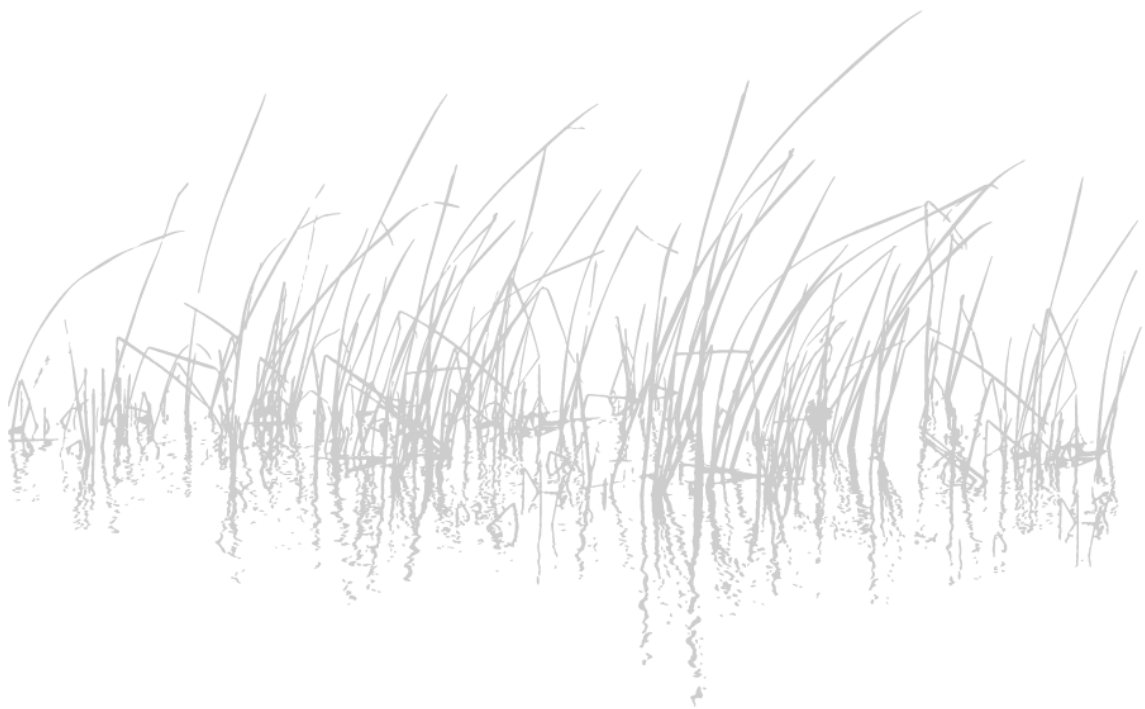


*Eating is allowed...*



*...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

### **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

### 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

- 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

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

## 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

**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

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

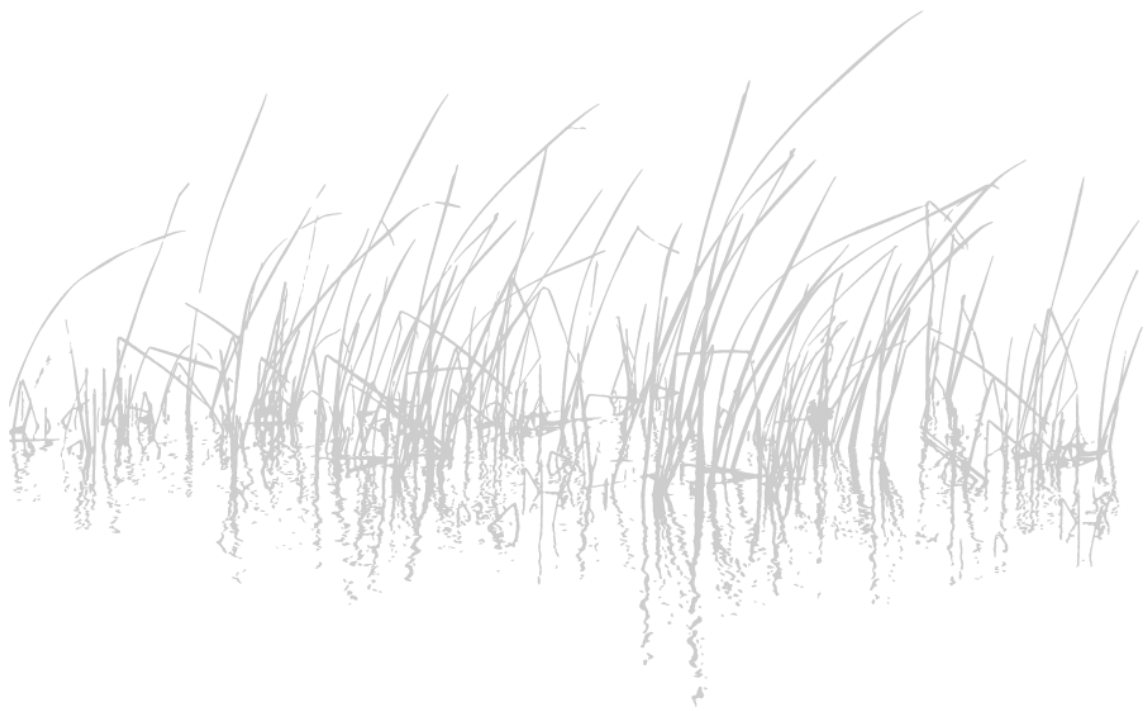
**Wine, bread, water and mini sweets**

**€38 per person**  
(full table)

10% VAT included

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