

Local and seasonal products are the essence of our cuisine

NIBBLES

Toasted FLATBREAD with tomato and extra virgin olive oil ... 6,50

ANCHOVIES 000 from Santoña with extra virgin olive oil and pepper (4 pieces) ... 13,90 (X)

Amélie OYSTER au naturel or grilled (1 piece) ... 6,50 (X)

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

D.O. JABUGO prime-quality cured Iberian ham ... 25,50

TUNA tartare with Iberian pancetta on focaccia bread (2 pieces) ... 19,50

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

Homemade Jabugo ham CROQUETTES (4 pieces) ... 15,00 (X)

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

STARTERS

Lightly roasted TUNA with escalivada, anchovy 000 from Santoña and romesco sauce ... 21,50 (X)

BURRATA and organic vegetables and fresh stalks ... 18,50 (X)

Seasonal TOMATO salad, olive juice and extra virgin olive oil ... 21,50 (X)

LOBSTER salad, tomato, crunchy seasoned vegetables and fresh leaves ... 38,50 (X)

Andalusian style SQUID, kimchi sauce and citric touches ... 24,50

WHITE ASPARAGUS with orange, peanut praline and noisette butter vinaigrette ... 20,50

Our selection of sourdough bread ... 4,60



OUR RICES

CREAMY RICE with green asparagus and spinach pesto ... 26,50 (X)

SEAFOOD traditional Catalan rice with Palamós prawns and squid ... 32,50 (X)

Traditional Catalan rice with free-range CHICKEN, beans and artichokes ... 26,50 (X)

MACARONI with iberian pork au gratin with Comté cheese ... 24,50

Organic chicken CANNELLONI with morel béchamel sauce and chicken gravy ... 24,50

FISH&SEAFOOD

SCALLOPS, with cuttlefish juice, potato and aniseed salad... 26,50 (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 HAKE, light pil pil, grilled broccolini and piparra peppers ... 31,50 (X)

OUR SELECTION OF MEAT

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

Chargrilled TENDERLOIN of Lleida beef and morels with cream ... 37,50 (X)

Certified A5 WAGYU from Miyazaki, glazed shallots and small pickle salad (100g) ... 96,00 (X)

CHATEAUBRIAND with Informal potato, grilled peppers and lettuce hearts with béarnaise sauce (500g) . 90,00

Roasted KID GOAT with fresh salad, orange and honey-yogurt vinaigrette ... 36,50 (X)

ORGANIC ROASTED CHICKEN from La Torre d'Erbull with aromatic herbs, cocotte of potatoes and

grilled organic vegetables (30 min) 4 people 98,00 2 people ... 54,00 (X)