



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

Tasting Menu

Welcome snacks

- Orchard and marisma cone.
- The Terra Alta clotxa.
- Crispy blood sausage from Tortosa.
- Crispy zucchini flower with sobrasada and honey.
- Pork feet takoyaki

Cod with counterpoints

- Stewed cod tripe with its pil-pil cococha, candied tomato and aromatic oils.
- Crispy skin of cod with spicy hummus.
- Crispy beet cannoli with cod brandy.
- Cod and aubergine cannelloni, apple chutney and spicy and crunchy corn pineapple.

Liquid textures

Liquid cauliflower gnocchi, spinach cream and codium seaweed, caviar and "Perfecto Cheese" air.

L'anguila de la Cava

- Homemade tender and crunchy eel veneer.
- Eel in juice without hindrance.
- Smoked eel at home with its crispy skin.

Prawn of Sant Carles

Shrimp "Salpicón" in different techniques and textures accompanied by Nitrogenous Dutch Sauce drizzled with lobster coral vinaigrette.

Mandongo rice

Delta bomb rice, cooked melon with typical parts of the preparation of the slaughter of the pig.

Market fish

With asparagus, citrus, fennel puree and dill air.

Duck with pears

Our version of the duck royal with foie micuit, accompanied by pears in different textures and liquid potato gnocchi.

Walk along the Via Verda

Our way of expressing the aromas and the landscape of the Via Verda.

The heart of the guide

Sweet tribute to the symbol of the red guide.

Waters, artisan breads and selection of the mini candy cart

90 € per person

(All the Table)

Pairing of wines, 45 € per person

VAT Included

Tribute menu

Welcome snacks

- Orchard and marisma cone.
- The Terra Alta clotxa.
- Crispy blood sausage from Tortosa.
- Crispy zucchini flower with sobrasada and honey.
- Pork feet Takoyaki

Cod with counterpoints

- Stewed cod tripe with its pil-pil cococha, candied tomato and aromatic oils.
- Crispy skin of cod with spicy hummus.
- Crispy beet cannoli with cod brandy.
- Cod and aubergine cannelloni, apple chutney and spicy and crunchy corn pineapple.

Liquid textures

Liquid cauliflower gnocchi, spinach cream and codium seaweed, caviar and "Perfecto Cheese" air.

L'anguila de la Cava

- Homemade tender and crunchy eel veneer.
- Eel in juice without hindrance.
- Smoked eel at home with its crispy skin.

Prawn of Sant Carles

Shrimp "Salpicón" in different techniques and textures accompanied by Nitrogenous Dutch Sauce drizzled with lobster coral vinaigrette.

Angules

From the Delta del Ebre with hake cocochas and its pil-pil.

Mandongo rice

Delta bomb rice, cooked melon with typical parts of the preparation of the slaughter of the pig.

Market fish

With asparagus, citrus, fennel puree and dill air.

Wild sea bass

With asparagus, citrus, fennel puree and dill air.

Ris de Veau

Accompanied by salsify with citrus glaze.

Duck with pears

Our version of the duck royal with foie micuit, accompanied by pears in different textures and liquid potato gnocchi.

Walk along the Via Verda

Our way of expressing the aromas and the landscape of the Via Verda.

The heart of the guide

Sweet tribute to the symbol of the red guide.

Waters, artisan breads and selection of the mini candy cart

125 € per person

(All the Table)

Wine pairing, € 65 per person

IVAT Included

Summer Menu

Welcome snacks

- Orchard and marisme cone.
- The Terra Alta clotxa.
- Crispy baldana from Tortosa.
- Crispy zucchini flower with sobrasada and honey.
- Pork feet fritters

Liquid textures

Liquid cauliflower gnocchi, spinach cream and codium seaweed, caviar and "Perfecto Cheese" air.

Rich breakfast

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

Creamy Rice of Galera and prawn

Galley creamy rice with prawn carpaccio, saffron spherical and squid ink mayonnaise.

Beef shank

Beef shank cooked at low temperature accompanied by its bone marrow, parmentier of potato emulsified with butter and cumberlant sauce.

Refreshing salad

Watermelon salad osmotized with mint and its nitrogenous foam, basil ice cream, vinegar caviar and eucalyptus caramel.

Banana Split

Banana ice cream, crunchy peanut crumble base and white chocolate bath caramelized.

Waters, artisan breads and selection of the mini candy cart

60 € per person

(All the table)

Alcoholic beverages and soft drinks not included

VAT included

The dishes on this menu may contain allergens. Please let our staff know if you have any intolerances or allergies at the time of taking note



... Ends with a gin and tonic or a distillate
on our terrace