
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

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

The magic of the Delta

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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, artisanal 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

Tomato salad and seasonal fruit with cream cheese and salmorejo ice cream

Our version of the La Rápita prawn cocktail

Red mullet with citrus beurre blanc and roasted eggplant

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

Apple in textures. Santiago tart, dill and basil and apple gels

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