



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 ☒

Amélie OYSTER natural or grilled... 6,50 ☒

Amélie OYSTER with Bearnese sauce gratin... 6,50 ☒

D.O. JABUGO prime-quality cured Iberian ham (50 gr)... 25,50 ☒

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

Catalan GILDA with anchovy, cod, tuna, *piparra* pepper, olive and bread with tomato (2 pieces)... 16,50

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

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

STARTERS

Grilled LANGOUSTINES, *ajoblanco* soup of tender almonds, apricot and fresh langoustine juice... 28,50

BURRATA with organic vegetables and fresh stalks... 18,50 ☒

Seasonal TOMATO salad, olive juice and extra virgin olive oil... 21,50 ☒

RED SHRIMP in tartare with potato and natural tomato... 28,50 ☒

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

BLUEFIN TUNA, green olives oil, tomato confit, anchovy and a touch of heat... 20,50 ☒

Our selection of sourdough bread.. 4,60



OUR RICES AND PASTA

CREAMY RICE with tomato confit, roasted endive, grifola Maitake mushroom and Idiazabal cheese.. 26,50 (X)

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

Traditional Catalan RICE with sea cucumber... 42,50 (X)

Roast free-range chicken CANNELLONI with Iberian ham bechamel 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 peppers... p.s.m (X)

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

Charcoal grilled TURBOT, light pil pil, grilled leek 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 Girona beef with seasonal mushrooms... 37,50 (X)

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

CHATEAUBRIAND with Informal potatoes, peppers and lettuce hearts with *bérnaise* sauce (500gr). 90,00 (X)

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)