

Informal

by marc garçons

TONIBBLE

- Toasted flatbread with tomato and extra virgin olive oil ... 4,50
- Salted anchovies from L'Escala with extra virgin olive oil and pepper (1 piece) ... 3,30 (X)
- D.O. Jabugo prime-quality cured Iberian ham ... 19,50 ½ Serving ... 12,00 (X)
- Veal Roast Beef flat bread seasoned with figs and Parmesan cheese ... 7,50
- 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

- Tomato tartare with anchovies, mustard, ajoblanco (cold almond soup) and tomato granita ... 15,50 (X)
- Seasonal vegetable and fruit salad with fresh cheese, dill, and honey-mustard vinaigrette ... 14,50 (X)
- Lobster with coral vinaigrette and vegetable "salpicón" ... 22,50 (X)
- * Warm cod brandade, roasted tomato and local black *butifarra* sausage ... 15,50
- Bluefin tuna tartare with fried egg, smoked potato parmentier and nori seaweed ... 22,50 (X)
- Pork trotters carpaccio, nuts, mushrooms, figs and mild aioli sauce ... 16,50 (X)
- Free-range chicken cannelloni, roasting juices and Jabugo ham béchamel ... 21,50 ½ Serving ... 12,50 (X)

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 squid and chargrilled seasonal vegetables... 22,50 (X)

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

Grilled *Potera* squid (jig-caught squid), with mild aioli sauce ... 27,50 (X) *Picasso*

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 monkfish with pancetta, cuttlefish, candied tomato and black olives ... 29,50 (X)

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

Chargrilled 100% organic veal fillet with foie gras, brioche, figs and Oporto wine reduction ... 29,50

Roasted goatling back, potato gnocchi, Catalan mushrooms and vegetables... 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 portions are equivalent to 60% of the serving size.

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