

Informal

by marc Garçon

NIBBLES

Toasted flatbread with tomato and extra virgin olive oil ... 4,50

Anchovy from L'Escala with extra virgin olive oil and pepper ... 3,90 (X)

D.O. Jabugo acorn-fed Iberian ham ... 25,50 (X)

Homemade Jabugo ham croquette ... 3,40

Homemade roasted chicken croquette ... 3,40

Our Patatas Bravas with a spicy touch by Informal ... 8,50 (X)

Fried artichokes from El Prat, romesco sauce and Parmesan cheese ... 15,50

... Extra of Melanosporum black truffle +12,00 €/5g

ENTRÉES

Cured fillet of Rubia Gallega, potato salad, smoked mustard, pine nuts and tomato pesto ... 23,50 (X)

Sea urchin, artichokes, fried egg, Jabugo ham and Melanosporum black truffle ... 28,50 (X)

... Extra of Melanosporum black truffle +12,00 €/5g

Roasted pumpkin, black chanterelles, smoked Scamorza, black truffle and crispy puff pastry ... 21,50

... Extra of Melanosporum black truffle +12,00 €/5g

Raviolis of Jerusalem artichoke and mascarpone, roasted pear and citrus soup ... 19,50

Salad of pickled red partridge, pickles, seasonal mushrooms, col and pomegranate ... 21,50 (X)

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



OUR RICES & PASTA

Creamy risotto of artichoke, Straciatella and Melanosporum black truffle ... 26,50 (X)

... Extra of Melanosporum black truffle +12,00 €/5g

Traditional Catalan rice of sea urchins and Tuber Melanosporum black truffle ... 31,50 (X)

Traditional Catalan rice of Rib Eye, black chanterelles and romesco sauce ... 30,50 (X)

Roast chicken cannelloni, black chanterelles, truffle bechamel and roasting juices ... 24,50 (X)

... Extra of Melanosporum black truffle +12,00 €/5g

FISH & SEAFOOD

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

Charcoal grilled turbot with roasted leek, artichoke, pepper and pil pil ... 31,50 (X)

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

Grouper with gnocchis, seasonal vegetables and pil pil sauce ... 30,50 (X)

Roasted monkfish, lobster, Jerusalem artichoke and aioli of romesco ... 31,50

OUR SELECTION OF MEAT

Organic veal fillet tartare with fried egg from Calaf ... 24,50

Charcoal-grilled Rib eye, hasselback potatoes, wild mushrooms and artichokes ... 32,50 (X)

Certified A5 Wagyu fillet, glazed shallots and small pickle salad (100g) ... 87,00 (X)

Organic veal fillet from Lleida, creamed mushrooms, brioche and foie gras ... 31,50

Organic roasted chicken with aromatic herbs, potatoes and cocotte of organic vegetables and grilled sprouts (X)

4 people 89,00

2 people ... 46,00