



## 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

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### STARTERS

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- Seasonal veggie and fruit salad with fresh cheese, dill, and honey-mustard vinaigrette ... 14.50  
\* Tomato salad with cod, anchovies, tuna belly, Piparra chillies and black olives ... 15.50 ½ Serving ... 9.50  
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  
Warm octopus salad, potatoes, tomato and "all I oli" sauce ... 15.50 ½ Serving ... 9.50  
Veal Roast Beef flat bread seasoned with roquette, Parmesan and truffle oil ... 14.50 ½ Serving ... 8.50

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### HOT TEMPTATIONS

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- Grilled green asparagus, pesto, parmesan cheese, almonds and citrus fruits ... 15.50 ½ Serving ... 9.50  
Grilled organic veggies stew, Jabugo ham, Hollandaise sauce and summer truffle ... 16.50

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, sausages, and green picada sauce ... 19.50
- Traditional Catalan rice with grilled lobster and seasonal veggies ... 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, mushrooms in cream and summer truffle ... 29.50
- Charcoal-grilled Rib eye, creamy potato risotto and parmesan cheese... 25.50
- Grilled goatling back, veggie ratatouille, couscous and mint ... 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
- Grilled medium sized prawns from Palamós (150 gr) ... m/p
- Grilled scallops, Jabugo parmentier, green asparagus and summer truffle ... 21.50 ½ Serving ... 13.00
- Grilled Bluefin tuna tataki, brown rice, veggies, Jabugo, 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 at your disposal all the information on the dishes we offer.  
Please consult our special group menus.