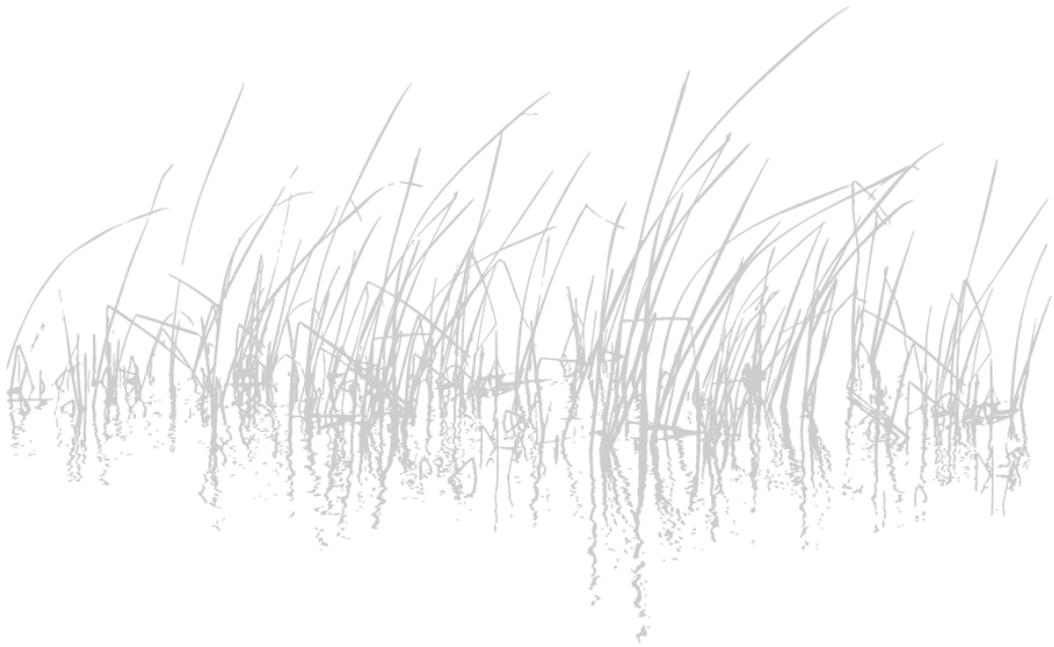


*From the heart of the Delta...*



*...to the centre of Barcelona*

# Tasting Menu

## **Xerta Mussels**

Seasonal appetisers

## **Our most exotic secret**

Ebro Delta Noah's ark clams with orange segments, nitrogen-infused pesto and curry sauce

## **Ràpita beach nigiri**

Squid, prawn and Asian consommé "nigiri"

## **Barraca rice**

Ebro Delta rice with pigeon, morels and rancio wine cooked over a wood fire

## **Fish in a play of colours**

Fresh fish from Sant Carles de la Ràpita fish market in Salinas de la Trinidad salt with charcoal-infused coconut and basil soup

## **Canetón duck**

Canetón duck with mustard and fine herbs

## **Terres de l'Ebre citrus textures**

Blood orange gelée, orange pulp with nitrogen and yoghurt ice cream

## **The star**

Apricot starfish with sweet chocolate mousse and floral green tea ice cream

## **Water, bread and mini sweets**

**€90 per person**

(whole table)

Paired wines, €58 per person

10% VAT included

**The dishes on this menu may contain allergens. Please inform our staff of any allergies or intolerances when placing your order.**

# Homage Menu

## **Xerta Mussels**

Seasonal appetisers

## **Our most exotic secret**

Ebro Delta Noah's ark clams with orange segments, nitrogen-infused pesto and curry sauce

## **Ràpita beach nigiri**

Squid, prawn and Asian consommé "nigiri"

## **Lime seafood ceviche**

## **Bluefin tuna**

Ametlla de Mar bluefin tuna with carrot mojo, pine nuts and codium seaweed

## **The jewel of the Delta**

Delta oyster with asparagus in textures and caviar

## **Socarrat rice**

Ebro Delta socarrat "scorched" rice with chitterlings and sea cucumbers

## **Fish in a play of colours**

Fresh fish from Sant Carles de la Ràpita fish market in Salinas de la Trinidad salt with charcoal-infused coconut and basil soup

## **Canetón duck**

Canetón duck with mustard and fine herbs

## **Terres de l'Ebre citrus textures**

Blood orange gelée, orange pulp with nitrogen and yoghurt ice cream

## **The birth of the flamingo**

White chocolate mousse flamingo with strawberry centre, creamy nest and liquid egg

## **Water, bread and mini sweets**

**€135 per person**

(whole table)

Paired wines, €72 per person

10% VAT included

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# Delta Menu

(Tuesday to Friday lunch and dinner, excluding public holidays)

