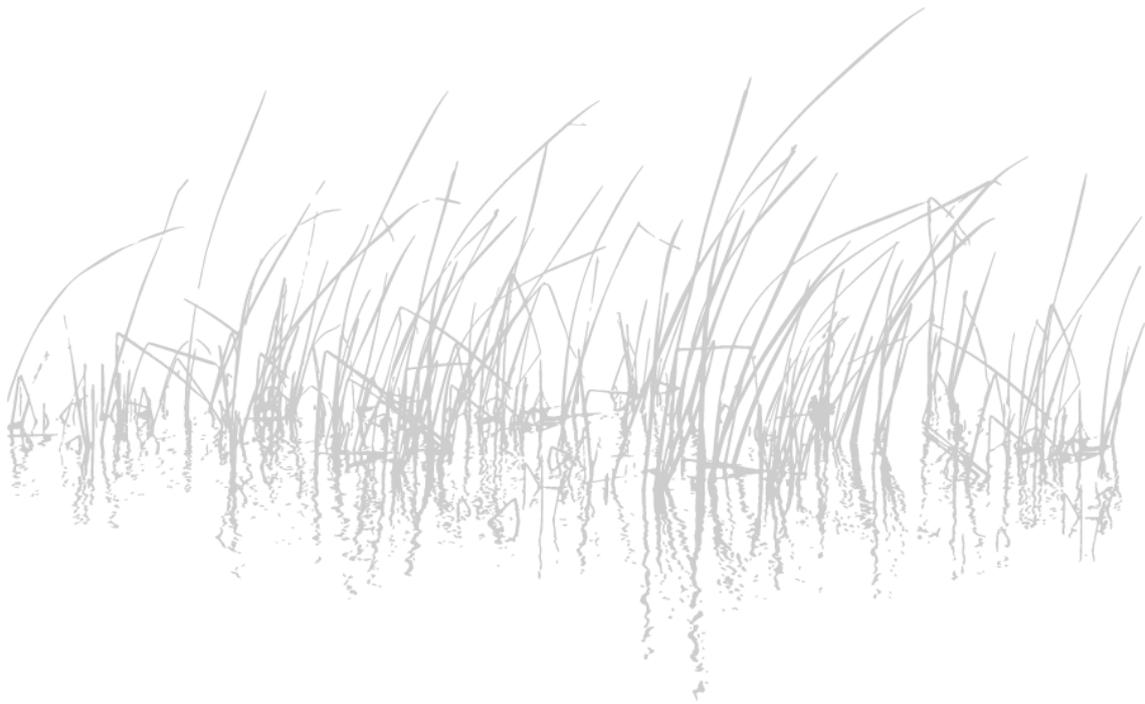


From the heart of the Ebro Delta...



...to the centre of Barcelona

Tasting Menu

Xerta Appetisers

Delta pizza

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

False fideuà

Black squid false fideuà with basil noodles, aioli and seafood

“Cap i pota” rice

Delta rice with “cap i pota”, kimchi mayonnaise, Andalusian-style cuttlefish and crispy pork snout

Fresh fish of the day

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

Lamb shoulder

Terrine of deboned lamb shoulder with summer truffle and foie gras, hazelnut and black garlic praline, and grape

Chocolate trio

Roasted white chocolate mousse, creamy milk chocolate, dark chocolate ganache and white chocolate ice cream

Sopa de la Reina

Typical dessert from Delta de l'Ebre, based on layers of sponge cake covered with cinnamon cream, lemon and burnt yolk. All this transfigured in different elaborations

Water, bread and mini sweets

€85 per person
(full table)

Wine harmony, €52 per person

Cheese board, €10 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

Delta pizza

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

Red mullet coca

With marinated red mullet, citrus fruits, black garlic mayonnaise and red onion confit gel

Delta baby eel

Delta baby eel with Iberian ham pil-pil cocochas

Our improvisation with seafood and secrets from the Ebro Delta

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

Wild duck dry rice

Dry Delta rice with slightly smoked wild duck and black tea mayonnaise

Wild sea bass

With mashed sweet potato, charcoal-grilled artichoke and Iberian ham pil-pil

Roasted suckling pig

With pear textures

Cheese board

Selection of five cheeses from Catalonia

Floral textures

Lychee mousse with toasted almond, fruity and floral freshness based on rose, apple and rhubarb, finished with floral textures

Tarte Tatin

Classic Tatin cake, unstructured with vanilla textures and a touch of yuzu

Water, bread and mini sweets

€120 per person

(full table)

Wine harmony, €65 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.

Starters

Mango and red tuna cannelloni €26

Mango and red tuna cannelloni from l'Ametlla de Mar with wasabi mayonnaise, soya foam and crunchy onions

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

- In vinaigrette
- With truffled fried egg
- Bilbao-style
- With Iberian ham pil-pil cocochas
- With tiger's milk and marinated tuna belly

Delta pizza €24

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

False fideuà €24

Black squid false fideuà with basil noodles, aioli and seafood

Creamy rice with blue crab and cephalopods €25

Blue crab rice, cephalopods from Sant Carles de la Ràpita and crispy "trinxat"

Prawn rice €25

Delta rice with Sant Carles de la Ràpita prawns and saffron

"Cap i pota" rice €23

Delta rice with "cap i pota", kimchi mayonnaise, Andalusian-style cuttlefish and crispy pork snout

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

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 €30

Slow-cooked yet crunchy, with sweet corn and beetroot smashed potato and Iberian ham

Wild sea bass €34

With mashed sweet potato, charcoal-grilled artichoke and Iberian ham pil-pil

Suquet de peix €28

Fish stew with hints of aniseed and seafood from the Ebro Delta

Fresh fish of the day mp

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

Meat

Lamb shoulder €29

Terrine of deboned lamb shoulder with summer truffle and foie gras, hazelnut and black garlic praline, and grape

Pigeon €29

Pigeon with mushrooms, fried corn and corn soufflé filled with its liver

Roasted suckling pig €34

With pear textures

Bread service, €3,30

Water service, €3,30

10% VAT included

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Dessert

Chocolate trio €14

Roasted white chocolate mousse, creamy milk chocolate, dark chocolate ganache and white chocolate ice cream

Almond €14

Tree trunk with textures of nougat, chocolate and vanilla cream

Floral textures €14

Lychee mousse with toasted almond, fruity and floral freshness based on rose, apple and rhubarb, finished with floral textures

Tarte Tatin €14

Classic Tatin cake, unstructured with vanilla textures and a touch of yuzu

Sopa de la Reina €12

Typical dessert from Delta de l'Ebre, based on layers of sponge cake covered with cinnamon cream, lemon and burnt yolk. All this transfigured in different elaborations

Cheese board €18

Selection of five cheeses from Catalonia

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.

Delta menu

Xerta appetisers

Delta pizza

Rich man's breakfast

Wild duck dry rice

Chocolate trio

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

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.