



*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

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

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

Our *patatas bravas* with a spicy touch by Informal... 8,90

Confit artichokes with truffle-infused yolk emulsion and Iberian bacon... 17,80

## GUILLARDEAU OYSTERS

Oyster natural or grilled... 6,50

Oyster with Bearnaise sauce gratin... 6,50

Oyster with ponzu sauce or mignonette... 6,60

## STARTERS

Seasonal vegetable medley, Iberian emulsion and Oscietra Caviar... 32,00

add Real caviar Osetra...15,00/5g

Fresh burrata, roasted organic vegetables, lemon albedo and garlic praliné... 18,50

Grilled coastal squid, empordà-style stir-fry and chopped garlic aioli... 24,50

Red prawn carpaccio, *ceps*, shallot vinaigrette and estragon... 29,50

Bluefin tuna tartare from the mediterranean, potato parmentier and fried egg... 29,50

*Escudella de pagés* with *galets*, cabbage and *butifarra* sausage... 24,50

Our selection of sourdough bread... 4,60



## OUR RICES AND PASTA

Duck and roasted sweet potato traditional Catalan rice... 26,50

Traditional Catalan rice with Palamós prawns and squid... 32,50

Creamy rice with seasonal mushrooms, roasted pumpkin and Parmesan... 28,50

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

## FISH & SEAFOOD

Scallops, artichoke and Melanosporum black truffle... 26,50

Catch of the day with baked potato, onion, tomato and peppers... p.s.m

Basque-style catch of the day with garlic and chili oil, potato and *piquillo* peppers... p.s.m

Charcoal grilled turbot, light pil pil, grilled leek and *piparra* peppers... 31,50

## OUR SELECTION OF MEAT

Organic veal steak tartare with a fried egg from Calaf... 26,50

Chargrilled tenderloin of Girona beef with seasonal mushrooms... 37,50

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

Aged beef sirloin, baby potatoes and Café de Paris butter... 37,50

Duck magret, roasted pear, glazed salsify and spiced sauce... 34,50

Organic roasted chicken from La Torre d'Erbull with aromatic herbs, potatoes and grilled organic vegetables cocotte (30 min)      4 people... 98,00    2 people... 54,00



## LITTLE GREAT PLEASURES

Chocolate coulant with Piedmont hazelnut ice cream ... 12,50

Our lemon pie ... 10,50

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

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