

Informal

by marc garrams

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)

Gillardeau oyster au naturel or grilled (1 unit) ... 6,00 (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)

Veal Roast Beef flat bread seasoned with roquette, Parmesan and truffle oil ... 8,50

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

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

ENTRÉES

Tuna tartar, Maresme peas and Iberian cured ham emulsion ... 23,50 (X)

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

Steamed artichokes, bulgur, celeriac, orange vinaigrette and black truffle ... 15,50 (X)

Open omelette with baby squids and local sausage ... 19,50 (X)

Creamy potato gnocchi, butter sauce and black Melanosporum truffle ... 23,50

Charcoal grilled endives, crispy quinoa. Ajoblanco, tender almonds and sprouts ... 14,50 (X)

Catalan-style stewed Maresme peas with pancetta and black local sausage ... 18,50 (X)

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

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



OUR RICES & PASTA

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

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

Traditional Catalan rice with grilled red shrimp, shrimp carpaccio and coral romesco sauce... 31,50

Traditional Catalan rice of Rib Eye, *calçots* and romesco sauce ... 30,50

Bucatini pasta *espadenyas* (sea cucumbers) and homemade tomato sauce, crispy pancetta ... 26,50

FISH & SEAFOOD

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

Charcoal grilled turbot with roasted leek, artichoke, pepper and pil pil ... 29,50 (X)

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

Basque-Style catch of the day loin with garlic oil, chili, potato and Piquillo peppers... m.p. (X)

Charcoal-grilled monkfish with cuttlefish tartar and baby Maresme peas ... 31,50 (X)

OUR SELECTION OF MEAT

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

Charcoal-grilled Rib eye, hasselback potatoes, Piquillo peppers 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 morels, 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