

Informal

by marc Garçon

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 ... 22,50 (X)

Homemade Jabugo ham croquette ... 2,90

Homemade roasted chicken croquette ... 2,90

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

ENTRÉES

Charcoal grilled wild mushrooms and local sausage with fried egg ... 25,50 (X)

Cured fillet, potato salad, smoked mustard, pine nuts and tomato pesto ... 20,50 (X)

Fried eggs with Alba white truffle ... 39,50 (X)

... Add more white truffle +12,00 €/g

Squid tartare, smoked pancetta, botarga, raifort and lobster Hollandaise ... 25,50 (X)

Iberian pancetta "cannelloni", quail egg, creamy smoked potato and roasting juices... 19,50

"La fabada de Casa Gerardo" (vean stew) pairing with Numanthia 2015 red wine ... 21,50

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

** Solidarity dish – The benefits of this dish goes to Restaurants against hunger mobilization.

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OUR RICE

Creamy risotto with Parmesan cheese and Alba white truffle ... 45,00 (X)

... Add more white truffle +12,00 €/g

Grilled squid traditional Catalan rice, cuttlefish and soft aioli ... 25,50 (X)

Traditional Catalan rice with *espardenyes* (sea cucumbers) ... 36,50 (X)

Traditional Catalan rice with wild stewed quail and black chanterelles ... 25,50** (X)

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)

Wild hake with green sauce, clams and seasonal vegetables ... 28,50

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 and small pickle salad (100g) ... 82,00 (X)

Grilled goatling back with ceps cannelloni, potato and pine nuts ... 27,50

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

4 people 87,00

2 people ... 45,00