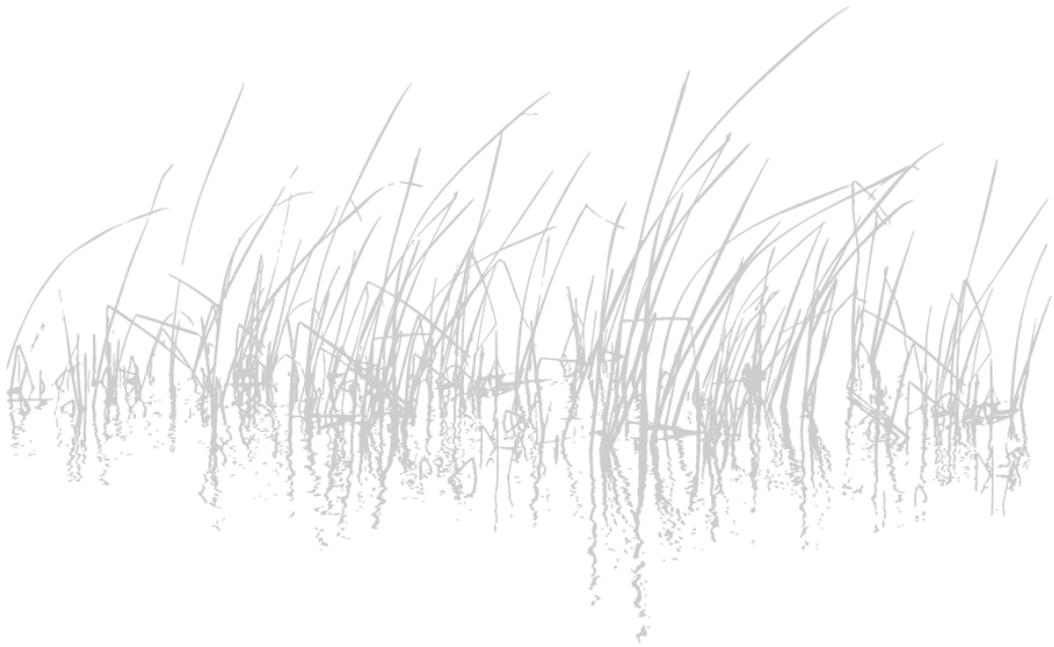


From the heart of the Delta...



...to the centre of Barcelona

Tasting Menu

Xerta Mussels

Seasonal appetisers

Bluefin tuna

Red tuna belly from l'Ametlla de Mar with citrus *gazpachuelo* and chervil oil

Our version of squid "a la romana"

Tempura squid marinated in pil-pil sauce

Barraca rice

Ebro Delta rice with clams, nettles, beef tendons and green sauce emulsion

Fresh fish

Fresh fish from Sant Carles de la Ràpita with white delicacy of pistachio, tangerine and truffle menieure

Squab

With pate, salsify and stewed squab ravioli

Exotic pre-dessert

Creamy coconut with passion fruit foam and ginger sorbet

The star

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

Water, bread and mini sweets

98€ 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

Brown crab salad

With tomato amber, fiery sea urchin juice, caviar and borage

Our version of squid “a la romana”

Tempura squid marinated in pil-pil sauce

Lime seafood ceviche

Bluefin tuna

Red tuna belly from l’Ametlla de Mar with citrus gazpachuelo and chervil oil

The jewel of the Delta

Norway lobster with duck tartar and capers

Socarrat rice

‘Socarrat’ rice from Delta del Ebro with chitterlings and sea cucumbers

Fresh fish

Fresh fish from Sant Carles de la Ràpita with white delicacy of pistachio, tangerine and truffle menieure

Squab

With pate, salsify and stewed squab ravioli

Exotic pre-dessert

Creamy coconut with passion fruit foam and ginger sorbet

Bread with chocolate

Bread with chocolate, oil and seaweed

Water, bread and mini sweets

143€ per person

(whole table)

Paired wines, €72 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.

