



"Life is made of little moments ...  
Enjoy them as if it were the first day of the rest of yours. "

# TASTING MENU

## Welcome snacks

- Small tube of Tortosa "baldana" (black pudding).
- The "clotxa" of Terra Alta (traditional sandwich).
- Cod fish bonbon with its crispy skin.
- Cannelloni with eel and guacamole.
- The "variat" (traditional snack) of Sant Carles de la Rapita.
- Duck tartar on crispy chicken skin.
- Pine nut obulato (Japan wafer) and cured cheese from Camarles.
- The "calçotada" of Valls (spring onion party).

## The Delta seafood platter

Local shellfish cooked and raw items dressed and accompanied

- Norway lobster accompanied with seasonal vegetable cream and sturgeon caviar.
- Natural oyster with fake pearls of pomegranate vinegar.
- Razor clam seasoned with pickled citrus.
- "Caixeta" (Noah's Ark shell) with tarragon oil and citrus foam from Xerta.

## Liquid Forms

Blue crab with Delta duck egg yolk, squilla broth, fennel jelly and smoked aubergine.

## Delta shack rice

Homage to one of the traditional rice dishes from Delta made with eel, pork, cabbage and beans.

## Freshly-caught fish

With broccoli gnocchi, fake saffron pil-pil and toasted cauliflower cream.

## Surprise meat

Discover it on the table.

## "Piña colada" (strained pineapple) in textures

Mouse and coconut ice cream, fluffy pineapple and its crunchy accompanied with rum cream.

## 11 chocolate textures

As its name indicates.

## Waters, artisan breads and selection of mini candy cart

**€86 per person**  
(full table)

Wine pairing, €39 per person

Cheese tasting, €9 per person

VAT included

# Tribute Menu

## Welcome snacks

- Small tube of Tortosa "baldana" (black pudding).
- The "clotxa" (traditional sandwich) of Terra Alta.
- Cod fish bonbon with its crispy skin.
- Cannelloni with eel and guacamole.
- The "variat" (traditional snack) of Sant Carles de la Ràpita.
- Duck tartar on crispy chicken skin.
- Pine nut obulato (Japan wafer) and cured cheese from Camarles.
- The calçotada (spring onion party) of Valls.

## Tomato canvas

Selection of organic tomatoes from the Lower Ebro accompanied with different dressings and techniques.

## The Delta seafood platter

Cooked local shellfish accompanied with dressed raw food items.

- Norway lobster accompanied with seasonal vegetable cream and sturgeon caviar.
- Natural oyster with fake pearls of pomegranate vinegar.
- Razor clam seasoned with pickled citrus.
- "Caixeta" (Noah's Ark shell) with tarragon oil and citrus foam from Xerta.

## Eels

From the Ebro Delta with hake cheeks and its pil-pil.

## Liquid Forms

Blue crab with Delta duck egg yolk, squilla broth, fennel jelly and smoked aubergine.

## Delta shack rice.

Homage to one of the traditional rice dishes from the Delta made with eel, pork, cabbage and beans.

## Freshly-caught fish

With broccoli gnocchi, fake saffron pil-pil and toasted cauliflower cream.

## Crispy Sweet Eel.

Accompanied with different sauces and preparations.

## Ris de Veau

Double-cooked veal sweetbreads, morel mushroom cream and pesto air.

## Pigeon.

Pigeon with poultry sauce, creamy gnocchi and fresh seared foie.

## Selection of cheeses.

Three local area cheeses from our dessert trolley.

## Nitro Prox

Instant sorbet with local area products

## "Piña colada" (strained pineapple) in textures

Mouse and coconut ice cream, fluffy pineapple and its crunchy accompanied with rum cream.

## Almond Tree 2.0

Cookie trunk filled with nougat ice cream, vanilla cream, almond foam, chocolate soil and its branches.

## Waters, artisan breads and selection of mini candy cart

**€120 per person.**  
(full table)

Wine pairing, €39 per person  
VAT Included

# Summer Menu

## Welcome snacks

- Small tube of Tortosa "baldana" (black pudding).
- The "clotxa" (traditional sandwich) of Terra Alta.
- Cod fish bonbon with its crispy skin.
- Cannelloni with eel and guacamole.
- The "variat" (traditional snack) of Sant Carles de la Ràpita.
- Duck tartar on crispy chicken skin.
- Pine nut obulato (Japan wafer) and cured cheese from Camarles.

## Salmorejo (tomato, bread and garlic sauce)

With king prawns from la Ràpita, quail poached egg and pickles.

## Richman's breakfast

Truffled potato parmentier, Delta duck yolk, braised foie gras and fried and candied potato cylinder washed down with meat reduction.

## Delta Sushi

Fake seafood creamy rice niguiris with tuna belly, crispy braised eel and shrimp.

## Mellow veal

Confit in Extra Virgin Olive Oil, mashed potatoes emulsified with butter and seasonal vegetables.

## Fruit Ankisabe

Madagascar vanilla cream, pineapple carpaccio, passion fruit ice cream covered with yogurt foam and lemon.

## To finish an ice lolly

Vanilla ice cream covered in smooth milk chocolate with almonds.

**58€ per person**

Drinks not included

Bread and water service included



... end with a gin and tonic or a spirit on our terrace