

# Villa Retiro

Fran Lopez

# Tribute Menu

## Iconic places

### Appetizers

Tomato bonbon.

Razor clam wrapped in nori seaweed with seafood salpicón – Creamy avocado, egg yolk, lemon zest, white prawns, caviar, jalapeño pickle.

Delta oyster – Hibiscus flower syrup.

Marshmallow – Pickled gerkin, anchovies, olives and piparras Gilda.

### La Catedral del Vi

Lemon and basil meringue, cheese cream, aged wine gel and pine nuts.

Liquified lettuce, La Ràpita prawn tartare and vermouth.

Artichoke royal, La Ràpita cockle aspic, fine herbs and truffle.

### Torre de l'Ermita l'Aldea

Squid in two textures – Onion-and-Ink squid fritter, marinated squid tartare with mayonnaise, caviar lime and Wasabi.

Cuttlefish and ginger consommé with grilled iberian pork jowl foam.

Cuttlefish and octopus rice – Cuttlefish rice with octopus, pickled turnip, kimchi mayonnaise.

### Faro del Fangar

Saffron eel suquet.

Eel chapadillo with romesco sauce.

Wild sea bass, jalapeño escabeche, maresme tear peas with Iberian ham and dashi.

### Ullals de Baltasar

Kun-Pho style marinated duck tartare, crispy chicken skin – Hoisin, ginger, garlic, cilantro marinade and horseradish.

Salt- and citrus-marinated foie micuit, butter-confit, brioche.

Oxtail and pork terrine, marinated egg yolk, egg white foam and truffle.

### Montcaro

Hare à la Royale.

Hispanic wild goat country pâté.

Sweetbreads in two cookings, parsnip purée, mustard sauce.

### Boscós de Paüs

Lemon thyme crème anglaise, pine nut sponge cake, fir honey gel, rosemary ice cream and smoked lemon nitro foam.

### Els Templers

Rice pudding and cinnamon sablé bonbon, white chocolate and ginger.

Frozen chocolate foam, passion fruit toffee, chocolate crunch.

Cold chocolate cannelloni, cinnamon sabayon, Amaretto béchamel and lemon gel.

Waters, artisan breads and petit fours selection

€130 per person  
(whole table)

Wine pairing, €70 per person

Alcoholic beverages, soft drinks and coffees not  
included

VAT Including

# More than tribute menu

## Iconic places

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Delta oyster – Hibiscus flower syrup.

Marshmallow – Pickled gerkin, anchovies, olives and piparras Gilda.

### La Catedral del Vi

Lemon and basil meringue, cheese cream, aged wine gel and pine nuts.

Liquified lettuce, La Ràpita prawn tartare and vermouth.

Artichoke royal, La Ràpita cockle aspic, fine herbs and truffle.

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Squid in two textures – Onion-and-Ink squid fritter, marinated squid tartare with mayonnaise, caviar lime and Wasabi.

Cuttlefish and ginger consommé with grilled iberian pork jowl foam.

Cuttlefish and octopus rice – Cuttlefish rice with octopus, pickled turnip, kimchi mayonnaise.

### Faro del Fangar

Saffron eel suquet.

Eel chapadillo with romesco sauce.

Wild sea bass, jalapeño escabeche, maresme tear peas with Iberian ham and dashi.

Grilled red prawn from L'Ametlla de Mar with a seafood cream.

Eel elvers in pil-pil sauce with hake kokotxa and caviar.

### Ullals de Baltasar

Kun-Pho style marinated duck tartare, crispy chicken skin – Hoisin, ginger, garlic, cilantro marinade and horseradish.

Salt- and citrus-marinated foie micuit, butter-confit, brioche.

Oxtail and pork terrine, marinated egg yolk, egg white foam and truffle.

### Montcaro

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Hispanic wild goat country pâté.

Sweetbreads in two cookings, parsnip purée, mustard sauce.

### Boscós de Paüs

Lemon thyme crème anglaise, pine nut sponge cake, fir honey gel, rosemary ice cream and smoked lemon nitro foam.

### Els Templers

Rice pudding and cinnamon sablé bonbon, white chocolate and ginger.

Frozen chocolate foam, passion fruit toffee, chocolate crunch.

Cold chocolate cannelloni, cinnamon sabayon, Amaretto béchamel and lemon gel.

Waters, artisan breads and petit fours selection

€160 per person  
(whole table)

Wine pairing, €90 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

# Classic menu

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## Welcome Appetizers

Tomato bonbon.

Razor clam wrapped in nori seaweed with seafood salpicón – Creamy avocado, egg yolk, lemon zest, white prawns, caviar, jalapeño pickle.

Delta oyster – Hibiscus flower syrup.

Marshmallow – Pickled gerkin, anchovies, olives and piparras Gilda.

Tuna tartare with carrot in textures

Chestnut, pancetta and mushrooms

Market fish, codium, beans and dashi

La Ràpita prawn rice with basil

Red fruits, tarragon and mascarpone

Brownie duo

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

€75 per person (whole table)

Wine pairing, €40 per person

Alcoholic beverages, soft drinks and coffees not  
included

VAT included

Only available on Sunday