

## TO SHARE

### *Cold and lukewarm tapas with the essence of Delta del Ebro*

· Bread with tomato	4€
· Iberic ham 100% bellota (80gr)	20€
· Oysters from Delta del Ebro	3,50€/u
· Delta salad with smoked eel and pickles	9€
· Little "clotxa": tomato, onion, eggplant, pepper and smoked sardine	6,50€/u
· Assorted artisan croquettes	2,10€/u
· Summer cannelloni roll with tuna and aubergine	5€/u

## DESSERTS

### *Daily artisan desserts with the Terres de l'Ebre essence*

## PLATILLOS

### *Fish and meat typical platillos at Xerta Style*

· Pil-pil beans with cod tripe and prawns	11€
· Eel "xapadillo" with "picada brava" and potatoes Riojana's style	9€
· Delta razor shells casserole with mushrooms	14€
· Creamy nettle rice	12€
· Beef cheeks with parmentier potatoes	10€
· Wild duck cannelloni with mushrooms and amareto béchamel	4,50€/u
· Lamb with seasonal mushrooms and polenta	12€
· Tofu with citrus fruits	4€
· Chocolate velvet	6€
· Dessert of the day	6€

## XERTA TAPAS MENUS

### *Menú de Tapas*

Delta salad with smoked eel and pickles
Summer cannelloni roll with tuna and aubergine
Creamy nettle rice
Beef cheeks with parmentier potatoes
Tofu with citrus fruits
€25 (VAT included)
Drinks non included

### *Tapas Experience*

Mini "clotxa"
Delta salad with smoked eel and pickles
Creamy nettle rice
Wild duck cannelloni with mushrooms and amareto béchamel
Eel "xapadillo" with "picada brava" and potatoes
Lamb with seasonal mushrooms and polenta
Chocolate velvet
€48 (VAT included)
Drinks included (water and soft drink or wine)