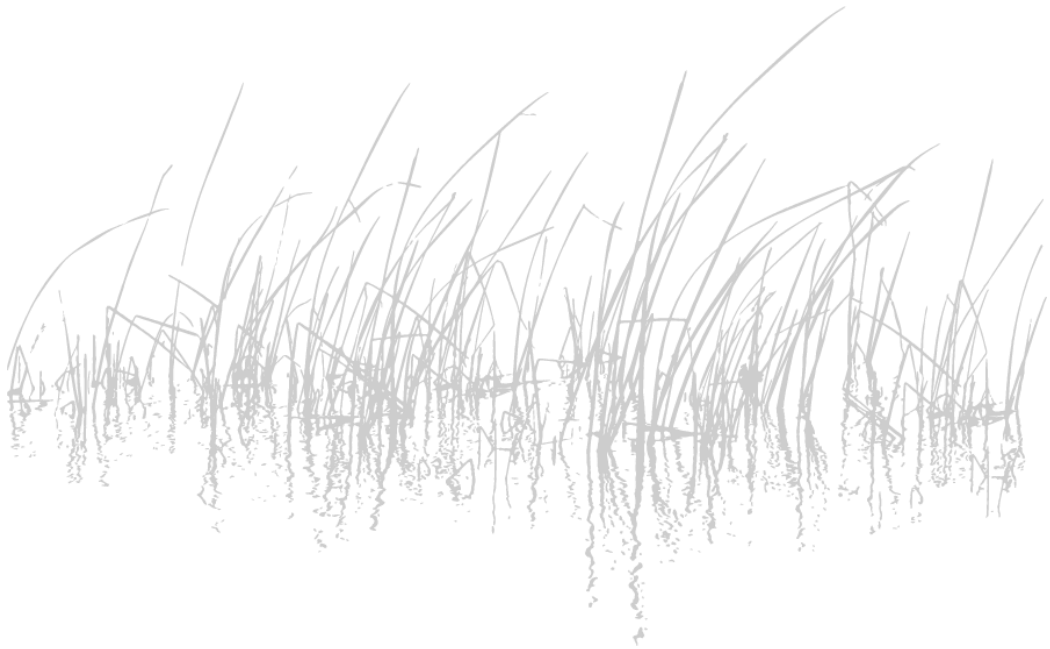


From the heart of the Delta...



...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

Invader's death

Milk chocolate crab, sandy beach crumble, green rocks and basil cockles

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

Cheese and truffle soufflé omelette

Nevadito goat's cheese, smoked dewlap and truffle omelette

The jewel of the Delta

Baby eel with nettle and artichoke pil-pil

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

Invader's death

Milk chocolate crab, sandy beach crumble, green rocks and basil cockles

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

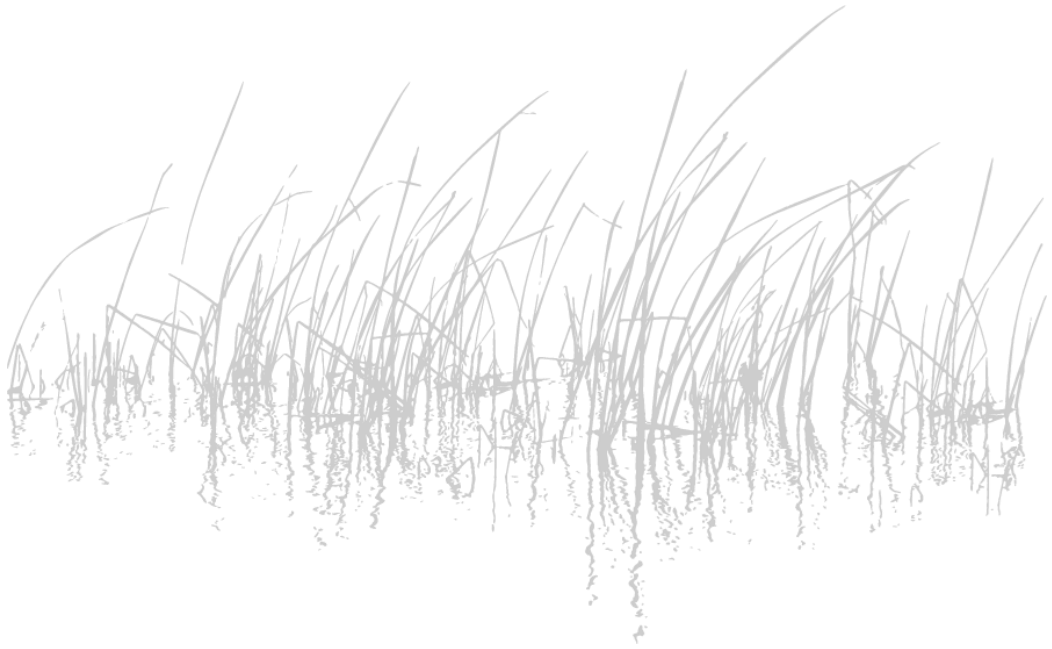
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A la carte

Barraca rice Ebro Delta rice with pigeon, morels and rancio wine	€26
Socarrat rice Ebro Delta socarrat "scorched" rice with chitterlings and sea cucumbers	€25
Prawn rice Creamy Ebro Delta rice with beach prawns, sizzling jus, prawn veil and roasted garlic aioli	€25
Baby eel cooked to your taste (80g)	€110
Oyster (1 unit)	€3.50
Cheese and truffle soufflé omelette Nevadito goat's cheese, smoked dewlap and truffle omelette	€30
Canetón duck Canetón duck with mustard and fine herbs	€38
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	€34
Terres de l'Ebre citrus textures Blood orange gelée, orange pulp with nitrogen and yoghurt ice cream	€14
Invader's death Milk chocolate crab, sandy beach crumble, basil rocks and cockles	€14
This is the oyster! 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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