Delta Menu

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

Xerta Mussels

Seasonal appetisers

Bluefin tuna

Red tuna belly from l'Ametlla de Mar with citrus *gazpachuelo* and chervil oil

More than just a fried egg

Fried duck egg with parmentier, foie and Terra Alta vinegar

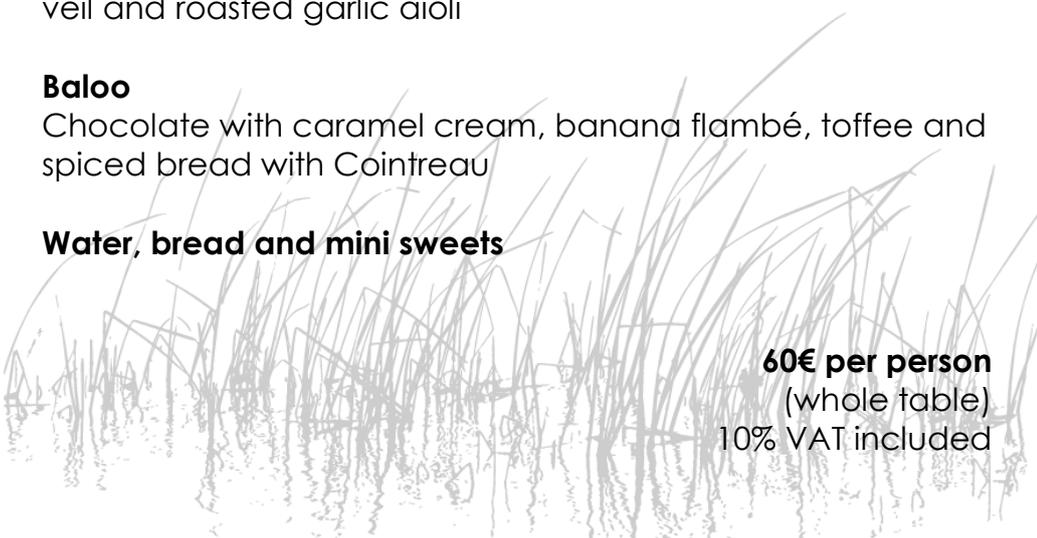
Prawn rice

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

Baloo

Chocolate with caramel cream, banana flambé, toffee and spiced bread with Cointreau

Water, bread and mini sweets



60€ 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

45€ per person
(whole table)
10% VAT included

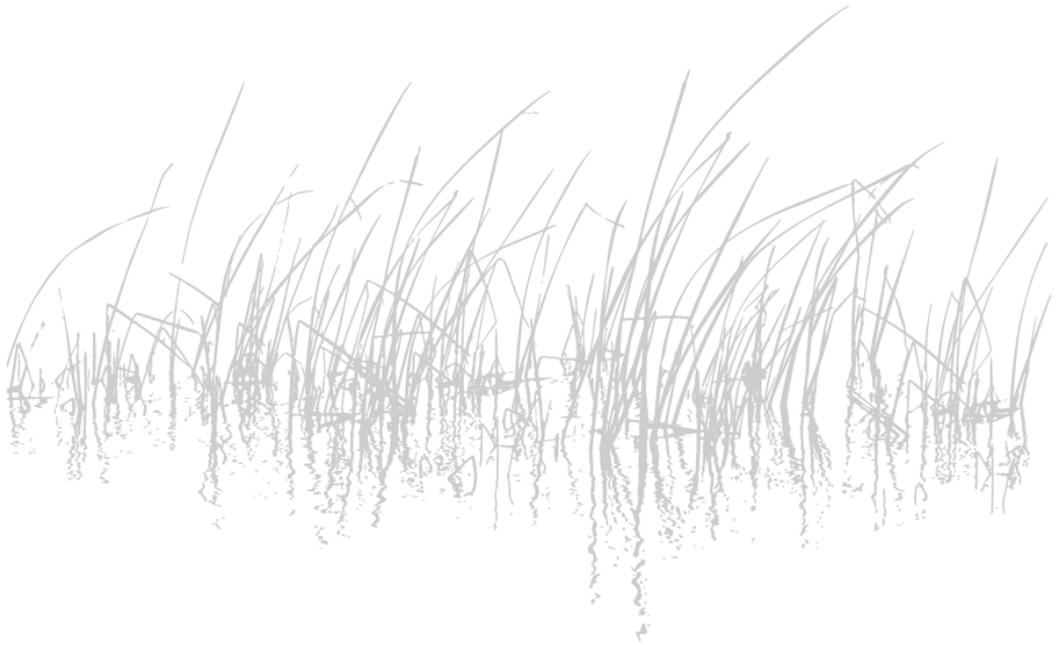
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A la carte

Barraca rice Ebro Delta rice with clams, nettles, beef tendons and green sauce emulsion	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 €
Oyster (1 unit)	3.50 €
Brown crab salad With tomato amber, fiery sea urchin juice, caviar and borage	36 €
Bluefin tuna Red tuna belly from l'Ametlla de Mar with citrus gazpachuelo and chervil oil	30 €
More than just a fried egg Fried duck egg with parmentier potato, foie gras and Terra Alta vinegar	25 €
Lime seafood ceviche	28 €
Squab With pate, salsify and stewed squab ravioli	38 €
Fresh fish Fresh fish from Sant Carles de la Ràpita with white delicacy of pistachio, tangerine and truffle menieure	34 €
Baloo Chocolate with caramel cream, banana flambé, toffee and spiced bread with Cointreau	14 €
The star Apricot starfish with sweet chocolate mousse and floral green tea ice cream	14 €
Bread with chocolate Bread with chocolate, oil and seaweed	14 €

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

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