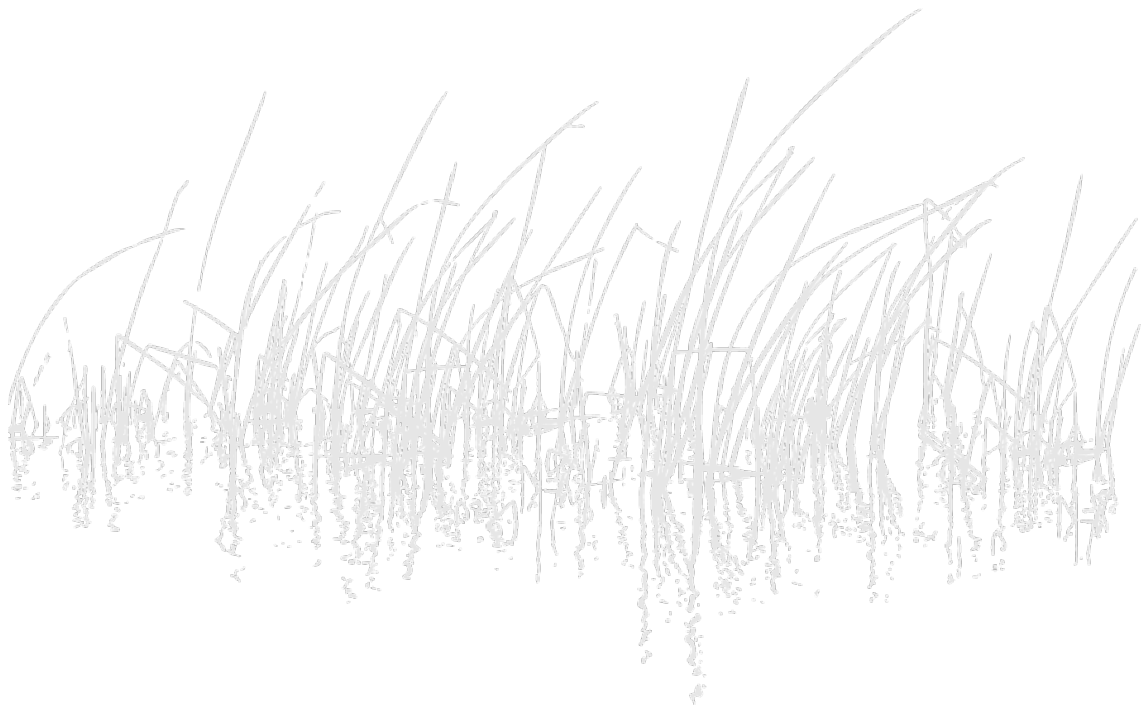


*Eating is allowed...*



*...enjoying is obligatory*

# Tasting Menu

## Xerta Appetisers

### Beetroot balm

With mushrooms, vegetables and organic sprouts, pulses, seeds and sweet citrus fresh cheese truffle

### Seasonal wild mushrooms

Sautéed with foie gras and jowl of pork, parmentier and morchella mushroom, a dash of tomato and coffee. Finished at the tableside with vegetable, ham and a grated truffle consommé

### Rice with nettles and sea cucumbers

Creamy rice from the Delta with nettles, sea cucumbers, sea-weed mayonnaise and salicornia

### Fresh fish of the day

According to catch. With prawn sand and crispy quinoa. Edible pebbles, Mediterranean sprouts and a creamy seaweed and pepper sauce

### Duck magret

Fowl and hazelnut praline sauce, parsnip sponge, textures of pear and tender soy

### Before, an acid

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

### Big Bang

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

## 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

### Mantis shrimp royale

Smoked eel served in cockle shells, with citrus starfish, sea sponge and sea urchin

### Tuna belly coca

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

### Elvers with kokotxas

Delta del Ebro elvers with kokotxas (jowl of hake) and truffled egg yoke

### Delta fowl rice

A creamy Delta del Ebro rice dish with textures of artichoke and confit of duck gizzard

### Wild sea bass

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

### Fisherman's stew

Fresh fish of the day, sea cucumber and shellfish. Black potatoes, pumpkin and traditional "picada" sauce (chopped garlic, nut and tomato)

### 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

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.

