

Informal

by marc santons

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) ... 3,60 (X)

D.O. Jabugo prime-quality cured Iberian ham ... 21,50 ½ Serving ... 13,00 (X)

Toasted coca flatbread with Iberian pancetta and black Melanosporum truffle (1 piece) ... 10,90

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

Fried El Prat artichokes served with Parmesan cheese and Romesco sauce ... 14,50 ½ Serving ... 8,50

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

*Steamed artichokes, bulgur and celeriac, dressed with an orange and black truffle vinaigrette ... 15,50

Lobster with coral vinaigrette and vegetable "salpicón" ... 24,50 (X) *Picasso*

Chargrilled calçots, Jabugo ham, quail egg, kale and Romesco sauce ... 15,50

Catalan-style stewed Maresme peas with pancetta and black local sausage ... 22,00 (X)

with 4gr black Melanosporum truffle ... +9,50 (X)

Creamy potato gnocchi, butter sauce and black Melanosporum truffle ... 24,50 (X)

Free-range chicken cannelloni, roasting juices and Jabugo ham béchamel ... 21,50 ½ Serving ... 12,50

Picasso - Dish in homage to Picasso -

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

Informal

by marc Gascons

MAIN COURSES

- Creamy rice with poached egg, Parmesan cheese and Melanosporum truffle ... 24,50 (X)
- Traditional Catalan rice with cuttlefish, artichokes, squids and mild alioli sauce ... 24,50 (X)
- Traditional Catalan rice with sausage, local black sausage, pumpkin and rosemary ... 20,50 (X)

We are committed to supporting sustainable fish farming by serving only local fish.

Our daily selection can be served as:

- Charcoal-grilled with extra virgin olive oil and vegetables ... 29,50 (X)
- Basque-Style with garlic oil, chili, potato and Piquillo peppers ... 29,50 (X)
- Charcoal-grilled Palamós prawns ... m.p. (X)
- Grilled scallops with potato parmentier, artichokes, Iberian pancetta and roasting juices ... 23,00 (X)
with 4gr black Melanosporum truffle ... +9,50 (X)

- 100% organic veal fillet tartare with fried egg from Calaf ... 24,50 ½ Serving ... 15,00
- Chargrilled 100% organic veal fillet with foie gras, brioche and creamy mushrooms ... 29,50
- Charcoal-grilled Rib eye, hasselback potato, caramelized pearl onions and Piquillo peppers ... 29,50 (X)
- 100% organic grilled Chateaubriand with Béarnaise sauce (500g. Min. 2 people) ... 31,50 p/p (X)

COMPLIMENTARY PARKING

Aperitive 1,50€ 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.