

---

# Villa Retiro

---

*Fran Lopez*

# Tribute menu

## 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

### Crustaceans

Sea 'tocinillo', prawn tartare, lime and creamy heads

Prawn cannelloni with Mediterranean touches; creamy horseradish, olives, pine nuts and capers

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

### 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, kumquat 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

---

## 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

### Crustaceans

Sea 'tocinillo', prawn tartare, lime and creamy heads

Prawn cannelloni with Mediterranean touches; creamy horseradish, olives, pine nuts and capers

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

### 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

Eivers 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

The flower: Almond textures, orange blossom ice cream

The fruit: Lemon cream, mandarin, dill and mango sauce, kumquat 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

€148 per person  
(whole table)

Water, artisenal breads and petit fours selections

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

# Classic menu

---

Welcome Appetizer

False truffled brie

Oyster, aged tomato, celery gel and pickled celery

Buflated cod skin, brandade, grapes and dill emulsion

Fran's Olive Negroni

Roast beef of beef fillet with Lagavulin, tuna belly sauce  
l'Ametlla de Mar, capers and pickled piparra

Perfect Delta cheese cream with white asparagus, consommé and Iberian ham

Roasted duck and chicken cannelloni with truffle bechamel

Sea and mountain rice with cephalopods, crunchy tendons and rosemary mayonnaise

Detox with an apple and Santiago tart base, dill gel, apple foam, basil and apple gels

Our Comtesa version

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

Not available on Saturdays