

Informal

by marc Garçon

NIBBLES

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

Anchovy from L'Escala with extra virgin olive oil and pepper ... 3,70 (X)

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

Homemade Jabugo ham croquette ... 2,90

Homemade roasted chicken croquette ... 2,90

Grilled artichokes with Parmesan cheese and romesco sauce ... 13,00

... Add 4g of black Melanosporum truffle +5,50

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

Toasted *coca* flatbread with Iberian pancetta and black Melanosporum truffle ... 10,90

ENTRÉES

Winter vegetable carpaccio, pickled onion and fennel hollandaise ... 13,50 (X)

Baby bean salad with peas, artichokes, *calçots*, Jabugo ham, mint and truffle oil ... 16,50 (X)

... Add 4g of black Melanosporum truffle +5,50

Chickpeas with red prawns, coral emulsion and garlic and herb oil ... 22,50 (X)

Artichokes, fried egg, local sausage, black Melanosporum truffle and rosemary focaccia ... 21,50 (X)

Free-range chicken cannelloni, roasting juices and Jabugo ham bechamel ... 18,50

... Add 4g of black Melanosporum truffle +5,50

Our selection of bread - Forn Sant Josep ... 3,50



OUR RICE & PASTA DISHES

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

Traditional Catalan rice with small cuttlefish, prawn carpaccio, artichokes and mild aioli ... 24,50 (X)

Creamy pumpkin rice, poached egg and Melanosporum black truffle ... 24,50 (X)

Macaroni with three-meat bolognese (chicken, sausage and beef) and smoked *Scamorza* ... 21,50

... Add 4g of black Melanosporum truffle +5,50

FISH & SEAFOOD

Scallops, Duroc pork jowl, smoked potato parmentier and grilled artichokes ... 24,50 (X)

... Add 4g of black Melanosporum truffle +5,50

Cod with aioli gratin and Donostiarra style tomato and onions ... 21,00 (X)

Chargrilled turbot, pil pil sauce, pickled chilies and roasted leek ... 28,00 (X)

Monkfish chateaubriand with black olives, baked potato and "bruixes" sauce (Min. 2 pax.) ... 27,50 p/p (X)

OUR SELECTION OF MEAT

Organic veal fillet tartare with fried egg from Calaf ... 23,50

... Add 4g of black Melanosporum truffle +5,50

Charcoal-grilled Rib eye, potato millefeuille, fried artichokes and Café de Paris butter ... 29,50 (X)

Lamb with Catalan style spinach, *calçots* and *Petitot de Mas Alba* cheese (Min. 2 pax.) ... 33,00 p/p (X)

Catalan style poulard meatballs with lobster, potato parmentier and Maresme peas ... 29,50