



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 (X)

D.O. Jabugo prime-quality cured Iberian ham 100% Maldonado ... 22,50 (X)

Shredded cod, romesco sauce, tuna belly and tomato ... 15,50 (X)

Homemade Jabugo ham croquette ... 2,90

Homemade roasted chicken croquette ... 2,90

Our Patatas Bravas by Informal with aioli sauce ... 8,50 (X)

TOASTED DELIGHTS BY INFORMAL

Fresh and candied tomato tartar, basil and soft-boiled egg on walnut bread ... 8,50

Fillet steak tartare, bone marrow and smoked eel on rosemary focaccia ... 10,50

Charcoal grilled *escalivada* with marinated sardine on country bread ... 8,50

Toast trio ... 25,00

ENTRÉES

Summer tomato salad, tomato granita, tender sprouts and transparent *gazpacho* ... 19,50 (X)

Bluefin tuna, romesco sauce, candied tomato, grilled *escalivada* and crispy nori seaweed ... 24,50

Lobster with coral vinaigrette, tartar sauce and vegetable "salpicón" ... 23,50 (X)

Chargrilled aubergine, *sugo di pomodoro*, basil and Parmesan cream ... 16,50 (X)

Iberian pancetta "cannelloni", quail egg, creamy smoked potato, summer truffle and roasting juices... 19,50 (X)



OUR RICE & PASTA DISHES

Creamy roasted aubergine rice, candied tomato, basil and Straciatella... 22,50 (X)

Red prawn traditional Catalan rice, shrimp carpaccio, grilled prawn and coral romesco sauce ... 28,50

Traditional Catalan rice with *espardenyes* (sea cucumbers) ... 32,50 (X)

Traditional rice with pigeon, grilled breast, candied thighs and summer vegetables ... 24,50 (X)

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

FISH & SEAFOOD

Red prawns, clams, oysters, shrimps and other sea delicacies ... m.p. (X)

Basque-Style turbot with garlic and chili oil, Piquillo peppers, spring onion and pil pil sauce ... 28,50 (X)

Roasted monkfish with cuttlefish tartar and zucchinis ... 28,50 (X)

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

Charcoal-grilled bream, creamy potato gnocchi, tender sprouts and pil pil sauce ... 29,50 (X)

OUR SELECTION OF MEAT

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

Charcoal-grilled Rib eye, hasselback potatoes, wild mushrooms and Piquillo peppers ... 29,50 (X)

Certified A5 Wagyu fillet, glazed shallots, summer truffle and small pickle salad (100g) ... 72,00 (X)

Grilled goatling back with roasted aubergine, cannelloni, cheese and black olives ... 27,50

Organic chicken roasted with aromatic herbs, potatoes and seasonal vegetables cocotte (X)

4 people 68,00

2 people ... 35,00

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