



## OUR CUISINE

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

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### TO NIBBLE

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- 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  
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

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### STARTERS

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- Steamed artichokes, spinach, bulgur, celeriac with soft orange vinaigrette ... 13.50 ½ Serving ... 8.00  
\* Tender baby beans salad, peas, string beans, Jabugo ham, mint, and truffle oil ... 14.00 ½ Serving ... 8.50  
King crab salad with avocado, green apple, onion, and seaweed tapenade ... 19.50 ½ Serving ... 11.50  
Bluefin tuna tartare with tomato, basil, amaranth, ginger, soy and wasabi ... 19.50 ½ Serving ... 12.00  
Flamed tuna belly sashimi, bread, tomato, and Jabugo ham mayonnaise ... 21.50 ½ Serving ... 13.00  
Veal Roast Beef flat bread seasoned with roquette, kale, Parmesan and truffle oil ... 14.50 ½ Serving ... 8.50

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### HOT TEMPTATIONS

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- Catalan style stewed Maresme peas with pancetta and black local sausage ... 18.50 ½ Serving ... 11.00  
Morels in cream with grilled duck foie gras ... 29.50 ½ Serving ... 18.50

Free-range roast chicken cannelloni, Jabugo ham and mushroom béchamel ... 17.50 ½ Serving ... 10.50

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

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## OUR RICES

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- Risotto with artichokes, asparagus, spinach, parmesan cheese, and truffle oil ... 16.50
- Traditional Catalan rice with pan-roasted squids, Maresme peas, and picada sauce ... 19.50
- Traditional Catalan rice with grilled lobster, artichokes and spring garlics ... 27.50

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## FROM THE LAND

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- 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
- Small veal fillet, foie gras, and morels in cream ... 29.50
- Charcoal grilled rib eye, potato risotto, spring garlic, artichokes, rosemary and asparagus... 24.50
- Grilled goatling back vegetable ratatouille, couscous, mint and peas ... 27.50

Grilled Chateaubriand 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 (1 piece) ... 4.90
- “Carril” clams grilled with extra virgin olive oil, and ground black pepper (250gr) ... 24.50
- Grilled medium sized prawns from Palamós (150 gr) ... m/p
- Grilled scallops, small Maresme peas, Iberian pancetta and truffle oil ... 21.50 ½ Serving ... 13.00
- Grilled octopus, potato fritters with paprika, romesco and yellow “aji” alioli ... 18.50 ½ Serving ... 11.00
- Grilled Bluefin tuna tataki, brown rice, veggies, Jabugo ham, and a touch of spice ... 24.50 ½ Serving ... 15.00
- Grilled turbot with pil-pil sauce, artichokes, roasted leeks and piparra peppers ... 28.50
- 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

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