



*“Life is made of breathtaking moments...  
Enjoy it like if it was the beginning of yours.”*

# Tasting Menu

## Villa Retiro Appetizers

### Foils

Wonton pasta with belly tuna, citrus, mayonnaise and black garlic sauce.

### Toma Tomato

Tomatoes of various types and origins, cultures and textures with different dressings and forms.

### Costa Rice

With rice pump of the Delta, prawn tartar, anchovy, counterpoint of pork and fried egg mayonnaise.

### Market Fish

According to the captures offered by service to the nage in rockfish broth, lemon grass, celery, parsnip puree, aromatic oils and brunoise de little vegetables.

### Cuniculus

Cylinders of rabbit in different techniques, with sauce of nuts, tupinambo and stale wine from Terra Alta

### Calypso

Pineapple cream, cannelloni of banana and coconut, biscuit of passion fruit, beet candy and "dulce de leche" ice cream.

### Chocolate Carob

Fake carob chocolate with hazelnut on a vanilla base and lemon sorbet.

Water, artisan breads and mini candy selection.

80 € per person  
(full table)

Wine pairing 39 € per person

Cheese taste 9 € per person

V.A.T. 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 Menu

## Villa Retiro Appetizers

### Foils

Wonton pasta with belly tuna, citrus, mayonnaise and black garlic sauce.

### Toma Tomato

Tomatoes of various types and backgrounds, cultures and textures with different seasonings and forms.

### Blue Crab

Crumbled of blue crab with foam bisquit, dentelle of its coral and Gavá asparagus in textures.

### Pig Pansotti

Pasta stuffed with pig's trotters, pork jowl, pork ham, mushroom consommé and citrus jellies.

### Fowl's Rice

Creamy Delta rice with duck, cockscomb and its mayonnaise, mountain butter and smoke.

### Market Fish

According to the captures offered by service to the nage in broth, lemon grass, celeri, parsnip puree, aromatic oils and brunoise de little vegetables.

### Wild Sea Bass

With cream of morels, tomato confit and pesto air.

### From the pig, also their walk ...

Pig trotters, suckling pig, crispy pork, double chin and reduced cooking.

### Ris de Veau

Beef sweetbread with double cooking, with seasonal mushrooms and colored peppers.

### Selection of cheeses

Three Catalan cheeses to choose from.

### Nitro Prox

Instant sorbet with proximity products.

### Calypso

Pineapple cream, cannelloni of banana and coconut, biscuit of passion fruit, beet candy and dulce de leche ice cream.

### Chocolate Carob

Fake carob chocolate with hazelnut on a vanilla base and lemon sorbet.

**Water, artisan breads and mini candy selection.**

**120 € per person**  
(full table)

Wine pairing 58 € per person  
V.A.T. included

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# Starters

<b>Originally, Cesar</b>	28 €
A version of the cesar salad, with low temperature chicken, smoked sardine sauce, crunchy and cheeses	
<b>Fowl's Rice</b>	32 €
Creamy Delta rice with duck, cockscomb crest and its mayonnaise, mountain butter and smoke.	
<b>Costa Rice</b>	32 €
With rice pump of the Delta, prawn tartar, anchovy, counterpoint of pork and fried egg mayonnaise.	
<b>Delta's Eel</b>	72 €
The "cocochas" hake's on its "pil pil".	
<b>Rich Breakfast</b>	30 €
Parmentier, foie, meat sauce, duck eggs and truffle.	
<b>Chapadillo</b>	34 €
A version of the traditional "chapadillo of eel" with its mayonnaise, smoked eggplant with miso and festival of sauces	
<b>Foils</b>	30 €
Wonton pasta with belly tuna, citrus, mayonnaise and black garlic sauce..	
<b>Blue Crab</b>	34 €
Crumbled of blue crab with foam bisquit, dentelle of its coral and Gavá asparagus in textures	
<b>Pig Pansotti</b>	32 €
Pasta stuffed with pig's trotters, pork jowl, pork ham, mushroom consommé and citrus jellies.	
<b>Toma Tomato</b>	30 €
Tomatoes of various types and backgrounds, cultures and textures with different seasonings and forms.	

Service of Artisan breads, Oil and Appetizers 5 € per person

Water Service 3 € per person

V.A.T. included

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# Fish

## Mediterranean Lobster

47 €

Lobster in its emulsified juice with celery, black garlic and carrot in mirepoix.

## Wild Sea Bass

39 €

With cream of morels, tomato confit and air of pesto.

## Market Fish

39 €

According to the captures offered by service to the nage in rockfish broth, lemon grass, celeri, parsnip puree, aromatic oils and brunoise de little vegetables.

# Meat

## From the pig, also their walk ...

36 €

Pig trotters, suckling pig, crispy pork, double chin and reduction of their cooking.

## Ris de Veau

42 €

Beef sweetbread with double cooking, with seasonal mushrooms and colored peppers.

## Roasted Pigeon

36 €

Pigeon with bird sauce, gnocchi, bread crumb with foie and its ammunition

## Cuniculus

36 €

Rabbit cylinders in different techniques, with sauce of nuts, tupinambo and stale wine from Terra Alta

Service of Artisan breads, Oil and Appetizers 5 € per person

Water Service 3 € per person

V.A.T. included

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# Desserts

<b>The Ficus of the Door</b>	15 €
Recreation of the ficus centenario with chocolate leaves and its root, false figs, milk bread ice cream and various stones .	
<b>Calypso</b>	14 €
Pineapple cream, cannelloni of banana and coconut, biscuit of passion fruit, sugar beet candy and “dulce de leche” ice cream.	
<b>Pastisset</b>	14 €
False coulant of “pastisset” from Tortosa with lemon foam, Terra Alta’s rancid wine toffee, star anise ice cream and pumpkin pipe candy	
<b>Peach Ravioli</b>	14 €
Stuffed with yogurt mousse, yogurt and lime air, peach ice cream with Maria Luisa, verbena jelly and red fruit foam	
<b>Chocolate Carob</b>	15 €
Fake carob chocolate with hazelnut on a vanilla base and lemon sorbet.	
<b>Assorted Cheese</b>	18 €
Assorted Catalonian of five cheeses under the customer’s choice.	

**It is recommended to order desserts when taking notes to avoid waiting**

Service of Artisan breads, Oil and Appetizers 5 € per person  
Water Service 3 € per person  
V.A.T. included

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# Rice Menu

(Only for Lunch)

Villa Retiro Appetizers

Toma Tomato

Rich Breakfast

Fowl's Rice

Peach Ravioli

A glass of wine, Artisan Breads, Water and Mini  
Sweets

55 € per person

(full table)

V.A.T. included

# Executive Menu

(Only for Lunch from Tuesday to Friday, not holidays)

Villa Retiro Appetizers

A first choose between a  
meat or fish

A dessert to choose

A glass of wine, Artisan Breads, Water and Mini  
Sweets

39 € per person

(full table)

V.A.T. included

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...Ends with a gintonic or  
distillate on our terrace

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intolerances at the time of note