






*Local and seasonal products are the essence of our cuisine*

## NIBBLES

Toasted flatbread with tomato and extra-virgin olive oil 

Anchovies 000 from Santoña with extra-virgin olive oil and black pepper 


Grilled or raw Guillaudeau oyster 

Hand-cut Iberian acorn-fed ham 



Homemade Iberian ham croquettes


Our *patatas bravas* with a spicy touch by Informal  


## STARTERS

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

Grilled eggplant ravioli with smoked Scamorza cheese and truffle 

Cream of asparagus soup with Tuber Aestivium truffle  

Palamós red shrimp carpaccio, its coral vinaigrette and crunchy almond 


Arturo Sánchez Iberian pork shoulder tataki with soy, Parmesan, mustard seeds and pine nuts 



Our selection of sourdough bread





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## MAIN COURSES

Traditional Catalan rice with Rib eye, seasonal mushrooms and aioli 


Grilled cauliflower heart with black garlic emulsion and toasted almond praline  

Grilled scallop and pumpkin with butter and Beluga 000 caviar 


Catch of the day from Palamós with wood-grilled *escalivada* 

Organic Girona beef fillet with *Café de Paris* sauce 

## DESSERTS

Earl grey pannacotta and citrus ice cream 

Chocolate ganache, extra-virgin olive oil and *fleur de sel*

Cheese flan, strawberries and lemon sorbet 

Tarte tatin, vanilla ice cream and puff pastry

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