



NIBBLES

Toasted flatbread with tomato and extra virgin olive oil ... 3,90

Anchovy from L'Escala with extra virgin olive oil and pepper ... 3,70 ☒

D.O. Jabugo prime-quality cured Iberian ham ... 21,50 ☒

Homemade Jabugo ham croquette ... 2,90

Homemade roasted chicken croquette ... 2,90

Our Patatas Bravas by Informal with aioli sauce ... 8,50 ☒

TOASTED DELIGHTS BY INFORMAL

Country bread with red prawn, coral *romesco* sauce and caramelized onion ... 12,50

Rosemary focaccia with fillet steak tartare, bone marrow and smoked eel ... 9,50

Grilled white asparagus, roasted garlic praline and candied strawberries ... 8,50

Toast trio ... 28,00

ENTRÉES

Bluefin tuna tartare with fried egg, smoked potato parmentier and nori seaweed ... 23,50 ☒

Lobster with coral vinaigrette, tartar sauce and vegetable "salpicón" ... 23,50 ☒

Perretxikos with candied egg yolks, porcini carpaccio, Maldonado pancetta and summer truffle ... 28,50 ☒

Caramelized foie terrine, pistachio, rhubarb and muscat ... 22,50

Parmesan gnocchi, grilled white asparagus, wild asparagus and candied tomatoes... 19,50 ☒



OUR RICE & PASTA DISHES

Traditional Catalan rice with Rib Eye, grilled *calçots* and romesco sauce ... 28,50

Traditional Catalan rice with small cuttlefish, prawn carpaccio, tender garlic and mild aioli ... 24,50 (X)

Creamy white and green asparagus rice, basil pesto and Straciatella... 22,50 (X)

Pappardelle, white tuna ragù, flambé tuna and botarga (tuna roe)... 21,50

FISH & SEAFOOD

Scallops, Duroc pork jowl, smoked potato parmentier and grilled artichokes ... 24,50 (X)

Catch of the day with baked potato, tomato, onion and black olives ... m.p. (X)

Chargrilled turbot, pil pil sauce, pickled chilies and roasted leek ... 28,00 (X)

Charcoal-grilled monkfish with cuttlefish tartar and baby peas ... 28,50 (X)

OUR SELECTION OF MEAT

Catalan style poulard meatballs with lobster, potato parmentier and Maresme peas ... 29,50

Organic veal fillet tartare with fried egg from Calaf ... 23,50

Charcoal-grilled Rib eye, potato millefeuille, fried artichokes and Café de Paris butter ... 29,50 (X)

Chargrilled organic veal fillet Iberian pancetta, summer truffle and wild mushrooms ... 28,50 (X)

Our selection of bread - Forn Sant Josep ... 3,50