

Tribute menu

The traditions of Terres de l'Ebre

Appetizers

Clotxa. Airy baguette with roasted pepper, herb butter, smoked herring, eggplant, and barrel-aged vinegar.

Oyster with citrus notes

Burratina. Fake burratina stuffed with pesto emulsion with Malahierba oil, harvest of 2024.

Delta mussel cream, saffron, ginger, and samphire.

Bottling

Sardine and tomato. Marinated sardine stuffed with tartare of confit tomato, basil, and balsamic vinegar.

Bloody Mary. Fake Bloody Mary tomato.

Cauliflower and tomato. Aged tomato water, cauliflower, pine nuts, and manzanilla olive.

The harvest festival

Crispy rice and mushroom bite, cockles from La Ràpita, truffle, and codium.

Green asparagus mochi.

Rice, cabbage, and beans. Iberian ham rice, cabbage cream with aniseed herbs, bean emulsion, and crispy spike of rice.

The rall & paupa fishing

Crystal bread with smoked eel, béarnaise sauce, and fish roe.

Squid noodle ramen, consommé, runny quail egg, sea lettuce, and distilled egg yolk.

Tuna and Kimchi. Tuna in two servings: sashimi with a romaine lettuce kimchi and grilled romaine lettuce with a Spanish tuna and kimchi sauce.

Steamed crayfish tail from La Ràpita, béchamel, artichoke, and American sauce.

The Poor Man's Piggy Bank

Sándwich of suckling pig belly, mushroom duxelle, and Perfecto cheese cream.

Crispy coca with pig's feet and ear, slow-cooked pork belly, and thyme.

Pig's feet stew with black pudding and sea cucumber.

Major Festival

Lemon Pie. crispy meringue, apple soaked in chartreuse, lemon cream, Santiago tart, almonds, and lime.

Arroplegar

Milléteville of carob and Creo chocolate, Kalamata olives, extra virgin olive oil, and salt from the Salt flats of the Delta.

Carob soufflé, vanilla cream, and cocoa.

Waters, artisan breads and petit fours selection

€125 per person
(whole table)

Wine pairing, €60 per person

Alcoholic beverages, soft drinks and coffees not included

VAT Including

More than tribute menu

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Oyster with citrus notes

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Delta mussel cream, saffron, ginger, and samphire.

Bottling

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Bloody Mary. Fake Bloody Mary tomato.

Cauliflower and tomato. Aged tomato water, cauliflower, pine nuts, and manzanilla olive.

The harvest festival

Crispy rice and mushroom bite, cockles from La Ràpita, truffle, and codium.

Green asparagus mochi.

Rice, cabbage, and beans. Iberian ham rice, cabbage cream with aniseed herbs, bean emulsion, and crispy spike of rice.

The rall & paupa fishing

Crystal bread with smoked eel, béarnaise sauce, and fish roe.

Squid noodle ramen, consommé, runny quail egg, sea lettuce, and distilled egg yolk.

Tuna and Kimchi. Tuna in two servings: sashimi with a romaine lettuce kimchi and grilled romaine lettuce with a Spanish tuna and kimchi sauce.

Steamed crayfish tail from La Ràpita, béchamel, artichoke, and American sauce.

Shrimp tail in two sequences, vanilla and American sauce.

Angulas in pil pil.

The Poor Man's Piggy Bank

Sándwich of suckling pig belly, mushroom duxelle, and Perfecto cheese cream.

Crispy coca with pig's feet and ear, slow-cooked pork belly, and thyme.

Pig's feet stew with black pudding and sea cucumber.

Cheese selection.

Major Festival

Lemon Pie. crispy meringue, apple soaked in chartreuse, lemon cream, Santiago tart, almonds, and lime.

Arroplegar

Millefeuille of carob and Creo chocolate, Kalamata olives, extra virgin olive oil, and salt from the Salt flats of the Delta.

Carob soufflé, vanilla cream, and cocoa.

Waters, artisan breads and petit fours selection

€155 per person
(whole table)

Wine pairing, €80 per person

Alcoholic beverages, soft drinks and coffees not included
VAT. Including