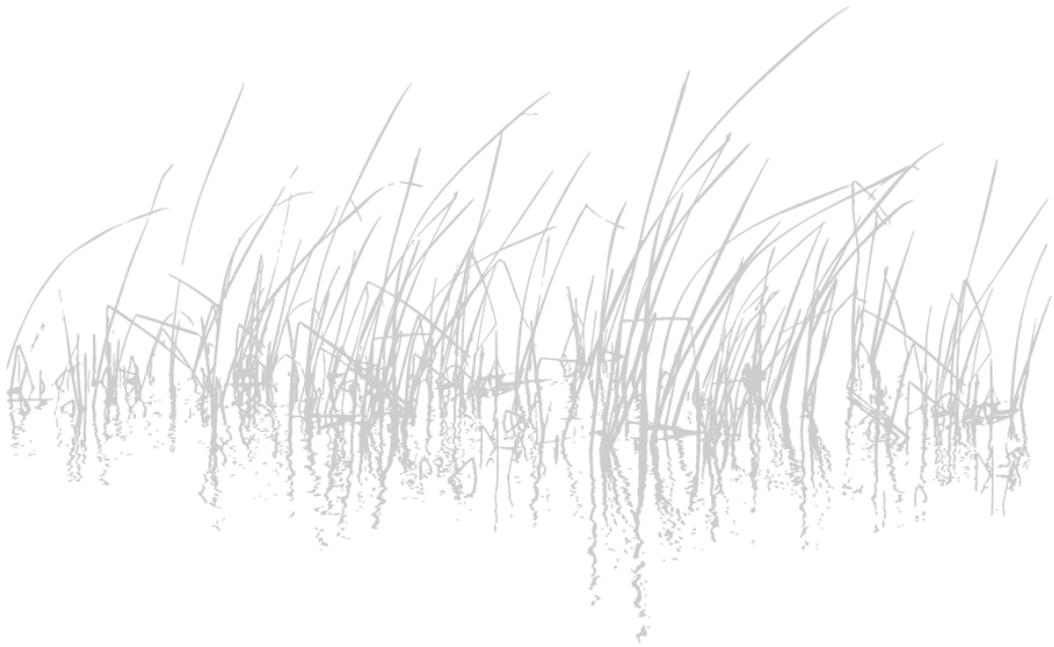


*From the heart of the Delta...*



*...to the centre of Barcelona*

# Tasting Menu

## **Xerta Mussels**

Seasonal appetisers

## **Authentic Mediterranean tomato salad**

Selection of organic tomatoes with tuna belly in two textures, tomato water consommé and *palo cortado*

## **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, citric menieure and truffle

## **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**

With frozen herbs, false sea urchin caviar, salmon roe and caviar

## **Our version of squid “a la romana”**

Tempura squid marinated in pil-pil sauce

## **Shell ceviche**

With sweet potato ice cream and coriander

## **Authentic Mediterranean tomato salad**

Selection of organic tomatoes with tuna belly in two textures, tomato water consommé and *palo cortado*

## **The jewel of the Delta**

Duck tartare, cured egg yolk, capers, fermented cherry and smoked eel butter and truffle toast

## **Socarrat rice**

‘Socarrat’ rice with prawn broth and sea cucumbers

## **Fresh fish**

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

## **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 and oil

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

**143€ 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

## Authentic Mediterranean tomato salad

Selection of organic tomatoes with tuna belly in two textures, tomato water consommé and *palo cortado*

## More than just a fried egg

Duck egg cooked in two ways with parmentier, mushrooms and Terra Alta vinegar

## Prawn rice

Delta el Ebro rice with prawns, prawn broth 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

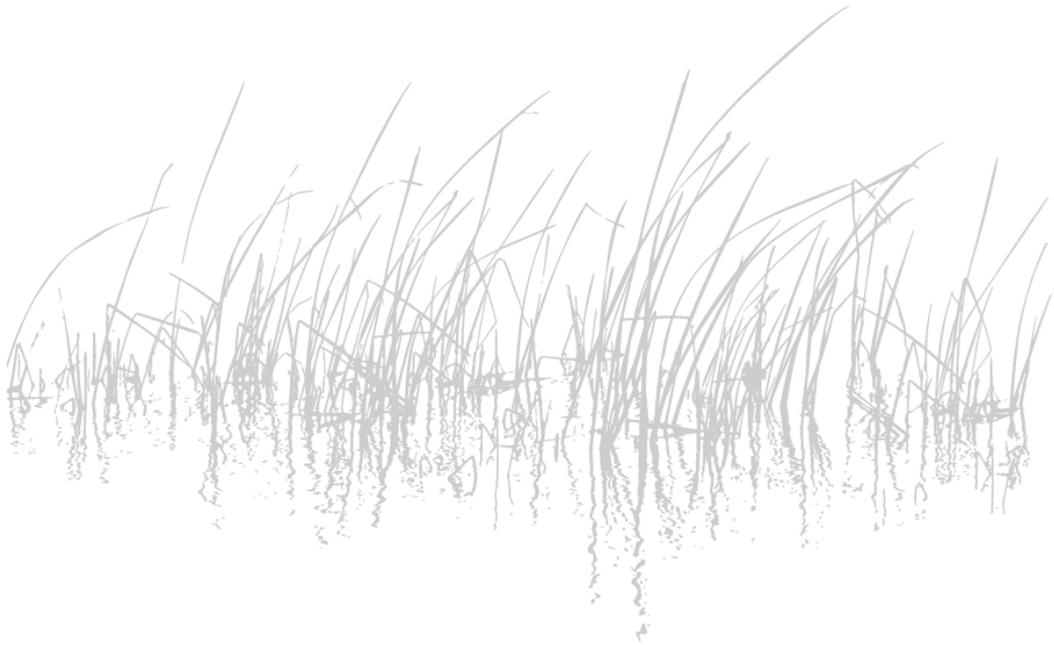
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# A la carte

<b>Barraca rice</b> Ebro Delta rice with clams, nettles, beef tendons and green sauce emulsion	<b>26 €</b>
<b>Socarrat rice</b> Delta del Ebro socarrat rice with prawn broth and sea cucumbers	<b>25 €</b>
<b>Prawn rice</b> Delta del Ebro rice with beach prawns, prawn broth and roasted garlic aioli	<b>25 €</b>
<b>Oyster</b> (1 unit)	<b>3.50 €</b>
<b>Brown crab</b> With frozen herbs, false sea urchin caviar, salmon roe and caviar	<b>36 €</b>
<b>Authentic Mediterranean tomato salad</b> Selection of organic tomatoes with tuna belly in two textures, tomato water consommé and <i>palo cortado</i>	<b>28 €</b>
<b>More than just a fried egg</b> Duck egg cooked in two ways with parmentier, mushrooms and Terra Alta vinegar	<b>25 €</b>
<b>Shell ceviche</b> With sweet potato ice cream and coriander	<b>28 €</b>
<b>Squab</b> With pate, salsify and stewed squab ravioli	<b>38 €</b>
<b>Fresh fish</b> Fresh fish from Sant Carles de la Ràpita with white delicacy of pistachio, citric <i>menieure</i> and truffle	<b>34 €</b>
<b>Baloo</b> Chocolate with caramel cream, banana flambé, toffee and spiced bread with Cointreau	<b>14 €</b>
<b>The star</b> Apricot starfish with sweet chocolate mousse and floral green tea ice cream	<b>14 €</b>
<b>Bread with chocolate</b> Bread with chocolate and oil	<b>14 €</b>

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

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