



ENTRÉES AND MUCH MORE

 COD GILDA WITH SWEET CHILLI AND RED ONION	3.50
 GALICIAN MUSSELS	6
 'FINE DE CLAIRE' OYSTER AU NATUREL	3.50
 CHARGRILLED 'FINE DE CLAIRE' OYSTER	3.50
  HOME MARINATED AND SMOKED SALMON	9
 L'ESCALA '00' ANCHOVY	2.75
 HUMMUS FROM L'ALTA ANOIA SERVED WITH CARROT STICKS	6
IBERIAN HAM AND ROAST CHICKEN CROQUETTES (ut)	2
 HAND-CUT ACORN-FED IBERIAN HAM	23
SELECTION OF CURED MEATS OF THE MONTH	 12  20
 RIPENED CHEESES OF THE MONTH	 10  18
 CURED CHEESE IN HERB OIL	6
 GLASS BREAD WITH GARLAND TOMATO	2.50
 SOURDOUGH BREAD SERVED WITH OLIVE OILS	1.50

SINTONIA MENU

 COD, SWEET CHILLI AND RED ONION GILDA	
 CHARGRILLED OYSTER	
SMASHED TOMATO, RED TUNA BELLY AND RED ONION	
IBERIAN HAM AND ROAST CHICKEN CROQUETTES	
 FISH RICE À LA MARINIÈRE	
  BEEF TATAKI A LA MORUNA WITH AUBERGINE AND RAS EL HANOUT	
 RIPENED CHEESES OF THE MONTH	
 CHILLI CHOCOLATE, OIL AND SALT	
Bread, water and wine	39
WINE PAIRING	12

Full menu. All dishes are for sharing.



FROM THE MARKET

STARTERS

	SMASHED TOMATO, RED TUNA BELLY AND RED ONION	12,5
	RUSSIAN POTATO SALAD ROLLED IN MASHED TOMATO	8
	ARTICHOKES SALAD, IBERIAN HAM AND MUSTARD VINAIGRETTE	12
	XL "ROSTIT" CANNELLONI WITH FOIE SAUCE AND SEASONAL MUSHROOMS	14
	CALAF EGG OMELETTE, IBERIAN BACON SHEETS AND BLACK TRUFFLE WITH BREAD WITH TOMATO	18
	GRILLED LEEK, BURRATA STRACCIATELLA, DRIED TOMATO AND HAZELNUTS	12
	KALE AND BROCCOLINI TRINXAT WITH GINGER AND MINT Add egg and Iberian ham	8 + 4
	GNOCCHI WITH POACHED EGG, IBERIAN OIL AND BLACK TRUFFLE	21

MAINS

	CHARCOAL GRILLED FISH OF THE DAY SERVED WITH SIDE DISH OF CHOICE	m.p.
	COD À LA GRENOBLOISE WITH COD TRIPE AND SANTA PAU BEANS	21
	SEA RICE WITH RED PRAWN AND SPICY RED PEPPER	16
	ROASTED SCALLOPS WITH TUPINAMBURS, ITS OWN TRUFFLE CREAM AND VANILLA OIL	16
	GRILLED MACKEREL, GREEN OLIVES EMULSION, ORANGE AND PICKLES	14
	RICE IN MOUNTAIN STYLE WITH "BUTIFARRA", RIB AND SEASON MUSHROOMS	17
	AGED BEEF TATAKI A LA MORUNA, AUGERGINE AND RAS EL HANOUT	15
	HARE A LA ROYALE	24

SINTONIA

CHOOSE ONE OR TWO DISHES FROM THE MENU.
AND FOR € 5 MORE...

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

SIDE DISHES...



	DRESSED GREEN LEAVES		SOUP OF THE DAY
	GRILLED VEGETABLES		CHIPS
	LOCAL VEGETABLES		LEGUME OF THE DAY

From Monday to Friday, from 12:30 p.m. to 4 p.m., except bank holidays.
We have options for vegan dishes. Check with our waiters team.



10% supplement in terrace




WITH HISTORY

CAESAR SALAD	12
BOUILLABAISSÉ SOUP WITH MEDITERRANEAN FISH IN SAFFRON SAUCE	15
TRADITIONAL ROMAN-STYLE PASTA À LA CARBONARA	12
 HAKE EN PAPILOTE SERVED WITH VEGETABLES	17
 STEAK, PARMENTIER POTATOES AND CAFÉ DE PARIS SAUCE	24







TROLLEY OF TARTARS

AGED BEEF WITH PANE CARASATU	20
 RAW AND SMOKED SALMON WITH HORSERADISH	18
 BEETROOT, GREEN APPLE AND ICE-CREAM OF ESTRA VIRGIN OLIVE OIL (EVOO)	13










ADD A TOUCH TO THE TARTAR

FRIED QUAIL'S EGG	1
CAVIAR	10
FRIED QUAIL'S EGG WITH CAVIAR	11
 SMOKED EEL	3
 OYSTERS	3
 MASCARPONE WITH WHOLEGRAIN MUSTARD	1

FOR 2, 3 OR 4

  CHARGRILLED FISH OF THE DAY WITH SAUTÉED TOMATOES, ONION AND ROAST POTATO	M.P.
  CHARGRILLED 'CHATEAUBRIAND' WITH PARMENTIER POTATOES AND BÉARNAISE	45
 VEAL SHANK WITH LOCAL VEGETABLES	42
 FRIESIAN T-BONE STEAK	50/KG

DESSERTS

 SMOKED CROISSANT	6
 CHILLI CHOCOLATE, OIL AND SALT	7
 CHEESECAKE SINTONIA	6
  HAZELNUT COULANT	7
 MANGO, COCONUT AND PANDAN	6
 CATÀNIES FROM VILAFRANCA	3,50
 CARQUIÑOLIS FROM CARDEDEU	3,50
 CHOCOLATE TRUFFLES	3,50

 Vegetarian

 Chargrilled

 Gluten free

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