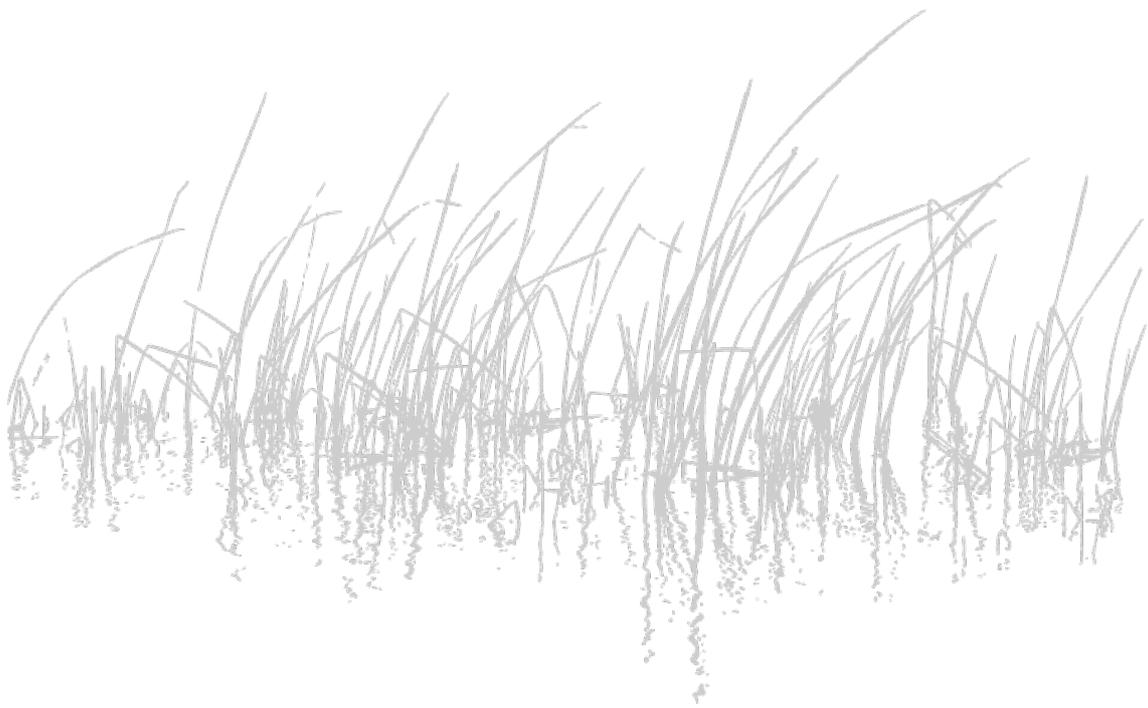


Eating is allowed...



...enjoying is obligatory

Tasting Menu

Xerta Appetisers

Selection of organic tomatoes

With cheese, nuts and herbs. Citrus fruit, pickled Rosaceae and Pedro Ximenez caviar

Rich man's breakfast

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

"Cap I pota" rice

With boletus, crunchy cayenne rice, crunchy chickpeas and chlorophyll

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

Mango wreath

Vanilla flavoured and with layered banana

Torrija

Spicy milk brioche with cinnamon ice cream and a pinch of lemon

Water, bread and mini sweets

€75 per person
(full table)

Wine harmony, €46 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

Anguila Kabayaki

Marinated eels in a hot, spicy soya sauce, cumin crunch, broccoli, dashi and spring onion

Tuna belly coca

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

Cod with Santa Pau

Stew of cod tripe with beans, spinach brandade, cod scratchings and fish juice

Rice in broth with blue crab from the Delta

With selected vegetables and sautéed cephalopods

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

Sandwich

With lychee, strawberries, mango and raspberries

Cold cut platter

Selection of spicy chocolate, with different flavours and forms

Water, bread and mini sweets

€105 per person

(full table)

Wine harmony, €57 per person

10% VAT included

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Starters

Selection of organic tomatoes €19

With cheese, nuts and herbs. Citrud fruit, pickled Rosaceae and Pedro Ximenez caviar

Oyster (1 unit) €3,50

Selection of seafood and secrets from the Mediterranean €26

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

Cod with Santa Pau €25

Stew of cod tripe with beans, spinach brandade, cod scratchings and fish juice

Kabayaki eel €24

Marinated eels in a hot, spicy soya sauce, cumin crunch, broccoli, dashi and spring onion

Rice in broth with blue crab from the Delta €25

With selected vegetables and sautéed cephalopods

“Cap i pota” rice €23

With boletus, crunchy cayenne rice, crunchy chickpeas and chlorophyll

Rice with nettles and sea cucumbers €29

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

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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

Bread service, €3,30
Water service, €3,30
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)

Mango wreath €12

Vanilla flavoured and with layered banana

Big Bang €14

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

Sandwich €12

With lychee, strawberries, mango and raspberries

Cheese board €18

Selection of five cheeses from Catalonia

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

Selection of organic tomatoes

Rich man's breakfast

Rice with nettles and sea cucumbers

Sandwich

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.