

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

"Joselito" cured Iberian ham ... 36,00

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, *romesco* sauce, pickled cucumber, yogurt sauce and lemon zest... 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, its coral garlic vinaigrette and crunchy almond ... 29,50

Balfegó tuna tartare, seasoned fresh tomato, cucumber and chervil ... 29,50

Sautéed baby broad beans, Iberian ham *meunière*, smoked eel and red-fleshed orange... 28,50

Our selection of sourdough bread ... 4,60



OUR RICES AND PASTA

Traditional Catalan rice with Palamós prawns and squid ... 32,75

Creamy rice with cockles in green sauce and sea asparagus... 29,50 

Creamy rice with *Ral d'Avinyó* pork and artichokes... 30,50

Roasted free-range chicken cannelloni with foie grass sauce and artichoke chips... 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 turbot, grilled peas and pil-pil... 32,75

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 ... 39,50

Duck magret *a l'orange* and 5 spice confit endive... 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