

Informal.

TAPAS & COCKTAILS



SHARE



TOAST

ENJOY



the PICA PICA

A social and relaxed experience, the perfect prelude, accompanied by conversations, laughter, and drinks.




GORDAL OLIVE   3,50
stuffed with anchovy and piparra




INFORMAL GILDA   5,50
with bluefin tuna, pickles, and anchovy


COCKLES   12,50
with Espinaler sauce




FOLGUEROLES FLATBREAD   5,50
with hanging tomatoes and EVOO

IBERIAN HAM 16,50
100% Acorn-fed Iberian Ham Joselito Gran Reserva




SUPER CROQUETTE    4,50
Iberian ham croquette



RUSTIC CROQUETTES    14,00
Grilled free-range chicken croquettes 4pcs









PATATAS BRAVAS BY INFORMAL  8,50
Crispy potatoes with spicy brava sauce and aioli

FRIED BABY ARTICHOKEs    16,00
Super crispy accompanied by romesco sauce

BEEF PEPITO SANDWICH     16,50
Grilled beef sirloin steak

HOME-MADE RUSSIAN SALAD    16,00
with red prawn and pickled prawn heads

CALAMARI FROM CÁDIZ   16,50
With lemon zest and squid ink aioli



 Gluten  Sulfites  Crustaceans
 Vegetarian  Egg  Fish
 Nuts  Dairy  Mollusks

ENG

...NEXT UP



Authentic, traditional dishes, paired with drinks to toast, because here, enjoyment is taken seriously.


THE BURRATA    14,00
with pistachio pesto and eggplant




FRESH SALAD   11,00
with pickled fennel and radishes




GRILLED MONKFISH TAIL   18,50
with almond picada

OXTAIL BURGER  14,00
with kimchi mayo

UNCLE CARDENAL'S MACARONI   14,00
Gratinated, Catalan-style

GLOBE MEATBALLS  18,50
With angus beef and Iberian pork

BRIOCHE WITH STEAK TARTARE    12,50
Galician beef tartare, cured egg yolk, potatoes

CANNELLONI, THE CLASSIC WAY    16,00
of roasted free-range chicken, with béchamel

the CHERRY ON TOP

The most awaited moment, because every meal deserves to end with a taste of happiness.

CHOCOLATE GANACHE    8,00
extra virgin olive oil, and salt

FLAN    8,50
with whipped cream

TIRAMISÚ     9,50
from Agreste Mar

AGED CATALAN CHEESES    18,50
with grapes, quince, and walnuts