

Informal

by marc garçons

TONIBBLE

- Gillardeau oyster au naturel (1 unit) ... 4,90 (X)
- Cuttlefish tartar with ink vinaigrette... 7,50 (X) *Picasso*
- Salted anchovies from L'Escala with olive oil and pepper (1 piece) ... 3,30 (X)
- Toasted flatbread with tomato and extra virgin olive oil ... 4,50
- D.O. Jabugo prime-quality cured Iberian ham ... 19,50 ½ Serving ... 12,00 (X)
- Toasted flatbread with Iberian pancetta and Melanosporum black truffle (1 unit) ... 10,90
- Homemade Jabugo ham croquettes (1 piece) ... 3,50
- Fried El Prat artichokes with parmesan cheese and romesco sauce ... 14,00 ½ Serving ... 7,50
- Our Patatas Bravas (fried potatoes with a mild spicy sauce) by Informal ... 8,50 ½ Serving ... 5,00 (X)
- With D.O. Jabugo prime-quality cured Iberian ham ... 14,00 ½ Serving ... 9,00 (X)

STARTERS

- Steamed artichokes, bulgur, celeriac with orange and black truffle vinaigrette ... 14,50
- Seasonal mushroom salad, celeriac cream and fleshy leaves ... 17,50 ½ Serving... 9,50
- * Brown crab salad with vegetables, apple and citrus fruit... 19,50 ½ Serving ... 11,50 (X)
- Hot and cold foie gras duo, green apple, brioche and Muscat wine ... 21,50 ½ Serving ... 12,50
- Charcoal-grilled leeks, Jabugo ham, quail egg, kale salad and romesco sauce ... 15,50
- Fried eggs from Calaf with potatoes, Iberian pancetta and Melanosporum black truffle ... 22,50 (X)
- Creamy potato gnocchi, butter sauce and Melanosporum black truffle ... 22,50 (X)
- Free-range chicken cannelloni, roasting juices, Jabugo ham and mushroom béchamel ... 18,50 ½ Serving ... 11,00

Picasso - Dish in homage to Picasso -

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

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MAIN COURSES

Creamy rice with Idiazabal cheese, spinach, artichokes and seasonal grilled mushrooms ... 22,50 (X)

Traditional Catalan rice with cuttlefish and artichokes ... 23,50 (X)

Traditional Catalan rice with local botifarra sausages, pumpkin and rosemary... 17,50 (X)

Grilled scallops, pumpkin, cabbage, Jabugo ham and truffle oil ... 24,50 (X)

Fresh charcoal-grilled fish with extra virgin olive oil and veggies ... 29,50 (X)

Basque-Style fresh fish loin with garlic oil, chili, potato and Piquillo peppers ... 29,50 (X)

Roasted turbot with leeks, vegetables and piparra peppers ... 28,50 (X)

100% organic veal fillet tartare with fried egg from Calaf ... 22,50 ½ Serving ... 14,00 (X)

Chargrilled 100% organic veal fillet with seasonal baby vegetables ... 25,50 ½ Serving ... 16,50 (X)

Araiz squab roasted in its own juices -rare and boneless- served with toast with foie gras pâté ... 29,50

Charcoal-grilled Rib eye, and Catalan "trinxat" (mashed cabbage and potato) ... 26,50 (X)

Grilled 100% organic Chateaubriand with Béarnaise sauce (500g. Min. 2 people) ... 31,50 P/P (X)

Bread service 2,50€

Half rations are equivalent to 60% of the whole ration

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.

Complimentary Parking