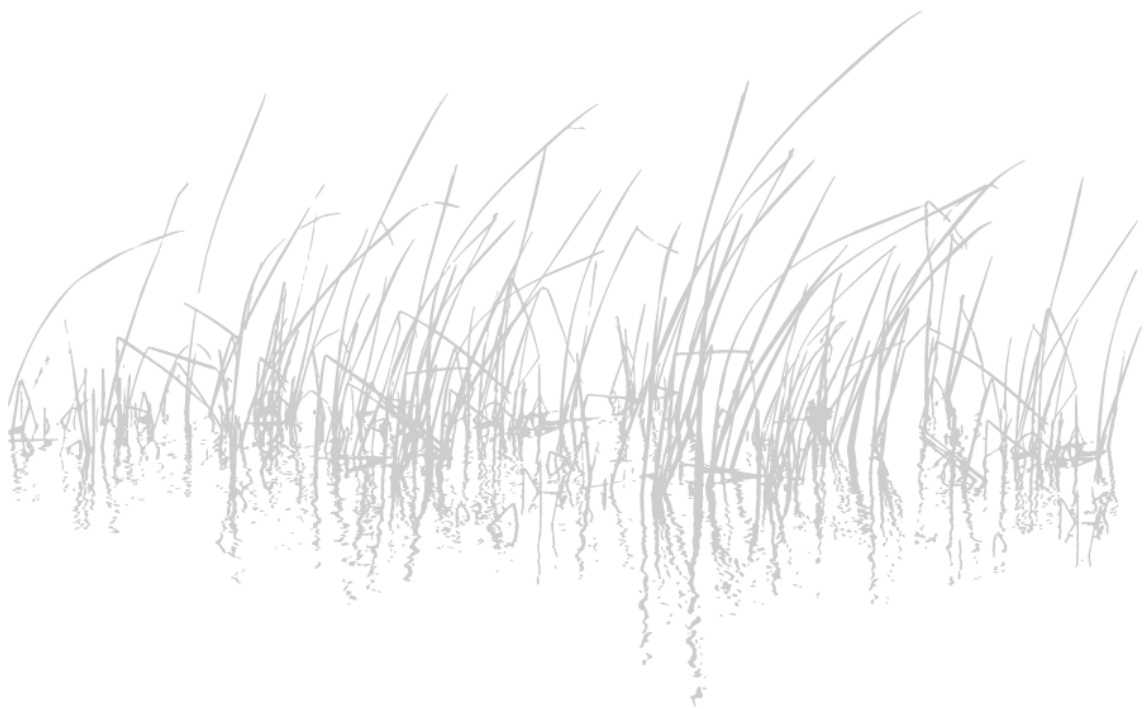


Eating is allowed...



...enjoying is obligatory

Tasting Menu

Xerta Appetisers

Mango and red tuna cannelloni

Mango and red tuna cannelloni from l'Ametlla de Mar with wasabi mayonnaise, soya foam and crunchy onions

Kabayaki eel

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

Creamy rice with blue crab and galleys

Rice of the Delta with blue crab, mantis shrimp and cephalopods from Sant Carles de la Ràpita

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

Waterfowl

Different textures of several types of waterfowl from the Delta de l'Ebre

Sandwich

With lychee, strawberries, mango and raspberries

Torrija

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

Water, bread and mini sweets

€85 per person
(full table)

Wine harmony, €52 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

- Cold: sea water gelée, coconut jelly, avocado and beetroot "mojo" sauces, passion fruit and marine sprouts
- Hot: catches of the day from the boats of Sant Carles de la Ràpita

Kabayaki eel

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

Baby eels

With cocochas in seaweed pil-pil

Creamy rice with blue crab and galleys

Rice of the Delta with blue crab, mantis shrimp and cephalopods from Sant Carles de la Ràpita

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

€120 per person
(full table)

Wine harmony, €65 per person
10% VAT included

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Starters

Mango and red tuna cannelloni €26

Mango and red tuna cannelloni from l'Ametlla de Mar with wasabi mayonnaise, soya foam and crunchy onions

