Villa Retiro



Tribute Menu - 20th anniversary

Iconic places

Appetizers

Tomato bonbon.
Razor clam wrapped in nori seaweed with seafood salpicón – Creamy avocado, egg yolk, lemon zest, white prawns, caviar, jalapeño pickle.
Delta oyster – Hibiscus flower syrup.
Marshmallow – Pickled gherkin, anchovies, olives and piparras Gilda.

La Catedral del Vi

Lemon and basil meringue, cheese cream, aged wine gel and pine nuts.
Liquified lettuce, La Ràpita prawn tartare and vermouth.
Jerusalem artichoke Royal, cockles from La Ràpita and truffle.

Torre de l'Ermita l'Aldea

Squid in two textures – Onion-and-Ink squid fritter, marinated squid tartare with mayonnaise, dill and Wasabi.
Cuttlefish and ginger consommé with grilled iberian pork jowl foam.
Cuttlefish and octopus rice – Cuttlefish rice with octopus, pickled turnip, kimchi mayonnaise.

Faro del Fangar

Saffron eel suquet.
Eel chapadillo with romesco sauce.
Wild sea bass, jalapeño escabeche, seasonal vegetables with Iberian ham and dashi.

Ullals de Baltasar

Kung-pao style marinated duck tartare, crispy chicken skin – Hoisin, ginger, garlic, coriander marinade and horseradish.
Salt- and citrus-marinated foie micuit, butter-confit, brioche.
Oxtail and pork terrine, marinated egg yolk, egg white foam and truffle.

Montcaro

Hare à la Royale.
Hispanic wild goat country pâté.
Sweetbreads in two cookings, parsnip purée, mustard sauce.

Boscos de Paüls

Lemon thyme crème anglaise, pine nut sponge cake, fir honey gel, rosemary ice cream and smoked lemon nitro foam.

Els Templers

Rice pudding and cinnamon sablé bonbon, white chocolate and ginger.
Frozen chocolate foam, passion fruit toffee, chocolate crunch.
Cold chocolate cannelloni, cinnamon sabayon, Amaretto béchamel and lemon gel.

Waters, artisan breads and petit fours selection.

€130 per person
(whole table)
Wine pairing, €70 per person
Alcoholic beverages, soft drinks and coffees not included
VAT Including

More than Tribute Menu - 20th anniversary

Iconic places

Appetizers

Tomato bonbon.
Razor clam wrapped in nori seaweed with seafood salpicón – Creamy avocado, egg yolk, lemon zest, white prawns, caviar, jalapeño pickle.
Delta oyster – Hibiscus flower syrup.
Marshmallow – Pickled gherkin, anchovies, olives and piparras Gilda.

La Catedral del Vi

Lemon and basil meringue, cheese cream, aged wine gel and pine nuts.
Liquified lettuce, La Ràpita prawn tartare and vermouth.
Jerusalem artichoke Royal, cockles from La Ràpita and truffle.

Torre de l'Ermita l'Aldea

Squid in two textures – Onion-and-Ink squid fritter, marinated squid tartare with mayonnaise, dill and Wasabi.
Cuttlefish and ginger consommé with grilled iberian pork jowl foam.
Cuttlefish and octopus rice – Cuttlefish rice with octopus, pickled turnip, kimchi mayonnaise.

Faro del Fangar

Saffron eel suquet.
Eel chapadillo with romesco sauce.
Wild sea bass, jalapeño escabeche, seasonal vegetables with Iberian ham and dashi.
Grilled red prawn from L'Ametlla de Mar with a seafood cream.
Eel elvers in pil-pil sauce with hake kokotxa and caviar.

Ullals de Baltasar

Kung-pao style marinated duck tartare, crispy chicken skin – Hoisin, ginger, garlic, coriander marinade and horseradish.
Salt- and citrus-marinated foie micuit, butter-confit, brioche.
Oxtail and pork terrine, marinated egg yolk, egg white foam and truffle.

Montcaro

Hare à la Royale.
Hispanic wild goat country pâté.
Sweetbreads in two cookings, parsnip purée, mustard sauce.

Boscos de Paüls

Lemon thyme crème anglaise, pine nut sponge cake, fir honey gel, rosemary ice cream and smoked lemon nitro foam.

Els Templers

Rice pudding and cinnamon sablé bonbon, white chocolate and ginger.
Frozen chocolate foam, passion fruit toffee, chocolate crunch.
Cold chocolate cannelloni, cinnamon sabayon, Amaretto béchamel and lemon gel.

Waters, artisan breads and petit fours selection.

€160 per person
(whole table)
Wine pairing, €90 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

Classic Menu

Welcome Appetizers

Tomato bonbon.

Razor clam wrapped in nori seaweed with seafood salpicón – Creamy avocado, egg yolk, lemon zest, white prawns, caviar, jalapeño pickle.

Delta oyster – Hibiscus flower syrup.

Marshmallow – Pickled gerkin, anchovies, olives and piparras Gilda.

Balfegó red tuna loin, curated and marinated, liquified larmb's lettuce, kimchi and seaweed mustard.

Open ravioli with stuffed calamari velouté, duck carpaccio, marinated with citrics, garlic and oil.

Breaded monkfish with mushrooms textures and egg yolk.

Pork chop creamy rice with iberian pork shoulder and green pepper sauce.

Piña colada in textures, coconut merengue, caramel mousse, coconut bavaroise and confit pineapple.

Chocolate ganache, coffee toffee sauce, vanila ice cream, chocolate brownie, hazelnut praliné.

€75 per person (whole table)
Wine pairing, €40 per person
Alcoholic beverages, soft drinks and coffees not included
VAT included
Only available on Sunday

Water, artisanal breads, and a selection from the mini sweets cart

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