

Villa Retiro

Fran Lopez

Tribute menu

The traditions of Terres de l'Ebre

Appetizers

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

Delta mussel cream, saffron, ginger, and samphire.

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

Oyster with citrus notes

Bottling

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

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

Fake Bloody Mary tomato.

The harvest festival

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

Green asparagus mochi.

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.

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

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

The Poor Man's Piggy Bank

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

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

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

Major Festival (Pre-dessert)

Lemon cream, nitrogenated apple foam, apple infused with Chartreuse, mint gel.

Arroplegar (Dessert)

Milléville of carob and Creole 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

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

More than tribute menu

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Fake Bloody Mary tomato.

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Green asparagus mochi.
Iberian ham rice, cabbage cream with aniseed herbs, bean emulsion, and crispy spike of rice.

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Lettuce with a Spanish tuna and kimchi sauce.
Steamed langoustine tail from La Ràpita, béchamel, artichoke, and American sauce.
Angulas in pil pil.
Shrimp in two sequences, vanilla and American sauce.

The Poor Man's Piggy Bank

Crispy coca with pig's feet and ear, slow-cooked pork belly, and thyme.
Sándwich of suckling pig belly, mushroom duxelle, and Perfecto cheese cream.
Pig's feet stew with black pudding and sea cucumber.

Major Festival (Pre-dessert)

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Arroplegar (Dessert)

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

Classic menu

Welcome Appetizers

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

Delta mussel cream, saffron, ginger, and salicornia.

Faux burratina stuffed with pesto emulsified with Malahierba oil, 2024's first harvest.

Oyster with citrus touches.

Catalan-style cod with romesco sauce, green pepper, and Kalamata olives.

Roasted duck and chicken cannelloni with truffle bechamel

Mullet with citrus beurre blanc and roasted eggplant.

Matured medium-aged paella-style rice.

Green route: Nitro pine foam, lavender ice cream, and lemon cream.

Deconstructed tiramisu

Water, artisenal breads and petit fours selections

€72 per person
(whole table)

Wine pairing, €37 per person

Alcoholic beverages, soft drinks and coffees not included

VAT included

Only available on Sunday