

Villa Retiro

Fran Lopez

Tribute menu

The traditions of Terres de l'Ebre

Appetizers

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

Delta mussel cream, saffron, ginger, and samphire.

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

Oyster with citrus notes

Bottling

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

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

Fake Bloody Mary tomato.

The harvest festival

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

Green asparagus mochi.

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

The rall & paupa fishing

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

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

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

The Poor Man's Piggy Bank

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

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

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

Major Festival (Pre-dessert)

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

Arroplegar (Dessert)

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

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

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Fake Bloody Mary tomato.

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Green asparagus mochi.

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

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

Lettuce with a Spanish tuna and kimchi sauce.

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

Angulas in pil pil.

Shrimp in two sequences, vanilla and American sauce.

The Poor Man's Piggy Bank

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

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Arroplegar (Dessert)

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

Welcome Appetizers

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

Delta mussel cream with saffron, ginger, and samphire.

Fake burratina filled with emulsified pesto and Malahierba oil, 2024 harvest.

Oyster with citrus notes.

Marinated shrimp, mild coconut escabeche, basil, and baby carrots.

Beef steak tartare, cured egg yolk, and pickles.

Land and sea fricandó.

Sea nettle rice, asparagus, and fermented lemon.

Catalan cream.

Chocolate Comtessa.

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

€72 per person
(whole table)

Wine pairing, €37 per person

Alcoholic beverages, soft drinks and coffees not included

VAT included

Only available on Sunday

Menu

Starters

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| Fresh Delta Oyster | 5€/each |
| Tomato tartare, cured egg yolk, and pickles | 22€ |
| Prawn cocktail: avocado cream, lime, cocktail sauce, La Ràpita prawns, and salad foam | 24€ |
| Ebre elvers and hake cheeks pil-pil, poached egg yolk, and creamy potato parmentier | 100€ |
| Sautéed baby squid with garlic and parsley, squid ink sauce, and Ganxet beans | 44€ |
| Grilled red prawn from l'Ametlla de Mar (250g) | 11/P |
| Grilled local scampi (250g) | 11/P |
| Rustic duck cannelloni, with demi-glace and truffled béchamel | 26€ |

Rices

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| Soupy rice with lobster, coral emulsion, hints of apple and celery | 48€ |
| Dry rice with 45-day aged beef ribeye, with its carpaccio and Spanish sauce | 34€ |

Fish

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| Land and sea fricandó: confit parpatana of red tuna from l'Ametlla de Mar, fricandó sauce with seasonal mushrooms, mushroom crisp, samphire, and codium | 39€ |
| Slow-cooked sole from La Ràpita, Marcona almond beurre blanc, fennel, and citrus notes | 38€ |
| Daily market fish – Market Price | |

Menu

Surf and Turf

Grilled sea cucumbers with freshly made pil-pil, Iberian pork belly, and its reduced jus 59€

Meats

Iberian suckling pig belly, mushroom duxelles, and Perfecto cheese sauce 38€

Pigeon: grilled breast, confit leg, gnocchi, and demi-glace 48€

Grilled beef loin, demi-glace, and artichoke in textures 36€

Desserts

Cocoa and carob mille-feuille, extra virgin olive oil, salt, and olives 14€

Catalan cream in textures 14€

Lemon pie: meringue, lemon cream, apple, and mint 14€

Bread and Welcome Appetizer service 5€

Water service 5€