Eating is allowed...

...enjoying is obligatory
Tasting Menu

Xerta Appetisers

Tomatoes and contrasting garnishes
Selection of organic tomatoes contrasted with olive ice cream and soil, blue cheese and macadamia nut, pickled onion, basil, oloroso sherry and jalapeño gel, and locally produced vinegars

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

“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

Lamb shoulder
Terrine of deboned lamb shoulder with summer truffle and foie gras, hazelnut and black garlic praline, and grape

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

Tomatoes and contrasting garnishes
Selection of organic tomatoes contrasted with olive ice cream and soil, blue cheese and macadamia nut, pickled onion, basil, oloroso sherry and jalapeño gel, and locally produced vinegars

Seasonal vegetables and confit eel
Royal of aubergine, courgette and courgette flower, coloured beetroot, romanesco broccoli and confit eel (*vegan option without eel

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

Selection of seafood and secrets from the Mediterranean
Sea water gelee, coconut jelly, avocado and beetroot “mojo” sauces, passion fruit and marine sprouts

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

Wild sea bass
With orange and saffron cream, Worcestershire sauce, coconut gnocchi and tempura avocado

“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 apricot textures

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

Tomatoes and contrasting garnishes €24
Selection of organic tomatoes contrasted with olive ice cream and soil, blue cheese and macadamia nut, pickled onion, basil, oloroso sherry and jalapeño gel, and locally produced vinegars

Seasonal vegetables and confit eel €24
Royal of aubergine, courgette and courgette flower, coloured beetroot, romanesco broccoli and confit eel (*vegan option without eel)

Creamy rice with blue crab and cephalopods €25
Blue crab rice, cephalopods from Sant Carles de la Ràpita and crispy “trinxat”

“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

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.
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.

**Fish**

**Delta eel**
€30
Slow-cooked yet crunchy, with sweet corn and beetroot smashed potato and Iberian ham

**Wild sea bass**
€34
With orange and saffron cream, Worcestershire sauce, coconut gnocchi and tempura avocado

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

**Meat**

**Lamb shoulder**
€29
Terrine of deboned lamb shoulder with summer truffle and foie gras, hazelnut and black garlic praline, and grape

**Pigeon**
€29
Pigeon with mushrooms, fried corn and corn soufflé filled with its liver

**Roasted suckling pig**
€34
With apricot textures

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

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

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

Tomatoes and contrasting garnishes
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

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.