



"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

Cooked and raw shellfish 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

Mousse 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.

Leaves on the ground

Season mushrooms, cured and emulsified yolk, crispy leaf and Iberian broth.

The Delta seafood platter

Cooked and raw shellfish 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.

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

Mousse 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

Menu “la gebrada”

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.

Leaves on the ground

Season mushrooms, cured and emulsified yolk, crispy leaf and Iberian broth.

Richman's breakfast

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

Creamy rice with artichoke textures

Creamy rice from galeras from Sant Carles de la Ràpita, with artichoke textures.

Beef terrine

Beef terrine with chestnut sauce, Jerusalem artichoke and pumpkin.

Our “torrija”

“Torrija” caramelized with vanilla ice cream and “dulce de leche” foam.

Truffles

Toasted white chocolate interior, chocolate mousse and praline aerial biscuit.

€58

Drinks not included
Bread and water service included

The dishes on this menu may contain allergens. Please inform our staff if you have intolerances or allergies at the time of placing your order.



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