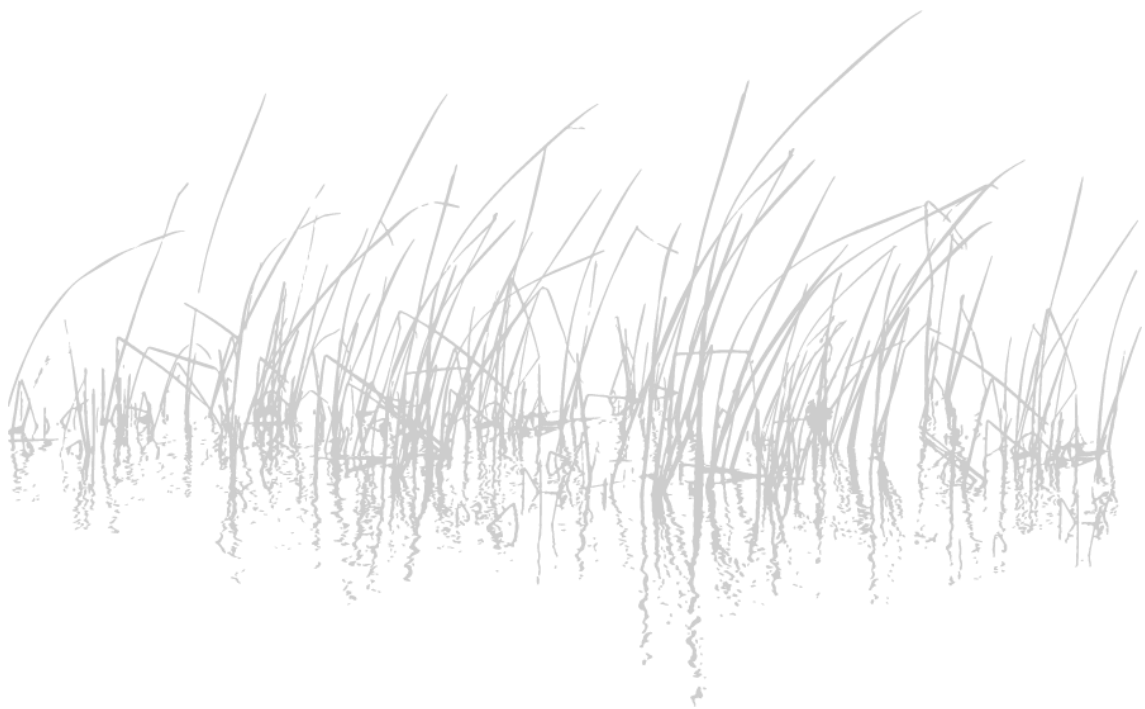


Eating is allowed...



...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

“Cap i pota” rice

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

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

Chocolate trio

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

Sopa de la Reina

Typical dessert from Delta de l'Ebre, based on layers of sponge cake covered with cinnamon cream, lemon and burnt yolk. All this transfigured in different elaborations

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

Tuna belly coca

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

Kabayaki eel

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

Baby eels

With cocochas in seaweed pil-pil

Rice with nettles and sea cucumbers

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

Wild sea bass

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

"All i pebre"

"All i pebre" of fish and eel, minced with various peppers, potato, semi-dried tomato and garlic confit

Roasted suckling pig

With balls of polenta and pollen, roast apple purée and anisette and cinnamon

Cheese board

Selection of five cheeses from Catalonia

Floral textures

Lychee mousse with toasted almond, fruity and floral freshness based on rose, apple and rhubarb, finished with floral textures

Tarte Tatin

Classic Tatin cake, unstructured with vanilla textures and a touch of YUZU

Water, bread and mini sweets

€120 per person

(full table)

Wine harmony, €65 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

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 cephalopods €25

Blue crab rice, cephalopods from Sant Carles de la Ràpita and crispy "trinxa"

"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

“All i pebre” €28

"All i pebre" of fish and eel, minced with various peppers, potato, semi-dried tomato and garlic confit

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

Pigeon €29

Pigeon with mushrooms, fried corn and corn soufflé filled with its liver

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

Almond €14

Tree trunk with textures of nougat, chocolate and vanilla cream

Floral textures €14

Lychee mousse with toasted almond, fruity and floral freshness based on rose, apple and rhubarb, finished with floral textures

Tarte Tatin €14

Classic Tatin cake, unstructured with vanilla textures and a touch of yuzu

Sopa de la Reina €12

Typical dessert from Delta de l'Ebre, based on layers of sponge cake covered with cinnamon cream, lemon and burnt yolk. All this transfigured in different elaborations

Cheese board €18

Selection of five cheeses from Catalonia

10% VAT included

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Delta menu

Xerta appetisers

Carpaccio of shrimp

Rich man's breakfast

Creamy rice with blue crab and cephalopods

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

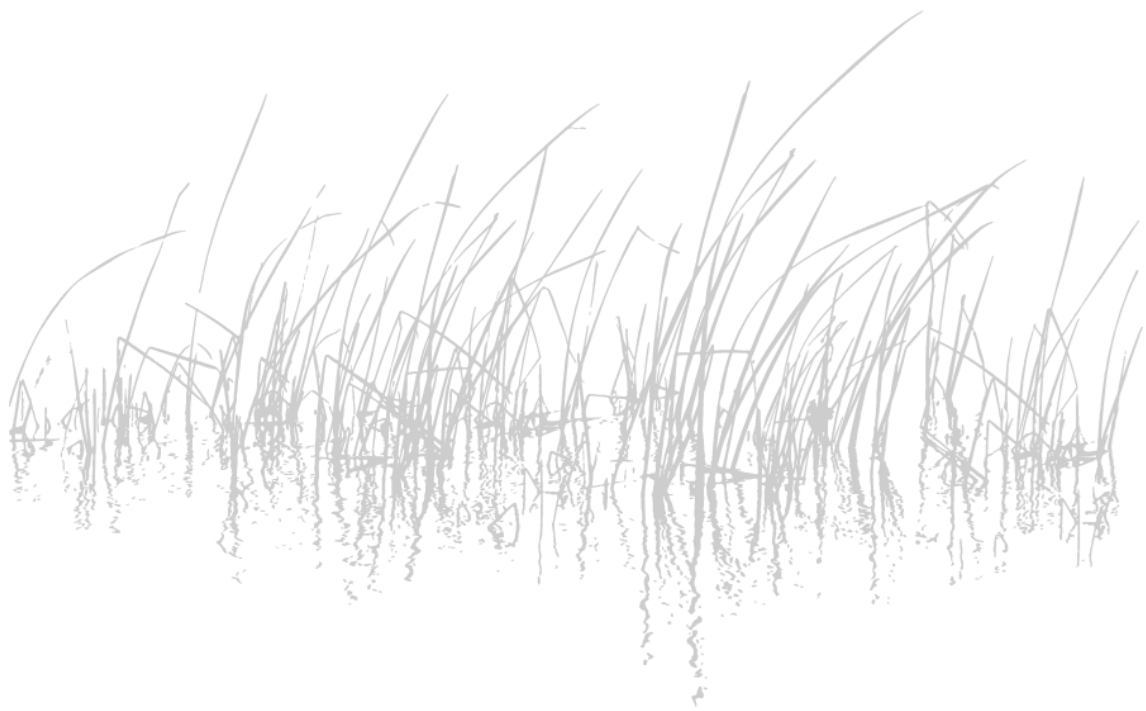
Choice of one of two desserts

Wine, bread, water and mini sweets

€38 per person
(full table)

10% VAT included

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