



OUR CUISINE

We offer a Catalan Mediterranean menu using fresh seasonal ingredients to delight your senses.

TO NIBBLE

- Toasted coca "flat bread" with tomato and extra virgin olive oil ... 3.50
- Salted anchovies from L'Escala with olive oil and pepper (1 piece) ... 3.00
- D.O. Jabugo prime-quality cured Iberian ham ... 17.50 ½ Serving ... 10.50
- Toasted coca "flat bread" Iberian pancetta and Melanosporum black truffle (1 piece) ... 9.50
- Free-range chicken roast croquettes (1 piece) ... 2.20
- Our Patatas Bravas (fried potatoes with spicy sauce) by Informal ... 8.50 ½ Serving ... 5.00
- Fried local artichokes from El Prat with parmesan cheese and romesco ... 9.50

STARTERS

- Veggie and fruit salad with creamy parmesan and honey-mustard vinaigrette ... 12.50 ½ Serving ... 7.50
- Steamed artichokes, spinach, bulgur, celeriac with vinaigrette and black truffle... 13.50 ½ Serving ... 8.00
- King crab salad with avocado, green apple, celeriac and seaweed tapenade ... 19.50 ½ Serving ... 11.50
- Veal Roast Beef flat bread seasoned with roquette, kale, Parmesan and truffle oil ... 14.50 ½ Serving ... 8.50
- * Hot and cold foie gras duo, green apple, brioche and Muscat wine ... 19.50 ½ Serving ... 11.50

HOT TEMPTATIONS

- Organic charcoal-grilled leeks, Jabugo ham, quail egg, kale salad and romesco sauce ... 15.50
- Pumpkin ravioli with Tou dels Til·lers cheese, vegetables, walnuts and spinach ... 16.50
- Mellow potato gnocchis, butter sauce and Melanosporum black truffle ... 21.50

Free-range roast chicken cannelloni with Jabugo ham and smooth truffle mushrooms béchamel ... 17.50
½ Serving ... 10.50 With black truffle ... 24.50 ½ Serving ... 15.00

* Charity dish: All profits will go to Ciutat Vella's Roure Foundation

OUR RICES

Risotto with artichokes, asparagus, spinach, Parmesan cheese and truffle oil ... 16.50

Vegetable Risotto with scallops, Mascarpone cheese and butter lemon grass ... 19.50

Traditional Catalan rice with grilled lobster, artichokes and spring garlics ... 27.50

Traditional Catalan rice with sausage and black local sausage ... 17.50

FROM THE LAND

Local farmhouse beef fillet steak tartar with fried egg ... 21.50 ½ Serving ... 13.00

Grilled veal fillet steak with seasonal vegetables ... 24.50 ½ Serving ... 14.50

Charcoal grilled rib eye with spicy red curry brown rice and vegetables ... 24.50

Grilled goatling back, “escalivada” (roasted potatoes), veggies and herb oil ... 27.50

Grilled Chateaubriand steak with “Béarnaise” sauce (500g. Min. 2 people) ... 29.50 P/P

SEA DELIGHTS

The fish and seafood may vary according to availability

“Gillardeau” Oysters as nature intended or with Ponzu sauce or sour onion (1 piece) ... 4.90

The authentic “Carril” clams in their shell, grilled with olive oil and pepper (250gr) ... 24.50

Grilled prawns from Palamós (150 gr) ... m/p

Grilled scallops, small Maresme peas, Iberian pancetta and truffled mashed potatoes ... 21.50 ½ Serving ... 13.00

Grilled octopus, potato fritters with paprika, “aji” sauce and citrus ... 18.50 ½ Serving ... 11.00

Fresh charcoal-grilled fish with extra virgin olive oil and veggies ... 28.50

Basque-Style fresh fish loin with garlic oil, chili, potato and Piquillo peppers ... 28.50

Wild hake with green sauce, “Carril” clams, artichokes and mellow gnocchis ... 24.50

Bread service 2.00€

Complimentary Parking

If you have any food allergies or food intolerances, please inform our Team.

We have all the information on the dishes we offer at your disposal.

Please consult our special group menus