Informal.

STARTERS.

"Gilda Informal" with Anchovy and white anchovy skewer with Mahón cheese and sundried tomato ... 6.75

Homemade chips with marinated anchovies and pickled mussels ... 14.50

Flatbread with tomato and Extra virgin olive oil ... 5.50

100% acorn-fed "Gran Reserva" Iberian ham ... 18.50

Iberian ham croquettes (4 pcs) ... 16.00

"Patatas bravas" by informal ... 8.50

Lactarius mushrooms "butifarra de perol" sausage and egg yolk ... 22.00

Green bean salad with pistacchio pesto and mató ... 16.50

Roasted leek with almond cream and vegetable escabeche ... 14.50

Caesar salad with roasted free-range chicken and Parmesan... 16.50

Bluefin tuna tartare with creamy potato parmentier and crispy fried egg ... 18.00

PASTAS AND RISOTTOS.

Fresh egg tagliolini with red prawn tartare and seafood sauce ... 22.00

Rigatoni al ragú - Nonna's traditional recipe ... 16.50

Gratinated oxtail cannelloni with Idiazabal cheese ... 18.50

Seasonal wild mushroom risotto with Parmigiano Reggiano ... 24.00

MAIN COURSES.

Grilled monkfish with almond sauce and sweet wine ... 20.50

Catch of the day, grilled with Donostiarra sauce ... MP

Iberian Pork cheek braised in red wine, served with homemade gnocchi ... 19.50

Grilled dry-aged beef loin for two ... 34.00 pp

(Served with Padrón Peppers and green salad)

DESSERTS.

Chocolate, extra virgin olive oil and sea salt ... 9.00

Caramelised brioche french toast ... 9.50

Italian espresso with ice cream and cream ... 10.50

Selection of matured Catalan cheeses with grapes, quince paste and walnuts ... 18.50

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