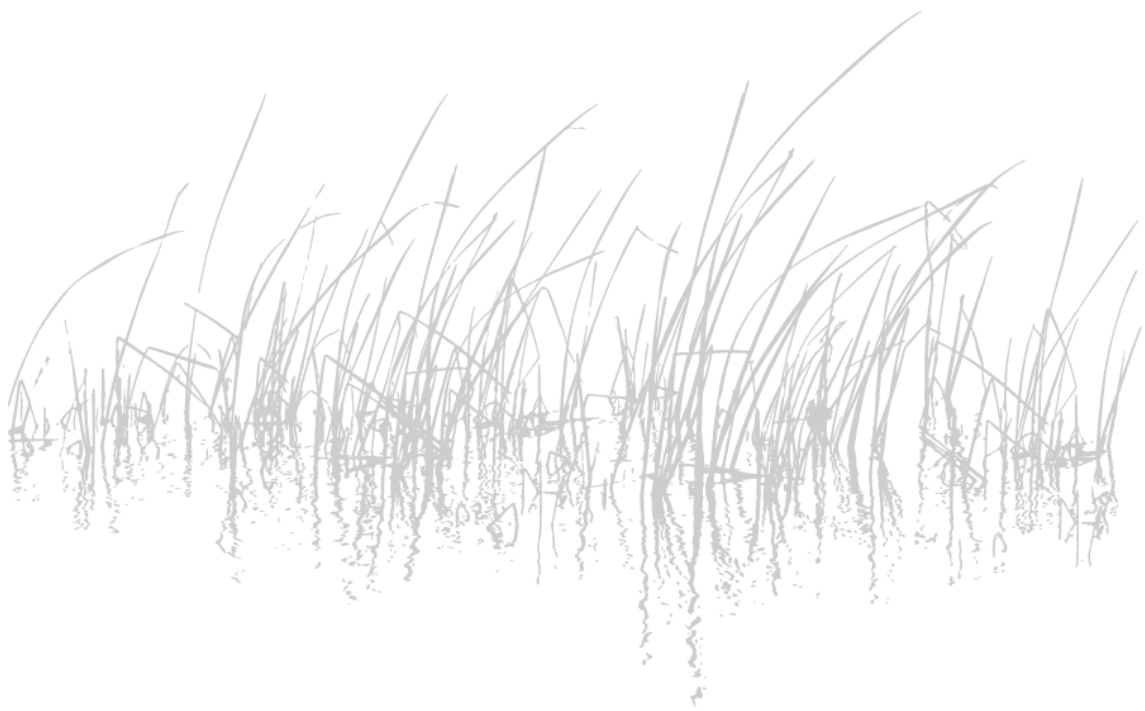


Eating is allowed...



...enjoying is obligatory

Tasting Menu

Xerta Appetisers

Tomatoes

An organic grown variety of tomatoes planted over an earth of nuts, green olives, garlic and parsley with an instant green apple sorbet and encapsulated rosemary oil. And all with earthly oils, vinegars and salt

Rich man's breakfast

Potato mash, potato cylinder, foie, duck egg and meat reduction

Black rice

Rice with prawn carpaccio, courgette, carrot and black sea sphere

Fresh fish

Catch of the day straight from the docks served with Jerusalem artichokes, red cabbage and roasted-garlic essence, with amaranth and wakame crust

Duck magret

With cardamom and morel sauce, browned fresh soya beans and lotus root with vegetable colours

Before, an acid

A smooth apricot mousse, passion fruit crumble, natural peach sorbet, raspberry jelly and citrus picnic

Big Bang

Chocolate planets in various textures with berries, hazelnuts, black-raspberry liqueur and blackberry meteorite

Water, bread and mini sweets

€75 per person
(full table)

Wine pairing, €43 per person
Cheese board, €10 per person
10% VAT included

The dishes on this menu may contain allergens. Please let our staff know if you have any food allergies or intolerance when placing your order.

Tribute Menu

Xerta Appetisers

Selection of seafood and secrets from the Mediterranean

Daily catch of seafood and crustaceans brought straight to Barcelona from Sant Carles de la Ràpita

Delta del Ebre foie royale

With sweetcorn and smoked eel

Tuna belly coca

Tuna belly from l'Ametlla de Mar, crunchy wonton, citrus, green tea and black garlic

Rich man's breakfast

Potato mash, potato cylinder, foie, duck egg and meat reduction

'Cap i pota' rice

Creamy rice from the Delta with 'cap i pota' and black-pudding biscuit

Wild sea bass

With aubergine, miso and herb-and-sesame sweet potato crisp

Delta eel

Slow cooked yet crunchy with aubergine, miso and black garlic

Roasted suckling pig

With balls of polenta and pollen, roast apple purée and anisette and cinnamon

Cheese board

Selection of five cheeses from Catalonia

Rice pudding

Traditional rice pudding with fresh mango, vanilla textures, a touch of dark chocolate, almond and lemon

Soap and water

Play on the shapes of soap and a sponge and the taste of piña colada (pineapple, coconut and rum)

Water, bread and mini sweets

€105 per person
(full table)

