

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

Beluga caviar with sour cream, pickles, and toast (50g) ... 170.00 

STARTERS

Wild sea bass tartar with avocado, lime peel and peppermint vinaigrette ... 24.50 

Grilled eggplant ravioli with smoked Scamorza cheese and truffle ... 21.50 

Cream of asparagus soup with Tuber Aestivium truffle ... 18.00  

Palamós red shrimp carpaccio, its coral vinaigrette and crunchy almond ... 29.00 

Iberian acorn-fed pork shoulder tataki with soy, Parmesan, mustard seeds and pine nuts ... 26.00 

Our selection of sourdough bread ... 4.60

OUR RICES

Dry rice with Palamós prawns and coastal squid ... 33.50 (X)

Creamy rice with tomato and Parmesan cheese ... 29.50 (X) 

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

FISH & SEAFOOD

Monkfish with black butter, capers and pickled lemon ... 32.50 (X)

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

Grilled turbot, roasted red peppers, and pil pil sauce ... 33.00 (X)

OUR SELECTION OF MEAT

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

Organic beef tenderloin with confit mushrooms and beef juice ... 37.50 (X)

Bone-in sirloin with baby potatoes and *Café de Paris* butter ... 39.50 (X)

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 (X)

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