# Starters

**Beetroot balm** €19

With mushrooms, vegetables and organic sprouts, pulses, seeds and sweet citrus fresh cheese truffle

**Oysters** €21

- Au natural
- With textures of artichoke and persimmon
- With *chardonnay* vinegar, cornicabra olive oil, shallots and chives
- Warm with Café de Paris butter and a dash of anchovy umami
- With Bloody Mary gel, essence of Iberian ham and olive dust
- With drops of mango, lime zest and electric buttons

**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' and truffled egg yoke

**Seasonal wild mushrooms** €25

Sautéed with foie gras and jowl of pork, parmentier and morchella mushroom, a dash of tomato and coffee. Finished at the tangleside with vegetable, ham and grated truffle consommée

**Black rice** €25

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

**Delta fowl rice** €24

A creamy Delta del Ebro rice dish with textures of artichoke and confit of duck gizzard

**Rice with nettles and sea cucumbers** €29

Creamy rice from the Delta with nettles, sea cucumbers, seaweed mayonnaise and salicornia

**Blue crab and eel ravioli** €26

Spiced pumpkin, crab and roe sauce, infused with marine aroma to taste

**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

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.

## Fish

**Delta eel** €30

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

**Wild sea bass** €34

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

**Fisherman's stew** €28

Fresh fish of the day, sea cucumber and shellfish. Black potatoes, pumpkin and traditional "picada" sauce (chopped garlic, nut and tomato)

**Fresh fish of the day** mp

According to catch. With prawn sand and crispy quinoa. Edible pebbles, Mediterranean sprout and a creamy seaweed and pepper sauce

## 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

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.

# 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 in various textures with berries, hazelnuts and black-raspberry liqueur

**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

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.

# Delta menu

## Xerta appetisers

Beetroot balm

Blue crab and eel ravioli

Black rice

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

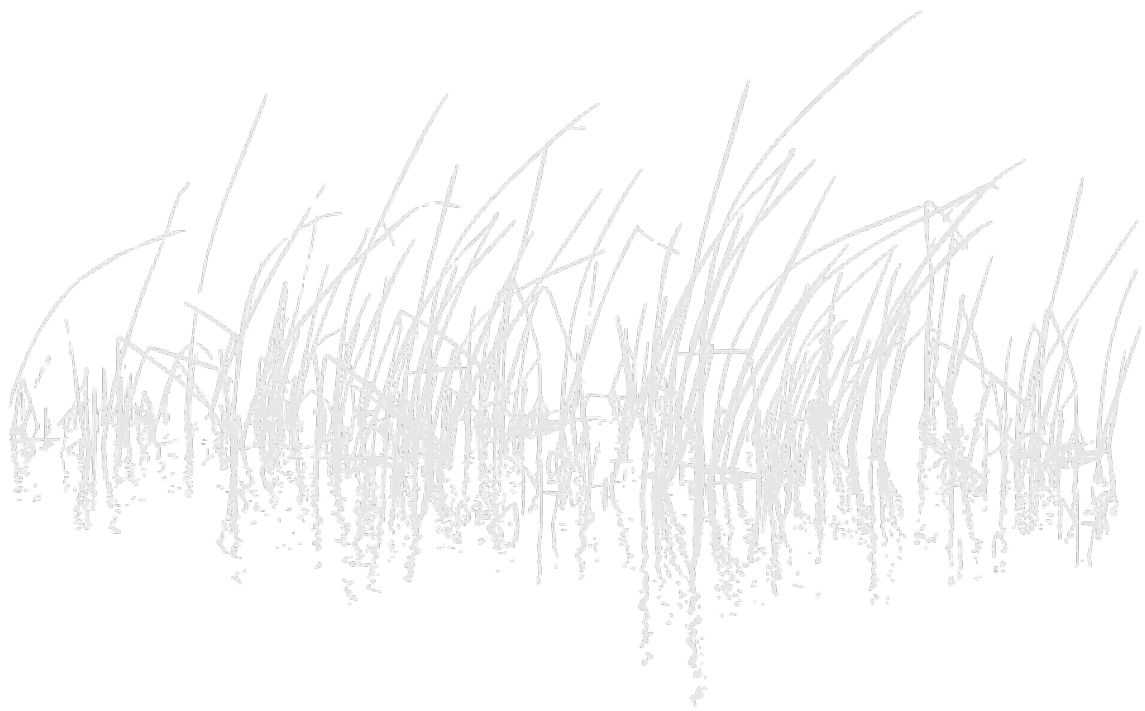
**Wine, bread, water and mini sweets**

**€38 per person**  
(full table)

10% VAT included

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.





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.