

Local and seasonal products are the essence of our cuisine

NIBBLES

Toasted FLATBREAD with tomato and extra virgin olive oil ... 5,50 (X)

ANCHOVY 000 from Santoña with extra virgin olive oil and pepper ... 6,90 (X)

Amélie OYSTER au naturel or grilled (1 piece) ... 6,00 (X)

Amélie OYSTER with béarnaise sauce au gratin (1 piece) ... 6,50 (X)

D.O. JABUGO prime-quality cured Iberian ham ... 23,50

TUNA tartare with chargrilled peas from Maresme served on focaccia bread (2 pieces) ... 16,50

Fried ARTICHOKEs with Parmesan cheese and romesco sauce ... 16,50

Homemade Jabugo ham CROQUETTE ... 3,60

Homemade roasted chicken CROQUETTE ... 3,60

Our PATATAS BRAVAS with a spicy touch by Informal ... 8,90 (X)

STARTERS

CARPACCIO of Angus beef with sautéed beans, caramelized onion and Real Caviar Osetra ... 21.50 (X)

Dressed organic VEGETABLES, fresh stalks and mushroom demi-glace ... 19.50 (X)

Ral d'Avinyó PATÉ de campagna with foie gras, curly endive salad and vinaigrette ... 26.50

Calaf FRIED EGGS with french fries, Melanosporum black truffle and butifarra del perol sausage ... 23,50

Traditional potato GNOCCHI, butter sauce and Melanosporum truffle ... 26.50 (X)

Traditional caramelized ONION SOUP, poached egg and rustic bread with grated Comté cheese ... 18,50

Organic chicken CANNELLONI with truffled béchamel sauce and roasted chicken gravy ... 22,50

Add Melanosporum black truffle to your dishes ... m.p.

Add Real Caviar Osetra to your dishes ... 15€ / 5g

OUR RICES

A classic from Tinars – CREAMY RICE with Melanosporum truffle and Parmesan cheese ... 26.50 (x)

Traditional Catalan rice with grilled SCARLET SHRIMP and coral romesco sauce ... 32,50

Traditional Catalan rice with free-range CHICKEN, beans and artichokes... 24,50 (x)

Fresh PACCHERI pasta with carbonara sauce, pancetta and egg yolk ... 25,50

FISH&SEAFOOD

SCALLOPS, Catalonia-style sautéed spinach and Maresme peas and roasted garlic aioli... 24,50 (x)

CATCH OF THE DAY with baked potato, onion, tomato, and black olive ... m.p. (x)

BASQUE-STYLE catch of the day with garlic oil, chili, potato and Piquillo peppers ... m.p. (x)

Charcoal grilled TURBOT with roasted leek, pepper and pil pil ... 31,50 (x)

OUR SELECTION OF MEAT

Organic veal STEAK TARTAR with a fried egg from Calaf ... 26,50

Chargrilled TENDERLOIN of Girona beef, foie gras, mushrooms and creamy rigatoni pasta... 32,50

Certified A5 WAGYU from Miyazaki, glazed shallots and small pickle salad (100g) ... 84,00 (x)

Grilled ANGUS beef from Girona, celery-truffle millefeuilles and Port wine sauce (220 g) ... 33.50 (x)

RIB EYE of Galician Blonde cow with Informal potato, grilled peppers and artichokes (250g) ... 41.50 (x)

Glazed KID GOAT with chopped nuts, vanilla-infused sweet potato cream and leek tarte tatin ... 32.50

ORGANIC ROASTED CHICKEN from La Torre d'Erbull with aromatic herbs, potatoes and cocotte of
grilled organic vegetables and sprouts (x) 4 people 98,00 2 people ... 54,00

Add Melanosporum black truffle to your dishes ... m.p.

Add Real Caviar Osetra to your dishes ... 15€ / 5g