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# Villa Retiro

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*Fran Lopez*

# Tribute menu

## The traditions of Terres de l'Ebre

### Appetizers

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

Oyster with citrus notes

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

Delta mussel cream, saffron, ginger, and samphire.

### Bottling

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

Bloody Mary. Fake Bloody Mary tomato.

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

### The harvest festival

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

Green asparagus mochi.

Rice, cabbage, and beans. Iberian ham rice, cabbage cream with aniseed herbs, bean emulsion, and crispy spike of rice.

### The rull & paupa fishing

Crystal bread with smoked eel, béarnaise sauce, and fish roe.

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

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

### The Poor Man's Piggy Bank

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

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

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

### Major Festival

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

### Arroplegar

Milléville of carob and Creó 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

# More than tribute menu

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### Appetizers

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Oyster with citrus notes

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Delta mussel cream, saffron, ginger, and samphire.

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### The harvest festival

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Green asparagus mochi.

Rice, cabbage, and beans. Iberian ham rice, cabbage cream with aniseed herbs, bean emulsion, and crispy spike of rice.

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

lettuce with a Spanish tuna and kimchi sauce.

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

Shrimp tail in two sequences, vanilla and American sauce.

Angulas in pil pil.

### The Poor Man's Piggy Bank

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

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

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

### Major Festival

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

### Arroplegar

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

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## Welcome Appetizers

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

Oyster with citrus touches.

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

Delta mussel cream, saffron, ginger, and salicornia.

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, artisanal 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