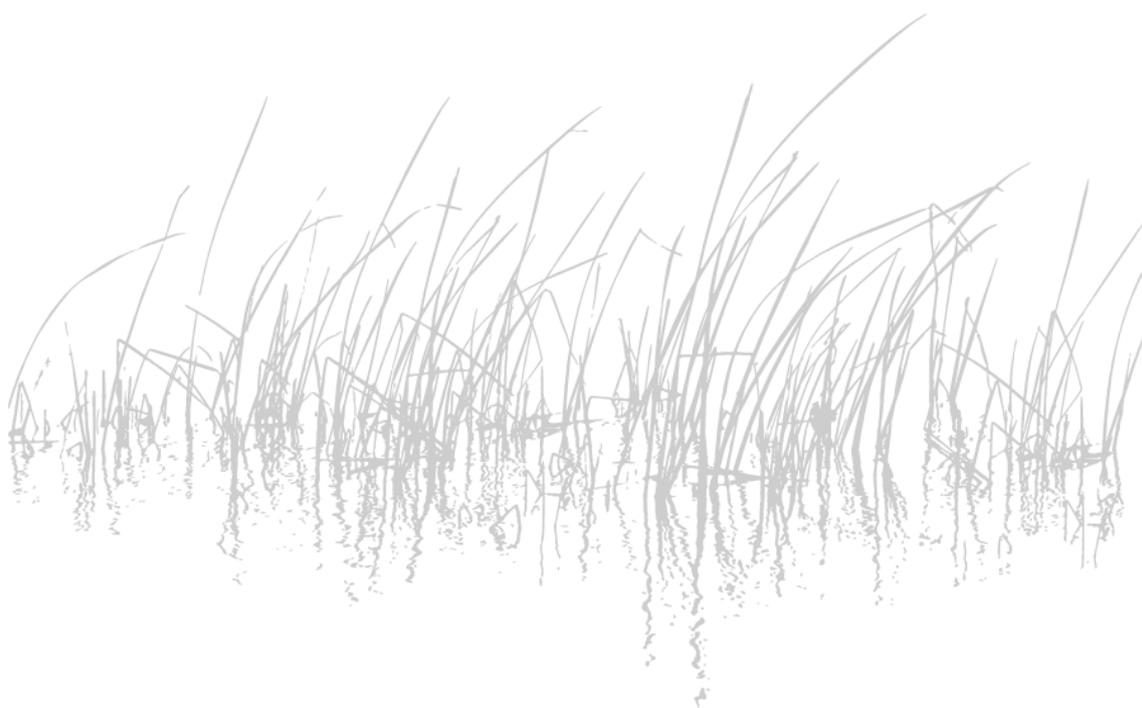


*From the heart of the Ebro Delta...*



*...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

### “Patás” rice

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

### Cath of the day

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

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

### Mullet coca

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

### Fresh tangerine and foie gras micuit cannelloni

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

### 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

### "Patas" rice

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

### Catch of the day

With jalapeño marinade, micro vegetables, Kombu seaweed and quinoa

### Wild duck à la royale

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

### Cheese board

Selection of five cheeses from Catalonia

### Truffle tiramisu ravioli

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

### 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

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

Crunchy pistachio base, smoked eel, creamy avocado, pickles, semi-dried tomato and macadamia nut

### Rich man's breakfast

Truffled potato parmentier, duck's egg yolk, crystallised potato cylinder, foie gras and demi-glace

### Shrimp rice

Delta rice with shrimp from Sant Carles de la Ràpita and saffron

### Chocolate Mille-feuille

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

## Wine, bread, water and mini sweets

**€55 per person**

(full table)

10% VAT included

# Executive Menu

(midday Tuesday to Friday, excluding holidays)

## Xerta appetisers

Choice of one of two starters

One meat or fresh fish dish

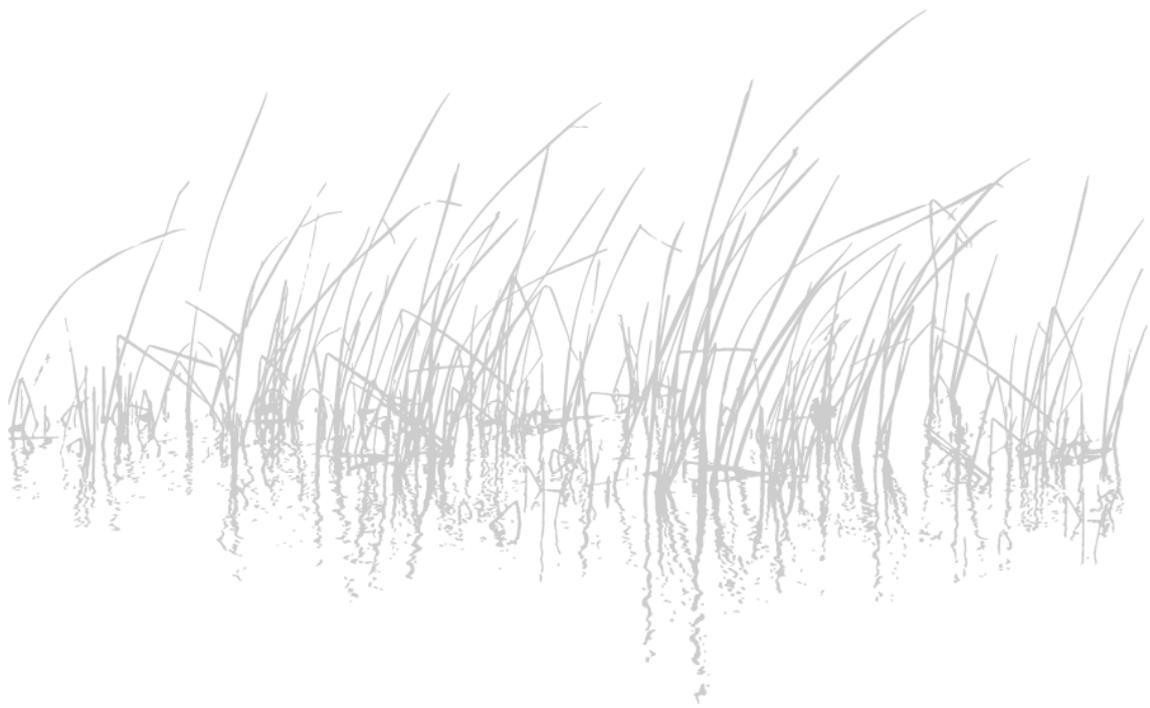
Choice of one of two desserts

**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.



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.