Oyster (1 unit) €3,50

Selection of seafood with fresh and exotic touches €26

- Cold: sea water gelée, coconut jelly, avocado and beetroot "mojo" sauces, passion fruit and marine sprouts
- Hot: catches of the day from the boats of Sant Carles de la Ràpita

Baby eels to your taste €90

- Biscayan style: with oil and chili pepper
- With duck egg and melanosporum truffle
- With cocochas in seaweed pil-pil

Kabayaki eel €24

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

Creamy rice with blue crab and galleys €25

Rice of the Delta with blue crab, mantis shrimp and cephalopods from Sant Carles de la Ràpita

"Cap i pota" rice €23

Delta rice with "cap i pota", kimchi mayonnaise, Andalusian-style cuttlefish and crispy pork snout

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

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

Waterfowl €29

Different textures of several types of waterfowl from the Delta de l'Ebre

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

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Delta menu

Xerta appetisers

Artichoke

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

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Executive Menu

(midday Tuesday to Friday, excluding holidays)

Xerta appetisers

Choice of one of two starters

One meat or fresh fish dish

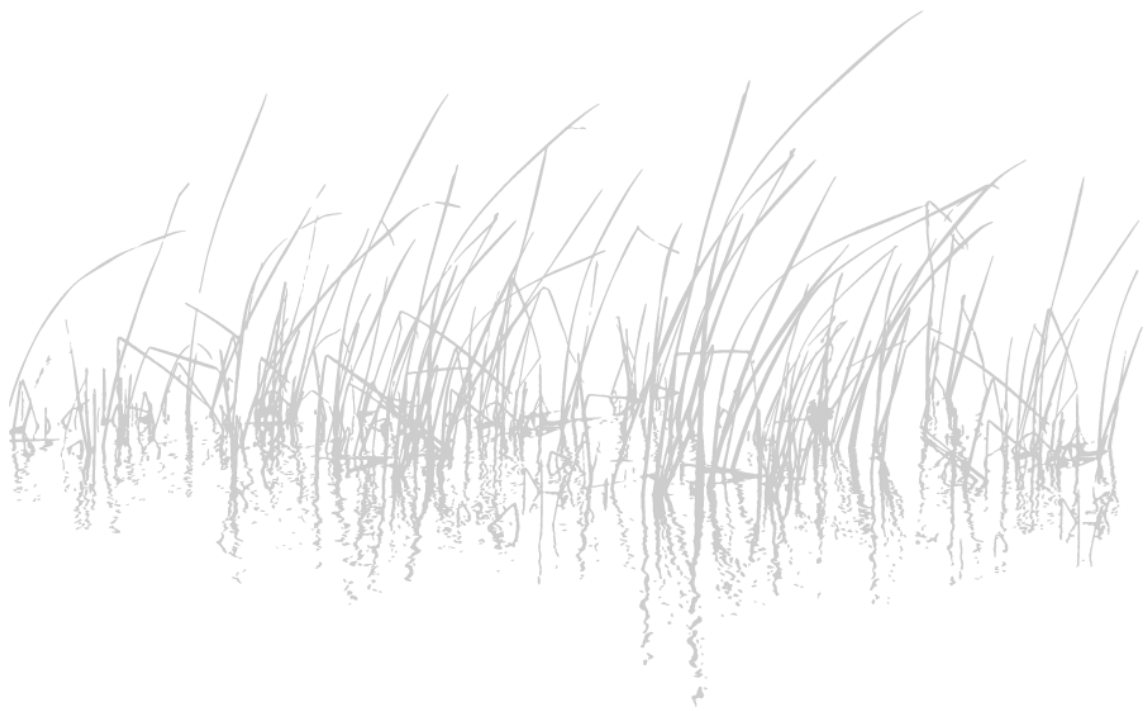
Choice of one of two desserts

Wine, bread, water and mini sweets

€38 per person
(full table)

10% VAT included

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