

Villa Retiro

Fran Lopez

Tribute Menu - 20th anniversary

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

Kung-pao 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 - 20th anniversary

Iconic places

Appetizers

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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.

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.

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

Kung-pao 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.

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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

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.

Tomato, cashew and cardamom soup with baby shrimp and olive gel.

Eel mosaic in textures with nori, aubergine purée, wasabi and pork jowl emulsion.

Egg yolk with tendon ragout and mushroom spheres.

Charcoal-grilled prawn rice with spicy sea urchin jus and citrus.

Melon, mascarpone, watermelon and mojito.

Chocolate mille-feuille with pistachio crèmeux, Kalamata olive sponge cake and hazelnut coffee ice cream.

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