

Informal

by marc garçons

TONIBBLE

Bluefin tuna marinated in soy sauce, tomato, olive, anchovy and ginger ... 15,50 (X)

Toasted flatbread with roasted aubergine and red pepper, marinated sardines and creamy pesto ... 5,50 *Picasso*

Salted anchovies from L'Escala with extra virgin 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)

Homemade Jabugo ham croquettes (1 piece) ... 3,50

Our Patatas Bravas by Informal with aioli sauce... 8,50 ½ Serving ... 5,00 (X)

With D.O. Jabugo prime-quality cured Iberian ham ... 14,00 ½ Serving ... 9,50 (X)

STARTERS

Seasonal vegetable and fruit salad with fresh cheese, dill, and honey-mustard vinaigrette ... 14,50 (X)

* Cod "esqueixada", tomato, tuna belly, olives, piparra chilies and romesco sauce ... 15,50

Lobster with coral vinaigrette and vegetable "salpicón" ... 22,50 (X)

Bluefin tuna tartare with tomato, basil, amaranth, ginger, soy and wasabi ... 20,50 (X)

Hot and cold foie gras duo, green apple, brioche and Muscat jelly ... 21,50 ½ Serving ... 12,50

Grilled white asparagus, anchovies, Altejo cheese, Jabugo ham and citrus ... 17,50 (X)

Creamy potato gnocchi, butter sauce and Beluga caviar (10g) ... 32,00 (X)

Homemade roasted duck raviolis with Mató cheese, apple and roasting juices ... 18,50

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 tomato confit, roasted endives and Idiazabal cheese ... 18,50 (X)

Traditional Catalan rice with cuttlefish and green asparagus ... 21,50 (X)

Traditional Catalan rice with shrimp tartare and pork trotter carpaccio ... 24,50 (X)

Monkfish cooked with Jabugo ham, puff pastry, spinach, green asparagus and roasting juices (20 minutes) ... 28,50

Charcoal-grilled catch of the day with extra virgin olive oil and vegetables ... 29,50 (X)

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

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

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

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

Goatling back, aubergine cannelloni, Gruyère cheese and pine nuts ... 25,50 (X)

Charcoal-grilled Rib eye, hasselback potato, caramelized pearl onions and Piquillo peppers ... 26,50 (X)

100% organic grilled 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