



APPETIZERS AND MUCH MORE

 COD GILDA WITH SWEET CHILLI AND RED ONION	3,50
 ANCHOVY FROM "L'ESCALA"	3
OYSTER WITH PASSION FRUIT "TIGER'S MILK" AND ROE	5
  HUMMUS FROM "ALTA ANOIA" SERVED WITH VEGETABLES	8,50
HAND-CUT IBERIAN HAM OF "GUIJUELO"	25
FREE-RANGE CHICKEN AND IBERIAN HAM CROQUETTES	2,20/U
 RIPENED CHEESES OF THE MONTH	12/20

SINTONIA TASTING MENU

OYSTER WITH PASSION FRUIT
"TIGER'S MILK" AND ROE

CROISSANT BRIOCHE, TRUFFLED BUTTER
AND "00" ANCHOVY

GREEN TOMATO GAZPACHO, "JALAPEÑOS",
CORIANDER, LIME, BLUEFIN TUNA TARTAR

BLACK CUTTLEFISH RICE WITH PARSLEY ALIOLI

ROASTED TUNA, YELLOW PEPPER EMULSION,
BLACK OLIVE AND PIPARRA PEPPER

"CAN COMPANY BLACK PORK" SUCKLING PIG SSAM,
SWEET AND SOUR SAUCE

SMASHED STRAWBERRIES MARINATED
WITH AN INFUSION OF RED BERRIES
AND COCONUT FOAM

Drinks not included

50

GIN&TONIC

+6

VAT included
10% terrace supplement

*Menu served for the entire table.



FROM THE MARKET

STARTERS

- 🌿 "SUPERSALAD", GREEN LEAVES, BROCCOLI, BROCCOLINI, KALE, AVOCADO, QUINOA, GOJI BERRIES AND MUSTARD VINAIGRETTE 14
- RUSSIAN POTATO SALAD ROLLED IN MASHED POTATO 14
- 🌿 TOMATO TARTAR, MEDITERRANEAN DRESSING + SMOKED EEL TOPPING +3 14
- GREEN TOMATO, JALAPEÑO, CORIANDER AND LIME GAZPACHO, WITH A SMALL BLUEFIN TUNA TARTAR 17
- XL CANNELLONI OF "ROSTIT" WITH FOIE SAUCE AND SEASONAL MUSHROOMS 20

MAINS

- 🍴 ROAST FISH OF THE DAY WITH SAUTÉED GARLIC AND BITXO CHILLIES ON A BED OF OVEN-BAKED POTATO, ONION AND TOMATO S/M
- 🍴 ROASTED TUNA, ROASTED YELLOW PEPPER SAUCE, BLACK OLIVE AND PIPARRA PEPPERS 21
- 🍴 MONKFISH "NOISETTE" WITH POTATOES, CAPERS, AND LEMON 26
- 🍴 🔥 SEAFOOD RICE WITH RED PRAWNS AND DRIED CHILLIES (MIN. 2 PAX) 22
- 🍴 "CABRITO EMBARRADO" (CANARIAN-STYLE BABY GOAT MEAT STEW), AS IN THE "DROLMA" 28
- 🍴 "CAN COMPANY BLACK PORK" SUCKLING PIG IN A TANDOORI MARINADE, "THAISALAD", SWEET AND SOUR SAUCE 28
- AGED BEEF STEAK TARTAR 25

TOPPINGS

FRIED QUAIL'S EGG	2
OSIETRA CAVIAR	11
FRIED QUAIL'S EGG WITH OSIETRA CAVIAR	13
SMOKED EEL	3
FRENCH OYSTER	4
CAFÉ DE PARIS BUTTER	3

MIDDAY SINTONIA

CHOOSE ONE OR TWO DISHES FROM THE MENU.
AND FOR € 6 MORE...

A SIDE DISH OF CHOICE + BREAD + WATER,
GLASS OF WINE OR BEER + DESSERT OF THE DAY OR COFFEE

SIDE DISHES...

- 🍴 SOUP OF THE DAY
- 🍴 🌿 🌿 GREEN SALAD
- 🌿 VEGETABLE OF THE DAY
- 🌿 TABOULÉ WITH CURRY











WITH HISTORY





CAESAR SALAD	14
 THE AUTHENTIC FRESH PASTA CARBONARA (OPTIONAL GNOCCHI WITH MUSHROOMS)	16
 AGED BEEF STEAK WITH CAFÉ DE PARÍS SAUCE	29






FOR 2, 3 OR 4

 FRIESIAN T-BONE STEAK	70/KG
 VEAL SHANK AT LOW TEMPERATURE WITH PARMENTIER AND PROXIMITY VEGETABLES	55

DESSERTS

 SMOKED CROISSANT	8
 CHILLI CHOCOLATE, OIL AND SALT	7,50
  MANGO CURRY AND FROZEN COCONUT BREAD	8
 GORGONZOLA, GREEN APPLE AND PISTACHIO CHEESECAKE	8
 CHOCOLATE TRUFFLES	4,50
 CATÀNIES FROM VILAFRANCA	4,50
 CARQUIÑOLIS FROM CARDEDEU	4,50

 GLASS BREAD WITH WINTER-STORAGE TOMATOES	3
  GLUTEN-FREE BREAD	3
 BREAD AND EVOO	2,50

-  Chargrilled  Gluten free  Vegetarian
 Dish available in vegan option  Vegan

For information on allergens and intolerances please check with your waiter.

We have options for vegans dishes.
Check with our waiters team.
10% supplement in terrace