






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 black pepper (4 fillets) ... 13,90
- Guillardeau oyster natural or grilled ... 6,50
- 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 pancetta ... 17,80
- Grilled eggplant, brioche, candied lemon, cane honey, and crunchy pumpkin seeds... 12,90 

STARTERS


- White asparagus with vegetable demi-glace and capers ... 22,50 
- Maresme salad with fava beans and peas, confit artichokes, mint and truffle oil ... 22,50 
- Red prawn carpaccio, crispy vegetables and lime vinaigrette ... 29,50
- Bluefin tuna tartare from the mediterranean, potato parmentier and fried egg ... 29,50
- Sautéed Maresme peas, cod tripe and local black sausage ... 32,50

Our selection of sourdough bread ... 4,60



OUR RICES AND PASTA

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

Creamy rice with grilled calçots and *romesco* sauce ... 28,50 

Creamy rice with cod cheeks, Maresme peas and Melanosporum black truffle ... 30,50

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

FISH & SEAFOOD

Scallops with confit artichoke and truffle sauce ... 26,50

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

Basque-style sea bass with garlic and chili oil, potato and *Piquillo* peppers ... p.s.m

Grilled red mullet, *romesquet* sauce and parsley ... 32,50

OUR SELECTION OF MEAT

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

Our Wellington filet with foie gras, *duxelles* and beef juice ... 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 salsifies 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

In terms of allergies and food intolerances, do not hesitate to request information from our staff