



“Life is made up of small moments ...
Enjoy them as if it were the first day of the rest of yours.”

Tasting Menu

Welcome appetizers

Vertical of Foie

"Delta duck" foie micuit with bread of spices

Artichoke and More

Artichoke cream with pork jowl at low temperature and eel emulsion

Delta Sushi

False nigiris of creamy seafood rice with tuna belly, grilled eel and shrimp

"Lonja" Fish

With the best garnish of this day

Wild Boar Sirloin

Wild Boar medallions grilled with cow tartar, salvia and cider

Perfume

Lemon thyme cream, with seasonal fruit, coconut foam and violet ice cream

White "Garnacha"

Sponge cake and fennel cream with lemon, apple jelly, osmotized pineapple with "Gamberrillo", French oak smoke ice cream and spherical orange blossom

Waters, artisan breads and mini candy cart selection

€ 80 per person
(Full Table)

Wine pairing, € 39 per person

Cheese tasting, € 9 per person

VAT Included

Tribute Menu

Welcome Appetizers

Slices

Wantun cake paste in the base, with tuna belly slices, citrus touches and black garlic

Vertical of Foie

"Delta duck" foie micuit with bread of spices

Artichoke and More

Artichoke cream with pork jowl at low temperature and eel emulsion

Delta Eels (According to season)

With cod cheeks and its pil pil

Sweet peas

Tender peas with cod fillet, truffle from "Els Ports" and seared lobster with air from its coral

Rolled

Saffron risotto with garlic and rolled inside with duck ham and creamy rice with magret and artichokes

"Lonja" Fish

With the best garnish of this day

Wild sea bass

With "calçots", citrus fruits, fennel puree and dill air

Wild Boar Sirloin

Wild Boar medallions grilled with cow tartar, salvia and cider

Ris de Veau

Veal gizzards with double cooking, with cream of morels and air of pesto

Cheese selection

Three proximity cheeses from our car

Nitro Prox

Just made juice with products of proximity

One Orange

Creamy saffron with orange bath, lemon crumble, yuzu with white chocolate and lime meringue

White "Garnacha"

Sponge cake and fennel cream with lemon, apple jelly, osmotized pineapple with "Gamberrillo", French oak smoke ice cream and spherical orange blossom

Waters, artisan breads and mini candy cart selection

€ 120 per person

(Full Table)

Wine pairing, € 58 per person

VAT Included

Starters

Partridge Salad Selection of buds with pickled partridge and other things.	28 €
Delta Sushi False nigiris of creamy seafood rice with tuna belly, grilled eel and shrimp	32 €
Rolled Saffron risotto with garlic and rolled inside with duck ham and creamy rice with magret and artichokes	32 €
Delta Eels (According to season) Agreed between the chef and the client	72 €
Sweet peas Tender peas with cod fillet, truffle from "Els Ports" and seared lobster with air from its coral	30 €
Artichoke and More Artichoke cream with pork jowl at low temperature and eel emulsion	34 €
Slices Wantun cake paste in the base, with tuna belly slices, citrus touches and black garlic	30 €
Liquid forms Blue crab with duck egg yolk, galley consommé, fennel gelé and smoked aubergine	34 €
Vertical of Foie "Delta duck" foie micuit with bread of spices	32 €

A la Carte, artisan Bread, Oil and Snacks service is 5 € per person
Water Service is 3 € per person
V.A.T included

Fishes

Mediterranean Lobster	47€
Lobster in its juice emulsified with celeri, black garlic and carrot mirepoix.	
Wild sea bass	39 €
With "calçots", citrus fruits, fennel puree and dill air	
" Lonja" Fish	39 €
With the best garnish of this day	

Meats

Wild Boar Sirloin	36 €
Wild Boar medallions grilled with cow tartar, salvia and cider	
Ris de Veau	42€
Veal gizzards with double cooking, with cream of morels and air of pesto	
Roasted Pigeon	36 €
Pigeon with fowl sauce, gnocchi, bread cylinder with foie and its ammunition.	

A la Carte, artisan Bread, Oil and Snacks service is 5 € per person
Water Service is 3 € per person
V.A.T included

Desserts

The Almond tree 2.0	15 €
Biscuit trunk with nougat ice cream interior, vanilla cream, almond foam, cocoa ground and its branches	
One Orange	14 €
Creamy saffron with orange bath, lemon crumble, yuzu with white chocolate and lime meringue	
White “ Garnacha”	14 €
Sponge cake and fennel cream with lemon, apple jelly, osmotized pineapple with “Gamberrillo”, French oak smoke ice cream and spherical orange blossom	
Perfume	14 €
Lemon thyme cream, with seasonal fruit, coconut foam and violet ice cream	
Chocolate Carob	15 €
False chocolate carob beans with hazelnut beans on vanilla base and lemon sorbet	
Music	15 €
Honey sponge cake with raisins, hazelnut and almond cream, nut ice cream and honey with “Mistela” foam	
Assortment of cheeses	18 €
Selection of five local chesses at the customer's choice	

A la Carte, artisan Bread, Oil and Snacks service is 5 € per person
Water Service is 3 € per person
V.A.T included

It's recommended to order desserts when taking notes to avoid waiting

Dishes on this menu may contain allergens. Please inform our staff if you have intolerances or allergies at the time of taking note.

Delta de l'Ebre Menu

(Only at noon)

Welcome appetizers

Slices

Rich Breakfast

Black Rice with Seafood and Squid

Chocolate Carob

One welcome drink, Artisan breads. Oil, Water and Mini Sweets

€ 55 per person

(Full Table)

VAT Included

Executive Menu

(Only at midday from Tuesday to Friday, not holidays)

Villa Retiro appetizers

A entrance to choose between two

A meat or a fish

A dessert to choose between two

One welcome drink, Artisan breads. Oil, Water and Mini Sweets

€ 39 per person

(Full Table)

VAT Included



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

Dishes on this menu may contain allergens. Please inform our staff if you have intolerances or allergies at the time of taking note.