



*“Life is made of small moments ...  
Enjoy them like the first day of the rest of yours.”*

# Tasting Menú

## Snacks Villa Retiro

### Festival of Colours

Festival colour vegetables with fennel puree and beet yuzu cream, mackerel and bottarga

### Iberians and Pumpkin

Pumpkin cream with seasonal mushrooms, bouillon Iberian ham, *chicharrones* and crispy ham

### Rice Hope

Creamy rice of Chlorophyll basil and tarragon, green neck duck and plum sauce  
whit raisins

### Fish Market

According catches service offered with glazed vegetables and tahini hummus

### Rabbit Tenderloin

Stuffed tomatoes, herbs, garlic mayonnaise quince and land snails sweet and spicy

### Acids

Maracuyá cylinder with citronella and vanilla bathed in mango, peach ice cream  
and yogurt sauce

### Chocolate. Of Course

Cake with mousse, Macadamia nut powder, creamy gianduja, cocoa ice cream with  
honey and other delicacies ...

### Water, coffee and little sweets

**68 € for person**  
(full table)

Wine pairing, 30 € for person

Cheese taste, 9 € for person

10% V.A.T. not included

The dishes of this letter may contain allergens. Please inform our staff if you have allergies or intolerances at the time of note

# Tribute Menú

## Snacks Villa Retiro

### Festival of Colours

Festival colour vegetables with fennel puree and beet yuzu cream, mackerel and bottarga

### Iberians and Pumpkin

Pumpkin cream with seasonal mushrooms, bouillon Iberian ham, *chicharrones* and crispy ham

### Bean Casserole

Santa Pau beans with cod tripe, tomato comfit, caviar emulsion avruga and shrimp from the coast

### Rice of Galleys

Rice galleys with their own sauce, its crisp and chanterelles flakes

### Fish Market

According catches service offered with glazed vegetables and tahini hummus

### Wild sea bass

Miso sauce, purée of celery, beetroot and radish air accompanied with tea

### Ris de Veau

Sweetbreads with smoked mashed cauliflower, broccoli saplings and rhubarb coulis

### Rabbit Tenderloin

Stuffed tomatoes, herbs, garlic mayonnaise quince and land snails sweet and spicy

### Assorted Cheese

Assorted Catalanian of tree cheeses under the customer's choice

### Acids

Maracuyá cylinder with citronella and vanilla bathed in mango, peach ice cream and yogurt sauce

### Chocolate.

Cake with mousse, Macadamia nut powder, creamy gianduja, cocoa ice cream with honey and other delicacies ...

### Water, coffee and little sweets

94 € for person

(full table)

Wine pairing, 40 € for person

10% V.A.T. not included

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# Starters

<b>Nippon salad</b>	20 €
Selection of salad mixture with liquefied lettuce, parmesan truffle cream corn and enoki mushrooms two, shimeji and nameko orange pickled	
<b>Rice of Galleys</b>	25 €
Rice galleys with their own sauce, its crisp and chanterelles flakes	
<b>Rice Hope</b>	24 €
Creamy rice of Chlorophyll basil and tarragon, green neck duck and plum sauce and raisins	
<b>Delta Eel</b>	68 €
With hake cheeks in pil pil	
<b>Rich Breakfast</b>	25 €
Parmentier, foie, gravy, duck egg and truffle	
<b>Bean Casserole</b>	30 €
Santa Pau beans with cod tripe, tomato confit, caviar emulsion avruga and shrimp from the coast	
<b>Blue Crab</b>	26 €
Crumbled blue crab, celery, artichokes and emulsion their coral	
<b>Iberians and Pumpkin</b>	24 €
Pumpkin cream with seasonal mushrooms, bouillon Iberian ham, <i>chicharrones</i> and crispy ham	
<b>Festival of Colors</b>	24 €
Festival color vegetables with fennel puree and beet yuzu cream, mackerel and botarga	

10% V.A.T.  
not included

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# Fish

**Lobster with wrap** 36 €

Lobster in juice squid wrapped in foil on chard leaves, velute American and wires togarashi pepper

**Wild sea bass** 32 €

Miso sauce, purée of celery, beetroot and radish air accompanied with tea

**Fish Market** s/m

According catches service offered with glazed vegetables and tahini hummus

# Meat

**Ris de Veau** 28 €

Sweetbreads with smoked mashed cauliflower, broccoli saplings and rhubarb coulis

**Rabbit tenderloin** 26 €

Stuffed tomatoes, herbs, garlic mayonnaise quince and land snails sweet and spicy

**North Ribeye Cow** 55 €

Beef Ribeye steak with mushroom textures, and air hazelnuts

**Roasted Pigeon** 32 €

Pigeon, bird sauce, gnocchi, morels bread cylinder with foie and its ammunition

10% V.A.T. not included

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# Desserts

<b>Autumn Pjama</b>	12 €
White delicacy, pear flan, crema anise almond ice cream and caramelized bubble	
<b>Symphony of Citrus from Xerta</b>	12 €
The textures of citrus from our orchard	
<b>Acids</b>	12 €
Maracuyá cylinder with citronella and vanilla bathed in mango, peach ice cream and yogurt sauce	
<b>Babel's tower</b>	12 €
Mashed figs gel lime and yuzu, vanilla ice cream and crispy Balinese banana cake	
<b>Chocolate. Of Course</b>	14 €
Cake with mousse, Macadamia nut powder, creamy gianduja, cocoa ice cream with honey and other delicacies...	
<b>Assorted Cheese</b>	16 €
Assorted Catalanian of five cheeses under the customer's choice	

10% V.A.T. not included

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## ... to accompany

Cup of Muscato d'Asti Riveto 5 €

Cup of Mistela Blanca El Gamberrillo 5 €

Cup of Par de Naranja 5 €

Cup of Contrabandista 7 €

Cup of Chateau Derezas Tokaji 6 €

Cup of Rancio Dulce 5 €

... And many other things in sweet wines and spirits to accompany your  
desserts

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intolerances at the time of note

# Rice Menú

(Only midday)

The Villa Retiro starters

Festival of Colours

Rich Breakfast

Rice of Galleys

Babel's Tower

One Cup of wine, Water, Coffee and Petit Fours

48 € for person  
(full table)

10% V.A.T. not included

# Executive Menu

(Only midday from Tuesday to Friday no festives days)

The Villa Retiro Starters

First dish choosen between three

One meat or one fish

One dessert choosen between three

One Cup of wine, Water, Coffee and Petit Fours

35 € for person  
(full table)

10% V.A.T. not included

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