Wine pairing, €54 per person
10% VAT included

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Starters

- Tomatoes** €19
An organic grown variety of tomatoes planted over an earth of nuts, green olives, garlic and parsley with an instant green apple sorbet and encapsulated rosemary oil. And all with earthly oils, vinegars and salt
- Delta del Ebre foie royale** €25
With sweetcorn and smoked eel
- Selection of seafood and secrets from the Mediterranean** €24
Daily catch of seafood and crustaceans brought straight to Barcelona from Sant Carles de la Ràpita
- Delta elver** €68
With 'kokotxas', free-range duck egg and truffles
- Rich man's breakfast** €23
Potato mash, potato cylinder, foie, duck egg and meat reduction
- Black rice** €25
Rice with prawn carpaccio, courgette, carrot and black sea sепhere
- 'Cap i pota' rice** €22
Creamy rice from the Delta with 'cap i pota' and black-pudding biscuit
- Rice with nettles and sea cucumbers** €29
Creamy rice from the Delta with nettles, sea cucumbers, seaweed mayonnaise and salicornia
- Smoked eel tartare** €21
Tartare of smoked eel, tomato and avocado with herb cream cheese and cumin crunch
- Tuna belly coca** €24
Tuna belly from l'Ametlla de Mar, crunchy wonton, citrus, green tea and black garlic

Bread service, €3,30
Water service, €3,30
10% VAT included

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Fish

Delta eel €29

Slow-cooked yet crunchy, with sweet corn and beetroot smashed potato and Iberian ham

Wild sea bass €33

With albergine, miso and herb-and-sesame sweet potato crisp

Fresh fish mp

Catch of the day straight from the docks served with Jerusalem artichokes, red cabbage and roasted-garlic essence, with amaranth and wakame crust



Meat

Duck Magret €27

With cardamom and morel sauce, browned fresh soya beans and lotus root vegetable colours

Squab with mushrooms €29

Squab with wild mushrooms, herb cake and sweetcorn in jus

Roasted suckling pig €34

With balls of polenta and pollen, roast apple purée and anisette and cinnamon

10% VAT included

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Dessert

Soap and water €14

Play on the shapes of soap and a sponge and the taste of piña colada (pineapple, coconut and rum)

Rice pudding €12

Traditional rice pudding with fresh mango, vanilla textures, a touch of dark chocolate, almond and lemon

Before, an acid €12

A smooth apricot mousse, passion fruit crumble, natural peach sorbet, raspberry jelly and citrus picnic

Big Bang €14

Chocolate planets in various textures with berries, hazelnuts, black-raspberry liqueur and blackberry meteorite

Cheese board €18

Selection of five cheeses from Catalonia

... paired with

Glass of Mistela negra Gamberrillo sweet red wine €5

Glass of Mistela blanca Gamberrillo sweet white wine €5

Glass of Niepoort Ruby Port €7

Glass of Chateau Derezla Tokaji €6

... and many other sweet wines and spirits to accompany your desserts

10% VAT included

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Delta menu

Xerta appetisers

Tomatoes

Rich man's breakfast

Rice with nettles and sea cucumbers

Before, an acid

Wine, bread, water and mini sweets

€55 per person
(full table)

10% VAT included

The dishes on this menu may contain allergens. Please let our staff know if you have any food allergies or intolerance when placing your order.

Executive Menu

(midday Tuesday to Friday, excluding holidays)

Xerta appetisers

Choice of one of two starters

One meat or fresh fish dish

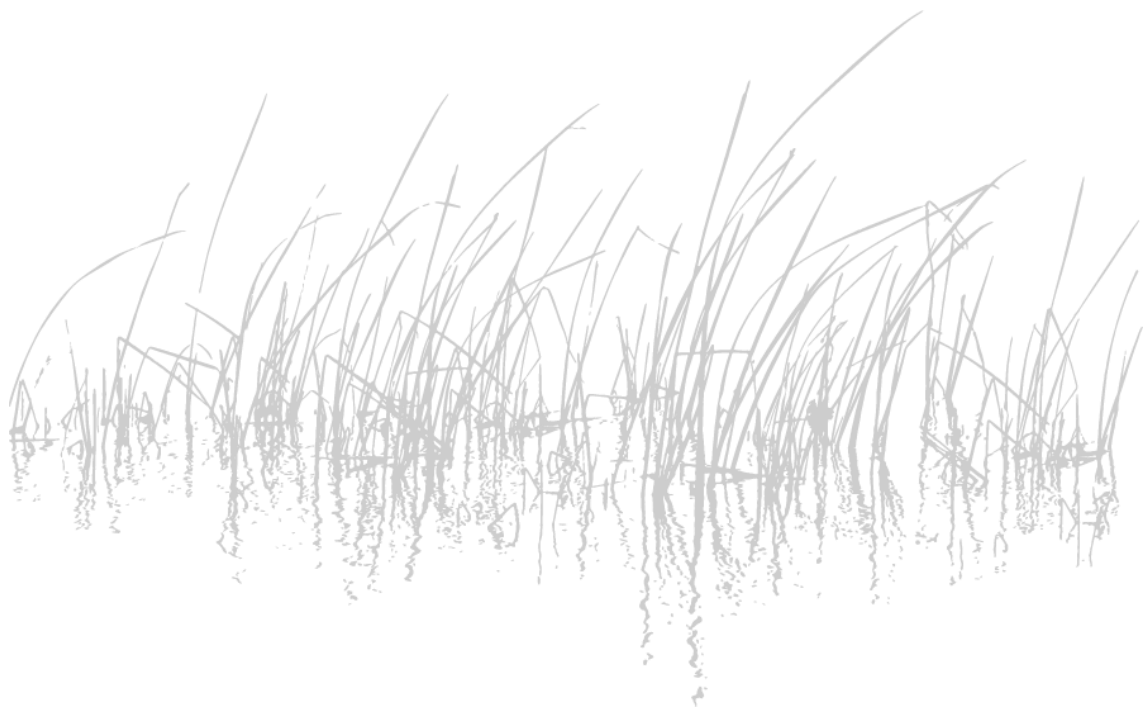
Choice of one of two desserts

Wine, bread, water and mini sweets

€38 per person
(full table)

10% VAT included

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