



*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 fillets)... 13,90 (X)

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

Catalan GILDA with anchovy, cod, tuna, *piparra* pepper, olive and bread with tomato (2 pieces)... 14,50

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

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

## OYSTERS

Guillardeau OYSTER natural or grilled... 6,50 (X)

Guillardeau OYSTER with Bearnaise sauce gratin... 6,50 (X)

Guillardeau OYSTER with ponzu sauce or mignonette... 6,60 (X)

## STARTERS

Seasonal vegetable MEDLEY, Iberian emulsion, and Oscietra Caviar... 32,00 (X)

Fresh BURRATA, roasted organic vegetables, lemon albedo and garlic praliné... 18,50 (X)

Grilled coastal SQUID, empordà-style stir-fry and chopped garlic aioli... 24,50 (X)

RED PRAWN CARPACCIO, *ceps*, shallot vinaigrette and estragon... 29,50 (X)

BLUEFIN tuna TARTAR from the mediterranean, potato parmentier and fried egg... 29,50

Our selection of sourdough bread... 4,60

## OUR RICES AND PASTA

Duck and roasted sweet potato TRADITIONAL CATALAN RICE... 26,50 (X)

TRADITIONAL CATALAN RICE with Palamós prawns and squid... 32,50 (X)

RICE with local sausage and seasonal mushrooms... 28,50 (X)

Roasted free-range chicken CANNELLONI with foie gras sauce and chicken gravy... 24,50

## FISH & SEAFOOD

SCALLOPS, artichoke and Melanosporum black truffle... 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 and chili oil, 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)

CHATEAUBRIAND with potatoes, peppers and lettuce hearts with bearnaise sauce... 90,00 (2 pax) (X)

Aged beef SIRLOIN, hasselback potatoes and Café de Paris butter... 37,50 (X)

Duck MAGRET, roasted pear, glazed salsify and spiced sauce... 34,50 (X)

ORGANIC ROASTED CHICKEN from La Torre d'Erbull with aromatic herbs, potatoes and grilled organic vegetables cocotte (30 min) (X) 4 people... 98,00 2 people... 54,00



## LITTLE GREAT PLEASURES

Chocolate COULANT and Piedmont hazelnut ice cream... 12,50 (X)

Our lemon PIE... 10,50 (X)

Caramelized apple TATIN, roasted apple and vanilla ice cream, puff pastry, and apple *gelée*... 10,50

Cookie MOUSSE, marinated red berries, yogurt and raspberry ice cream... 12,50

A SELECTION of fine cheese... 19,50 (X)

ASSORTED ice cream... 10,50 (3 scoops)