## Xerta Mussels

Seasonal appetisers

## Our most exotic secret

Ebro Delta Noah's ark clams with orange segments, nitrogen-infused pesto and curry sauce

## More than just a fried egg

Fried duck egg with parmentier potato, foie gras and Terra Alta vinegar

## Prawn rice

Creamy Ebro Delta rice with beach prawns, sizzling jus, prawn veil and roasted garlic aioli

## This is the oyster!

White chocolate oyster with almond soil, coconut ice cream and basil rocks and cockles

## Water, bread and mini sweets



**€55 per person**  
(whole table)  
10% VAT included

# Executive Menu

(Tuesday to Friday lunch, excluding public holidays)

## Xerta Aperitifs

Choice of two starters

Fresh meat or fish of the day

Choice of two desserts

## Two wine glasses, water, bread and mini sweets

**€42 per person**  
(whole table)  
10% VAT included

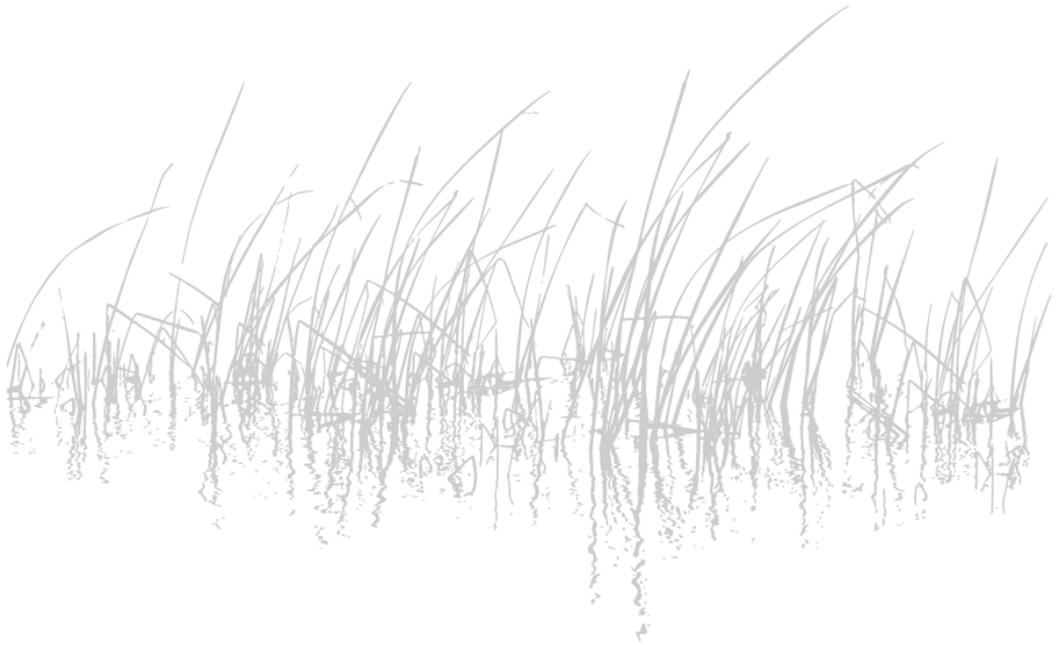
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# A la carte

<b>Barraca rice</b> Ebro Delta rice with pigeon, morels and rancio wine	€26
<b>Socarrat rice</b> Ebro Delta socarrat "scorched" rice with chitterlings and sea cucumbers	€25
<b>Prawn rice</b> Creamy Ebro Delta rice with beach prawns, sizzling jus, prawn veil and roasted garlic aioli	€25
<b>Our most exotic secret</b> Ebro Delta Noah's ark clams with orange segments, nitrogen-infused pesto and curry sauce	€25
<b>Oyster (1 unit)</b>	€3.50
<b>Bluefin tuna</b> Ametlla de Mar bluefin tuna with carrot mojo, pine nuts and codium seaweed	€30
<b>More than just a fried egg</b> Fried duck egg with parmentier potato, foie gras and Terra Alta vinegar	
<b>Lime seafood ceviche</b>	€28
<b>Canetón duck</b> Canetón duck with mustard and fine herbs	€38
<b>Fish in a play of colours</b> Fresh fish from Sant Carles de la Ràpita fish market in Salinas de la Trinidad salt with charcoal-infused coconut and basil soup	€34
<b>Terres de l'Ebre citrus textures</b> Blood orange gelée, orange pulp with nitrogen and yoghurt ice cream	€14
<b>The star</b> Apricot starfish with sweet chocolate mousse and floral green tea ice cream	€14
<b>This is the oyster!</b> White chocolate oyster with almond soil, coconut ice cream and basil rocks and cockles	€14

Bread service €3.30  
Water service €3.30  
10% VAT included

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