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
Depending on the catch of the day. With our own Kung Pao sauce, pickled vegetables, peanuts and black sesame soil

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

Sandwich
With lychee, strawberries, mango and raspberries

Torríja
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

Chocolate trio
Roasted white chocolate mousse, creamy milk chocolate, dark chocolate ganache and white chocolate ice cream

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

**Wild sea bass**
With albergine, 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

**Fresh fish of the day**
Depending on the catch of the day. With our own Kung Pao sauce, pickled vegetables, peanuts and black sesame soil

**Meat**

**Waterfowl**
Different textures of several types of waterfowl from the Delta de l’Ebre

**Squab with mushrooms**
Squab with wild mushrooms, herb cake and sweetcorn in jus

**Roasted suckling pig**
With balls of polenta and pollen, roast apple purée and anisette and cinnamon

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

Chocolate trio €14
Roasted white chocolate mousse, creamy milk chocolate, dark chocolate ganache and white chocolate ice cream

Mango mousse €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
Chocolate trio

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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