

Informal.



SHARE



TOAST

ENJOY



the PICA PICA

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




THE OLIVE   3,50
stuffed with anchovy and piparra




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


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.





FRESH SALAD     14,50
sun-dried tomatoes in herb oil, yogurt, carrot

GRILLED MONKFISH TAIL   18,50
with almond picada


GRATINATED MACARONI PASTA   14,00
Catalan-style

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

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

BEEF PEPITO SANDWICH     16,50
Grilled organic beef sirloin steak

OXTAIL BURGER  14,00
with kimchi mayo

GLOBE MEATBALLS  16,00
With angus beef and Iberian pork





the CHERRY ON TOP

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

CHOCOLATE GANACHE     7,00
extra virgin olive oil, and salt

FLAN     7,00
with whipped cream

TIRAMISÚ     9,50
from Agreste Mar

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