






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 (70 gr) ... 36.00
- Homemade Jabugo ham croquettes (4 pieces) ... 15.00
- Our *patatas bravas* with a spicy touch by Informal ... 8.90 
- Crab salad with olives and capers ... 17.50
- Fried anchovies with pickled mayonnaise ... 15.50
- Beluga caviar with sour cream, pickles, and toast (50g) ... 170.00

STARTERS

- Roasted eggplant, romesco, pickled cucumber, yogurt sauce, and lemon zest ... 12.90 
- White asparagus with vegetable demi-glace and capers ... 22.50 
- Seasonal tomato salad with basil, balsamic vinegar, and mustard ... 22.50 
- Red prawn carpaccio, coral garlic vinaigrette and crispy almonds ... 29.50
- Balfegó red tuna tartare, dressed fresh tomato, cucumber and chervil ... 29.50
- Ajoblanco* smoked mackerel and horseradish ... 28.50

Our selection of sourdough bread ... 4.60



OUR RICES AND PASTA

Dry rice with Palamós prawns and coastal squid ... 33.50

Creamy rice with tomato and Parmesan cheese ... 29.50 

Rice with Ral d'Avinyó pork and tender garlic ... 29.50

Organic chicken cannelloni, smoked cheese bechamel and chanterelles ... 24.50

FISH & SEAFOOD

Scallops, cauliflower cream and caviar ... 28.50

Monkfish with black butter, capers and pickled lemon ... 32.50

Basque-style sea bass with garlic oil, green sauce, and Iberian ham ... 35.00

Grilled turbot, roasted red peppers, and pil pil sauce ... 33.00

OUR SELECTION OF MEAT

Organic veal steak tartare with potatoes by Informal and fried egg from Calaf ... 26.50

Organic beef tenderloin with confit mushrooms and beef juice ... 37.50

Aged sirloin with baby potatoes and *Café de Paris* butter ... 37.50

Cured Iberian pork, sautéed bimis, confit garlic and mint ... 34.50

Organic farmhouse chicken from La Torre d'Erbull with aromatic herbs, vegetable cocotte,
and potatoes (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