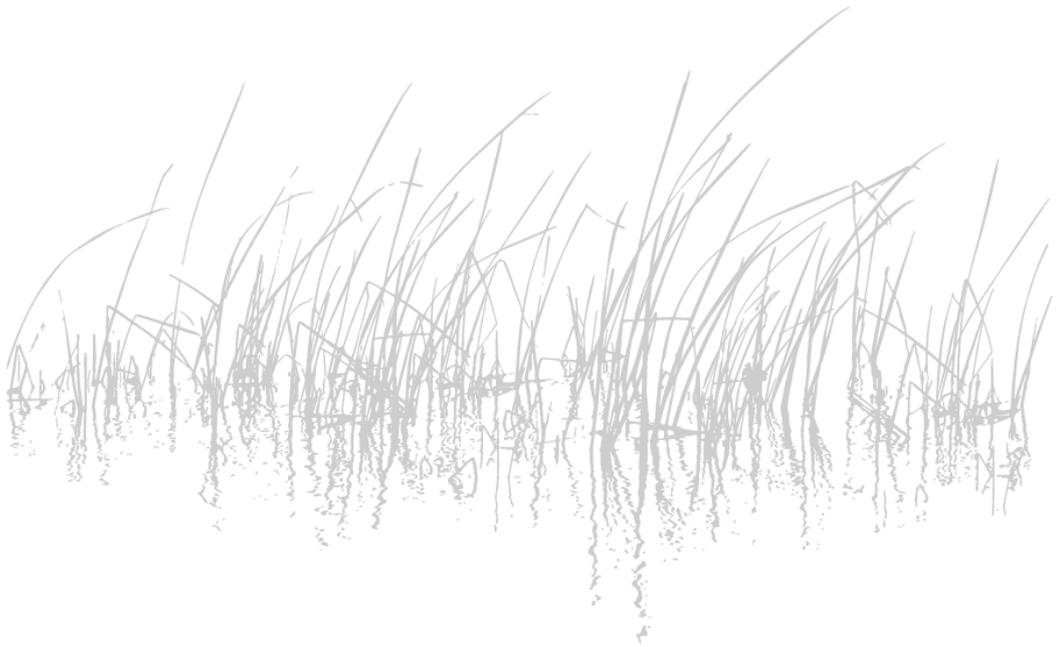


From the heart of the Delta...



...to the centre of Barcelona

Tasting Menu

Delta skyline

Welcome snacks

Smoked eel and Mahón cheese ravioli

Tuna, saffron and bay leaf consommé. Cream of pine nuts and cured duck egg yolk

Textured «empedrat» salad of prawns from Sant Carles de la Ràpita

Cold textured tomato, pepper and onion salad, Santa Pau beans, black olives and marinated prawns

Nettle rice

Ebro Delta rice with a selection of seafood, spirulina emulsion and Salicornia

Grilled fish

Fresh fish from Sant Carles de la Ràpita fish market with cassava and leek charcoal, embers of pepper and tomato

Truffled poularde terrine

With Mediterranean herbs, three-colour mille-feuille of tubers, Catalan sauce and pear

Pre-dessert

Mexican apple sorbet with pineapple and passion fruit

Sweet Ebro Delta baby eels

Baby eel pasta with sweet pil pil

Water, bread and mini sweets

98.00 € per person

(whole table)

Paired wines, 58.00 € 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

Delta skyline

Welcome snacks

Ventresca and Mojama tuna

Raw, with an orange, almond and cava diamond dressing

Surf and turf brioche

Cap i pota terrine with lobster, smoked sardines and truffled parmentier potatoes

Black fish crunch

Fish from fish market in light tempura with orange, horseradish and Swiss chard

Socarrat paella

Scorched socarrat Ebro Delta rice with cuttlefish, monkfish, sea urchin aioli and chives

«Cocochas» (cod cheeks) in pil pil sauce

And other cuts in several textures and seaweed

Duck and Santa Pau romesquet

Duck gizzard confit with romesco base and Santa Pau beans

Catch of the day

Fresh catch of the day from *Sant Carles de la Ràpita* fish market with onion demi-glace, lime and tarragon cream and crispy seaweed with its caviar

Wild boar

With vegetable gnocchi, strawberries and berries, foie gras medallion and Iberian pork and cocoa soil

Pre-dessert

Mexican apple sorbet with pineapple and passion fruit

Delta trail

A culinary tour of typical creations and produce from the Ebro Delta

Water, bread and mini sweets

152.00 € per person

(whole table)

Paired wines, 72.00 € per person

10% VAT included

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Delta Menu

Tuesday lunchtime to Friday lunchtime.

