



## 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)

Homemade Jabugo ham croquette ... 2,70

Homemade roasted chicken croquette ... 2,70

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

Grilled pumpkin salad, wild arugula, *straciatella*, hazelnuts and elderberry vinaigrette ... 16,50 (X)

Roast beef salad, Parmesan, pickled vegetables, and mustard vinaigrette ... 16,50 (X)

## OUR RICE & PASTA DISHES

Traditional Catalan rice with crab, Piparra chilies and coral emulsion ... 23,50 (X)

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

Free-range chicken cannelloni, wild mushrooms, roasting juices and Jabugo ham bechamel ... 21,50

Macaroni with three-meat bolognese (chicken, sausage and old cow) and smoked scamorza ... 21,50

Noddles casserole with candied Duroc rib, catalán sausage and artichoke ... 19,50

# Informal

by marc Garçon

## SEAFOOD & FISH

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 "suquet" with Palamós prawns, potato and croutons ... 24,50

## 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 (X)

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

Beef fricandó with autumn mushrooms ... 18,50

## 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)