








# Informal.



## STARTERS.

- "Gilda Informal": Salt-cured anchovy & pickled anchovy skewer with Mahón cheese and sundried tomato ... 6.75
- Homemade chips with pickled anchovies and escabeche mussels ... 14.50
- Flatbread with tomato and Extra Virgin Olive Oil ... 5.50 
- 100% acorn-fed "Gran Reserva" Iberian ham ... 19.00
- Iberian ham croquettes (4 pcs) ... 16.00 
- "Patatas bravas" by Informal ... 8.50
- Cod fritters with honey aioli (4 pcs) ... 16.00 
- Warm artichoke salad, burrata and romesco ... 18.00 
- Roasted leek, almond escabeche and pesto ... 14.50
- Caesar salad with roasted free-range chicken and Parmesan cheese ... 16.50




## PASTAS AND RISOTTOS.

- Fresh egg tagliolini with red prawn tartare and seafood sauce ... 22.00 
- Trofie with creamy pesto, sun-dried tomatoes, and Parmesan ... 18.00 
- Creamy rice with confit hake and green sauce ... 26.00 

## MAIN COURSES.

- Catalan-style stuffed squid with Maresme peas ... 21.50 
- Monkfish loin, white suquet, lemon and aubergine ... 24.00
- Catch of the day, grilled with Donostiarra sauce ... MP
- Iberian pork milanese with gnocchi and sage cream ... 21.50 
- Grilled dry-aged beef loin for two ... 34.00 pp  
(Served with Padrón Peppers and green salad)

## DESSERTS.

- Bread with chocolate, Extra Virgin Olive Oil and salt ... 8.50 
- Our cheesecake ... 9.00 
- Italian espresso with ice cream and cream ... 10.50
- Caramelised puff pastry, vanilla cream and strawberries ... 10.50 
- Selection of cheeses, quince paste and walnuts ... 16.50