Not available on Friday nights, Saturdays or bank holidays

Delta skyline

Welcome snacks

Ventresca and Mojama tuna

Raw, with an orange, almond and cava diamond dressing

Black fish crunch

Fish from fish market in light tempura with orange, horseradish and Swiss chard

Duck rice

Ebro Delta rice with pickled foie gras, crumbled duck confit, cured magret and rosemary ash

Ebro Delta French toast

French toast soaked in rice liquor, citrus ice cream and crispy cocoa

Water, bread and mini sweets

60.00 € per person
(whole table)
10% VAT included

Executive Menu

Tuesday to Friday lunch, excluding bank holidays

Xerta Aperitifs

Choice of two starters

Fresh meat or fish of the day

Choice of two desserts

Two glasses of wine, bread, water and mini sweets

45.00 € per person
(whole table)
10% VAT included

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A la carte

Starters

Oyster (1 unit) **4.50 €**

Ventresca and Mojama tuna **28.00 €**
Raw, with an orange, almond and cava diamond dressing

Smoked eel and Mahón cheese ravioli **24.00 €**
Tuna, saffron and bay leaf consommé. Cream of pine nuts and cured duck egg yolk

Surf and turf brioche **28.00 €**
Cap i pota terrine with lobster, smoked sardines and truffled parmentier potatoes

«Cocochas» (cod cheeks) in pil pil sauce **26.00 €**
And other cuts in several textures and seaweed

Nettle rice **27.00 €**
Ebro Delta rice with a selection of seafood, spirulina emulsion and Salicornia

Socarrat paella **26.00 €**
Scorched socarrat Ebro Delta rice with cuttlefish, monkfish, sea urchin aioli and chives
Ideal for sharing. Price per person.

Duck rice **26.00 €**
Ebro Delta rice with pickled foie gras, crumbled duck confit, cured magret and rosemary ash

Main courses

Grilled fish **36.00 €**
Fresh fish from Sant Carles de la Ràpita fish market with cassava and leek charcoal, embers of pepper and tomato

Catch of the day **36.00 €**
Fresh catch of the day from Sant Carles de la Ràpita fish market with onion demi-glace, lime and tarragon cream and crispy seaweed with its caviar

The dishes on this menu may contain allergens. Please inform our staff of any allergies or intolerances when placing your order.

Truffled poularde terrine **36.00 €**
With Mediterranean herbs, three-colour mille-feuille of tubers, Catalan sauce and pear

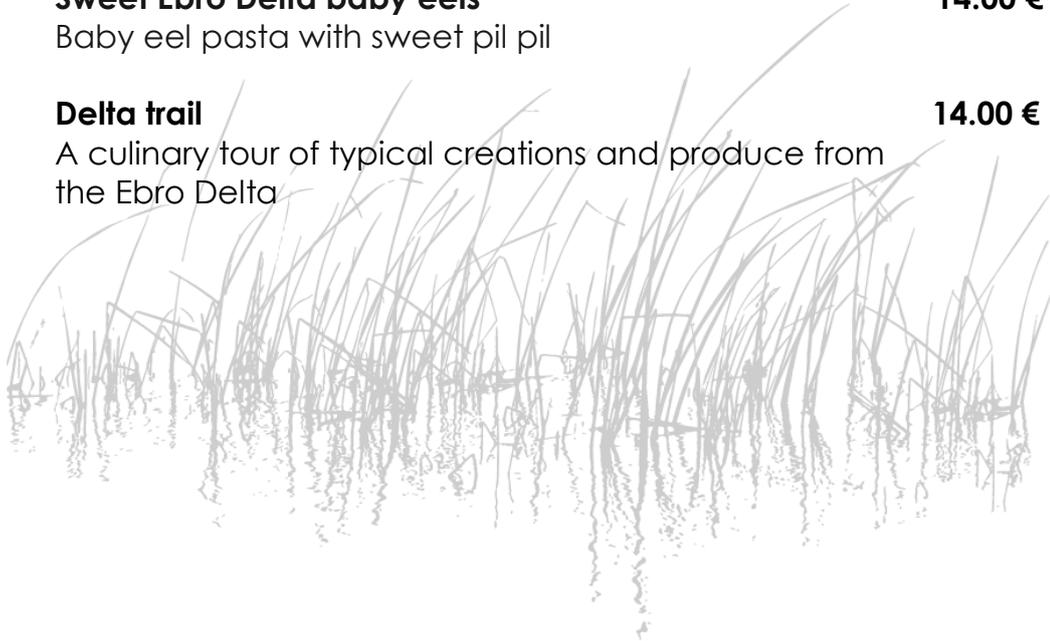
Wild boar **38.00 €**
With vegetable gnocchi, strawberries and berries, foie gras medallion and Iberian pork and cocoa soil

Desserts

Ebro Delta French toast **14.00 €**
French toast soaked in rice liquor, citrus ice cream and crispy cocoa

Sweet Ebro Delta baby eels **14.00 €**
Baby eel pasta with sweet pil pil

Delta trail **14.00 €**
A culinary tour of typical creations and produce from the Ebro Delta



Bread service **3.50 €** / Water service **3.50 €** /10% VAT included

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