



NIBBLES & ENTRÉES

Toasted flatbread with tomato and extra virgin olive oil ... 3,90

Anchovy from L'Escala with extra virgin olive oil and pepper ... 3,40 (X)

D.O. Jabugo prime-quality cured Iberian ham ... 21,50 (X)

Toasted flatbread with roast beef, figs and Parmesan cheese ... 8,50

Homemade Jabugo ham croquette ... 2,70

Homemade roasted chicken croquette ... 2,70

Our Patatas Bravas by Informal with aioli sauce ... 8,50 (X)

Organic vegetable cocotte cooked in different ways ... 16,50 (X)

Sautéed seasonal mushrooms with poached egg and Catalan sausage "butifarra de perol" ... 21,50 (X)

Bluefin tuna tartare, tomato, ginger and basil mayonnaise ... 22,50 (X)

OUR RICE DISHES

Traditional Catalan rice with crab, Piparra chilies and coral emulsion ... 21,50 (X)

Traditional Catalan rice with Rib Eye, mushrooms and romesco ... 28,50

Creamy rice with grilled mushrooms and Parmesan cheese ... 22,50 (X)

Informal

by marc Garçon

SEAFOOD & FISH

Potera squid filled with pork trotters, capers and romesco ... 22,50

Our catch of the day can be served:

Charcoal-grilled with extra virgin olive oil and vegetables ... 27,50 (X)

Basque-Style with garlic oil, chili, potato and Piquillo peppers... 27,50 (X)

Monkfish chateaubriand with black olives, baked potato and "bruixes" sauce ... 28,50 p/p (X)

OUR SELECTION OF MEAT

Organic veal fillet tartare with fried egg from Calaf ... 22,50

Chargrilled organic veal fillet with Iberian pancetta, figs and brioche ... 24,50

Charcoal-grilled Rib eye, hasselback potato, caramelized pearl onions and Piquillo peppers ... 29,50 (X)

Beef fricandó with autumn mushrooms ... 18,50 (X)

LITTLE GREAT PLEASURES

Dark chocolate coulant with cinnamon and coffee ice cream ... 9,50 (X)

Tiramisu, pine nuts, Grappa reduction and coffee ... 8,50

Fresh cheese flan with fig coulis and fig ... 8,50 (X)