Villa Retiro –

now spero



The magic of the Delta

Appetizers

False truffled brie

Oyster, aged tomato, celery gel and pickled celery Suflated cod skin, brandade, grapes and dill emulsion Fran's Olive Negroni

Prawn tail in two sequences, vanilla and American with rum burn

Crustaceans

Sea 'tocinillo', prawn tartare, lime and creamy heads Prawn cannelloni with Mediterranean touches; creamy horseradish, olives, pine nuts and capers

Tuna

"Coca de recapte" with ash, tuna belly, smoked eggplant, roasted and pepper vinaigrette Crispy tuna tendon puff, loin tartare, tuna spanish, fresh wasabi "cap i pota" of tuna, dried fruit emulsion, ginger air, arugula sprouts

Rice

Bocabit of marine pesto, salicornia and codium

Pickled pickle marshmallow, beef tendon popcorn, beef tenderloin tartar and foyot sauce

Rice from "(no) senyoret"

Eel

Crystal bread with tomato, piparras and smoked eel Eel in "suc"

Garlic and eel pepper, low-temperature pork jowl and aniseed herb emulsion

Birds

Pularda consommé, porcini foam

To the bones of the duck to the ast; duck pil pil bone and potato chips, roasted duck sauce and magret carpaccio

Pigeon breast, Dutch coffee paris, grilled corn, cuitlacoche

Orange

The flower: Almond textures, orange blossom ice cream

The fruit: Lemon cream, mandarin, dill and mango sauce, kumqat chips and orange cream

Chocolate

Cocoa, vanilla, poblano chili and jalapenos atole Carob and chocolate bar, wafers and yeast ice cream Santa Teresa toast with cocoa, coffee and black truffle

Waters, artisan breads and petit fours selection

€118 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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Crustaceans

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Prawn cannelloni with Mediterranean touches; creamy horseradish, olives, pine nuts and capers Prawn tail in two sequences, vanilla and American with rum burn

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Rice

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Eel in "suc"
Garlic and eel pepper, low-temperature pork jowl and aniseed herb emulsion
Elvers al pil pil

Birds

Pularda consommé, porcini foam

To the bones of the duck to the ast; duck pil pil bone and potato chips, roasted duck sauce and magret carpaccio Pigeon breast, Dutch coffee paris, grilled corn, cuitlacoche Double-cooked pigeon thigh, demi glace, green asparagus vichyssoise

Artisan cheese assortment

Orange

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Chocolate

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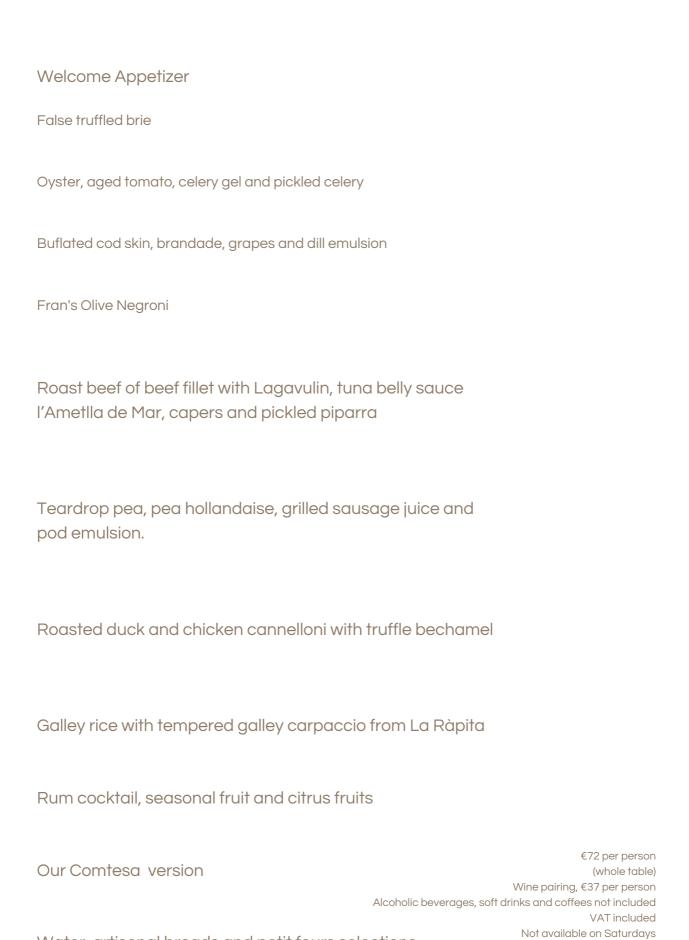
Wine partisenal breads and petit fours selections

Alcoholic beverages, soft drinks and petit fours.

Wine pairing, €80 per person Alcoholic beverages, soft drinks and coffees not included VAT. Including

€148 per person (whole table)





Water, artisenal breads and petit fours selections